

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 10 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

Dinner Menu

Starters

Asparagus | Prawn | Broth

Emulsion | Celeriac | Truffle

Scallop | Dumpling | Passion Fruit

Mains



Beef | Rhubarb | Pomegranate or Lobster | Carrot | Popcorn

Additional Items

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

Dessert

Coconut | Strawberry | White Chocolate



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