

LABOUR DAY SET LUNCH

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

 Lacto-Ovo Vegetarian  Gluten-free

FIRST

- TOMATO MINESTRONE   **opt** Potato Gnocchi, Sweet Pea, Zucchini, Basil Pesto (20)
- STRAWBERRY & ANCIENT GRAIN SALAD  “Tabouli”, Pistachio, Feta, Pomegranate Vinaigrette (24)
- BURRATINA   **opt** **supp +\$8** Sun-dried Tomato Pesto, Grilled Artichoke, Taggiasca Olive, Basil (30)
- GORGONZOLA & MORTADELLA SALAD  Endive, Italian Cured Pork, Pistachio Vinaigrette (24)
- SMOKED HAMACHI  **supp +\$10** Crème Fraîche, Pickled Cucumber, Dill, Ikura Caviar (32)
- FREMANTLE OCTOPUS  **supp +\$10** Pomme Mousseline, Italian Spicy Pork Sausage, Mint Gremolata (32)
- ARTEMIS BEEF TARTARE  **opt** **supp +\$8** Capers, Cornichon, Quail Egg, Toasted Sourdough (30)

SECOND

- QUINOA “FALAFEL”   Cumin Hummus, Zhoug, Tahini, Tomato Salsa (28)
- PUMPKIN & HAZELNUT TART  Ras El Hanout, Stracciatella, Herb Leaf Salad (30)
- SAFFRON & CRAB FUSILLI House-Made Pasta, Roasted Cherry Tomato, Amalfi Lemon, Dill (34)
- MEDITERRANEAN SEA BREAM  **opt** Orzo Pasta, Peperonata, Marcona Almond Emulsion, Basil (36)
- BLACK COD  **opt** **supp +\$24** Barba dei Frati, Crushed Sweet Pea, Sea Lettuce Beurre Blanc (66)
- CHICKEN BREAST  Creamy Polenta, Eggplant Caponata, Chicken & Thyme Jus (36)
- IBERICO PORK LOIN  **supp +\$12** Red Pepper Purée, Braised Leek, Chicharrón, ‘Nduja 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, Tomato Rice Pilaf, Mint Yoghurt, Anchovy Lamb Jus (50)
- AUSTRALIAN F1 WAGYU “CÔTE DE BŒUF” **supp +\$58 per person for 2 guests** 
900g BMS 6/7 required taken by 2, served with Grilled Asparagus (188)

SIDE DISHES

- POTATO HASH  Crème Fraîche, Bottarga, Wild Fennel 18
- CRISPY FRIED ARTICHOKEs  **opt** Taramasalata, Lemon Zest, Dill 22
- GRILLED ASPARAGUS   “Sauce Choron”, Tomato Hollandaise 18
- CHOPPED GREEK SALAD   Cucumber, Tomato, Red Pepper, Oregano, Feta 14
- ROASTED BABY CARROTS   **opt** Ras El Hanout Caramel, Sesame, Pomegranate 18

THIRD

- CREAM CHEESE SEMI-FREDDO  Champagne Poached Blueberry, Mint, Almond Brittle (18)
- SICILIAN LEMON TART  Italian meringue, Lime Caviar, Mascarpone & Thyme Gelato (18)
- DARK CHOCOLATE TORTE  Caramel Ganache, Peanut Brittle, White Chocolate Crèmeux, Banana Gelato (18)
- CHEESE PLATE   **opt** **supp +\$10** Selection of Artisanal Cheese, Fig Chutney, Candied Pecan, Water Cracker (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

LABOUR DAY SET DINNER

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- SMOKED HAMACHI  **supp +\$10** Crème Fraîche, Pickled Cucumber, Dill, Ikura Caviar (32)
- FREMANTLE OCTOPUS  **supp +\$10** Pomme Mousseline, Italian Spicy Pork Sausage, Mint Gremolata (32)
- ARTEMIS BEEF TARTARE  **opt** **supp +\$8** Capers, Cornichon, Quail Egg, Toasted Sourdough (30)
- CHARCUTERIE SELECTION  Prosciutto San Daniele, Jamón Iberico, Sopressa Vicentina, Salame Calabrese (24)

SECOND

- QUINOA “FALAFEL”   Cumin Hummus, Zhoag, Tahini, Tomato Salsa (28)
- PUMPKIN & HAZELNUT TART  Ras El Hanout, Stracciatella, Herb Leaf Salad (30)
- SAFFRON & CRAB FUSILLI House-Made Pasta, Roasted Cherry Tomato, Amalfi Lemon, Dill (34)
- MEDITERRANEAN SEA BREAM  **opt** Orzo Pasta, Peperonata, Marcona Almond Emulsion, Basil (36)
- BLACK COD  **opt** **supp +\$24** Barba dei Frati, Crushed Sweet Pea, Sea Lettuce Beurre Blanc (66)
- CHICKEN BREAST  Creamy Polenta, Eggplant Caponata, Chicken & Thyme Jus (36)
- IBERICO PORK LOIN  **supp +\$12** Red Pepper Purée, Braised Leek, Chicharrón, ‘Nduja Pork Jus (48)
- BEEF TENDERLOIN  **supp +\$36** 200g, Caramelized Cauliflower Puree, White Onion Jam, Maitake Mushroom, Beef Jus (82)
- GRILLED LAMB CHOPS  **supp +\$14** “Souvlaki” Spice, Tomato Rice Pilaf, Mint Yoghurt, Anchovy Lamb Jus (50)
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