

EXECUTIVE SET LUNCH

TWO COURSES ... 55
THREE COURSES... 62

 Lacto-Ovo Vegetarian  Gluten-free

FIRST

- 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 supp +\$8** Ratatouille, Taggiasca Olive, Basil Oil, Sourdough Crouton (30)
- HAZELNUT & ENDIVE SALAD   Hazelnut Praline, Mandarin Orange, Ricotta Vinaigrette (24)
- SCOTTISH SALMON GRAVLAX  Horseradish Emulsion, Cucumber, Amalfi Lemon, Caper, Dill (26)
- FREMANTLE OCTOPUS  **supp +\$10** Santorini Fava Purée, Red Pepper Pork Lardo, Sun-Dry Cherry Tomatoes (32)
- BEEF TARTARE  **opt supp +\$8** Angus Tenderloin, Potato Cracker, Fried Caper, Parmigiano Reggiano (30)

SECOND

- 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 (38)
- BLACK COD  **supp +\$26** Crushed Potato, Wilted Baby Spinach, Dill, Yoghurt Velouté (66)
- TUNA STEAK  Steak Rub, Confit Fennel, Cherry Tomato ‘Sauce Vierge’ (38)
- TURKEY BREAST Chicken Stuffing, Pumpkin Purée, Lingonberry, Creamed Brussel Sprouts ,Turkey Jus (36)
- IBERICO PORK LOIN  **supp +\$12** Parsnip Purée, Preserved Cabbage, Pickled Apple, Cider Pork Jus (48)
- ANGUS BEEF STRIPLOIN  **supp +\$16** 200g, Artemis Steak Rub, Chimichurri, Baby Romaine Salad, House Vinaigrette (52)
- GRILLED LAMB CHOPS  **supp +\$14** “Souvlaki” Spice, Baba Ghanoush, Green Olive Rice Pilaf, Feta, Rosemary Lamb Jus (50)

ADDITIONAL SELECTIONS

- CHARCUTERIE SELECTION  Chorizo, Salchichón, Jamón Ibérico de Bellota, Caper Berry, Guindilla Peppers 24 | 46
- AUSTRALIAN F1 WAGYU “CÔTE DE BŒUF”  900g BMS 6/7 shareable for 2, Roasted Padron Peppers 188

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

THIRD

- VANILLA RICE PUDDING   Mixed Winter Berries, Cinnamon Puffed Rice, Coconut Gelato (18)
- DARK CHOCOLATE TART  70% Komele Chocolate, Hazelnut Caramel, Cacao Tuile, Praline Ice Cream (18)
- CHEESE PLATE   **opt supp +\$10** Selection of Artisanal Cheese, Attiki Honey, Candied Pecan, Sourdough Wafer (28 | 42)

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

GENERAL MANAGER **DANIELE TORDI**

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