

POLLEN

LUNCH MENU

3 COURSES 55

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