



# 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 11 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

Prawn | Asparagus | Osmanthus

Emulsion | Onion | Truffle

Scallop | Chicken | Cauliflower

## Mains

Pigeon | Garlic | Endive  
or  
Toothfish | Clam | Vanilla



## Additional Items

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

## Dessert

White Chocolate | Fromage Blanc | Rhubarb

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



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 & 9% GST