

ARTEMIS

DINNER - EARLY SUMMER 2019

STARTERS

- CHILLED CUCUMBER SOUP 🌱opt Avocado, Red Pepper & Avruga Caviar 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 🌱🌱 Heirloom Tomato, Kalamata Olive Purée, Oregano 28
- STEAK TARTARE 🌱opt Harissa, Quail Egg, Capers, Toast 28
- CHICKEN LIVER PARFAIT 🌱opt Rhubarb Jam, Cacao, Brioche 22
- BRAISED OXTAIL PASTA Hand-rolled Penne, Australian Black Truffle, Pearl Onions, Sour Dough Crumbs 33 | 41
- HOKKAIDO SCALLOP CRUDO 🌱 Pickled Cauliflower, Caper Berry, Curry Oil 35
- SEARED BOSTON LOBSTER 🌱 Black Garlic Emulsion, Sweet Peas, Mint, Orange Oil 35 | 70
- ROASTED FREEMANTLE OCTOPUS 🌱 White Bean Puree, Fennel, Amalfi Lemon & 'Nduja Jus 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
- SWEET PEA RISOTTO 🌱🌱opt Saffron Pickled Onions, Toasted Buckwheat & Horseradish 24 | 36
- ROASTED CAULIFLOWER 🌱 Ajo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds 32
- ATLANTIC COD 🌱 Spring Vegetable Broth, Basil Pesto, Pickled Red Onion 55
- MEDITERRANEAN SEABASS 🌱 Violet Artichokes, Carrot Purée, Leeks, Lovage Emulsion 50
- CHICKEN BREAST 🌱 Pommes Mousseline, Confit Shiitake Mushroom, House-made Sauerkraut 29
- SAUSAGE STUFFED QUAIL Ras el Hanout, Spiced Pork Sausage, Marinated Prunes, Cauliflower Purée 70
- 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
- O'CONNOR BEEF STRIPLOIN 300g 🌱 MBS 3/4, Jerk Seasoning, Chimichurri & Rocket 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

- GREEN ASPARAGUS 🌱🌱 Seaweed Butter, Fried Capers 18
- 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.