

POLLEN

CHEF'S MENU 148
7 GLASSES PAIRING 88

Snacks

Clementine

Lettuce gazpacho

brown crab, whey granita, cucumber, Espelette pepper
Pinot Grigio, Monte Campo DOC Veneto 2018

Heirloom tomato salad

samphire, sheep's curd, basil
Tepache

John dory

stinging nettle, radish, squid, ink sauce
Chardonnay, Jean Pierre & Alexandre Ellevin Chablis 2018

Seared foie gras

parsnip and vanilla puree, apples, oats
Jackfruit

Suckling pig

globe artichoke, pearl onion, lovage, cauliflower
Pinot Noir, Nielson by Byron, Santa Barbara County 2017

Pre dessert

Pandan rice pudding

tropical fruits, aloe vera, coriander
Moscato, Primo Amore, IGT Veneto NV

All prices are subject to service charge and tax