

POLLEN

Four Hands Kitchen: Lunch

5 courses - \$65++

3 glasses - \$45++

Snacks

"Cherries" by Chef Steve

Red cabbage juice, green apple, meaux mustard by Chef Renato

NV Musso de Casa Rojo Cava, Penedes, Spain

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Shorthorn beef, rye bread chips, castelmagno by Chef Renato

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Salted egg and vegetable tart, porcini ice cream by Chef Steve

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Akaroa king salmon, curried mussel broth by Chef Steve

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Iberico pork mignon, aromatic herbs, kampot pepper, tropea onion by Chef Renato

Cabernet Sauvignon, Parker Coonawarra Estate, Coonawarra, Australia 2014

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Tiramisu espresso, orange peel, coffee ice cream by Chef Renato

Niepoort, Ruby, Douro, Portugal NV

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Petit fours

All prices are subject to service charge and tax.

POLLEN

Four Hands Kitchen: Dinner

6 courses - \$130++

4 glasses - \$55++

Snacks

"Cherries" *by Chef Steve*

Egg tart, royal oscietra caviar *by Chef Steve*

Celery cappuccino, smoked trout, amaranth popcorn *by Chef Renato*

Red cabbage juice, green apple, meaux mustard *by Chef Renato*

Musso de Casa Rojo Cava, Penedes, Spain NV

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Shorthorn beef, rye bread chips, castelmagno *by Chef Renato*

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Salted egg and vegetable tart, porcini ice cream *by Chef Steve*

Viognier, Plenarius, Kalleske, Barossa, Australia 2017

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Akaroa king salmon, curried mussel broth *by Chef Steve*

Cortese, Laura Valditerra, Gavi DOCG 2016

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Iberico pork mignon, aromatic herbs, kampot pepper, tropea onion *by Chef Renato*

Cabernet Sauvignon, Parker Coonawarra Estate, Coonawarra, Australia 2014

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Sea buckthorn, mint, vanilla *by Chef Steve*

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Tiramisu espresso, orange peel, coffee ice cream *by Chef Renato*

Niepoort, Ruby, Douro, Portugal NV

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Petit fours

All prices are subject to service charge and tax.