

# ARTEMIS

## WEDDING LUNCH

### FOUR COURSES \$100 PER PERSON\*

#### FIRST COURSE *Select ONLY 1 item for your group*

- BURRATINA 🌱🍷 opt Spaghetti Squash, Roasted Pumpkin Purée, Parsley Garlic Vinaigrette, Mustard Crumbs
- WHITE ONION VELOUTÉ SOUP 🌱🍷 Manchego Custard, Sunflower Seeds, Wild Rice
- CURED SALMON 🍷 Cured salmon tartare, crème fraîche, pickled cucumber and ikura caviar
- HAMACHI CRUDO 🍷 Apple, Pomelo, Caper, Sea Herbs
- COS LETTUCE HEARTS 🌱🍷 Creamy Pumpkin Seed Dressing, Mandarin Orange, Egg Yolk
- TABOULEH SALAD 🌱 Bulgur Wheat, Datterino Tomato, Cucumber Flower, Herb Yogurt

#### MID COURSE *Select ONLY 1 item for your group*

- QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar
- WILD GARLIC RISOTTO 🌱 mascarpone, wild mushroom oil and sourdough crumbs
- ROASTED FREMANTLE OCTOPUS 🍷 Persian Potato Salad, Paprika, Extra Virgin Olive Oil (+8)
- BRAISED OXTAIL Garganelli Pasta, Pearl Onions, Sour Dough Crumbs

#### MAIN COURSE *Select ONLY 2 item for your group as a choice*

- ROASTED CAULIFLOWER 🌱 Ajo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds
- ROASTED RED SNAPPER 🍷 opt Seasonal Garnish
- ATLANTIC COD 🍷 opt Purple Carrot Mash, Buckwheat, Brown Butter (+20)
- CHICKEN BREAST 🍷 Seasonal Garnish
- STUFFED QUAIL Prunes, Roasted shallots and Cauliflower
- IBERICO PORK SECRETO 🍷 opt Seasonal Garnish (+10)
- AMELIA PARK RACK OF LAMB 🍷 Black Olive Tapenade, Onion Jam, Garlic Shoots, Lamb & Anchovy Jus (+20)
- JAMAICAN SPICED BEEF SIRLOIN 300g 🍷 Jerk Steak Rub, Chimichurri, Mesclun Salad (+20)
- PASTURE-FED BEEF TENDERLOIN 200g 🍷 Red Wine Shallots, Bone Marrow, Black Pepper Jus (+22)

#### DESSERT *Select ONLY 1 item for your group*

- SELECTION OF CHEESE 🌱 Grape Chutney, Roasted Walnut & Raisin Bread (+8)
- PISTACHIO CAKE 🌱 Poached Pear, Cream Cheese
- VALRHONA CHOCOLATE MOUSSE 🌱 Dark Guanaja 70% Cacao, Feuilletine, Praline Ice Cream
- BLOOD ORANGE 🌱🍷 Coconut & Rosemary

🌱 Vegetarian 🍷 Gluten-free

\*All prices are still subjected to 10% service charge and prevailing government tax.  
Please note that dishes are subject to seasonal changes and market availability. 11/18