

POLLEN

TASTING

5 COURSES 148

5 GLASSES 68

SEASONAL STORIES

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

Snacks

Sparkling Rhubarb "Rose"

Water

onion, hazelnut, red prawn

Shell

Sauteed scallops, jersalem artichoke, spelt

Sauvignon Blanc, Oustric, Bernard Magrez, Sud de France 2015

Earth

venison, beetroot, potatoes, mushrooms

Sea & Sand

king salmon, seaweed, carrots, clams

Viognier, Plenarius, Kalleske, Barossa, Australia 2017

Chinese tea

beef cheek, lettuce, onions

Pekin duck

eggplant, green beans, blood nectarine

Pinot Noir, Nielson By Byron, Santa Barbara County, USA 2014

Chocolate sour

70% valrhona, blackberries

Fruit

tomatoes, basil, cream cheese

Moscato, Primo Amore, Veneto, Italy NV

All prices are subject to service charge and tax