

ARTEMIS



RAW BAR

FRESHLY SHUCKED OYSTERS 🍷
 TSARSKAYA, FRANCE 8 EA
 ST. VAAST, FRANCE 8 EA

JAPANESE HAMACHI 28
Tomato Jelly, Paprika, Rice Crisp, Olive Powder

WILD SEABASS SASHIMI 🌿 42
Corsican Coppa, Finger Lime, Avocado Mousse

STURIA CAVIAR 30G 90
Baked Flat Bread, Fromage Blanc, Dill

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

APPETISERS

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

CHAR-GRILLED SPANISH OCTOPUS 🍷 26
Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers

NANTUCKET BAY SCALLOPS 🍷 30
Sweet Pea Puree, Crispy Pork Belly, Baby Watercress Salad, Pork Jus

CHICKEN LIVER & BLACK TRUFFLE 🍷 22
Wild Cherries, Red Wine, Bacon

STEAK TARTARE 🍷 32
Harissa, Organic Egg Yolk, Capers, Potato Crisps

ALASKAN KING CRAB 🍷 32
Grilled Pimento Peppers, Avocado, Tomato Petals

CELERY ROOT TORTELLINI 🌿 32
Black Winter Truffle

RABBIT RAGU TAGLIATELLE 28
Porcini Mushroom Purée, Pork Lardons, Thyme

MAIN COURSES

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

ORGANIC ROASTED CHICKEN 🍷 36
Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnut, Tarragon

AUSTRALIAN RED SNAPPER 🍷 50
Artichoke Purée, Cannellini Beans, Carrots, Celery, Basil

GRILLED LOBSTER 🍷 78
Mushroom Sabayon, Snow Pea Salad

SLOW COOKED IBERICO PORK 48
Cognac Apple Compote, Buttered Turnip, Dolcemente, Almonds

DORPER LAMB RACK 300G 72
Celeriac Purée, Roasted Fennel, Solies Figs

IBERICO PORK CHOP 🍷 40
Carrot Purée, Pork Jus

VENISON LOIN 🍷 54
Pancetta, Forest Mushrooms, Balsamic Poached Pear

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+

WHOLE GUINEA FOWL 78
(Serves 3) Chestnuts & Dried Cranberries

WHOLE LAMB SHANK 72
(Serves 2) Roasted Vegetables & Tzatziki

SIDES

GARDEN SALAD 🌿 🍷 18
Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar

ROASTED CRUSHED POTATOES 🌿 🍷 14
Harissa Aioli

CHARRED SEASONAL CARROTS 🌿 🍷 16
Roasted Walnut Crumble, Cinnamon

ROASTED SQUASH 🌿 🍷 16
Green Chillies, Walnuts & Yoghurt

PUY LENTILS 🍷 16
Bacon, Stilton Blue Cheese, Stone Fruit

RUSSET POTATO PURÉE 🍷 18
Poached Egg, Mascarpone, Crispy Pancetta

DESSERT

STICKY TOFFEE PUDDING 20
Salted Vanilla Ice-cream, Dried Cranberries, Pistachio

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

ARTEMIS TIRAMISU 20
Amaretto Jelly, Espresso Ice Cream, Coconut Foam, Biscotti

POACHED APPLE 20
Crème Anglaise, Salted Vanilla Ice Cream, Apple Gelée

ICE CREAM DEGUSTATION 26
 SEAWEED & WHITE CHOCOLATE ICE CREAM
Strawberries, Salted Sesame Crumble

ROSE VINEGAR ICE CREAM
Almond Crumble, Raspberries & Raspberry Granita

LEMON SORBET
Fresh Mint, Toasted Almond Nips

CHEESE PLATTER 36
Poached Pear, Apricots, Frisée

🌿 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.