

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

VEGETARIAN TASTING MENU 168

SOMMELIER'S PAIRING 128

FRUIT INFUSED TEA PAIRING 48

Snacks

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

"Shawarma"

falafel, eggplant, pickled red cabbage
Sauvignon, Blanc, Torres Fransola, 2018, Penedes, Spain
Pomegranate

Lettuce gazpacho

burrata, 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

Pearl barley "puls"

wild garlic, sweet peas, bergamot, sea fennel
Pernot Belicard Puligny Montrachet Burgundy France 2016
Jackfruit

Wild mushroom tart

caramelised celeriac, Umbrian summer truffles
Chateau Musar Rouge Bekaa Valley Lebanon 2012
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