



ARTEMIS
EVENT PACKAGES

Artemis matches contemporary pan-Mediterranean grill with splendid views from a rooftop arena.

Waves of flavour from coastal Spain, Southern France, Italy and Greece collide at Artemis, offering guests sustainable dishes reminiscent of a Mediterranean seaside lifestyle.



Enjoy unparalleled stunning views of Singapore's Central Business District while you wine and dine.



ROOF TERRACE

PERFECT FOR
Cocktails, Canapés, Celebrations

ACCOMODATES
10-100pax

NOTE
Open air, wet weather option allocated



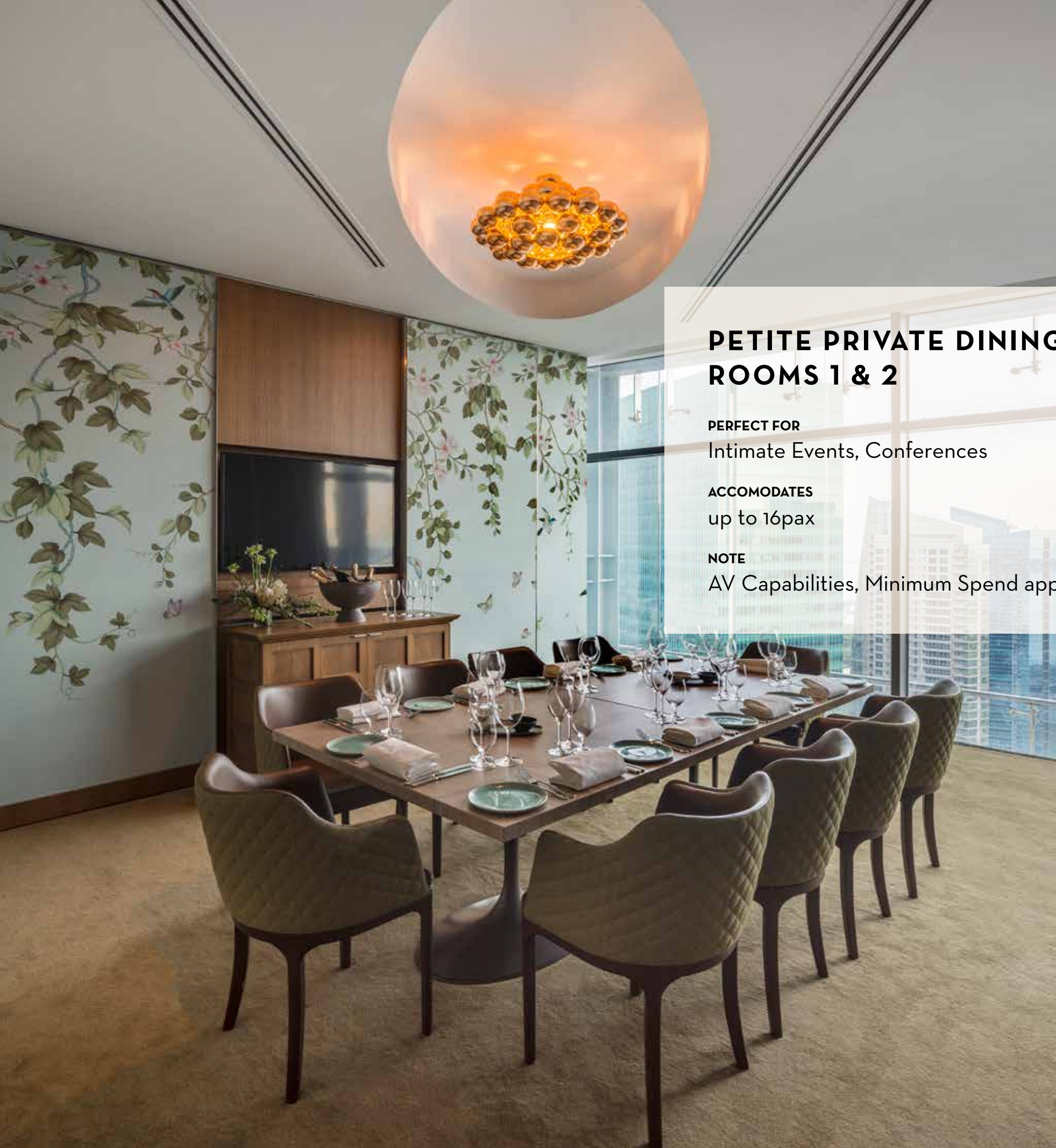


MAIN DINING ROOM

PERFECT FOR
Luncheons, Dinner Parties

ACCOMODATES
10-100pax

NOTE
Set Menu required



PETITE PRIVATE DINING ROOMS 1 & 2

PERFECT FOR
Intimate Events, Conferences

ACCOMODATES
up to 16pax

NOTE
AV Capabilities, Minimum Spend applies



GRAND PRIVATE DINING ROOM (COMBINED PETITE 1&2)

PERFECT FOR
Celebrations, Presentations, Media Events

ACCOMODATES
up to 36pax

NOTE
AV Capabilities, Minimum Spend applies



ARTEMIS

COS
RAMI



CANAPÉS

PRE-DINNER CANAPÉS

From \$20++ per person

COCKTAIL PARTY PACKAGES

Starting at \$45++ per person
for the first hour.





LUNCH

2- OR 3-COURSE SET LUNCH

From \$45+/\$50+ per person

3-COURSE SIGNATURE SET LUNCH

From \$100+ per person

DINNER

4-COURSE SET MENUS

From \$118+ per person

4-COURSE DEGUSTATION MENU

From \$128+ per person



COCKTAILS & MOCKTAILS

Created by our specialist bar team, cool down with the ultimate Roof Terrace refreshment.

