

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

KALE PESTO TAGLIATELLE 🌱

Pecorino Romano Pistachio

ORGANIC ROASTED CHICKEN 🌱

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

GRILLED SEA BREAM 🌱 + \$12

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

WAGYU RIBEYE STEAK 🌱 + \$28

F1 Holstein BMS 6+, with one side dish

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

All set menu items are available à la carte.

- 🌱 Vegetarian
- 🌱🌱 Vegetarian Option Available
- 🌱 Gluten-free

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

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

BEETROOT GNOCCHI 🌱 32

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

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, Hazelnut, 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

WAGYU BONE-IN RIBEYE

"CÔTE DE BŒUF" 1.1KG 🌱 148

F1 Holstein BMS 6+

WAGYU PORTERHOUSE 1.1KG 🌱 148

F1 Holstein BMS 6+

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

KOMBUCHA 8

Original / Honey / Ginger / Bandung

SIDES

GARDEN SALAD 🌱🌱 18

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

ROASTED CRUSHED POTATOES 🌱🌱 14

Harissa Aioli

GRILLED ZUCCHINI 🌱🌱 18

Greek Yoghurt, Dukkha, Peanuts, Dill & Mint

CHARRED SEASONAL CARROTS 🌱🌱 16

Roasted Walnut Crumble, Cinnamon

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

POACHED APPLE 20

Crème Anglaise, Salted Vanilla Ice Cream, Apple Gelée

CHEESE PLATTER 36

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

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.