

# ARTEMIS

LUNCH - LATE SPRING 2018

## REFRESHING COLD BEVERAGES

- LEMON-SENCHA ICED GREEN TEA 3.50  
KOMBUCHA Naturally fermented: **Original -or- Bandung** 8  
PASSION FRUIT TEA Passion Fruit Infused Black Tea, Fresh Lime 8  
"MANGO TANGO ECHO" {Frozen} Ripe Mango, Passion, Kaffir, Sugar Cane 10  
HIBISCUS TISANE Earl Grey Tea, House-made Hibiscus Syrup, Lime 8  
SALTED NARANJA Orange Juice, Salted Caramel, Lime Soda 8  
GINGER BEER -or- GINGER ALE by Fever Tree 6  
SOFT DRINK Coke, Coke Light, Sprite 5

## STARTERS

- BEETROOT SALAD 🌱🌱 Walnuts, Shropshire Cheese, Beetroot-Horseradish Ice Cream, Saba 24  
BAKED TALEGGIO D.O.P. 🌱 Attiki Honey, Almonds, White Wine, Rosemary 24  
HEIRLOOM TOMATOES 🌱 Burrata, Basil Leaf, Black Olive 24  
QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19/28  
STEAK TARTARE 🌱 opt Harissa, Quail Egg, Capers, Toast 32  
HAMACHI CRUDO Green Sicilian Olives, Tomato Water, Basil, Almonds 32  
ALASKAN KING CRAB 🌱 Grilled Pimento Peppers, Avocado, Tomato Petals 32  
CHICKEN LIVER & BLACK TRUFFLE 🌱 Plum, Bacon, Red Wine Jus 26  
CHARCUTERIE BOARD Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa 24 / 46

## MAINS

- GRILLED AVOCADO 🌱 Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander 32  
SPRING JARDINIÈRE 🌱 Celeriac, Snow Peas, Brussels Sprouts, Breakfast Radish, Basil, Feta, Walnuts 32  
NEW ZEALAND SNAPPER 🌱 Baba Ganoush, Basil Oil 42  
YELLOWFIN TUNA 🌱 Black Sesame, Artichoke, Piquillo Peppers 38  
GRILLED DORPER LAMB RACK Parsley Spelt, Smoked Shallot 72  
IBERICO PORK CHOP Tomato "Salmorejo", Pork Jus 40  
MEY SELECTION TENDERLOIN 200g 🌱 Parsnip Purée, Button Mushroom, Sauce au Poivre 62  
F1 WAGYU BONE-IN RIBEYE "CÔTE DE BŒUF" 1.1KG 🌱 420-day Grain Fed, Kuroge Washu/Holstein BMS 6+ 148

## VEGETABLE SIDES

- GARDEN SALAD 🌱🌱 Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar 18  
BEETROOT "TARTARE" 🌱🌱 Greek Yoghurt, Hazelnut, Dill 12  
WATERCRESS 🌱🌱 Spicy Harissa Dressing, Prunes 10  
CHARCOAL-COOKED LEEKS 🌱🌱 Saffron & Orange Dressing, Capers 14  
ROASTED CAULIFLOWER 🌱 Caper, Pinenut, Cauliflower Purée 18  
RUSSET POTATO PURÉE 🌱🌱 Poached Egg, Mascarpone, Crispy Pancetta 18  
WHITE ASPARAGUS 🌱🌱 Wild Mushrooms, Parmigiano-Reggiano 32  
CRUSHED POTATOES 🌱🌱 Spicy Yoghurt 14

## FROM THE BAR & CELLAR

### WINE

- PROSECCO Zardetto NV, Conegliano - Treviso, Italy NV 15  
PINOT GRIGIO Anselmi 'Ca'Stele' Friuli, Italy 2017 15  
ROSÉ OF OLD VINE GRENACHE Lorenza, California, USA 2016 15  
MONTEPULCIANO Tor del Colle, Campania, Italy 2015 15

### BEER

- POLANIN Pilsner, Poland 10

### "ADULT" BEVERAGES

- GOOD ON YA Apple & Cucumber Infused Hendricks, Lemon 18  
THE GRAPE DIVINE {Frozen} G'Vine Gin, Rose Wine, Grapes, Berries 18

## EXECUTIVE SET LUNCH

TWO COURSES... 45  
THREE COURSES... 52

### FIRST

HEIRLOOM CARROT SOUP 🌱🌱  
Herb Labneh, Chive, Olive Oil

YELLOWFIN TUNA CEVICHE  
Mango, Coriander, Espelette

CHARGRILLED OCTOPUS +10 🌱  
Chorizo, White Bean Cassoulet, Kombu

### SECOND

KALE PESTO TAGLIATELLE 🌱  
Pecorino Romano, Pistachio

CHICKEN BREAST  
Chermoula, Tabbouleh, Mazafati Dates

NORWEGIAN SALMON 🌱  
Asparagus, Artichoke Purée, Salsa Verde

WAGYU RIB STEAK +28 🌱  
F1 Holstein BMS 6+

### THIRD

NOUGAT GLACÉ 🌱  
Pistachio, Raspberry, Mint

TUNISIAN ORANGE CAKE 🌱  
Strawberry, Yoghurt Ice Cream

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



🌱 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.