

# ARTEMIS

DINNER - EARLY WINTER 2018

## STARTERS

- KING CRAB & CORN SOUP 🌱opt 🍷 Chilled Corn Gazpacho, Jalapeño, Cucumber, Manchego 32
- STEAK TARTARE 🍷opt Harissa, Quail Egg, Capers, Toast 28
- BURRATA & LEEKS 🌱opt Braised Leeks, Caper Berries, Lemon & Shallot Vinaigrette, Bread Crumbs 24
- HAMACHI CRUDO 🍷 Pomelo, Apple, Horseradish, Sea Grapes 26
- KALE AND APPLE SALAD 🌱opt 🍷 Granny Smith Apple, Caramelized Hazelnuts, Dill, Pecorino 20
- QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19/28
- ROASTED FREMANTLE OCTOPUS 🍷 Persian Potato Salad, Paprika, Extra Virgin Olive Oil 29
- BAY SCALLOPS 🍷 Charred Eggplant Puree, Preserved Lemon, 'Nduja Sauce 35
- SEARED BOSTON LOBSTER 🍷 Raspberry & Mango Salsa, Lobster Reduction 35 / 70
- BAKED TALEGGIO CHEESE FONDUE 🌱opt 🍷 Attiki Honey, Almonds, White Wine, Rosemary 24
- CHICKEN LIVER PARFAIT 🍷opt Apricot Jam, Cacao, Brioche 22
- CHARCUTERIE SELECTION 🍷opt Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa 24 / 46

## MAIN COURSES

- SWISS CHARD FILO 'PASTILLA' 🌱 Feta Cheese, Pinenuts, Red Plum, Rocket, Sumac 28
- KABOCHA RAVIOLI 🌱 Japanese Pumpkin, Smoked Yogurt, Sage, Beurre Noisette 30
- ROASTED ATLANTIC COD 🍷opt Purple Carrot Mash, Buckwheat, Brown Butter 55
- STONE BASS 🍷 Confit Leeks, Salsa Verde, Artichokes, Bouillabaisse 42
- CHICKEN BREAST 🍷 Pommes Mousseline, Confit Shiitake Mushroom, House-made Sauerkraut 29
- SPATCHCOCK QUAIL Polenta, Marinated Prunes, Ras el Hanout 40
- IBERICO PORK 'SECRETO' 🍷opt Tomato "Salmorejo", Pork Jus 40
- AMELIA PARK RACK OF LAMB 🍷 Black Olive Tapenade, Onion Jam, Garlic Shoots, Lamb & Anchovy Jus 62
- JAMAICAN SPICED SIRLOIN 300G 🍷 Jerk Steak Rub, Chimichurri, Mesclun Salad 60
- BEEF TENDERLOIN & LOBSTER 'SURF & TURF' Lobster Fritter 'Cromesqui', Bone Marrow, Garlic & Parsley Purée 75
- STOCKYARD BEEF 'TOMAHAWK' 1.1KG Chimichurri And Violet Mustard, Chick Pea Fries & Sicilian Tomatoes 165

## VEGETABLES

- COS LETTUCE 🌱opt 🍷 Hardboiled Egg, Crispy Prosciutto, Pumpkin Seed Dressing 15
- CHICKPEA "FRIES" 🌱opt 🍷 Romesco, Almond, Curry Leaf 14
- HARICOT VERT 🌱opt Green Beans, Seaweed Butter, Fried Capers 16
- SICILIAN TOMATOES 🌱opt 🍷 Spicy Harissa Dressing, Avocado, Feta, Basil 16
- BEETROOT "TARTARE" 🌱opt Greek Yoghurt, Hazelnut, Dill 12
- BAKED JAPANESE EGGPLANT 🌱opt 🍷 Tahini, Honey, Mint & Parsley 12
- GRILLED BROCCOLINI 🌱opt 🍷 Aioli, Lemon, Extra Virgin Olive Oil 16
- "POMMES DE TERRE ÉCRASÉES" 🌱opt 🍷 Crushed Ratte Potatoes, Herbs, Lemon, Confit Onion 12

EXECUTIVE CHEF OLIVER HYDE

🌱Vegetarian 🍷Gluten-free

All prices are still subjected to 10% service charge and prevailing government tax.  
Please note that dishes are subject to seasonal changes and market availability.