

CHRISTMAS AT ARTEMIS 2026

\$98 per person



Lacto-Ovo Vegetarian



Gluten-Free

STARTERS

POACHED PEAR & TABBOULEH

Bulgur Wheat, Mulled Wine, Pistachio, Feta,
Pomegranate Vinaigrette

SMOKED SALMON

Pickled Cucumber, Horseradish Emulsion,
Amalfi Lemon, Caper, Dill

BEEF TARTARE

Smoked Eel Cream, Cornichons, Pickled Onion,
Potato Crisps

BABY BURRATA

Arugula, Dried Cranberry, Almond,
Aged Balsamic

PRAWN COCKTAIL

Argentine Red Prawn, Avocado, Baby Gem,
Tomato Aioli

SEARED LOBSTER opt

Lobster Bisque, Orzo, Confit Tomato
+\$12 Supplement

MAIN COURSE

PORCINI MUSHROOM FUSILLI

Baby Spinach, Maitake, Parmigiano Reggiano,
Black Winter Truffle

TURKEY BREAST opt

Chicken Stuffing, Carrot Purée, Lingonberry,
Creamed Brussels Sprouts, Turkey Jus

BRAISED WAGYU BEEF CHEEK opt

Mashed Potato, Ratatouille, Sourdough
Crouton, Beef Gravy

BLACK COD

Crushed Potato Salad, Barba Di Frate, Dill,
Caviar Velouté **+\$16 Supplement**

IBERICO PORK LOIN

Parsnip Purée, Preserved Cabbage, Poached Apple,
Pork Jus

ANGUS BEEF TENDERLOIN

200g, White Onion Jam, Artichoke Purée,
Beef Jus **+\$26 Supplement**

SIDE DISHES

Available a la carte

DUCK FAT HASHBROWN opt

"Poutine" Style, Crème Fraîche, Aged Comté, Chicken Gravy **\$18**

ROASTED BRUSSELS SPROUTS opt

Smoked Bacon, Whole Grain Mustard Vinaigrette **\$16**

GRILLED ASPARAGUS opt

Comté Béchamel, Breadcrumbs **\$16**

DESSERT

PANETTONE "BREAD PUDDING"

Blackberry Jam, Candied Seville Orange,
Crème Anglaise

CHOCOLATE & HAZELNUT TART

Gianduja Dark Chocolate, Vanilla Crèmeux,
Hazelnut Ice Cream

VANILLA RICE PUDDING

Morello Cherry, Caramel Puffed Rice,
Coconut Gelato

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