

POLLEN

TERRACE

Food Menu

SMALL PLATES & SNACKS

- Mixed olives, almonds, manchego 15
- Sourdough, hummus, Jerusalem artichoke 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 jospoer 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

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Beverage Menu

WINES by the glass / bottle

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

SPARKLING

Prosecco, IL Fresco Villa Sandi, Extra Dry DOC, 2016 19 | 85

CHAMPAGNE

Henri Giraud, Esprit Nature, France NV 26 | 120

WHITE

Semillon Sauvignon Blanc, Pinical Estate, 2017 17 | 80

Chardonnay, Petit Chablis, Domaine Seguinot Bordet, Chablis, 2017 22 | 100

Chardonnay Sauvignon Blanc, Lunares Blanc, Ronda, 2016 24 | 110

RED

Shiraz, Pinical Estate, Riverina 2017 17 | 80

Barbera Cabernet Sauvignon, Collina Del Tiglio DOC, Piedmont, 2012 20 | 95

Pinot Noir, Three Otters, Willamette Valley, 2014 26 | 120

SWEET

Moscato, Bosio d' Asti DOCG, Piedmont, 2016 20 | 95

WINE OF THE DAY 15 please ask our server for details

BEERS Tiger, Singapore 14 Heineken, Holland 15

ARTISAN BEER

Stone & Wood, Australia 16

Zeffer Craft Cider, New Zealand "Red or Green Apple" 14

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

JUICES 8

Orange, Pineapple, Cranberry, Pink Grapefruit

FRESHLY SQUEEZED JUICES 10

Watermelon, Green Apple, Orange

ORGANIC TEA 6

English breakfast, Earl Grey, Chamomile, Jasmine Gold

Darjeeling, Soft Peach, Life and Beauty

COFFEE 6

Espresso, macchiato, long black, cappuccino, latte

flat white, mocha

Hot chocolate

*Double shot / iced / caramel +2

NORDAQ STILL/SPARKLING WATER 5 (free flow)

ANTIPODES STILL/SPARKLING WATER (1Litre) New Zealand 11