ARRIVAL COCKTAIL

Signature cocktail available on request

FREEFLOW BEVERAGE

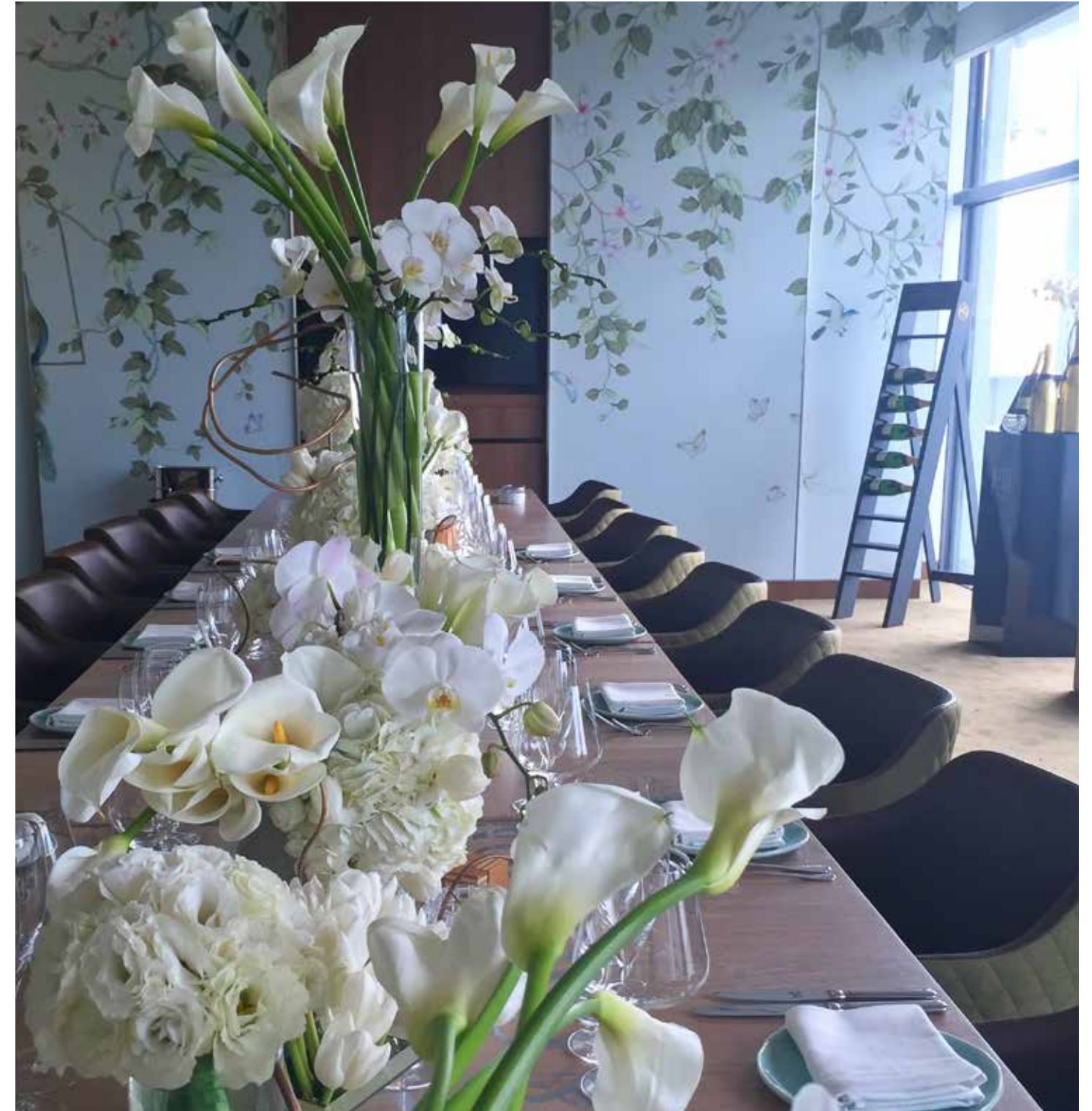
Compiled by our esteemed Sommelier, let us pour while you relax.

