

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

DISCOVERY MENU

STARTER, MAIN & DESSERT 118
3 GLASSES, SOMMELIER'S SELECTION 78

STARTERS

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

Beef heart tomato
black garlic balsamic, marigold, basil, sheep's curd

Seared foie gras
jerusalem artichoke, fig marmalade, walnut

Carne crudo
diced raw beef, lemon, parmesan sabayon, Umbrian autumn truffles

King carabinero shrimp +10
Moorish spices, lardo, sea succulents, ruby grapefruit

MAINS

Wild mushroom tart
caramelised celeriac, Umbrian autumn truffles

Falkland Islands toothfish
green tomato, sweet peas, squid, bergamot

Suckling pig
young artichokes, pearl onion, lovage

Wanderer free range beef
short rib, loin, salsify, wild garlic, horseradish

Duck neck and foie gras sausage
aged duck breast, apple, celeriac, charred jus
(for 2 persons)

DESSERTS

Pandan rice pudding
tropical fruits, aloe vera, coriander, coconut

Pain caché
caramelized brioche, poached quince, anise myrtle sabayon

Ancient grains
carob mousse, rehydrated figs, roasted barley ice cream, spelt

Sebadas pastry
ricotta, pecorino, confit pompia, honey jelly