

ARTEMIS

DINNER - WINTER 2019

STARTERS

- WHITE ONION VELOUTÉ SOUP 🌱🥚 Manchego Custard, Sunflower Seeds, Wild Rice 18
- BAKED GREEK FETA 🌱🥚 opt Attiki Honey, Almonds, White Wine, Thyme 24
- COS LETTUCE HEARTS 🌱🥚 Creamy Pumpkin Seed Dressing, Mandarin Orange, Egg Yolk 18
- TABOULEH SALAD 🌱 Bulgur Wheat, Datterino Tomato, Cucumber Flower, Herb Yogurt 20
- QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19 / 28
- BURRATA & LEEKS 🌱🥚 opt Braised Leeks, Caper Berries, Lemon & Shallot Vinaigrette, Mustard Bread Crumbs 24
- STEAK TARTARE 🥚 opt Harissa, Quail Egg, Capers, Toast 28
- CHICKEN LIVER PARFAIT 🥚 opt Apricot Jam, Cacao, Brioche 22
- BRAISED OXTAIL Garganelli Pasta, Pearl Onions, Sour Dough Crumbs 26
- HAMACHI CRUDO 🥚 Pomelo, Apple, Horseradish, Sea Grapes 26
- SEARED BOSTON LOBSTER 🥚 Raspberry & Mango Salsa, Lobster Reduction 35 / 70
- ROASTED FREMANTLE OCTOPUS 🥚 Persian Potato Salad, Paprika, Extra Virgin Olive Oil 29
- 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
- BEETROOT RISOTTO 🥚🌱 Salted Ricotta, Blackberry & Caraway Dressing, Fennel Fronds 19 / 28
- ROASTED CAULIFLOWER 🌱 Aijo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds 32
- ATLANTIC COD 🥚 opt Purple Carrot Mash, Buckwheat, Brown Butter 55
- STONE BASS 🥚 Braised Jerusalem Artichoke, Mussels, Oregano 42
- CHICKEN BREAST 🥚 Pommes Mouseline, 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 BEEF SIRLOIN 300g 🥚 Jerk Steak Rub, Chimichurri, Mesclun Salad 60
- PASTURE-FED BEEF TENDERLOIN 200g 🥚 Red Wine Shallots, Bone Marrow, Black Pepper Jus 62
- O'CONNOR BEEF 'CÔTE DE BŒUF' 1.1kg Chimichurri & Violet Mustard, served with Chick Pea Fries & Sicilian Tomatoes 165

SIDE DISHES

- CHICKPEA "FRIES" 🌱🥚 Romesco, Almond, Curry Leaf 14
- YOUNG GREEN BEANS 🌱🥚 Seaweed Butter, Fried Capers 16
- SICILIAN TOMATOES 🌱🥚 Spicy Harissa Dressing, Avocado, Feta, Basil 16
- BEETROOT "TARTARE" 🌱🥚 Greek Yoghurt, Hazelnut, Dill 12
- GRILLED BROCCOLINI 🌱🥚 Aioli, Lemon, Extra Virgin Olive Oil 16
- "POMMES DE TERRE ÉCRASÉES" 🌱🥚 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.