

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
Catarratto, falco peregrino, bosco falconeria, terre siciliane, 2012

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

Beef cheek "tea", turnips, onions, horseradish
Tempranillo, Bodegas Montecillo, Gran Reserva, Rioja, 2008

or

Poached and roasted pekin duck, fennel, pomegranate, saffron, beetroot
Shiraz, frankland estate, frankland river 2015

"Tea at Raffles"

Citrus English breakfast, milk ice cream

Cherries

Homemade apricot and vanilla wine

All prices are subject to service charge and tax