

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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VEGETARIAN TASTING MENU 168
SOMMELIER'S SELECTION PAIRING 128
FRUIT INFUSED TEA PAIRING 48

Snacks

Frédéric Savart Bulles de Rosé Premier Cru, Brut Ecueil, France NV
Tepache

"Shawarma"

falafel, eggplant, pickled red cabbage
Assyrtiko, Domaine Sigalas, Santorini, Greece 2018
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, Argos, Greece 2018
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 autumn truffles
Nerello Mascalese, Frank Cornelissen 'Susucaru' Rosso, Sicily, Italy 2018
Beetroot

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