

ARTEMIS

RAW BAR

FRESHLY SHUCKED OYSTERS 🌱	
TSARSKAYA, FRANCE	8 EA
ST. VAAST, FRANCE	8 EA
JAPANESE HAMACHI	28
<i>Tomato Jelly, Paprika, Rice Crisp, Olive Powder</i>	
MEY SELECTION BEEF CARPACCIO	28
<i>Broccolini Flowers, Caper Powder, Clarified Tomato Vinaigrette</i>	
WILD SEABASS SASHIMI 🌱	42
<i>Corsican Coppa, Finger Lime, Avocado Mousse</i>	
STURIA CAVIAR 30G	90
<i>Baked Flat Bread, Fromage Blanc, Dill</i>	

CHARCUTERIE

SELECTION OF CURED MEATS	46
<i>Served with Chef's Selection of Accompaniments</i>	
JAMON IBERICO 36 MONTHS 20G	22
<i>Pachino Tomatoes</i>	
SAN DANIELE PROSCIUTTO 20G	18
<i>Cantaloupe</i>	
MORCON SAUSAGE 20G	16
<i>Garlic Bread</i>	
CORSICAN COPPA 20G	24
<i>Toasted Sourdough</i>	

APPETISERS

SUMMER WATERMELON SALAD 🌱	22
<i>Pickled Onion, Feta Cheese, Balsamic Vinaigrette</i>	
SWEET CORN SOUP 🌱 🌱	22
<i>Hanami Scented Corn Broth, Blanched Celery Crème Fraîche Drops</i>	
HEIRLOOM BEETROOTS 🌱 🌱	24
<i>Buttermilk Beetroot Horseradish Ice Cream, Walnuts, Shropshire Cheese, Saba & Marsala Reduction</i>	
WILD MUSHROOMS 🌱	32
<i>Maitake, Mousseron & St. George, Comté Cheese Fondant, Organic Egg Yolk & Jamon Iberico</i>	
CHAR-GRILLED SPANISH OCTOPUS 🌱	26
<i>Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers</i>	
SMOKED EEL 🌱	26
<i>White Asparagus, Forest Mushrooms, Garlic Flower, Salty Fingers</i>	
ALASKAN KING CRAB 🌱	32
<i>Grilled Pimento Peppers, Avocado, Tomato Petals</i>	
RABBIT RAGU TAGLIATELLE	28
<i>Porcini Mushroom Purée, Pork Lardons, Thyme</i>	

MAIN COURSES

GRILLED AVOCADO 🌱	32
<i>Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander</i>	
SPICED CHICKEN BREAST 🌱	36
<i>Corn & Sorrel Fricassee, Brussels Sprout Leaves, Chicken Jus Sabayon</i>	
LÉGINE AUSTRALE FILLET 🌱	56
<i>Japanese Leeks, White Chervil Root Purée, Yuzu & Pork Broth</i>	
GRILLED LOBSTER 🌱	78
<i>Mushroom Sabayon, Snow Pea Salad</i>	
SLOW COOKED IBERICO PORK	48
<i>Cognac Apple Compote, Buttered Turnip Dolcemente, Almonds</i>	
MEY SELECTION TENDERLOIN 🌱	62
<i>45 Days Dry-Aged, Potato Purée, Caramelised Pearl Onions Red Wine Jus</i>	
VENISON LOIN 🌱	54
<i>Pancetta, Forest Mushrooms, Balsamic Poached Pear</i>	
SANCHOKU WAGYU STRIPLOIN 🌱	92
<i>Bonnotte Potato, Crème Fraîche, Pink Peppercorns, Valetta, Chianti & Wholegrain Mustard Reduction</i>	

SIDES

CRUSHED POTATO WEDGES 🌱 🌱	14
<i>Harissa Aioli</i>	
CHAR-GRILLED BROCCOLINI 🌱	18
<i>Romesco, Roasted Tomatoes, Almonds</i>	
PUY LENTILS 🌱	15
<i>Bacon, Stilton Blue Cheese, Stone Fruit</i>	
RUSSET POTATO PURÉE 🌱	17
<i>Poached Egg, Mascarpone, Crispy Pancetta</i>	
CHICKEN LIVER & BLACK TRUFFLE 🌱	22
<i>Wild Cherries, Red Wine, Bacon</i>	



The provenance and integrity of our produce is a crucial part of our menu. All fish and seafood served are sustainably sourced. All meats are hormone-free and not raised in feedlots. Our vegetables are organic where available, and as often as possible are sourced from local farms, supporting the community and reducing our carbon footprint.

EXECUTIVE CHEF
FERNANDO AREVALO

🌱 Vegetarian 🌱 Vegetarian Option Available 🌱 Gluten-free

Prices are subject to 10% service charge and gov't taxes.
Please note menus are subject to change.
Please advise of any dietary requirements in advance.