

ARTEMIS

RAW BAR

FRESHLY SHUCKED OYSTERS 🌿	
TSARSKAYA, FRANCE	8 EA
ST. VAAST, FRANCE	8 EA
WILD SEABASS SASHIMI 🌿	42
<i>Corsican Coppa, Finger Lime, Avocado Mousse</i>	
STURIA CAVIAR 30G	90
<i>Baked Flat Bread, Fromage Blanc, Dill</i>	
MEY SELECTION BEEF CARPACCIO	28
<i>Broccolini Flowers, Caper Powder, Clarified Tomato Vinaigrette</i>	

CHARCUTERIE

SELECTION OF CURED MEATS	46
<i>Served with Chef's Selection of Accompaniments</i>	
JAMON IBERICO 36 MONTHS 20G	22
<i>Pachino Tomatoes</i>	
SAN DANIELE PROSCIUTTO 20G	18
<i>Cantaloupe</i>	
MORCON SAUSAGE 20G	16
<i>Garlic Bread</i>	
CORSICAN COPPA 20G	24
<i>Toasted Sourdough</i>	

APPETISERS

HEIRLOOM BEETROOTS 🌿🌿	24
<i>Buttermilk Beetroot Horseradish Ice Cream, Walnuts, Shropshire Cheese, Saba & Marsala Reduction</i>	
CASTELFRANCO RADICCHIO SALAD 🌿🌿	22
<i>Almond Citrus Vinaigrette, Fennel Seeds, Blood Orange, Padron Peppers, Chia Seeds</i>	
WILD MUSHROOMS 🌿	32
<i>Maitake, Mousseron & St. George, Comté Fondant, Organic Egg Yolk & Jamon Iberico</i>	
ALASKAN KING CRAB 🌿	32
<i>Grilled Pimento Peppers, Avocado, Tomato Petals</i>	
SMOKED EEL 🌿	26
<i>White Asparagus, Forest Mushrooms, Garlic Flower, Salty Fingers</i>	
SWEET CORN SOUP 🌿🌿	22
<i>Hanami Scented Corn Broth, Blanched Celery Crème Fraîche Drops</i>	
CHARGRILLED SPANISH OCTOPUS 🌿	26
<i>Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers</i>	
HOMEMADE RAVIOLE 🌿	28
<i>Wild Mushrooms, Brillat Savarin, Egg Custard, White Asparagus, Brown Butter Ice Cream, Parmesan</i>	

MAIN COURSES

GRILLED AVOCADO 🌿	32
<i>Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander</i>	
LIGHTLY STEAMED HAMACHI	54
<i>Wild Arugula Rub, Pickled Ramps, Artichoke Poivrade Crispy Duck Skin</i>	
LÉGINE AUSTRALE 🌿	56
<i>Grilled Japanese Leeks, White Chervil Root Purée, Yuzu & Pork Broth</i>	
SPICED CHICKEN BREAST 🌿	36
<i>Corn & Sorrel Fricassee, Brussels Sprout Leaves, Chicken Jus Sabayon</i>	
MAPLE LEAF DUCK BREAST	42
<i>Cured & Pan Seared, Fermented Spicy Gem Lettuce "Kimchi" Port Wine Reduction</i>	
VENISON LOIN 🌿	54
<i>Pancetta, Forest Mushrooms, Balsamic Poached Pear</i>	
SLOW COOKED IBERICO PORK	48
<i>Cognac Apple Compote, Buttered Turnip Dolcemente, Almonds</i>	
MEY SELECTION TENDERLOIN 🌿	62
<i>45 Days Dry-Aged, Potato Purée, Caramelised Pearl Onions Red Wine Jus</i>	
SANCHOKU WAGYU STRIPLOIN 🌿	92
<i>Bonnotte Potato, Crème Fraîche, Pink Peppercorns, Valetta, Chianti & Wholegrain Mustard Reduction</i>	

SIDES

CITRUS GREEN SALAD 🌿	18
<i>Baby Kale, Butter & Romaine Lettuce, Radish, Croutons</i>	
CRUSHED POTATO WEDGES 🌿🌿	14
<i>Harissa Aioli</i>	
CHARGRILLED BROCCOLINI 🌿	18
<i>Romesco, Roasted Tomatoes, Almonds</i>	
PUY LENTILS 🌿	15
<i>Bacon, Stilton Blue Cheese, Stone Fruit</i>	
RUSSET POTATO PURÉE 🌿	17
<i>Poached Egg, Mascarpone, Crispy Pancetta</i>	
CHICKEN LIVER & BLACK TRUFFLE 🌿	22
<i>Wild Cherries, Red Wine, Bacon</i>	



The provenance and integrity of our produce is a crucial part of our menu. All fish and seafood served are sustainably sourced. All meats are hormone-free and not raised in feedlots. Our vegetables are organic where available, and as often as possible are sourced from local farms, supporting the community and reducing our carbon footprint.

EXECUTIVE CHEF
FERNANDO AREVALO

🌿 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.