

POLLEN

TASTING

6 COURSES 158

5 GLASSES 55

STORIES

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.

Snacks

Sparkling rhubarb "rose"

Mother

home sourdough

Pollen's Garden

sixteen vegetables, bagna cauda, basil snow

Sauvignon blanc, ostric, Bernard Magrez, sud de France 2015

Langoustine & Lardo

langoustine, lardo, spelt, herb jus

Sea & Sand

king salmon, seaweed, clams, crab, celery

Viognier, plenarius, Kalleske, barossa, Australia 2017

Arriving in Asia

beef cheek tea, turnip, carrot, horseradish

Nose to Tail

suckling pig, pear, onion, leek

Tempranillo, Musso de Casa Rojo, Castilla la mancha, Spain 2017

Tea at Raffles

english tea with cold milk

Cherries

cherries, pineapple, herbs

Moscato d' Asti, DOCG, Bosio, Piedmont, Italy 2016