

# 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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## 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

"French toast"  
caramelized brioche, poached quince, anise myrtle sabayon

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

Fleur de pamplemousse  
ruby grapefruit, yogurt, coconut, meringue

*All prices are subject to service charge and tax*