

# ARTEMIS

\$128++

## AMUSE BOUCHE

### FIRST

#### HEIRLOOM TOMATOES 🌱

Burrata, Confit Nectarine, Fresh Almonds, Basil

#### QUINOA FRITTERS 🌱

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

#### CHAR-GRILLED SPANISH OCTOPUS 🍷

Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers

#### JAPANESE HAMACHI 🍷

Tomato Jelly, Paprika, Rice Crisp, Olive Powder

#### SCALLOPS 🍷

Cauliflower Purée, Lime Vinegar

#### WILD SEA BASS SASHIMI 🍷

Corsican Coppa, Finger Lime, Avocado Mousse

#### ALASKAN KING CRAB 🍷

Grilled Pimento Peppers, Avocado, Tomato Petals

#### STEAK TARTARE 🍷

Harissa, Organic Egg Yolk, Capers, Potato Crisps

#### SAN DANIELE PROSCIUTTO 20G 🍷

Cantaloupe

#### STURIA CAVIAR 30G

Baked Flat Bread, Fromage Blanc, Dill

+\$40

## SECOND

#### GRILLED AVOCADO 🌱

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

#### KALE PESTO TAGLIATELLE 🌱

Pecorino Romano Pistachio

#### AUSTRALIAN RED SNAPPER 🍷

Artichoke Purée, Cannellini Beans, Carrots, Celery, Basil

#### GRILLED LOBSTER 🍷

Heirloom Beetroots & Smoked Coppa

+\$24

#### ORGANIC ROASTED CHICKEN 🍷

Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnut, Tarragon

#### DUCK CONFIT

Polenta Crisps, Fennel & Tarragon Salad

#### RABBIT RAGU TAGLIATELLE

Porcini Mushroom Purée, Pork Lardons, Thyme

#### DORPER LAMB RACK 300G

Celeriac Purée, Roasted Fennel, Solies Figs

#### IBERICO PORK CHOP 🍷

Carrot Purée, Pork Jus

#### VENISON LOIN 🍷

Pancetta, Forest Mushrooms, Balsamic Poached Pear

+\$10

#### TENDERLOIN 200G 🍷

Parsnip Purée, Sauce au Poivre

+\$16

## THIRD

#### CHOCOLATE ORB

Chocolate, Hazelnut, Cognac, Pear Sorbet

#### CREMA CATALANA

Seasonal Berries, Brown Butter Sorbet, Tuile

#### BERRIES & FENNEL SORBET

Prickly Pear Jelly, Cashew Nuts, Granny Smith Apple

#### POACHED APPLE

Crème Anglaise, Salted Vanilla Ice Cream, Apple Gelée

#### CHEESE PLATTER

Poached Pear, Apricots, Frisée

## ACCOMPANIMENTS

#### GARDEN SALAD 🌱 🍷

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

+\$18

#### ROASTED CRUSHED POTATOES 🌱 🍷

Harissa Aioli

+\$14

#### GRILLED ZUCCHINI 🌱 🍷

Greek Yoghurt, Dukkha, Peanuts, Dill & Mint

+\$18

#### CHARRED SEASONAL CARROTS 🌱 🍷

Roasted Walnut Crumble, Cinnamon

+\$16

#### ROASTED CAULIFLOWER 🌱 🍷

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

+\$18

#### PUY LENTILS 🍷

Bacon, Stilton Blue Cheese, Stone Fruit

+\$16

#### RUSSET POTATO PURÉE 🍷

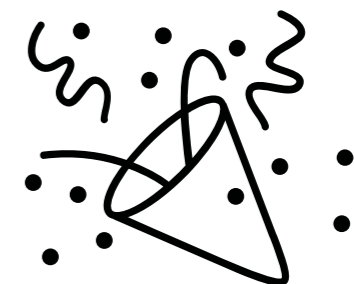
Poached Egg, Mascarpone, Crispy Pancetta

+\$18

INCLUDES BOTTLED WATER

🌱 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.



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#### SAN DANIELE PROSCIUTTO 20G

Cantaloupe

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