



Valentines Dinner Menu

\$218++ (per pax)

Half bottle (375ml) Delamotte Champagne Blanc de Blanc NV \$60++

Amuse Bouche

Scallop

cured Japanese scallop, tomato dashi & Caviar

Emulsion

celeriac & truffle

Oyster

poached oyster, popcorn & carrot

Lobster

seafood quinoa, passion fruit veloute

or

Veal

Dutch striploin, pink grapefruit jus, potato puree

Strawberry

strawberry, fromage blanc sorbet, white chocolate & verbena

Tea or coffee & petit fours

please let us know if you have any dietary requirements

For Bookings & enquiries please Call/WhatsApp 81275001 or email
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