

POLLEN

*A specially created menu surrounding five beautiful stories
told through the eyes of Pollen's Executive Chef Steve Allen*

5 COURSES 155

5 GLASSES 55

Cherries

Corn

Scallops

Pollen's garden, seasonal vegetables, bagna cauda
Homemade sparkling "rosé", rhubarb, basil, Hendrick's gin

Langoustine & lardo, zucchini, smoked ricotta
Orange wine, Denavolo Dinavolino, Emilia Romagna 2015

Sea & sand, king salmon, scallop, crab, sea vegetables
Hot white grape juice, jasmine flowers, lime leaf

Beef cheek "tea", turnips, onions, horseradish
Red blend, Paul Jaboulet Aine, Cotes du Rhone 2014

or

Poached and roasted pekin duck, fennel, pomegranate, saffron, beetroot
Red grape, 7 Fuentes, Suertes del Marques, Valle de la Orotava 2014

"Tea at Raffles"

Citrus English breakfast, milk ice cream

Cherries

Homemade apricot and vanilla wine