CHRISTMAS AT **ARTEMIS**

Lacto-Ovo Vegetarian *Gluten-free* *Optional:* **opt**

Available for ***Dinner Christmas Eve,***
Lunch & Dinner Christmas Day

Three Courses – $108 per person

FIRST

POACHED PEAR & ANCIENT GRAIN SALAD
"Tabouli", Mulled Wine, Pistachio, Feta, Pomegranate Vinaigrette

BAKED TALEGGIO opt
Prosecco, Honey, Sourdough Toast, Black Winter Truffle

SALMON GRAVLAX
Cucumber Salad, Horseradish Emulsion, Amalfi Lemon, Caper, Dill

FREMANTLE OCTOPUS
Santorini Fava Purée, Red Pepper Pork Lardo, Sundried Tomato

BEEF CARPACCIO
Smoked Eel, Cornichons, Pickled Onion, Potato Chips

SEARED LOBSTER (Supp +16)
Lobster Bisque, Orzo Pasta, Confit Tomato

SECOND

PORCINI RAVIOLI
Baby Spinach, Burrata, Cep Mushroom, Parmigiano Reggiano, Black Winter Truffle

BLACK COD
Crushed Potato, Barba dei Frati, Dill, Yoghurt Velouté

TURKEY BREAST opt
Chicken Stuffing, Pumpkin Purée, Lingonberry, Cream Brussels Sprouts, Turkey Jus

IBÉRICO PORK LOIN
Parsnip Purée, Preserved Cabbage, Poached Apple, Cider Pork Jus

WAGYU BEEF CHEEK
Creamy Polenta, Ratatouille, Sourdough Crouton, Rosemary Beef Jus

BEEF TENDERLOIN (Supp +18)
200g, Black Olive Tapenade, Confit Tomato, Grilled Artichoke, Beef Jus

OPTIONAL SIDE DISHES
A La Carte

DUCK FAT POTATO HASH opt
"Poutine", Crème Fraîche, Aged Comté, Chicken Gravy 18

ROASTED BRUSSELS SPROUTS opt
Smoked Bacon, Whole Grain Mustard Vinaigrette 16

CAULIFLOWER 'GRATIN'
Comté Cheese, Béchamel, Breadcrumbs 16

THIRD

MONT BLANC
Vanilla Cream, Blackcurrant Coulis, Salted Chestnut Crumble

CHOCOLATE TART
70% Komele Chocolate, Hazelnut Caramel, Cacao Tuile, Praline Ice Cream

VANILLA RICE PUDDING
Mixed Winter Berries, Cinnamon Puffed Rice, Coconut Gelato

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