

# ARTEMIS

LUNCH - EARLY SPRING 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

- COS LETTUCE HEARTS 🌱🥗 Pumpkin Seed Dressing, Blood Orange, Egg Yolk 18  
TABBOULEH SALAD 🌱 Bulgur Wheat, Cherry Tomatoes, Cucumber Blossoms, Herb Yogurt 20  
BAKED GREEK FETA 🌱🥗 opt Attiki Honey, Almonds, White Wine, Thyme 24  
BURRATINA 🌱🥗 opt Spaghetti Squash, Roasted Pumpkin Purée, Parsley Garlic Vinaigrette, Mustard Crumbs 24  
QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19 | 28  
STEAK TARTARE 🥗 opt Harissa, Quail Egg, Capers, Toast 28  
SEARED BOSTON LOBSTER 🥗 Black Garlic Emulsion, Sweet Peas, Mint, Orange Oil 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  
ROASTED CAULIFLOWER 🌱 Aijo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds 32  
BRAISED OXTAIL PASTA Hand-rolled Penne, Winter Black Truffle, Pearl Onions, Sour Dough Crumbs 28 | 36  
STONE BASS 🥗 Braised Jerusalem Artichoke, Mussels, Oregano 42  
AMELIA PARK RACK OF LAMB 🥗 opt Black Olive Tapenade, Onion Jam, Lamb & Anchovy Jus 62  
IBERICO PORK 'SECRETO' 🥗 Apple-Miso Puree, Baby Kale, Pork Jus 40  
PASTURE-FED BEEF TENDERLOIN 200g 🥗 Red Wine Shallot Reduction, Bone Marrow 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

## VEGETABLES

- FIRST OF THE SEASON WHITE ASPARAGUS 🌱🥗 Seaweed Butter, Fried Capers 28  
BEETROOT "TARTARE" 🌱🥗 Greek Yoghurt, Hazelnut, Dill 12  
CHICKPEA FRIES 🌱🥗 Romesco, Almond, Curry Leaf 14  
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	1500ml carafe
PROSECCO Zardetto NV, Conegliano - Treviso, Italy NV	15	
PINOT GRIGIO Luigino Zago, Venezia, Italy 2017	15   48	
ROSÉ OF GRENACHE/CINSAULT Ch. d'Ollières, Provence, France 2017	15   48	
PETIT SIRAH BLEND Leese Fitch, California, USA 2014	15   48	
CÔTES-DU-RHÔNE Delas 'Saint-Esprit', France 2015	15   48	

BEER
POLANIN Pilsner, Poland 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  
All items below available a la carte

### FIRST

- WHITE ONION VELOUTÉ SOUP 🌱🥗  
Manchego Custard, Sunflower Seeds, Wild Rice  
CURED SALMON TARTARE 🥗  
Pickled Cucumber, Crème Fraîche, Dill, Akura Caviar  
ROASTED FREMANTLE OCTOPUS +10 🥗  
Persian Potato Salad, Paprika, Extra Virgin Olive Oil

### SECOND

- WILD GARLIC RISOTTO 🌱  
Pickled Ramsons, Mascarpone, Mushroom Oil  
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  
SPANISH BLOOD ORANGE 🥗🌱  
Meringue, Coconut Sorbet, Yoghurt, Nut & Seed Granola, Rosemary  
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.