



## Tasting 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.

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

### Starters

Scallop | Taramasalata | Tomato

Emulsion | Onion | Truffle

Grouper | Passion Fruit | Beetroot



### Additional Items

Selection of French Cheese (supp 16)

Chef's Premium ingredient (supp 30)

### Dessert

Strawberry | Verbena | White Chocolate

Tea or coffee & petit fours



198 | 3 starters, main, Chef's Premium Ingredient & dessert per person

168 | 3 starters, main & dessert per person

138 | 2 starters, main & dessert per person

### Mains

Veal | Garlic | Pink Grapefruit  
or  
Lobster | Popcorn | Quinoa

Art credit:

-main dining room by Sandrine Capdouze

-second floor by Fabrice Constantin

all are available for sale

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