

# POLLEN

## A LA CARTE

STARTER, MAIN & DESSERT 98  
3 GLASSES PAIRING 48

### STARTERS

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

Heirloom tomato salad  
samphire, sheep's curd, basil

Beef tartare  
sunchoke, smoked pullet egg, kale emulsion

King carabinero shrimp +10  
Tropea onion crocante, lardo, sea succulents

Seared foie gras  
parsnip and vanilla puree, apples, oats

Green asparagus  
sweet peas, finger lime, grey mullet bottarga

### MAINS

Wild Snapper  
pickled green tomato, broad beans, blue mussels, mint

John Dory  
stinging nettle, radish, squid, ink sauce

Suckling pig  
globe artichoke, pearl onion, lovage, cauliflower

O'Connor grass-fed beef  
short rib, loin, salsify, wild garlic, horseradish

Potato gnocchi  
fontina cheese fondue, caper raisin, salt baked celeriac

Duck neck sausage +20  
dry aged duck breast, foie gras, rhubarb  
(for 2 persons)

### SIDES ADDITIONAL 12

Romaine lettuce, apple, walnuts, blue cheese, buttermilk dressing  
Russet potato puree

*All prices are subject to service charge and tax*

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## DESSERTS

Artisanal cheese +18 (additional course)  
house made preserves, pane carasau  
3 selections

Pandan rice pudding  
tropical fruits, aloe vera, coriander

Ancient grains  
soft chocolate, rehydrated figs, barley ice cream, spelt biscuit

Medjool date tart  
pistachio, mace ice cream, mint tea

Sebadas pastry  
ricotta, confit pompia, honey jelly

## TEA 7

English breakfast

Earl grey

Jasmine ting yuan

Ginger

Chamomile

Bavarian mint

Strawberry flip

Chamomile meadow

## COFFEE 7

Macchiato

Long black

Americano

Flat white

Latte

Cappuccino

Espresso 5

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