

# ARTEMIS

## SET LUNCH

2 Courses \$45 / 3 Courses \$50

### FIRST

#### OCTOPUS SALAD 🌱

Broccolini Tips, Artichoke, Olives, Pine Nuts, Romesco Sauce

#### SUMMER WATERMELON SALAD 🌱

Pickled Onion, Feta Cheese, Balsamic Vinaigrette

#### HEIRLOOM TOMATOES 🌱 + \$10

Burrata, Confit Nectarine, Fresh Almonds, Basil

### SECOND

#### BEETROOT GNOCCHI 🌱

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

#### ORGANIC ROASTED CHICKEN 🌱

Creamy Mascarpone Polenta, Chives, Roasted Tomatoes, Hazelnuts, Tarragon

#### GRILLED SEA BREAM 🌱 + \$12

Farro & Bean Salad, Asparagus & Basil Purée, Balsamic Poached Cipollini

#### BRAISED WAGYU BEEF CHEEKS + \$14

Leeks, Snow Peas, Beetroot Dumplings, Red Wine

### THIRD

#### CREMA CATALANA

Seasonal Berries, Brown Butter Sorbet, Tuile

#### CHOCOLATE & ORANGE CAKE

Hazelnut Cream, Crystallised Orange, Cocoa Nibs

#### CHEESE PLATTER + \$10

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

## LUNCH À LA CARTE

### APPETISERS

#### FRESHLY SHUCKED OYSTERS 🌱

TSARSKAYA, FRANCE 8 EA  
ST. VAAST, FRANCE 8 EA

#### SWEET CORN SOUP 🌱 22

Celery, Crème Fraîche Drops, Hanami Scented Corn Broth

#### BEETROOT & GOAT'S CHEESE 🌱 24

Roasted Pistachios, Balsamic Vinegar, Pan de Coca Toast

#### QUINOA FRITTERS 🌱 24

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

#### ROASTED MUSHROOMS 🌱 32

Maitake, Mousseron & St. George Mushrooms, Comté Cheese Fondant, Organic Egg Yolk & Jamon Iberico

#### WILD SEABASS CEVICHE 🌱 22

Basil, Fennel, Crispy Salsify, Weiss White Chocolate

#### CHAR-GRILLED SPANISH OCTOPUS 🌱 26

Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers

#### STEAK TARTARE 🌱 32

Harissa, Organic Egg Yolk, Capers, Potato Crisps

#### ALASKAN KING CRAB 🌱 32

Grilled Pimento Peppers, Avocado, Tomato Petals

#### CHICKEN LIVER & BLACK TRUFFLE 🌱 26

Wild Cherries, Red Wine, Bacon

#### CHARCUTERIE SELECTION 24 / 46

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

### MAINS

#### GRILLED AVOCADO 🌱 32

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

#### LOCH FYNE SALMON 🌱 34

Sweet Pea & Chilli Purée, Heirloom Carrots

#### MEDITERRANEAN SEA BASS 🌱 42

Spiced Rub, Broccoli, Crispy Leeks

#### GRILLED LOBSTER 🌱 78

Mushroom Sabayon, Snow Pea Salad

#### ORGANIC ROASTED CHICKEN 🌱 36

Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnuts, Tarragon

#### IBERICO PORK CHOP 🌱 40

Carrot Purée, Pork Jus

#### MEY SELECTION TENDERLOIN 200G 🌱 62

45 Days Dry-Aged, Potato Purée, Caramelised Pearl Onions, Red Wine Jus

#### SANCHOKU WAGYU STRIPLOIN 350G 🌱 92

Bonnotte Potato, Crème Fraîche, Pink Peppercorns, Valetta, Chianti & Wholegrain Mustard Reduction

### SIDES

#### ROASTED CRUSHED POTATOES 🌱 14

Harissa Aioli

#### CHAR-GRILLED BROCCOLINI 🌱 18

Romesco, Roasted Tomatoes, Almonds

#### GRILLED ZUCCHINI 🌱 18

Greek Yoghurt, Dukkha, Peanuts, Dill & Mint

#### ROASTED CAULIFLOWER 🌱 18

Heirloom varieties, Mustard Crème Fraîche Emulsion, Capers, Raisins, Pine Nuts

#### PUY LENTILS 🌱 16

Bacon, Stilton Blue Cheese, Stone Fruit

#### RUSSET POTATO PURÉE 🌱 18

Poached Egg, Mascarpone, Crispy Pancetta

### DESSERTS

#### CREMA CATALANA 19

Seasonal Berries, Brown Butter Sorbet, Tuile

#### BERRIES & FENNEL SORBET 15

Prickly Pear Jelly, Cashew Nuts, Granny Smith Apple

#### CHOCOLATE & ORANGE CAKE 20

Hazelnut Cream, Crystallised Orange, Cocoa Nibs

#### PANCHINETA 26

Puff Pastry, Vanilla Crème Pâtissière, Peach, Shiso Leaf & Apricot Ice Cream, Cognac Flambé

#### CHEESE PLATTER 36

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

### BEVERAGES

#### KIMERA KOFFEE 7

Long Black, Proprietary Nootropic Cognitive Enhancers, Dripped

#### COFFEE BY SARNIES 8

Espresso / Macchiato / Flat White / Cafe Latte / Cappuccino

#### T.W.G. TEAS 8

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



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 humanely raised. Our vegetables are organic where available, and as often as possible are sourced from local farms, supporting the community and reducing our carbon footprint.

🌱 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.

All set menu items are available à la carte.