

POLLEN

LUNCH MENU

3 COURSES 55

Starter

Lightly smoked ocean trout, porcini, apple, lime, parsley

Sweet potato and salted egg tart

Octopus, Iberico pork and cod raviolo, tomato, basil

Main

Pan fried Seabass, saffron, clam and mussel broth, basil spatzle

Beef tenderloin, oxtail, parsnip, muscat grapes +8

New Zealand lamb, goats cheese gratin, pistachio, pickled shallots

Zucchini, pumpkin and barley risotto

Dessert

Frozen strawberry sponge, rhubarb, mascarpone, basil

Lamington cake, yuzu, coconut, black glutinous rice

Apple tarte tatin, salted almond ice cream (for 2 to share)

European cheeses, selection of 3

Coffee/ tea +5
Wine pairing +45

All prices are subject to service charge and tax