

ARTEMIS

Valentine's Day

4 COURSES • \$148++ PER PERSON



AMUSE BOUCHE

FIRST

- ARTICHOKE SALAD** 🌱🍷
Saucisson, Castelvetrano Olives, Burrata
- GAMBERO ROSSO** 🍷
Clarified Tomato Water, Pepper Brunoise, Harissa
- WILD SEA BASS SASHIMI** 🌱🍷 + \$8
Corsican Coppa, Finger Lime, Avocado Mousse
- TSARSKAYA OYSTERS** HALF DOZEN
Freshly shucked
- STURIA CAVIAR** 30G + \$40
Baked Flat Bread, Fromage Blanc, Dill

SECOND

- QUINOA FRITTERS** 🌱
Baby Kale, Radicchio, Orange Segments, Hazelnuts, Basil, Mint, Pomegranate, Radish
- CHAR-GRILLED SPANISH OCTOPUS** 🍷
Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers
- SCALLOPS** 🍷
Cauliflower Purée, Lime Vinegar
- STEAK TARTARE** 🍷
Harissa, Organic Egg Yolk, Capers, Potato Crisps
- ALASKAN KING CRAB** 🍷
Grilled Pimento Peppers, Avocado, Tomato Petals
- BEETROOT TORTELLINI** 🌱
Feta, Ricotta, Asparagus, Brocolini, Carrot Purée

THIRD

- GRILLED AVOCADO** 🌱
Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander
- KALE PESTO TAGLIATELLE** 🌱
Pecorino Romano Pistachio
- BLACK COD** 🍷 + \$10
Rhubarb, Spring Onion Salad, Beurre Blanc
- GRILLED LOBSTER** 🍷 + \$24
Heirloom Beetroots & Smoked Coppa
- ORGANIC ROASTED CHICKEN** 🍷
Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnut, Tarragon
- DUCK CONFIT**
Polenta Crisps, Fennel & Tarragon Salad
- DORPER LAMB RACK** 300G
Celeriac Purée, Roasted Fennel, Solies Figs
- IBERICO PORK CHOP** 🍷
Carrot Purée, Pork Jus
- MILK-FED VEAL LOIN** 🍷 + \$10
Pedro Ximinex Cherries, Chipolinni Onions, Salsify Purée
- WAGYU RIBEYE STEAK** 🍷 +\$16
F1 Holstein BMS 6+

FOURTH

- CHOCOLATE & ORANGE CAKE**
Hazelnut Cream, Crystallised Orange, Cocoa Nibs
- STICKY TOFFEE PUDDING**
Caramel Ice-cream, Dried Cranberries, Pistachio
- CREMA CATALANA**
Seasonal Berries, Brown Butter Sorbet, Tuile
- POACHED APPLE**
Crème Anglaise, Salted Vanilla Ice Cream, Apple Gelée
- STRAWBERRY SHORTCAKE**
Yoghurt Ice Cream, White Chocolate, Macadamia Nuts
- CHEESE PLATTER**
Poached Pear, Apricots, Frisée

ACCOMPANIMENTS Available à la carte

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| GARDEN SALAD 🌱🍷 \$18
Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar | CHARRED SEASONAL CARROTS 🌱🍷 \$16
Roasted Walnut Crumble, Cinnamon |
| ROASTED CRUSHED POTATOES 🌱🍷 \$14
Harissa Aioli | ROASTED CAULIFLOWER 🌱🍷 \$18
Heirloom varieties, Mustard Crème Fraîche Emulsion, Capers, Raisins, Pine Nuts |
| GRILLED ZUCCHINI 🌱🍷 \$18
Greek Yoghurt, Dukkha, Peanuts, Dill & Mint | PUY LENTILS 🍷 \$16
Bacon, Stilton Blue Cheese, Stone Fruit |
| | RUSSET POTATO PURÉE 🍷 \$18
Poached Egg, Mascarpone, Crispy Pancetta |

Includes Nordaq Fresh 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.

