

ARTEMIS

EASTER BRUNCH

Sunday 5 April, 11:30am-4:00pm (last seating)

3-Courses \$118 per person; \$38 for children 4-11 years old ordering from the children's menu.

3-Hours of Free-Flow Beverages available for additional \$68 per person.

STARTERS *Choice of:*

GREEK LAMB SOUP *"Magiritsa" Confit Shoulder, Braised Leek*

DUCK LIVER TERRINE *Guinea Fowl, Pickled Strawberries, Brioche*

ENDIVE SALAD *Hazelnut Praline, Mandarin Orange, Ricotta Vinaigrette*

BEEF TARTARE *Angus Tenderloin, Potato Cracker, Fried Capers, Parmigiano Reggiano*

DEVILED EGGS *Kaluga Caviar, Chives, Paprika (supp \$12)*

WHITE ASPARAGUS *Chive Hollandaise, Salted Hazelnuts*

MAIN COURSE *Choice of:*

SPINACH PIE *"Torta Pasqualina" Herb Salad, Sauce Gribiche*

CHICKEN BREAST *Zucchini & Sweet Pea Fregola, Salsa Verde, Parmesan Cracker, Chicken Jus*

MEDITERRANEAN SEA BASS *Crushed Potato Salad, Caper Butter Sauce*

IBERICO PORK LOIN *Vadouvan Carrot Purée, Hispi Cabbage, Pancetta Jus*

SLOW-COOKED LAMB RACK *Grilled Asparagus, Pistachio Crust, Lamb Jus*

BEEF TENDERLOIN *Ratatouille, Black Olive Tapenade, Red Wine Jus*

AUSTRALIAN F1 WAGYU "CÔTE DE BŒUF" *800g BMS 6/7*

Roasted Padrón Peppers, Chimichurri & Violet Mustard (Shareable for 2) (supp \$14 per person)

ADD-ON SIDE DISHES (à la carte)

HARICOTS VERTS AMANDINE *Fine Green Beans, Mustard Vinaigrette, Almonds 18*

CREAMED SWEET PEAS *"Petit Pois à la Française" Smoked Bacon 18*

ROMAINE LETTUCE *House Vinaigrette, Watermelon Radish, Dill 10*

POTATO HASH *Taramasalata, Bottarga, Chives, Wild Fennel 18*

EASTER CHOCOLATE BUFFET

CHOCOLATE FOUNTAIN *Marshmallows, Fruit Skewers, Choux Puffs*

ICE CREAM SUNDAE STATION *Vanilla, Strawberry & Chocolate Gelato*

COOKIE CART "DIY" *Cookies, Caramel Sauce, Rainbow Sprinkles, Chocolate Pearls*

HOT CROSS BUNS, CHOCOLATE EASTER EGGS & BUNNIES

And many more treats & sweets!

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

