

# 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



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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 2017*  
**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, parsnip, 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*