

DINNER

STARTERS

- ROASTED CHICKEN SOUP 🌸**opt** Fregola, Mushroom Duxelles, Daikon, Winter Black Truffle 20
- POACHED PEAR & ANCIENT GRAIN SALAD 🌿 “Tabouli”, Mulled Wine, Pistachio, Feta, Pomegranate Vinaigrette 24
- BURRATINA 🌿🌸**opt** Ratatouille, Taggiasca Olive, Basil Oil, Sourdough 30
- HAZELNUT & ENDIVE SALAD 🌸 Hazelnut Praline, Mandarin Orange, Ricotta Vinaigrette 24
- SCOTTISH SALMON GRAVLAX 🌸 Horseradish Emulsion, Cucumber, Amalfi Lemon, Caper, Dill 32
- BEEF TARTARE 🌸**opt** Angus Tenderloin, Potato Cracker, Fried Caper, Parmigiano Reggiano 30
- FREMANTLE OCTOPUS 🌸 Santorini Fava Purée, Red Pepper Pork Lardo, Sun-Dry Cherry Tomatoes 32
- CHARCUTERIE SELECTION 🌸 Chorizo, Salchichón, Jamón Ibérico de Bellota with Caper Berry & Guindilla Peppers 24 | 46
- *Add Cheese Selection 18

MAIN COURSES

- CHICKPEA “FALAFEL” 🌿🌸 Hummus, Tahini, Momotaro Tomato, Green Harissa, Pickled Red Cabbage 28
- SPINACH & FETA PIE 🌿 “Spanakopita”, Kourou Pastry, Cucumber Tzatziki, Herb Leaf Salad 32
- LANGOUSTINE FUSILLI House-Made Pasta, Bisque, Cherry Tomatoes, Amalfi Lemon 44
- BLACK COD 🌸 Crushed Potato, Wilted Baby Spinach, Dill, Yoghurt Velouté 66
- TUNA STEAK 🌸 Steak Rub, Confit Fennel, Cherry Tomato ‘Sauce Vierge’ 44
- TURKEY BREAST Chicken Stuffing, Pumpkin Purée, Lingonberry, Creamed Brussel Sprouts ,Turkey Jus 36
- IBERICO PORK LOIN 🌸 Parsnip Purée, Preserved Cabbage, Pickled Apple, Cider Pork Jus 48
- GRILLED LAMB CHOPS 🌸 220g, “Souvlaki” Spice, Baba Ganoush, Green Olive Rice Pilaf, Feta, Rosemary Lamb Jus 58
- BEEF TENDERLOIN 🌸 200g, Black Olive Tapenade, Confit Tomato, Grilled Artichoke, Beef Jus 82
- BLACK ANGUS RIB-EYE 🌸 400g Grain Fed, BMS 3/4, Glazed Piquillo Pepper, Chimichurri & Violet Mustard 92

FROM THE GRILL TO SHARE

AUSTRALIAN F1 WAGYU “CÔTE DE BŒUF” 🌸

900g BMS 6/7 - Roasted Padron Peppers, Chimichurri & Violet Mustard (shareable for 2) 188

ARTEMIS MIXED GRILL 🌸

900g “Côte De Bœuf”, 400g Turkey Breast, 400g “Souvlaki” Lamb Chops (shareable for 4-5) 388
served with Cauliflower Gratin and Grilled Brussel Sprouts

SIDE DISHES

- POTATO HASH 🌸**opt** “Poutine”, Crème Fraîche, Aged Comté, Chicken Gravy 18
- GRILLED BRUSSEL SPROUT 🌸 Smoked Bacon, Whole Grain Mustard Vinaigrette 16
- ARTEMIS CHOPPED SALAD 🌿🌸 Cucumber, Tomato, Olive, Artichoke, Feta, Oregano Dressing 14
- CAULIFLOWER GRATIN 🌿 Aged Parmesan, Béchamel, Breadcrumb 16
- ROMAINE LETTUCE 🌿🌸 House Vinaigrette, Watermelon Radish, Dill 10

EXECUTIVE CHEF **OLIVER HYDE**
CHEF DE CUISINE **KEITH CHU**

GENERAL MANAGER **DANIELE TORDI**

 Lacto-Ovo Vegetarian  Gluten-free

All prices are still subjected to 10% service charge and prevailing government tax