

GREETINGS, MAGICIANS!

You have found your way to our realm, divinely guided to revive Magic in the world. As within, so without. This is where everything begins, and this is why we assemble here today.

You may have thought that the last time you saw me was 300 years ago.

Yet, here we meet again.

Everything you have experienced until this point has brought you here.

And now, we are thousands and thousands bringing Merlin's principles forth to realise the unimaginable.

In this realm of edible delights, ancient tales turn into epicurean wonders that enchant the senses and ignite imagination.

We are renowned in the realm as the first restaurant in the world where the food chooses you. You can also choose a la carte, whatever may resonate with you, so much is yet to be revealed through your own senses...

May the stars always align in your favour.

In-Joy,

Merlin's

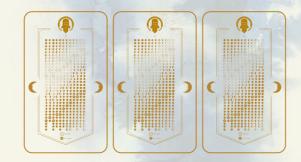




MERLIN'S UNIQUE ORACLE EXPERIENCE

"The First Restaurant in The World Where the Food Chooses You"

FAVORITE OF THE REALM 3 ORACLE CARDS

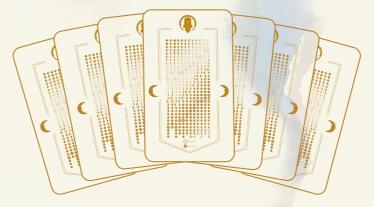


Includes:

Appetizer, Main Course, Dessert and Merlin's classical 3 cards reading that reveals insights on your Past, Present and Future.



EXCLUSIVE OF THE REALM 7 ORACLE CARDS



Merlin's latest creation:

The 7 Oracle Cards reading, your own "chosen by faith" 5 course menu, served in smaller delightful portions, crafted with love.

Ask our Guardians of the realm how to unravel the mystery of the seven cards reading and you may pre-book your next encounter with Merlin.



STARTERS



COLD

1101	STONEHENGE SALAD GF DF VE CN	110
=	green mango, shaved vegetables, crispy spirulina, glazed tempeh, peanut, tamari	
1102	MORGAN LE FROMAGE CN	180
	locally curated cheese, housemade ricotta, honeycomb, lavash, taralli, jam	
1103	SORCERER'S BURRATA "FATTOUSH" V CN	170
=	cucumber, tomato, pepper, sumac, radish, red onion, coconut yoghurt pita	
1104	DRUID'S CAESAR GF PE	115
	black kale, shaved cauliflower, dried cranberry, pumpkin seed crisp, katsuobushi caesar	
1105	CAMELOT'S GARDEN GF V	90
	local lettuces, ginseng, herbs, muscat-mustard vinaigrette, avocado	
9(CHARMING WATERMELON AND POMELO SALAD V GF	110
1106	kalamata olive, arugula, mint, feta, hibiscus onion, lime, balsamic reduction	
1107	BOTANIST BY THE BAY PE GF	135
=	big eye tuna, wasabi, pomelo, citrus, black rice cracker, spring onions	
1108	MYSTICAL YELLOW FIN PE DF GF	135
=	yellow fin crudo, tomato, hibiscus onion, coriander, palm sugar vinaigrette	
	НОТ	
2201	CAULDRON OF LIFE VE DF	130
22	gingered pumkin soup, yellow curry oil, beet swirl, coconut yoghurt	
	DOUBLE DRAGON BORSCHT	150
22	red beet, cabbage, eggplant, potato, beef, garlicky creme fraiche, dill oil	
03	FAIRY VIVIANE DF PE	135
2203	crispy shrimp, honey mango, basil, mint, lime, shrimp reduction	
74	TRINITY SPRING ROLLS	135
2204	Beef Rendang: Indonesian style curry DF	
	Crab Stick : scallion, cream cheese, crab stick PE	
	Mushroom: glass noodle, cabbage, ginger VE DF	
	Served with house sambal and pineapples sweet & sour	



