

# ARTEMIS

DINNER - EARLY SPRING 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 Rhubarb Jam, Cacao, Brioche 22
- BRAISED OXTAIL PASTA Hand-rolled Penne, Black Winter Truffle, Pearl Onions, Sour Dough Crumbs 28 | 36
- HAMACHI CRUDO 🍷 Pomelo, Apple, Horseradish, Sea Grapes 26
- SEARED BOSTON LOBSTER 🍷 Black Garlic Emulsion, Sweet Peas, Mint, Orange Oil 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
- WILD GARLIC RISOTTO 🍷🌱 Pickled Ramsons, Mascarpone, Mushroom Oil 24 | 36
- 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' 🍷 Apple-Miso Puree, Baby Kale, 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
- KUROGE-WASHU WAGYU BONE-IN RIBEYE "CÔTE DE BŒUF" 1.1 kg 🍷 Shareable for 2-3 178  
Chimichurri & Violet Mustard, served with Chick Pea Fries & Sicilian Tomatoes

## SIDE DISHES

- FIRST OF THE SEASON WHITE ASPARAGUS 🌱🍷 Seaweed Butter, Fried Capers 28
- CHICKPEA "FRIES" 🌱🍷 Romesco, Almond, Curry Leaf 14
- 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.