



CHRISTMAS AT ARTEMIS

Available Christmas Eve Dinner | Christmas Lunch & Dinner

\$98++ per person | [Click here to book](#)

STARTERS

POACHED PEAR & TABBOULEH 🌿

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

BABY BURRATA 🌿🌸

Arugula, Dried Cranberry, Almond, Aged Balsamic

SMOKED SALMON 🌸

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

PRAWN COCKTAIL 🌸

Argentine Red Prawn, Avocado, Baby Gem, Tomato Aioli

BEEF TARTARE 🌸

Smoked Eel Cream, Cornichons, Pickled Onion, Potato Crisps

SEARED LOBSTER

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

MAIN COURSE

PORCINI MUSHROOM FUSILLI 🌿

Baby Spinach, Maitake, Parmigiano Reggiano, Black Winter Truffle

BLACK COD 🌸

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

TURKEY BREAST 🌸opt

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

IBERICO PORK LOIN 🌸

Parsnip Purée, Preserved Cabbage, Poached Apple, Pork Jus

BRAISED WAGYU BEEF CHEEK 🌸opt

Mashed Potato, Ratatouille, Sourdough Crouton, Beef Gravy

ANGUS BEEF TENDERLOIN 200g 🌸

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

SIDE DISHES

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 Crémeux, Hazelnut Ice Cream

VANILLA RICE PUDDING 🌿🌸

Morello Cherry, Caramel Puffed Rice, Coconut Gelato



🌿 Lacto-Ovo Vegetarian

🌸 Gluten-Free

