

# 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, Domaine Xavier Benier, Beaujolais 2016*

**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*