

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, Blood Orange, Egg Yolk 18
- TABBOULEH SALAD 🌱 Bulgur Wheat, Cherry Tomatoes, Cucumber Blossoms, Herb Yogurt 20
- QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19 | 28
- BURRATINA 🌱🍷 opt Spaghetti Squash, Roasted Pumpkin Purée, Parsley Garlic Vinaigrette, Mustard Crumbs 24
- STEAK TARTARE 🍷 opt Harissa, Quail Egg, Capers, Toast 28
- CHICKEN LIVER PARFAIT 🍷 opt Apricot Jam, Cacao, Brioche 22
- BRAISED OXTAIL PASTA Handmade Garganelli, Pearl Onions, Sour Dough Crumbs 18 | 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 Mousseline, Confit Shiitake Mushroom, House-made Sauerkraut 29
- SAUSAGE STUFFED QUAIL Ras el Hanout Spiced Pork Sausage, Marinated Prunes, Cauliflower Purée 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.