

POLLEN

AUGUST CELEBRATION MENU

In celebration of National Day

5 COURSES 118

3 GLASSES 35

Snacks

Amuse Bouche

Pollen's garden

Homemade sparkling "rosé", rhubarb, basil, Hendrick's gin

Sweet potato and salted egg sabayon, mushrooms, joselito

Atlantic cod, pink grapefruit, clam broth, fennel and celery

Chablis, Domaine Seguinot-Bordet 2017

Poached and roasted Pekin duck, red cabbage, polenta, pickled cherries

Grenache & Syrah, Cotes du Rhone, Ch. Font du Loup 2014

Valrhona 70%, porcini, sea buckthorn, carrot

Housemade apricot wine

All prices are subject to service charge and tax