

# POLLEN

## EARLY DINNER MENU

3 COURSES 118

WITH WINE OR NATURAL JUICE PAIRING

### Starter

Cured Kühlbarra barramundi, kalamansi, seaweed, cucumber  
Salted egg and sweet potato sabayon, pickled apricots, dukkah  
Smoked mackerel, pickled vegetables, mussel dressing

### Main

Kale gnocchi, tuscan kale, parmesan, pine nuts  
Veal loin, polenta, endive, cherries  
Poached salmon, crab bisque, confit fennel, compressed cucumber, apple

### Dessert

White chocolate, blackcurrant, szechuan pepper, honey ice cream  
Peach, kaffir lime, roasted rice ice cream  
Apple tarte tatin, salted almond ice cream (for 2 to share)

European cheeses +10

Coffee/ tea +5  
Wine pairing +45

*All prices are subject to service charge and tax*