



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

Lunch Menu

Set Lunch (3 courses) 52

Starters

Emulsion | Artichoke | Basil

Hamachi | Beetroot | Ricotta

Tomato | Taramasalata | Dashi



Desserts

Cheese | Grape | Apple

Banana | Coconut | Passion Fruit

Chocolate | Orange | Cardamom

Chef's Omakase Menu (4 courses) 88

Mains

Cauliflower | Barley | Polenta

Salmon | Citrus | Pomelo

Quail | Endive | Potato



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