



Dinner Menu

My team & I are pleased to welcome you to Rhubarb.
We opened in 2014 and was awarded 1* Michelin star
in the inaugural Michelin guide Singapore 2016.

This August we celebrate 9 years of operation and
would like thank all our guests.. past, present & future
for supporting us.

Please feel free to ask any questions regarding the
menu. As always, we will be happy to adjust and tailor
the menu to your allergies & preferences.

From the entire team we hope you have a fantastic
experience dining at Rhubarb.

Chef Paul

Art credit:
-main dining room by Sandrine Capdouze
-second floor by Fabrice Constantin
all are available for sal

Starters

Ocean Trout | Radish | Buttermilk

Emulsion | Celeriac | Truffle

Foie Gras | Cherry | Miso

Mains

Venison | Pumpkin | Cacao
or
Cod | Clam | Vanilla

Additional Items

Selection of French Cheese (supp 16)
Chef’s Premium Caviar 10g (supp 30)

Dessert

Chestnut | Honeycomb | Almond Milk

Tea or coffee & petit fours

198 | 3 starters, main, Chef’s Premium Caviar & dessert per person
168 | 3 starters, main & dessert per person
138 | 2 starters, main & dessert per person

All prices are subject to 10% Service Charge & 8% GST