

POLLEN

TERRACE

Food Menu

SMALL PLATES & SNACKS

- Mixed olives, almonds, manchego 15
- Sourdough, hummus, whipped onion butter 8
- Green olives, focaccia 12
- Mushroom croquettes 9
- Sesame eggplant fritters, aioli 10
- Garlic & herb shoestring fries 10
- Selection of 3 European cheeses with crackers 18
- Pumpkin and fennel strudel, mixed salad 16

STARTERS

- Soup of the day 10
- Pear, radicchio, walnut, stilton salad 16
- Couscous, duck ham, date and pomegranate salad 19
- Fennel and orange panzanella salad 18
- Grilled sourdough, tomato compote, buratta, tapenade 19
- Black tiger prawns in garlic & tomatoes 22
- Jamon joselito with pan con tomate 50

FROM THE GRILL

- 1000 Guineas Shorthorn beef
- Striploin (250g) or ribeye steak (250g) 38 / 48
potato puree, portobello mushroom, peppercorn or béarnaise sauce

- Spanish-style josper chicken 34
green harissa, chick pea and eggplant stew

MAINS

- King salmon, crushed potatoes, olives and capers 32
- Pesto linguine 25
- Saffron risotto, beef cheek 34
- Braised pork belly, polenta, sage and pickled apple 28

DESSERTS

- Apple tarte tatin, vanilla ice cream 32
good for 2 persons to share
- Chocolate macadamia brownies, vanilla ice cream 11
- Cake of the day 10
- Tart of the day 10
- Ice cream/ sorbet 9
vanilla, chocolate, flavour of the day – please ask our server

POLLEN TERRACE

Beverage Menu

WINES by the glass / bottle

our full wine list is also available – please ask our server for details

SPARKLING

Prosecco Brut DOC, Terre Gaie, Veneto NV **19 / 85**

CHAMPAGNE

Henri Giraud, Esprit Nature, France NV **26 / 120**

WHITE

Riesling, Terroirs, Alsace 2016 **16 / 70**

Chardonnay, Chablis, Seguinot-Bordet France 2017 **22 / 100**

Sauvignon Blanc, Sancerre, JM Berthier, France 2016 **24 / 110**

Pinot Grigio, Colle Corviano, Veneto 2016 **19 / 85**

RED

Shiraz, Terroirs, South Australia 2015 **18 / 80**

Barbera, Barbera d'Alba, Paolo Scavino, Piedmont 2016 **24 / 110**

Pinot Noir, Terroirs, Marlborough 2016 **20 / 90**

Grenache & Syrah, Côtes du Rhône, Font du Loup 2015 **22 / 100**

WINE OF THE DAY **15** please ask our server for details

BEERS

Tiger, Singapore **14**

Heineken, Holland **15**

Stone & Wood, Green Coast Lager, Australia **16**

POLLEN SIGNATURE COCKTAILS 22

Pollen

Bacardi rum, triple sec, pernod, orgeat, grapefruit, passion fruit

Cloud forest

Malibu rum, banana liquor, orange, pineapple, mint, vanilla

Elderflower mist

Hendrick's gin, elderflower liquor, lemon, egg white

Daily express

Padron XO café, kahlua, vanilla, espresso

ORGANIC TEA 6

English Breakfast, Earl Grey, Chamomile,

Jasmine Gold, Cucumber Mint, Darjeeling,

Soft Peach, Life and Beauty

COFFEE 6

Espresso, macchiato, long black, cappuccino, latte

flat white, mocha

Hot chocolate

*Double shot / iced / caramel **+2**

JUICES 8

Orange, Pineapple, Cranberry, Pink Grapefruit

FRESHLY SQUEEZED JUICES 10

Watermelon, Green Apple, Orange

NORDAQ STILL/SPARKLING WATER 5 (free flow)

Acqua Panna Still Natural Mineral Water **9**

San Pellegrino Sparkling **9**