

ARTEMIS

DINNER - SUMMER 2018

COLD APPETISERS

- CHILLED TOMATO GAZPACHO 🌊 Buffalo Mozzarella, Sea Lettuce, Caviar 24
- HEIRLOOM TOMATOES 🌱 Burrata, Basil Leaf, Black Olive 24
- KALE AND ASPARAGUS SALAD 🌱 Caramelized Hazelnuts, Dill, Pecorino 20
- STEAK TARTARE 🍷 opt Harissa, Quail Egg, Capers, Toast 28
- HAMACHI CRUDO 🍷 Green Sicilian Olives, Tomato Water, Basil, Almonds 26
- CHICKEN LIVER PARFAIT 🍷 opt Apricot Jam, Cacao, Brioche 22
- CHARCUTERIE SELECTION 🍷 opt Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa 24 / 46

HOT APPETISERS

- QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19/28
- BAKED TALEGGIO CHEESE FONDUE 🌱 opt Attiki Honey, Almonds, White Wine, Rosemary 24
- ROASTED FREMANTLE OCTOPUS 🍷 Chorizo, White Bean Cassoulet, Kombu 29
- BAY SCALLOPS 🍷 Vegetables Provençal à la Grecque, Pea Purée, Chicken Jus 30
- SEARED BOSTON LOBSTER 🍷 Raspberry & Mango Salsa, Lobster Reduction 32

MAIN COURSES

- SWEET PEA AGNOLOTTI 🌱 Ricotta, Mint, Preserved Lemon, Pistachio 30
- SUMMER JARDINIÈRE 🌱 opt Tempura Zucchini Blossom, Feta, Asparagus, Artichoke, Peas, Tomato, Pesto 32
- NEW ZEALAND SNAPPER 🍷 Baba Ganoush, Basil Oil 42
- YELLOWFIN TUNA 🍷 Black Sesame, Artichoke, Piquillo Peppers 38
- CHICKEN BREAST 🍷 Ratatouille, Chermoula, Black Olive 29
- SPATCHCOCK QUAIL Polenta, Marinated Prunes, Ras el Hanout 40
- IBERICO PORK LOIN 🍷 opt Tomato "Salmorejo", Pork Jus 40
- GRILLED DORPER LAMB RACK 🍷 opt Parsley Spelt, Smoked Shallot 62
- O'CONNOR STRIPLOIN 300g 🍷 Chimichurri, Mesclun Salad 60
- O'CONNOR TENDERLOIN 200g 🍷 Red Onion Jam, Bone Marrow, Red Wine Jus 62
- F1 BONE-IN RIBEYE "CÔTE DE BŒUF" 1.1KG 🍷 420-day Grain Fed, Kuroge Washu Wagyu, Chimichurri 148

VEGETABLE SIDES

- WHITE DANDELION STEMS 🌊 Burrata, Crispy Prosciutto, Pumpkin Seed Dressing 15
- BEETROOT "TARTARE" 🌱 Greek Yoghurt, Hazelnut, Dill 12
- RUNNER BEANS 🌱 Seaweed Butter, Fried Capers 16
- ROASTED SICILIAN TOMATOES 🌱 Feta, Black Olive, Basil 16
- CHARCOAL-COOKED LEEKS 🌱 Saffron & Orange Dressing, Capers 14
- FRIED FINGERLING POTATOES 🌱 Ricotta, Sherry Dressing 12 Add Australian Winter Truffle +15
- SPICED ZUCCHINI 🌱 Cannellini Beans, Sumac 12
- "POMMES DE TERRE ÉCRASÉES" 🌱 Crushed Ratte Potatoes, Herbs, Lemon, Confit Onion 12

🌱 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.