



Sunday, 31st MAY 2026 | 13:00 Hrs. to 15:30 Hrs.
Three Course Menu served with rosemary-infused mineral water

Appetizers

Camelot Flower Garden (GF, V) Young Garden leaves, heirloom herbs & blossoms, paired with compressed summer melon, toasted seeds & pink peppercorn, finished with a delicate honey-rose vinaigrette

Roots of the Woods Arancini (V) Forest mushrooms, truffle aioli, Grana Padano & porcini salt

Botanist by the Bay (DF, GF, PE) - Bigeye tuna, wasabi, pomelo, citrus, black rice cracker, spring onions

Sea Treasure Smoked Barramundi (DF, GF, PE) with Pickled Vegetables, Trinity Sweet Potato Crisps

Mains

King's Fire (PE) - Linguine pasta, prawns, sun-dried tomato cream, vodka, tarragon & Zeus Thunderbolt Chilli oil

Knights of Ragu - Smoked beef cheek ragu, tagliatelle, porcini butter, Green Man Forest oil, ricotta & brown-butter crumbs

Merlin's Catch (DF, GF, PE) - Chermoula roasted barramundi, harissa, pomegranate, vegetable & coconut curry, pickled watermelon rind

Noble Chicken (GF) - Roasted breast, sage & herb butter, smashed baby potatoes, forest greens, chicken jus

Legendary Truffle Risotto (GF, V) - Balinese "Arborio" rice, black truffle, porcini, aged Parmesan

Desserts

Ballerina Pavlova (GF, V) - Meringue, lemon-balm-infused whipped cream, forbidden fruit jam, fresh fruits, edible flowers & gold flakes

The Queen of Tarts (V) - Mango & passion fruit curd, short crust pastry, kaffir lime, mint, edible flowers & gold flakes

Oracle's Secret (V) - Black sesame cheesecake, salted miso caramel & cacao nibs

Moonlit Panna Cotta (DF, GF, V) - Coconut & vanilla cream, grilled pineapple salsa, caramel

CN: Contain Nuts / DF: Dairy Free / GF: Gluten Free / VE: Vegan / V: Vegetarian / PE: Pescatarian