

POLLEN

A LA CARTE

STARTER, MAIN & DESSERT 98
3 GLASSES PAIRING 48

STARTERS

Lettuce gazpacho
brown crab, whey granita, cucumber, Espelette pepper

Heirloom tomato salad
samphire, sheep's curd, basil

Beef tartare
sunchoke, smoked pullet egg, kale emulsion

King carabinero shrimp +10
Tropea onion crocante, lardo, sea succulents

Seared foie gras
parsnip and vanilla puree, apples, oats

Green asparagus
sweet peas, finger lime, grey mullet bottarga

MAINS

Wild Snapper
pickled green tomato, broad beans, blue mussels, mint

John Dory
stinging nettle, radish, squid, ink sauce

Suckling pig
globe artichoke, pearl onion, lovage, cauliflower

O'Connor grass-fed beef
short rib, loin, salsify, wild garlic, horseradish

Potato gnocchi
fontina cheese fondue, caper raisin, salt baked celeriac

Duck neck sausage +20
dry aged duck breast, foie gras, rhubarb
(for 2 persons)

SIDES ADDITIONAL 12

Romaine lettuce, apple, walnuts, blue cheese, buttermilk dressing
Russet potato puree

*All prices are subject to service charge and tax.
We seek your understanding that ingredients may differ slightly
due to market availability of produce during this time.*

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DESSERTS

Artisanal cheese **+18** (additional course)
house made preserves, pane carasau
3 selections

Pandan rice pudding
tropical fruits, aloe vera, coriander

Ancient grains
soft chocolate, rehydrated figs, barley ice cream, spelt biscuit

Medjool date tart
pistachio, mace ice cream, mint tea

Sebadas pastry
ricotta, confit pompia, honey jelly

TEA 7

English breakfast

Earl grey

Jasmine ting yuan

Ginger

Chamomile

Bavarian mint

Strawberry flip

Chamomile meadow

COFFEE 7

Macchiato

Long black

Americano

Flat white

Latte

Cappuccino

Espresso 5

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