

The Cuisine of Rhubarb with Penfolds Wines

Date : 27 and 29 September 2022, Tuesday and Thursday
Time : 7pm
Venue : Rhubarb Le Restaurant | 3 Duxton Hill, Singapore 089589
Price : \$208.00++ (Citi Prestige/ULTIMA cards) | \$221.00++ (Other Citi Credit Cards)
\$260.00++ (Other payment modes)
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Cold Crab Omelette, Creamed Avocado

Bin 51 Eden Valley Riesling 2019



White Onion Emulsion, Black Truffle Puree

Yattarna Bin 144 Chardonnay 2019



Aus Quail, Pear, Verjus Sauce

Bin 138 Barossa Valley Shiraz Grenache Mataro 2018



Iberico Pork, Ham, Blueberry

Grange Bin 95 2017



Ribeye Of Beef, Red Wine and Rhubarb

Superblend 802.A Cabernet Shiraz 2018



Selection of Matured French Cheeses

Grandfather 20 Year Old Rare Tawny



Tea or Coffee & Petit Fours

Terms and Conditions: Menu and wines details accurate as at 19 August 2022 & subject to changes. After confirmation, no cancellations may be made. Any additional food or beverages beyond the menu that are consumed at the restaurant will be charged by the restaurant directly. Any dietary restrictions must be highlighted and changes to the menu are at the discretion of the restaurant. Menu items are subject to change according to seasonality and availability. Special requests are not guaranteed and are subject to availability and restaurant discretion.