

DINNER

STARTERS

- TOMATO MINISTRONE 🌿🌱opt Spaghetti, Sweet Pea, Zucchini, Sun-Dried Tomato Pesto 22
- STRAWBERRY & ANCIENT GRAIN SALAD 🌿 "Tabouli", Pistachio, Feta, Pomegranate Vinaigrette 26
- BURRATINA 🌿🌱opt Ratatouille, Taggiasca Olive, Basil Oil, Sourdough Crouton Balsamic 30
- HAZELNUT & ENDIVE SALAD 🌿🌱 Hazelnut Praline, Mandarin Orange, Ricotta Vinaigrette 24
- HAMACHI & TROUT TARTARE Tomato Gazpacho, Caper Leaf, Paprika Oil 30
- BEEF TARTARE 🌱opt Angus Tenderloin, Potato Cracker, Fried Caper, Parmigiano Reggiano 30
- FREMANTLE OCTOPUS 🌱 Santorini Fava Purée, Red Pepper Pork Lardo, Sun-Dried Cherry Tomatoes 32
- CHARCUTERIE SELECTION 🌱 Chorizo, Salchichón, Jamón Ibérico de Bellota with Caper Berry & Guindilla Peppers 28 | 48

*Add Cheese Selection 18

MAIN COURSES

- CHICKPEA "FALAFEL" 🌿🌱 Hummus, Tahini, Momotaro Tomato, Green Harissa, Pickled Red Cabbage 32
- SPINACH & FETA PIE 🌿 "Spanakopita", Kourou Pastry, Cucumber Tzatziki, Herb Leaf Salad 34
- LANGOUSTINE PASTA House Made Fusilli, Bisque, Confit Cherry Tomato, Amalfi Lemon 38
- BLACK COD 🌱 Crushed Potato, Wilted Spinach, Dill, Yoghurt Velouté 66
- TUNA STEAK 🌱 Steak Rub, Confit Fennel, Cherry Tomato 'Sauce Vierge' 44
- CHICKEN BREAST Zucchini & Sweet Pea Fregola, Salsa Verde, Parmesan Cracker, Chicken Jus 38
- IBERICO PORK LOIN 🌱 Vadouvan Carrot Purée, Hispi Cabbage, Pancetta 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 Iberico Pork Loin, 400g "Souvlaki" Lamb Chops (shareable for 4-5) 388
served with Artemis Chopped Salad & Grilled Asparagus

SIDE DISHES

- POTATO HASH 🌱opt Taramasalata, Bottarga, Chive, Wild Fennel 18
- GRILLED ASPARAGUS 🌿🌱opt 'Pangrattato' Bread Crumb, Parmigiano Reggiano 18
- ARTEMIS CHOPPED SALAD 🌿🌱 Cucumber, Tomato, Olive, Artichoke, Feta, Oregano Dressing 14
- ROASTED BABY CARROTS 🌿🌱 Attiki Honey, Ras El Hanout Spice, Feta 18
- 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