PASTA



	` 'IIII' '
CAMELOTELLI PASTA CN VE DF	160
long bean, spinach, pakis, broccoli, garlic, walnut pesto	
8 COURTLY LOVE V	180
Secoural Courage Coura	100
EGENDARY TRUFFLE PAPARDELLE GF	200
golden egg pasta, pulled chicken, porcini mushroom, truffle cream	
巻 KNIGHTS OF RAGU	190
KNIGHTS OF RAGU 6hr bolonaise, spinach cavatelli, housemade ricotta, breadcrumbs, basil	100
No. Manager with the	
KING'S FIRE V	180
rigatoni pasta, chili flake, sweet basil, Merlin's spirited vodka sauce, burrata	
MAINS	
g GUINEVERE'S SEDUCTION PE DF GF	250
© GUINEVERE'S SEDUCTION PE DF GF © everything spice salmon, melted leeks, cabbage, roasted tomato	

6.5	over j tilling oproc samion, moreca reens, cassago, roastea tomato	
20	MERLIN'S CATCH PE GF DF	22
33	chermoula roasted barramundi, vegetables tagine, moroccan chili, preserved lemon	

90	NOBLE ROASTED CHICKEN CN GF	195
33	sweet potato, garlicky spinach, pakis, romesco sauce, natural jus	

MEDIEVAL LUCIAV DIC DE CE	05/

60	MEDIEVAL LUCKY PIG DF GF	250
33	hoisin bbq pork belly, 5 spice, red cabbage slaw, sesame, leek	

10	EXCALIBUR STEAK GF	31
33	beef tenderloin, asparagus, king oyster mushroom, au poivre, mashed potato	

6,9	ENLIGHTENED GREENPATH VE GF DF	188
60	harissa roasted eggplant, vegetables tagine, herby falafel, vegan feta	



INTERLUDE



4401	CADBERRY lemongrass sobet, pomelo cells	35
4402	CELTIC passion fruit sorbet, orange supreme	35
4403	SAXON strawberry, rosewater gelee	35
4404	QUEEN soursop, pomegranate seed	35
	SWEETS OF THE REALM	
5501	OFFERING OF THE GODS passion fruit mousse, spirulina puffed rice, pandan basket, edible flowers, chocolate incense	120
5502	ENCHANTED TRIFLE vanilla cheesecake, mulberry, ube crumble	100
5503	THE FLOWER POT chocolate tart, cempaka ganache, chocolate soil, red wine reduction	110
5504	LOVERS FLIRT white chocolate mousse, raspberry coulis, almond crumble, white chocolate chards	100
5505	DRAGON'S TOFFEE warm date cake, toffee sauce, hibiscus pineapple, vanilla	95
5506	BALLERINA PAVLOVA meringue, lemon balm infused whipped cream, passion fruit sauce, edible flowers, gold flakes	110
5507	BALI DREAM PANNA COTTA GF yogurt panna cotta, orange, pomello, lemongrass-ginger granita, elderflower	85
5508	GODDESS CARROT CAKE VE CN DF carrot-walnut cake, coconut crisp, arenga palm sap, banana	90
5509	ROYAL OLIVE OIL CAKE GF orange zest, local vanilla bean, mascarpone, lavender	100



LITTLE WIZARDS



DRAGON BLOOD BOLOGNAISE	120
classic meat sauce, fettucine, parmesan	
VEGETABLES OF THE ROUND TABLE VE GF	90
pineapple fried rice, egg, peas, tamari, scallion, sesame	
MAGIC MACARONI V	100
mac and cheese, classic style	
HOBBIT FINGERS	120
crispy chicken tenders, fries, cucumber, carrot, wizard's ranch	

SIDES

ALCHEMIST FRIES GF DF V potato, herbs, garlic sauce	70
POTATO MASH PE roasted garlic	60
LOCAL SPINACH AND PAKIS GF DF VE lemon	60
BASMATI RICE GF DF VE lemony, herb	50

