

ARTEMIS

LUNCH - 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

- WILD ROCKET SALAD** 🌱🌱 *Riesling-Poached Peach, St. Maure Goat Cheese, Hazelnuts & Basil* 24
TABBOULEH SALAD 🌱 *Bulgur Wheat, Cherry Tomatoes, Herb Salad, Yogurt* 20
BAKED GREEK FETA 🌱🌱 *opt Attiki Honey, Almonds, White Wine, Thyme* 24
ROASTED FREMANTLE OCTOPUS 🌱 *White Bean Purée, Fennel, Amalfi Lemon & 'Nduja Jus* 29
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
HOKKAIDO SCALLOP CRUDO 🌱 *Pickled Cauliflower, Caper Berry, Curry Oil* 35
CHARCUTERIE BOARD 🌱 *opt Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa* 24 | 46

MAINS

- STUFFED PIQUILLO PEPPER** 🌱🌱 *Brown Rice, Spiced Zucchini, Organic Feta, Arugula Pesto* 28
ROASTED CAULIFLOWER 🌱 *Ajo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds* 32
BEEF RAGÙ PASTA *Hand-rolled Penne, Green Harissa, Fiore Sardo, Sour Dough Crumbs* 19 | 29
MEDITERRANEAN SEABASS 🌱 *Green Asparagus, Carrot Purée, Leeks, Lovage Emulsion* 50
AUSTRALIAN LAMB LOIN 🌱 *Leek Gratin, Housemade Mustard, Sarriette-Infused Lamb Jus* 68
IBERICO PORK 'SECRETO' 🌱 *Apple-Miso Purée, Baby Kale, Pork Jus* 40
PASTURE-FED BEEF TENDERLOIN 200g 🌱 *Black Pepper Crust, Red Wine Shallot Reduction, Bone Marrow* 68
O'CONNOR RIB-EYE 🌱 500gr *Angus Beef, Violet Mustard and Sicilian Tomatoes* 95

VEGETABLES

- GREEN ASPARAGUS** 🌱🌱 *Seaweed Butter, Fried Capers* 18
BEETROOT "TARTARE" 🌱🌱 *Greek Yoghurt, Hazelnut, Dill* 12
CHICKPEA FRIES 🌱🌱 *Romesco, Almond, Curry Leaf* 14
SICILIAN TOMATOES 🌱🌱 *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 500ml carafe	
PROSECCO <i>Zardetto NV, Conegliano - Treviso, Italy NV</i>		15
GRÜNER VELTLINER <i>Zahel - 'Goldberg', Vienna Austria 2017</i>	15 48	
ROSÉ OF GRENACHE/CINSAULT <i>Ch. d'Ollières, Provence, France 2017</i>	15 48	
PETIT SIRAH BLEND <i>Leese Fitch, California, USA 2014</i>	15 48	
CÔTES-DU-RHÔNE <i>Delas 'Saint-Espirit', France 2017</i>	15 48	

BEER.....	
POLANIN <i>Pilsner, Poland</i>	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 CARROT SOUP 🌱 *opt* 🌱 *Avocado, Red Pepper & Avruga Caviar*

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

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

SECOND

PEARL BARLEY "RISOTTO" 🌱
Slow Cooked Tomato, Summer Herbs And Smoked Scamorza

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

RED SNAPPER 🌱
Fennel and Potato Salad, Black Olives, Almonds And Lemon Oil

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.