



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.

Recent times have been extremely hard on Singapore's incredible FnB scene, we all have had to improvise, adapt & overcome Covid19. This August we will celebrate 8 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

Welcome drink

Sparkling ginger tea

Starters

Scallop | Taramasalata | Tomato

Emulsion | Onion | Truffle

Grouper | Passion Fruit | Beetroot

Mains

Veal | Garlic | Pink Grapefruit
or
Lobster | Popcorn | Quinoa

Dessert

Strawberry | Verbena | White Chocolate

Tea or coffee & petit fours

2 STARTERS | 1 MAIN | 1 DESSERT PER PERSON

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



Art credit:
-main dining room by Sandrine Capdouze
-second floor by Fabrice Constantin
all are available for sale