



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.

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 | Mushroom | Chestnut

Foie gras | Radish | Anchovy

Trout | Yogurt | Horseradish



Mains

Spelt Risotto | Sweetcorn | Romanesco

Bream | Quinoa | Mussels

Iberico | Broccolini | Pear

Desserts

Cheese | Grape | Apple

Coconut | Passion Fruit | White Chocolate

Posset | Raspberry | Lemon



Chef's Omakase Menu (4 courses) 88

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