

ARTEMIS

LUNCH - WINTER 2019

REFRESHING COLD BEVERAGES

- 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

- TABOULEH SALAD  *Bulgur Wheat, Datterino Tomato, Cucumber Flower, Herb Yogurt* 20
BAKED GREEK FETA   *Attiki Honey, Almonds, White Wine, Thyme* 24
COS LETTUCE HEARTS   *Pumpkin Seed Dressing, Mandarin Orange, Egg Yolk* 18
 BURRATA & LEEKS   *Braised Leeks, Caper Berries, Lemon & Shallot Vinaigrette, Bread Crumbs* 24
 QUINOA "FALAFEL"  *Hummus, White Cabbage Slaw, Pomegranate, Za'atar* 19 / 28
STEAK TARTARE  *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  *Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa* 24/46

MAINS

- SWISS CHARD FILO 'PASTILLA'  *Feta Cheese, Pinenuts, Red Plum, Rocket, Sumac* 28
ROASTED CAULIFLOWER  *Ajo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds* 32
BRAISED OXTAIL *Garganelli Pasta, Pearl Onions, Sour Dough Crumbs* 26
 STONE BASS  *Braised Jerusalem Artichoke, Mussels, Oregano* 42
 AMELIA PARK RACK OF LAMB  *Black Olive Tapenade, Onion Jam, Lamb & Anchovy Jus* 62
IBERICO PORK 'SECRETO'  *Tomato "Salmorejo", Pork Jus* 40
PASTURE-FED BEEF TENDERLOIN 200g  *Red Wine Shallot Reduction, Bone Marrow* 62
 O'CONNOR BEEF 'CÔTE DE BŒUF' 1.1kg *Shareable for 2-3 people*
Served with Chick Pea Fries, Sicilian Tomatoes, Chimichurri & Violet Mustard... 165

VEGETABLES

-  BEETROOT "TARTARE"   *Greek Yoghurt, Hazelnut, Dill* 12
CHICKPEA FRIES   *Romesco, Almond, Curry Leaf* 14
HARICOT VERT   *Green Beans, Seaweed Butter, Fried Capers* 16
SICILIAN TOMATOES   *Spicy Harissa Dressing, Avocado, Feta, Basil* 16
 GRILLED BROCCOLINI   *Aioli, Lemon, Extra Virgin Olive Oil* 16
 "POMMES DE TERRE ÉCRASÉES"   *Crushed Ratte Potatoes, Herbs, Lemon, Confit Onion* 12

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 <i>Apple & Cucumber Infused Hendricks, Lemon</i> 18
ARTEMIS BLOODY MARY <i>Tomato, Harissa, Horseradish</i> 18

EXECUTIVE SET LUNCH

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

FIRST

WHITE ONION VELOUTÉ SOUP  
Manchego Custard, Sunflower Seeds, Wild Rice

 HOUSE CURED SALMON 
Daikon & Ginger Flower Salad, Avocado, Salmon Caviar

 ROASTED FREMANTLE OCTOPUS +10 
Persian Potato Salad, Paprika, Extra Virgin Olive Oil

SECOND

BEETROOT RISOTTO 
Salted Ricotta, Blackberry & Caraway Dressing, Fennel Fronds

 CHICKEN BREAST 
Pommes Mouseline, Confit Shiitake Mushroom, House-made Sauerkraut


 RED SNAPPER 
Curry Cauliflower Puree, Pomegranate, Mint, Almond Brown Butter

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.