

# Valentine's 'Weekend'

## at ARTEMIS

\$128 set price per person\* available Sat & Sun Evening, 13-14 February  
Boxed enhancements are in addition to set menu price

### Amuse Bouche

**SALMON TARTELETTE**  
Crème Fraîche, Ikura Caviar, Dill

### Starters (Choice of)

**BEEF & TOMATO CONSOMMÉ**  
Beef Shin Ravioli, Preserved Truffle

**HEIRLOOM BEETROOT** 🌿 ✨  
Blackberry, Roquefort, 25-Years Aged Balsamic Vinegar

**STRAWBERRY AND FREEKEH SALAD** 🌿  
Durum Wheat, Pistachio, Goat's Cheese, Mint

**SCALLOP CRUDO** ✨  
"Aleppo" Red Pepper Style Sauce, Pickled Walnut, Nashi Pear

**DUCK LIVER TERRINE**  
Kumquat Jam, Brioche

### DONEGAL BAY OYSTERS

From Ireland, Champagne Mignonette, Lemon Wedges (Half Dozen \$42 // Full Dozen \$84)

### KAVIARI OSCIETRA CAVIAR

30g, served with Water Cracker, Crème Fraîche and Chive \$158

### Main Courses (Choice of)

**SAFFRON FUSILLI** 🌿  
House-Made Pasta, Braised Leeks, Parmigiano Reggiano

**BLACK COD**  
Sweet Pea, Lettuce, Vin Jaune Beurre Blanc

**IBERICO PORK SECRETO** ✨  
Ras El Hanout, Carrot Purée, Radicchio, Spicy Marinated Prunes

**ROASTED CHICKEN BREAST** ✨  
Roast Jerusalem Artichoke Purée, Hazelnuts, Savoy Cabbage, Confit Garlic, Thyme Jus

**OLIVE-FED DUCK BREAST** ✨  
Red Pepper Aigre-Doux, Black Olive & Basil Jus

**PASTURE-FED BEEF TENDERLOIN 200g**  
Black Pepper Crust, Red Wine Shallot Jam, Bone Marrow Sourdough, Black Pepper Jus

### Additional Selections for Two

**CÔTE DE BOEUF** ✨  
Served with Potato Gratin, Wilted Spinach, Black Pepper Beef Jus  
(Supplement \$15 per pax)

**CORAL TROUT** ✨  
Chicken & Thyme Stuffing, Confit Cherry Tomato, Roasted King Oyster Mushroom  
(Supplement \$12 per pax)

### Desserts (Choice of)

**COCONUT RICE PUDDING** 🌿 ✨  
Black Sesame, Mango

**TURKISH COFFEE CHOCOLATE TORTE** 🌿  
Mascarpone, Kahlua, Dacquoise

**CHERRY-PISTACHIO CAKE** 🌿  
Spiced Red Wine, Pistachio Gelato

🌿 Vegetarian ✨ Gluten-free \*prices exclude service charge and prevailing government taxes