

# 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, Pepto, 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*