

POLLEN

STORIES TASTING MENU

A humble narrative reflecting executive chef Steve Allen's journey as a chef and our restaurant's philosophy of presenting accessible and genuine food from the heart.

6 COURSES 158

5 GLASSES 55

Mother

Home sourdough

Pollen's Garden

sixteen vegetables, bagna cauda, basil snow

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

Langoustine & Lardo

langoustine, lardo, spelt, herb jus

Catarratto, Falco Peregrino, Sicily, Italy 2012

Sea & Sand

king salmon, seaweed, clams, crab, celery

Arriving in Asia

beef cheek tea, turnip, carrot, horseradish

"Michael Jackson", Black Cow Vodka Sour with Grass Jelly

Nose to Tail

suckling pig, pear, onion, leek

Pinot Noir, Three Otters, Willamette Valley, USA 2014

Tea at Raffles

English tea with cold milk

Cherries

cherries, pineapple, herbs

Gosnells Gluten-free Hopped Mead, UK

All prices are subject to service charge and tax