



POLLEN

A Bespoke
Experience
- Made with You in
Mind-



This picturesque establishment delivers elegant dining experiences with distinct offerings.

Gourmands can enjoy sophisticated multi-course menus while taking in spectacular views of the Marina Bay skyline and waterfront.

Enjoy complimentary access to the Flower Dome and wander in the sub 20-degree Mediterranean garden filled with exotic flowers, herbs and foliage.





LOCATION

Housed in the Flower Dome of Gardens by the Bay, Pollen offers Mediterranean cuisine.

- Buggy Service from Gardens by the Bay Arrival Plaza directly to Pollen
- Complimentary Access to the Flower Dome via the restaurant
- Spectacular view of Marina Bay Skyline and Waterfront



LEGENDS

- - MBS Tower 3
- - Visitor Centre
- - Buggy Service
- - POLLEN



THE CHEF

Chef Michael Wilson's culinary philosophy "life is about the ingredients" – reflects his commitment to the best quality ingredients which forms the foundation of his cooking. His cooking style is minimalist- he firmly believes that that quality of ingredients is of utmost importance, the focus is to use creativity to define delicious in a new and unique way.

Michael draws inspiration from all aspects of life- be it the seemingly inedible artichoke, a beautiful hand stitched napkin, a hand-crafted plate- any of these can serve as the starting point to inspire a new dish or spark a new idea, old Mediterranean cuisine -an eclectic blend of influences that gave rise to the unique ingredients, dishes and cooking techniques.



DINNER TASTING MENU

Snacks

Lettuce Gazpacho

brown crab, whey granita, cucumber, espelette pepper

Tomato salad

samphire, sheep's curd, basil

Akaroa king salmon

fennel, pink grapefruit, clam broth

Seared foie gras

parsnip and vanilla puree, apples, oats

Beef short rib

Jerusalem artichoke, sweet & sour shallots

Pre dessert

Pandan rice pudding

tropical fruits, aloe vera, coriander

Hand crafted tea or coffee and mingardises





A LA CARTE

Starters

Lettuce gazpacho
brown crab, whey granita, cucumber, Espelette pepper

Heirloom tomato salad
samphire , sheep's curd, basil

Beef tartare
sunchoke , smoked pullet egg, kale emulsion

Raw carabinero shrimp
Tropea onion crocantte, lardo, apricot head butter

Seared foie gras
parsnip and vanilla puree, apples, oats

Mains
Red snapper
sweet peas, squid, clam aioli, mint

John dory
potato cooked in seaweed, young fennel, octopus

Suckling pig
globe artichoke, pearl onion, cauliflower

Cape Grim grass fed beef
short rib, loin, salsify, horseradish

Potato gnocchi
taleggio fondue, caper raisin, salt baked celeriac

Duck neck sausage
duck breast, foie gras, rhubarb



Exclusive Hire

Capacity:
up to 100 seated and 150 standing

Our event menus are offered from 3 course set menu to 7 course tasting menu.

The venue is perfect for weddings, solemnization, birthdays, corporate events, cocktail parties, networking, product launch and other social gatherings.

Inclusive of:

- Complimentary buggy service between Visitor Centre of GBB and Pollen
- Free access to the Flower Dome
- Basic Table set-up with white linen
- Printed Menu cards and place cards

Non-Exclusive Hire

The main dining room is great for hosting up to 30 persons per group for lunch or dinner.

Our set menus will be offered to ensure efficiency and a pleasant dining experience.

Inclusive of:

- Complimentary buggy service between Visitor Centre of GBB and Pollen
- Free access to the Flower Dome
- Printed Menu cards and place cards



Contact Us



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