

D I N N E R

STARTERS

- TOMATO MINESTRONE 🥬🌸opt Spaghetti, Sweet Pea, Zucchini, Sun-Dried Tomato Pesto 20
- STRAWBERRY & ANCIENT GRAIN SALAD 🥬 "Tabouli", Pistachio, Feta, Pomegranate Vinaigrette 24
- BURRATINA 🥬🌸opt Ratatouille, Taggiasca Olive, Basil Oil, Sourdough 30
- MANCHEGO & MORTADELLA SALAD 🌸 Endive, Italian Cured Pork, Pistachio Vinaigrette 24
- HAMACHI CRUDO 🌸 Tomato Water, Blood Orange, Horseradish Emulsion, Caper, Dill 32
- BEEF TARTARE 🌸 Angus Tenderloin, Potato Cracker, Fried Caper, Parmigiano Reggiano 30
- FREMANTLE OCTOPUS 🌸 Pomme Mousseline, Italian Spicy Pork Sausage, Mint Gremolata 32
- WATERMELON CARPACCIO 🥬🌸 Whipped Katiki Cheese, Green Atlas Olive, Wild Rocket, Extra Virgin Olive Oil 18
- CHARCUTERIE SELECTION 🌸 Chorizo, Salchichón, Jamón Ibérico de Bellota with Caper Berry & Guindilla Peppers 24 | 46
- *Add Cheese Selection 18

MAIN COURSES

- CHICKPEA "FALAFEL" 🥬🌸 Hummus, Tahini, Momotaro Tomato, Green Harissa, Pickled Red Cabbage 28
- SPINACH & FETA PIE 🥬 "Spanakopita", Kourou Pastry, Cucumber Tzatziki, Herb Leaf Salad 32
- LANGOUSTINE FUSILLI House-Made Pasta, Bisque, Cherry Tomatoes, Amalfi Lemon 44
- BLACK COD 🌸opt Orzo Pasta 'Paella', Mussel Escabeche, Crispy Bomba Rice, Garlic Aioli 66
- TUNA STEAK 🌸 Steak Rub, Confit Fennel, Cherry Tomato 'Sauce Vierge' 44
- CHICKEN BREAST Zucchini & Sweet Pea Fregola, Salsa Verde, Parmesan Cracker, Chicken Jus 36
- IBERICO PORK LOIN 🌸 Red Pepper Romesco, Pickled Walnut, Chicharrón, 'Nduja Pork 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

- MEDITERRANEAN SEABASS 🌸
- 'En Papillote', served with Dill Potatoes, Fennel & Herb Salad, Caper Butter Sauce (shareable for 2) 118
- 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 Chopped Salad and Grilled Asparagus

SIDE DISHES

- POTATO HASH 🌸opt Taramasalata, Bottarga, Chive, Wild Fennel 18
- GRILLED ASPARAGUS 🥬🌸opt 'Pangrattato' Bread Crumbs, Parmigiano Reggiano 18
- RICE PILAF 🥬🌸 Saffron Baked Basmati, Brown Rice, Cashew Nut, Piquillo Pepper 16
- 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