Rhubarb
Le Restaurant

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 9 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

Hamachi | Cucumber | Yoghurt

Emulsion | Celeriac | Truffle

Scallop | Cotechino | Escabeche

Mains

Veal | Rhubarb | Elderflower
or
Snapper | Quinoa | Lemongrass

Additional Items

Selection of French Cheese (supp 16)
Chef's Premium ingredient (supp 30)

Dessert

Verbena | White Chocolate | Fromage Blanc

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

All prices are subject to 10% Service Charge & 8% GST