

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, Alt Penedes, Spain 2014
Tepache

Ebro delta smoked eel
seaweed vinegar, sea succulents, fish net
Assyrtiko, Domaine Sigalas, Santorini, Greece 2018
Jackfruit

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

Falkland Islands toothfish
green tomato, sweet peas, squid, bergamot
Pemot Belicard Puligny Montrachet, Burgundy, France 2016
Prickly pear

Wild mushroom tart
caramelised celeriac, Umbrian autumn truffles
Nerello Mascalese, Frank Cornelissen 'Susucaru' Rosso, Sicily, Italy 2018
Beetroot

Duck neck and foie gras sausage
aged duck breast, apple, celeriac, charred jus
Chateau Musar Rouge, Bekaa Valley, Lebanon 2012
Pomegranate

Williams pear
lemon verbena, yogurt, long pepper

Ancient grains
carob mousse, rehydrated figs, roasted barley ice cream, spelt
Chateau Rieussec, Sauternes, France 2014
Faux white port

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