

ARTEMIS

DINNER (ALL SEASON)

\$120++ per person

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.
Pre-order up to 5 days in advance.

FIRST

Select 1 item

CHILLED PEA SOUP 🌱

Sweet Carrot, Horseradish, Mint

GRILLED LITTLE GEM LETTUCE 🌱🍷

Burrata, Fresh Clementine, Honey-Roasted Coriander Seeds

GARDEN SALAD 🌱🍷

Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar

SUMMER WATERMELON SALAD 🌱🍷

Pickled Onion, Feta Cheese, Balsamic Vinaigrette

WILD SEABASS CEVICHE 🍷

Basil, Fennel, Crispy Salsify, Weiss White Chocolate

STEAK TARTARE 🍷

Harissa, Organic Egg Yolk, Capers, Potato Crisps

ALASKAN KING CRAB 🍷 +8

Grilled Pimento Peppers, Avocado, Tomato Petals

SECOND

Select 1 item

BEETROOT TORTELLINI 🌱

Feta, Ricotta, Asparagus, Broccolini, Carrot Purée

VEGETABLE TART 🌱

Savoury Egg Custard, Assorted Vegetables, Baba Ganoush

QUINOA FRITTERS 🌱

Baby Kale, Radicchio, Orange Segments, Hazelnuts, Basil, Mint, Pomegranate, Radish

CHAR-GRILLED

SPANISH OCTOPUS 🍷 +5

Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers

NANTUCKET BAY SCALLOPS 🍷 +5

Sweet Pea Puree, Crispy Pork Belly, Baby Watercress Salad, Pork Jus

DUCK CONFIT SALAD 🍷

Radicchio, Mint, Agrodolce Dressing

BARBECUED SPICY PORK PRESA 🍷 +5

Cherry Tomato Relish

MAIN

Select 2 items

CHICKEN BREAST

Seasonal Garnish

MEDITERRANEAN SEA BASS 🍷

Spiced Rub, Broccoli, Crispy Leeks

LOCH FYNE SALMON 🍷

Sweet Pea & Chilli Purée, Heirloom Carrots

IBERICO PORK CHOP 🍷

Carrot Purée, Pork Jus

VEGETABLE JARDINIÈRE 🌱

Celeriac, Snow Peas, Brussels Sprout Leaves, Breakfast Radish, Feta, Walnuts

KALE PESTO TAGLIATELLE 🌱

Pecorino Romano Pistachio

LÉGINE AUSTRAL FILLET 🍷 +7

Japanese Leeks, White Chervil Root Purée, Yuzu & Pork Broth

DORPER LAMB RACK 🍷 +22

Celeriac Purée, Roasted Fennel, Solies Figs

MEY SELECTION TENDERLOIN 🍷 +12

Parsnip Purée, Button Mushroom, Red Pepper Sauce

WAGYU RIBEYE STEAK +18

F1 Holstein BMS 6+, Seasonal Garnish

DESSERT

Select 1 item

PANNA COTTA

Red Fruits, Raspberry Sauce, Raspberry Sorbet & Vanilla Biscuit

BERRIES & FENNEL SORBET

Prickly Pear Jelly, Cashew Nuts, Granny Smith Apple

CHOCOLATE & ORANGE CAKE

Hazelnut Cream, Crystallised Orange, Cocoa Nibs

BASIL & YOGURT GATEAUX

Basil Sponge, Yogurt Citrus Meringue, Passionfruit Ice Cream

CHEESE PLATTER +8

Poached Pear, Apricots, Frisée