

# 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 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*

## Aged duck breast

parsnip and vanilla puree, pickled cherry, charred scallion  
*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

*Chef's menu to be taken by the entire party*

*All prices are subject to service charge and tax*