

ARTEMIS

SET LUNCH

2 Courses \$45 / 3 Courses \$50

FIRST

OCTOPUS SALAD 🍷

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

BEETROOT & PAN DE COCA 🌱

Goat Cheese Mousse, Roasted Pistachios, Balsamic Vinegar

HEIRLOOM TOMATOES 🌱 + \$10

Burrata, Confit Nectarine, Fresh Almonds, Basil

SECOND

BEETROOT GNOCCHI 🌱

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

SPICED CHICKEN BREAST 🍷

Corn & Sorrel Fricassee, Brussels Sprout Leaves, Chicken Jus Sabayon

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

GRAND CRU CHOCOLATE GANACHE

Banana Cream, Coconut Sorbet, Salted Sesame Crumble

SALTED VANILLA ICE CREAM

Carrot Sponge, Lemon Foam, Walnut Crumble, Thyme Tuile

CHEESE + \$10

Assorted Cheese Plate

LUNCH À LA CARTE

APPETISERS

FRESHLY SHUCKED OYSTERS 🍷

TSARSKAYA, FRANCE 8 EA

ST. VAAST, FRANCE 8 EA

SUMMER WATERMELON SALAD 🌱

Pickled Onion, Feta Cheese, Balsamic Vinaigrette 22

SWEET CORN SOUP 🌱🍷

Celery, Crème Fraîche Drops, Hanami Scented Corn Broth 22

ROASTED MUSHROOMS 🌱

Maitake, Mousseron & St. George, Comté Fondant, Organic Egg Yolk & Jamon Iberico 32

DUCK CONFIT SALAD 🍷

Radicchio, Mint, Agrodolce Dressing 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

ALASKAN KING CRAB 🍷

Grilled Pimento Peppers, Avocado, Tomato Petals 32

CHARCUTERIE

SELECTION OF CURED MEATS 46

Served with Chef's Selection of Accompaniments

JAMON IBERICO 36 MONTHS 20G 22

Pachino Tomatoes

SAN DANIELE PROSCIUTTO 20G 18

Cantaloupe

MORCON SAUSAGE 20G 16

Garlic Bread

CORSICAN COPPA 20G 24

Toasted Sourdough

MAINS

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

SPICED CHICKEN BREAST 🍷 36

Corn & Sorrel Fricassee, Brussels Sprout Leaves, Chicken Jus Sabayon

IBERICO PORK CHOP 🍷 40

Carrot Purée, Pork Jus

45 DAYS DRY-AGED TENDERLOIN 🍷 62

Potato Purée, Caramelised Pearl Onions, Red Wine Jus

SANCHOKU WAGYU STRIPLOIN 🍷 92

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

SIDES

CRUSHED POTATO WEDGES 🌱🍷 14

Harissa Aioli

CHAR-GRILLED BROCCOLINI 🌱 18

Romesco, Roasted Tomatoes, Almonds

PUY LENTILS 🍷 16

Bacon, Stilton Blue Cheese, Stone Fruit

RUSSET POTATO PURÉE 🍷 18

Poached Egg, Mascarpone, Crispy Pancetta

CHICKEN LIVER & BLACK TRUFFLE 🍷 22

Wild Cherries, Red Wine, Bacon

DESSERT

SALTED VANILLA ICE CREAM 19

Carrot Sponge, Lemon Foam, Walnut Crumble, Thyme Tuile

GRAND CRU CHOCOLATE GANACHE 18

Banana Cream, Coconut Sorbet, Salted Sesame Crumble

FENNEL & BERRIES 15

Strawberry & Fennel Sorbet, Prickly Pear Jelly, Cashew Nuts, Granny Smith Apple Variation

PANCHINETA 26

Vanilla Crème Pâtissière, Peach, Shiso Leaf & Apricot Ice Cream, Cognac Flambe

CHEESE

ÉPOISSES DE BOURGOGNE 16

Cow, Soft (France)

BRILLAT SAVARIN 16

Cow, Semi Soft (France)

MANCHEGO 14

Sheep, Semi Hard (Spain)

SHROPSHIRE BLUE 18

Cow, Semi Hard (UK)

PLATTER 36

Poached Pear, Apricots, Frisée

BEVERAGES

KIMERA KOFFEE 5

Long Black, Proprietary Nootropic Blend, 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

🌱 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.



EXECUTIVE CHEF
FERNANDO AREVALO