

POLLEN

Pollen draws its inspiration from both the unique ingredients and traditions passed down through each generation of the Ancient Mediterranean.

For thousands of years these diverse groups of cultures & civilizations have called the Mediterranean home. Brought together through trade and conquest, these cultures have assimilated into the modern countries we know today.

Through our cuisine we aim to show reverence to the people of the old world.

Reverentiam exhibere

Executive Chef, Michael Wilson



POLLEN

CHEF'S MENU 168

SOMMELIER'S SELECTION PAIRING 128

FRUIT INFUSED TEA PAIRING 48

Snacks

Gramona Corpinnat Imperial Brut, 2014, Alt Penedes, Spain
Tepache

Ebro delta smoked eel

seaweed vinegar, sea succulents, fish net
Assyrtiko, Domaine Sigalas, 2018, Santorini, Greece
Jackfruit

Lettuce gazpacho

spanner crab, whey granita, cucumber, Espelette pepper

Beef heart tomato

black garlic balsamic, marigold, basil, sheep's curd
Agiorghitiko, Syrah, Mavrofilero, Domaine Skouras, Peplo, 2018, Argos, Greece
Prickly pear

Falkland Islands toothfish

green tomato, sweet peas, squid, bergamot
Pernot Belicard Puligny Montrachet Burgundy France 2016
Pomegranate

Duck neck and foie gras sausage

aged duck breast, apple, celeriac, charred jus
Chateau Musar Rouge, 2012, Bekaa Valley, Lebanon
Beetroot

Gorgonzola gelato

fennel marmalade, celery, walnut digestive
Porto, Quinta Do Vallado, Branco, Douro, Portugal
Faux white port

Pandan rice pudding

tropical fruits, aloe vera, coriander, coconut

Inclusive of still or sparkling water

selection of coffee or tea served with mignardises

Tasting menu to be taken by the entire party

All prices are subject to service charge and tax