

POLLEN Le Musée

8 COURSES + WELCOME DRINK 188

WINE PAIRING (4 glasses) 58

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Welcome drink | The Botanist gin, sudachi, rosemary
by Pollen

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Snacks | cherry | beef | squid ink
by Pollen

Starters | black truffle | shrimp and caviar
by Le Musée

France, Alsace, Riesling, Mark Kreydenweiss 2014

FIRST COURSE

Octopus, sea urchin, yuzu, smoked aubergine
by Pollen and Le Musée

France, Saumur-Champigny, Domaine des Roches Nueves 2015

Halibut, asparagus
by Le Musée

Italy, Emilia Romagna, Orange Wine, Denavolo, Dinavolino 2015

MAIN COURSE

Suckling pig, grilled leeks, almonds
by Pollen

Duck and carrot
by Le Musée

Italy, Piedmont, Barolo, Paolo Scavino 2013

DESSERT

Rhubarb, strawberry, blood orange
by Pollen

Tiramisu
by Le Musée

Petit fours | Coffee or tea

Gin sponsored by:

THE BOTANIST
ISLAY DRY GIN

All prices are subject to 10% service charge and 7% GST