



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.

Recent times have been extremely hard on Singapore's incredible FnB scene, we all have had to improvise, adapt & overcome Covid19. This August we will celebrate 8 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 sale

## Lunch Menu

### Set Lunch (3 courses) 52

#### Starters

Emulsion | Celeriac | Mushroom

Foie gras | Escabeche | Taramasalata

Hamachi | Nori | Pumpkin



#### Mains

Spelt Risotto | Sweetcorn | Cauliflower

Bream | Quinoa | Passion Fruit

Chicken | Anchovy | Macadamia

#### Desserts

Cheese | Grape | Apple

Coconut | Pineapple | Olive oil

Posset | Raspberry | Lemon



### Chef's Omakase Menu (4 courses) 88

All prices are subject to 10% Service Charge & 7% GST