



I and my team 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. Soon we will celebrate 7 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

Tasting Menu

Starters

Prawn | Pomelo | Peach

Emulsion | Celeriac | Truffle

Salmon | Beetroot | Yoghurt



Cheese course additional \$16

Cheese | Grape | Apple

Dessert

White Chocolate | Rhubarb | Fromage Blanc

Tea or coffee & petit fours



168 | 3 starters, main and dessert per person

138 | 2 starters, main and dessert per person

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

Mains

Veal | Potato | Apricot

or

Scallop | Coconut | Asparagus