










# ARTEMIS

LUNCH - EARLY SUMMER 2019

## REFRESHING COLD BEVERAGES

- PASSION FRUIT TEA *Passion Fruit Infused Black Tea, Fresh Lime* 8  
"KOMBUCHA" GINGER LEMON -or- PEACH *by Remedy* 9  
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   *Attiki Honey, Almonds, White Wine, Thyme* 24  
ROASTED FREEMANTLE OCTOPUS  *White Bean Puree', Fennel, Amalfi Lemon & 'Nduja Jus* 29  
QUINOA "FALAFEL"  *Hummus, White Cabbage Slaw, Pomegranate, Za'atar* 19 | 28  
STEAK TARTARE  *Harissa, Quail Egg, Capers, Toast* 28  
SEARED BOSTON LOBSTER  *Black Garlic Emulsion, Sweet Peas, Mint, Orange Oil* 35 | 70  
HOKKAIDO SCALLOP CRUDO  *Pickled Cauliflower, Caper Berry, Curry Oil* 35  
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  *Aijo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds* 32  
BRAISED OXTAIL PASTA *Hand-rolled Penne, Australian Black Truffle, Pearl Onions, Sour Dough Crumbs* 33 | 41  
MEDITERRANEAN SEABASS  *Violet Artichokes, Carrot Purée, Leeks, Lovage Emulsion* 50  
AMELIA PARK RACK OF LAMB  *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

- GREEN ASPARAGUS  *Seaweed Butter, Fried Capers* 18  
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  
GRÜNER VELTLINER *Zahel - 'Goldberg', Vienna Austria 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 2017* 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

CHILLED CUCUMBER SOUP    
*Avocado, Red Pepper & Avruga Caviar*

CURED SALMON TARTARE  
*Pickled Cucumber, Crème Fraîche, Dill, Ikura Caviar*

BURRATINA +10   
*Heirloom Tomato, Kalamata Olive Purée, Oregano*

### SECOND

SWEET PEA RISOTTO    
*Saffron Pickled Onions, Toasted Buckwheat & Horseradish*

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

RED SNAPPER   
*Curry Cauliflower Purée, Pomegranate, Mint, Almond Brown Butter*

O'CONNOR BEEF STRIPLOIN 200g +12   
*Jerk Seasoning, Chimichurri & Rocket Salad*

### THIRD

VALRHONA CHOCOLATE MOUSSE   
*64% Dark Manjari Chocolate, Orange Marmalade, Pecan Brownie, Apricot Sorbet*

POMELO & GRAPEFRUIT   
*Meringue, Coconut Sorbet, Yoghurt, Nut & Seed Granola & Rosemary*

CHEESE PLATE +10   
*Chef's Selection of 3 Cheeses with Fig Jam  
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.*