

ARTEMIS

SET LUNCH

2 Courses 45
3 Courses 50

FIRST

ARTICHOKE SALAD 🌱🌱

Saucisson, Castelvetrano Olives, Burrata

SUMMER WATERMELON SALAD 🌱

Pickled Onion, Feta Cheese, Balsamic Vinaigrette

SEARED OCTOPUS 🌱🌱

Sobrasada, Potatoes, Fine French Beans, Caper Powder +10

SECOND

KALE PESTO TAGLIATELLE 🌱

Pecorino Romano Pistachio

HARISSA CHICKEN BREAST 🌱🌱

Couscous, Dried Mango, Dried Apricot, Cucumber, Coriander

WINTER SEA BREAM 🌱🌱

Cauliflower Purée, Heirloom Cauliflower Florets, Lime Vinegar +12

WAGYU RIBEYE STEAK 🌱🌱

F1 Holstein BMS 6+ +28

THIRD

CREMA CATALANA

Seasonal Berries, Brown Butter Sorbet, Tuile

CHOCOLATE & ORANGE CAKE

Hazelnut Cream, Crystallised Orange, Cocoa Nibs

CHEESE PLATTER

Chef's Selection of 3 Cheeses with Poached Pear, Apricots, Frisée, Fig & Raisin Bread +10

LUNCH À LA CARTE

APPETISERS

FRESHLY SHUCKED OYSTERS 🌱🌱

Tsarskaya, France 8ea
St. Vaast, France 8ea

CELERIAC SOUP 🌱🌱

Fresh Celery Stock, Pine Nuts, Basil 22

BEETROOT & GOAT'S CHEESE 🌱

Roasted Pistachios, Balsamic Vinegar, Pan de Coca Toast 24

QUINOA FRITTERS 🌱

Baby Kale, Radicchio, Orange Segments, Hazelnuts, Basil, Mint, Pomegranate, Radish 24

WILD SEABASS CEVICHE 🌱🌱

Basil, Fennel, Crispy Salsify, Weiss White Chocolate 22

CHAR-GRILLED SPANISH OCTOPUS 🌱🌱

Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers 26

STEAK TARTARE 🌱🌱

Harissa, Organic Egg Yolk, Capers, Potato Crisps 32

ALASKAN KING CRAB 🌱🌱

Grilled Pimento Peppers, Avocado, Tomato Petals 32

CHICKEN LIVER & BLACK TRUFFLE 🌱🌱

Wild Cherries, Red Wine, Bacon 26

CHARCUTERIE SELECTION 24 / 46

Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa, served with Chef's selection of accompaniments

MAINS

GRILLED AVOCADO 🌱

Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander 32

VEGETABLE JARDINIÈRE 🌱

Beetroot Gnocchi, Celeriac, Snow Peas, Brussels Sprout Leaves, Breakfast Radish, Basil, Feta, Walnuts 32

LOCH FYNE SALMON 🌱🌱

Sweet Pea & Chilli Purée, Heirloom Carrots 34

MEDITERRANEAN SEA BASS 🌱🌱

Spiced Rub, Broccoli, Crispy Leeks 42

GRILLED LOBSTER 🌱🌱

Mushroom Sabayon, Snow Pea Salad 78

ORGANIC ROASTED CHICKEN 🌱🌱

Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnut, Tarragon 36

IBERICO PORK CHOP 🌱🌱

Carrot Purée, Pork Jus 40

DORPER LAMB SHANK 🌱🌱

Minted Celeriac & Yoghurt Purée, Parsnip Crisps 54

MEY SELECTION TENDERLOIN 200g 🌱🌱

Parsnip Purée, Button Mushroom, Sauce au Poivre 62

WAGYU BONE-IN RIBEYE

"CÔTE DE BŒUF" 1.1kg 🌱🌱 148
F1 Holstein BMS 6+

BEVERAGES

KIMERA KOFFEE

Long Black, Proprietary Nootropic Cognitive Enhancers, Dripped 7

COFFEE BY SARNIES

Espresso / Macchiato / Flat White / Café Latte / Cappuccino 8

T.W.G. TEAS

French Earl Grey / English Breakfast / Royal Darjeeling / Golden Oolong / Whole Chamomile / Japanese Genmaicha / Moroccan Mint / White Peony / Tibetan Secret 8

KOMBUCHA

Original / Honey / Ginger / Bandung 8

SIDES

GARDEN SALAD 🌱

Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar 18

ROASTED CRUSHED POTATOES 🌱🌱

Harissa Aioli 14

CHARRED SEASONAL CARROTS 🌱🌱

Roasted Walnut Crumble, Cinnamon 16

GRILLED ZUCCHINI 🌱🌱

Greek Yoghurt, Dukkha, Peanuts, Dill & Mint 18

HEIRLOOM CAULIFLOWER TEMPURA 🌱

Tarragon, Almond Crumble, Spicy Aioli 18

PUY LENTILS 🌱🌱

Bacon, Stilton Blue Cheese, Stone Fruit 16

ROASTED CAULIFLOWER PURÉE 🌱🌱

Capers, Pine Nuts, Roasted Cauliflower Steak 18

RUSSET POTATO PURÉE 🌱🌱

Poached Egg, Mascarpone, Crispy Pancetta 18

WHITE ASPARAGUS 🌱🌱

Morel Mushrooms, Valetta, Parmigiano-Reggiano 32

DESSERTS

CREMA CATALANA

Seasonal Berries, Brown Butter Sorbet, Tuile 18

BERRIES & FENNEL SORBET

Prickly Pear Jelly, Cashew Nuts, Granny Smith Apple 15

CHOCOLATE & ORANGE CAKE

Hazelnut Cream, Crystallised Orange, Cocoa Nibs 20

POACHED APPLE

Crème Anglaise, Salted Vanilla Ice Cream, Apple Gelée 20

CHEESE PLATTER

Chef's Selection of 3 Cheeses with Poached Pear, Apricots, Nuts, Fig & Raisin Bread 36

🌱 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. Pre-order up to 5 days in advance.