

ARTEMIS

DINNER - LATE SPRING 2018

COLD APPETISERS

- HEIRLOOM TOMATOES 🌱🍷 Burrata, Basil Leaf, Black Olive 24
- BEETROOT SALAD 🌱🍷 Walnuts, Shropshire Cheese, Beetroot-Horseradish Ice Cream, Saba Reduction 24
- STEAK TARTARE 🍷 opt Harissa, Quail Egg, Capers, Toast 32
- HAMACHI CRUDO 🍷 Green Sicilian Olives, Tomato Water, Basil, Almonds 32
- ALASKAN KING CRAB 🍷 Grilled Pimento Peppers, Avocado, Tomato Petals 32
- CHARCUTERIE SELECTION Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa 24 / 46

HOT APPETISERS

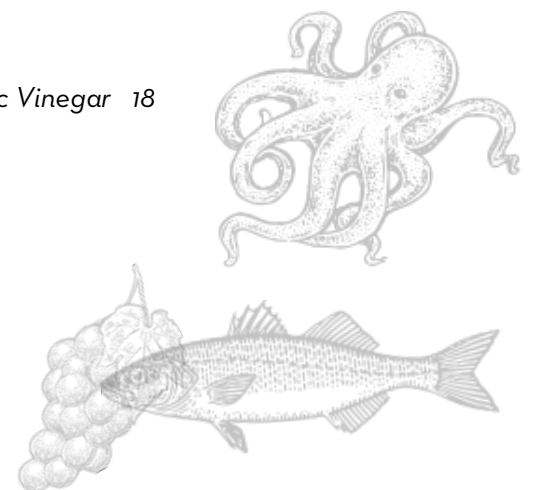
- HEIRLOOM CARROT SOUP 🌱🍷 Herb Labneh, Chive, Olive Oil 18
- QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19/28
- BAKED TALEGGIO D.O.P. 🌱 Attiki Honey, Almonds, White Wine, Rosemary 24
- CHICKEN LIVER & BLACK TRUFFLE 🍷 Plum, Red Wine Jus, Bacon 22
- CHARGRILLED SPANISH OCTOPUS 🍷 Chorizo, White Bean Cassoulet, Kombu 29
- WAGYU BEEF CHEEK RAVIOLI Maitake Mushrooms, Gremolata 22/32
- BAY SCALLOPS 🍷 Sweet Pea Puree, Crispy Pork Belly, Baby Watercress Salad, Pork Jus 30

MAIN COURSES

- GRILLED AVOCADO 🌱 Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander 32
- SPRING JARDINIÈRE 🌱🍷 Celeriac, Snow Peas, Brussels Sprouts, Breakfast Radish, Basil, Feta, Walnuts 32
- NEW ZEALAND SNAPPER 🍷 Baba Ganoush, Basil Oil 42
- YELLOWFIN TUNA 🍷 Black Sesame, Artichoke, Piquillo Peppers 38
- CHICKEN BREAST Chermoula, Tabbouleh, Mazafati Dates 29
- DUCK CONFIT Polenta Crisps, Fennel & Tarragon Salad 40
- IBERICO PORK CHOP Tomato "Salmorejo", Pork Jus 40
- GRILLED DORPER LAMB RACK Parsley Spelt, Smoked Shallot 72
- VENISON LOIN Pancetta, Forest Mushrooms, Balsamic Poached Pear 54
- MEY SELECTION TENDERLOIN 200g 🍷 Parsnip Purée, Button Mushroom, Sauce au Poivre 62
- F1 WAGYU BONE-IN RIBEYE "CÔTE DE BŒUF" 1.1KG 🍷 420-day Grain Fed, Kuroge Washu/Holstein BMS 6+ 148

VEGETABLE SIDES

- GARDEN SALAD 🌱🍷 Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar 18
- BEETROOT "TARTARE" 🌱🍷 Hazelnut, Greek Yoghurt, Dill 12
- WATERCRESS 🌱🍷 Spicy Harissa Dressing, Prunes 10
- CHARCOAL-COOKED LEEKS 🌱🍷 Saffron & Orange Dressing, Capers 14
- RUSSET POTATO PURÉE 🍷 Poached Egg, Mascarpone, Crispy Pancetta 18
- ROASTED CAULIFLOWER 🌱🍷 Capers, Pinenuts, Cauliflower Purée 18
- WHITE ASPARAGUS 🌱🍷 Wild Mushrooms, Parmigiano-Reggiano 32
- CRUSHED POTATOES 🌱🍷 Spicy Yoghurt 14



🌱 Vegetarian 🍷 Vegetarian Option Available 🍷 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.