

ARTEMIS

LUNCH - MID-AUTUMN 2018

REFRESHING COLD BEVERAGES

- Ⓜ COLD BREW COFFEE *Optional with Coconut Milk* 8
- PASSION FRUIT TEA *Passion Fruit Infused Black Tea, Fresh Lime* 8
- "MANGO TANGO ECHO" {Frozen} *Ripe Mango, Passion, Kaffir, Sugar Cane* 10
- HIBISCUS TISANE *Earl Grey Tea, House-made Hibiscus Syrup, Lime* 8
- SALTED NARANJA *Orange Juice, Salted Caramel, Lime Soda* 8
- GINGER BEER -or- GINGER ALE *by Fever Tree* 6
- SOFT DRINK *Coke, Coke Zero, Sprite* 5

STARTERS

- Ⓜ KALE AND APPLE SALAD 🌱🌱 *Granny Smith Apple, Caramelized Hazelnuts, Dill, Pecorino* 20
- BAKED TALEGGIO CHEESE FONDUE 🌱🌱 *opt Attiki Honey, Almonds, White Wine, Rosemary* 24
- Ⓜ BURRATA & LEEKS 🌱🌱 *opt Braised Leeks, Caper Berries, Lemon & Shallot Vinaigrette, Bread Crumbs* 24
- Ⓜ QUINOA "FALAFEL" 🌱 *Hummus, White Cabbage Slaw, Pomegranate, Za'atar* 19 / 28
- CHICKEN LIVER PARFAIT 🌱 *opt Apricot Jam, Cacao, Brioche* 22
- STEAK TARTARE 🌱 *opt Harissa, Quail Egg, Capers, Toast* 28
- Ⓜ SEARED BOSTON LOBSTER 🌱 *Raspberry & Mango Salsa, Lobster Reduction* 35 / 70
- HAMACHI CRUDO 🌱 *Pomelo, Apple, Horseradish, Sea Grapes* 26
- CHARCUTERIE BOARD 🌱 *opt Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa* 24/46

MAINS

- 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
- AMELIA PARK RACK OF LAMB 🌱 *opt Black Olive Tapenade, Onion Jam, Lamb & Anchovy Jus* 62
- Ⓜ IBERICO PORK 'SECRETO' 🌱 *opt Tomato "Salmorejo", Pork Jus* 40
- O'CONNOR TENDERLOIN 200g 🌱 *Red Wine Shallot Reduction, Bone Marrow* 62
- STOCKYARD BEEF 'TOMAHAWK' 1.1KG...for 2-3 people 🌱 165
Chimichurri And Violet Mustard, Chick Pea Fries & Sicilian Tomatoes

VEGETABLES

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

ALWAYS 'HAPPY' AT LUNCH

WINE.....	GLASS 500ML CARAFE
PROSECCO <i>Zardetto NV, Conegliano - Treviso, Italy NV</i>	15
PINOT GRIGIO <i>Luigino Zago, Venezia, Italy 2017</i>	15 48
ROSÉ OF SHIRAZ/CAB <i>Dominique Portet, Yarra Valley, Australia 2017</i>	15 48
MERLOT <i>Leese Fitch, California, USA 2014</i>	15 48
CÔTES-DU-RHÔNE <i>Delas 'Saint-Esprit', France 2015</i>	15 48

BEER.....
POLANIN <i>Pilsner, Poland</i> 10

"ADULT" BEVERAGES.....

- GOOD ON YA *Apple & Cucumber Infused Hendricks, Lemon* 18
- ARTEMIS BLOODY MARY *Tomato, Harissa, Horseradish* 18

EXECUTIVE SET LUNCH

TWO COURSES... 45
THREE COURSES... 52

FIRST

- Ⓜ CHILLED CORN SOUP 🌱 *Jalapeño & Piquillo Peppers, Manchego*
- Ⓜ HOUSE CURED SALMON 🌱 *Daikon & Ginger Flower Salad, Avocado, Salmon Caviar*
- ROASTED FREMANTLE OCTOPUS 🌱 +10 *Persian Potato Salad, Paprika, Extra Virgin Olive Oil*

SECOND

- KABOCHA RAVIOLI 🌱 *Japanese Pumpkin, Smoked Yogurt, Sage, Beurre Noisette*
- Ⓜ CHICKEN BREAST 🌱 *Pommes Mouseline, Confit Shiitake Mushroom, House-made Sauerkraut*
- Ⓜ RED SNAPPER 🌱 *Fennel & Lobster Puree, Mandarins, Crispy Seaweed*
- O'CONNOR STRIPLOIN 200g +12 🌱 *Chimichurri, Mesclun Salad*

THIRD

- VALRHONA CHOCOLATE TORTE 🌱 *Dark Guanaja 70% Cacao, Feuilletine, Raspberry, Praline Ice Cream*
- PISTACHIO SPONGE CAKE 🌱 *Poached Pear, Cream Cheese, Yoghurt Ice Cream*
- CHEESE PLATTER +10 🌱 *Chef's Selection of 3 Cheeses with Grape Chutney, Roasted Walnut & Raisin Bread*



Developed in partnership with Gravity, the luxury health club at Level 38 of CapitaGreen dedicated to optimising your fitness, wellness and vitality goals so that you can live life fully charged.

🌱 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.