

# 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  
**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*