PACKAGES

From \$70++ per person for 2 hours

MOET & CHANDON MCIII LAUNCH
GRAND PRIVATE DINING ROOM

PAST EVENTS



CHRISTIAN DIOR
MAIN DINING

PAST EVENTS



BÜRO 24/7
MAIN DINING

PAST EVENTS



ROUND TABLES SETUP

MAIN DINING

PAST EVENTS

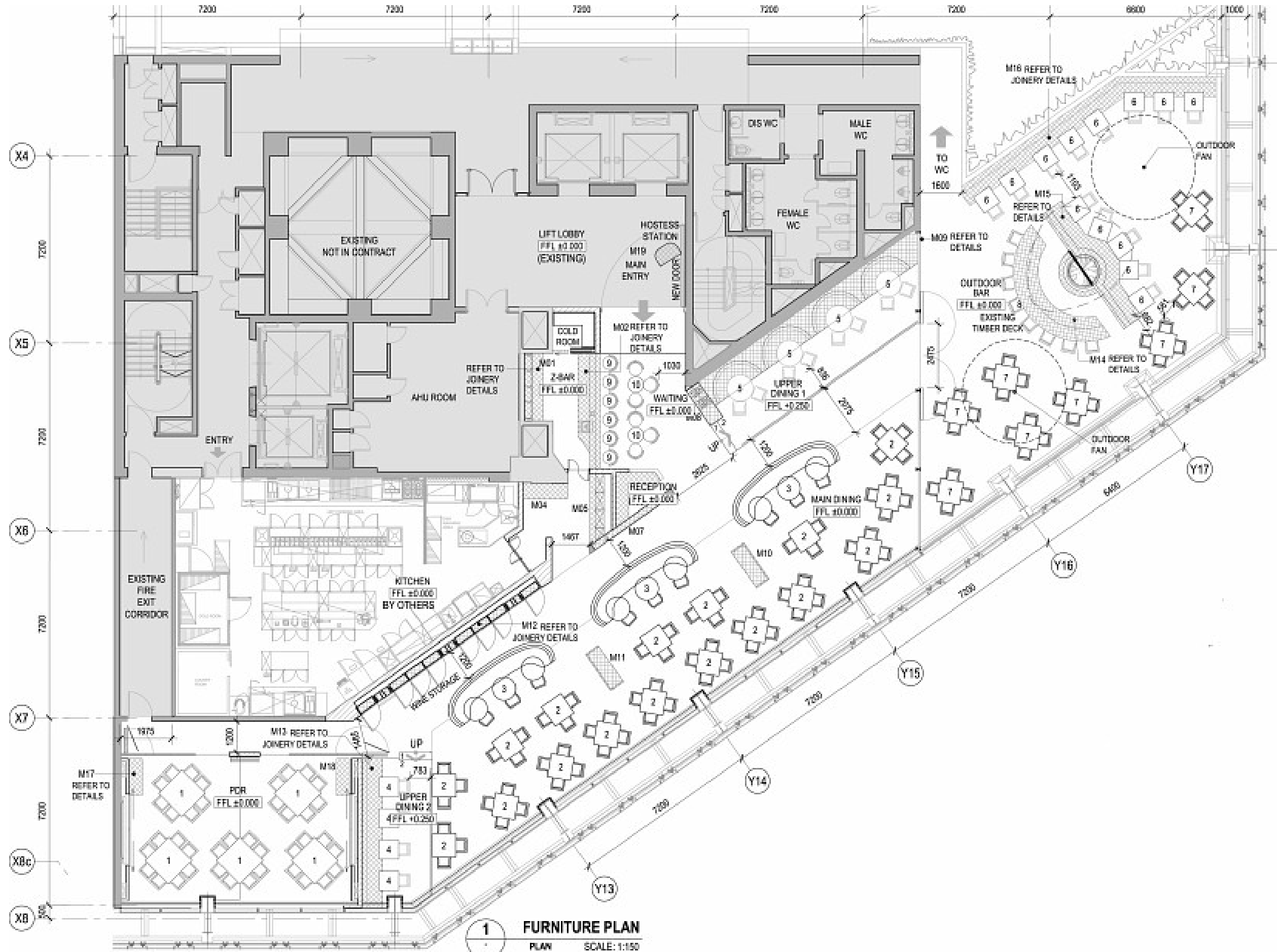


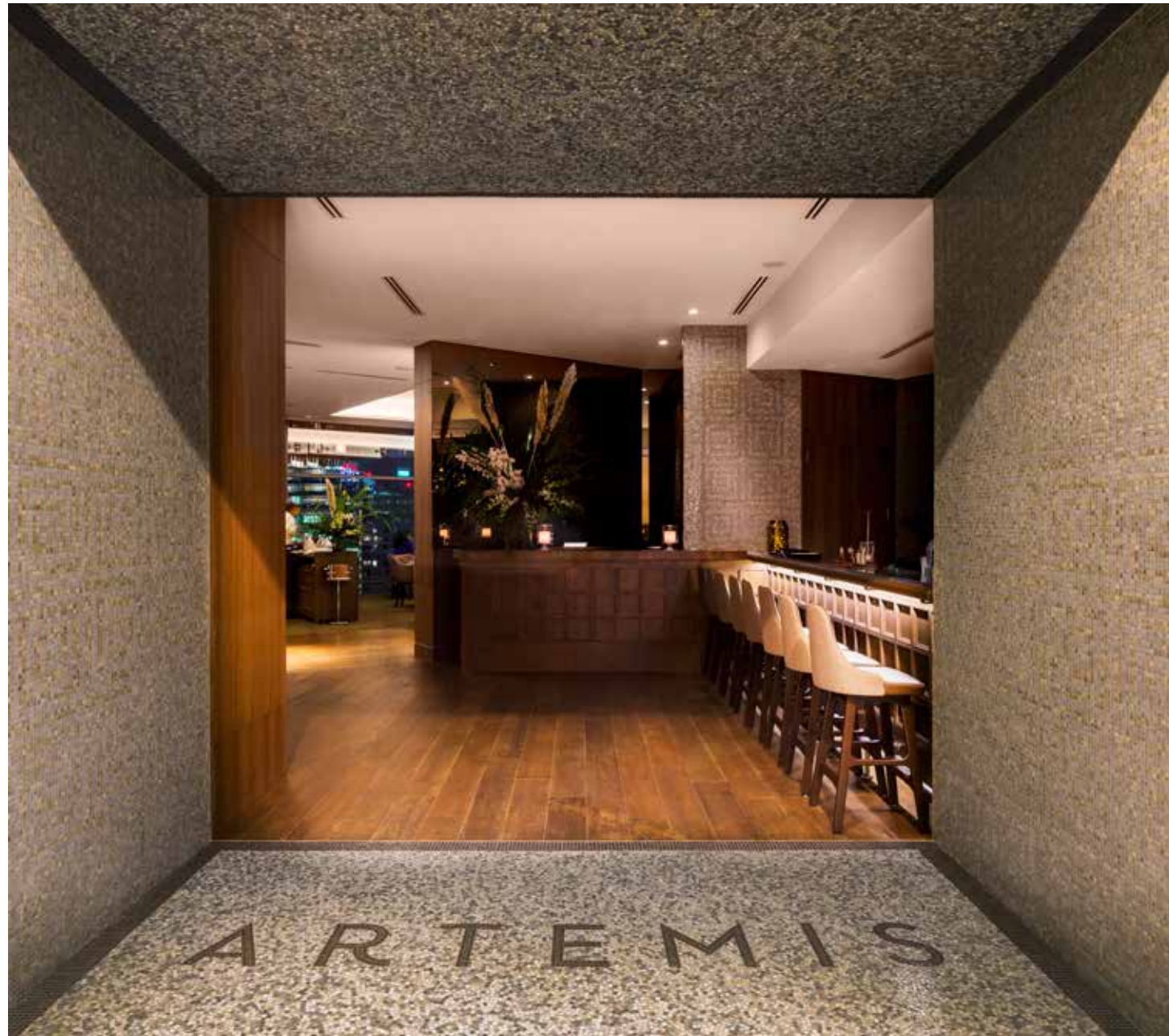
COCKTAIL PARTY SETUP

MAIN DINING

PAST EVENTS







CONTACT US

EMAIL

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CALL US

+65 6636 8637

LOCATION

138 Market Street
CapitaGreen Level 40
Singapore 048946

ARTEMIS

Four Course Menu Options

Pre-Select 1 Choice from below - served to all guests

Chilled Pea Soup - Sweet Carrot, Horseradish, Mint (v) (gf)

Seabass Ceviche - Fennel, Ginger, Crisp Salsify, Grated White Chocolate (gf)

Fig & Fennel Salad - Orange, Walnuts, Feta, Caramel Vinaigrette (v)

Grilled Sucrine - Burrata, Fresh Clementine, Honey Roasted Coriander Seeds (v)

Pre-Select 1 Choice from below - served to all guests

Garganelli - Girolles Mushrooms, Preserved Amalfi Lemon, Walnuts (v)

Steak Tartar - Harissa, Sweet Potato & Yukon Crisps (gf)

Duck Confit - Radicchio, Figs, Mint, Agrodolce Dressing (gf)

Char Grilled Spanish Octopus - Confit Cherry Tomato, Preserved Lemon (gf)

Brussels Sprouts & Cauliflower - Octopus Mousse, Bacon, Parsley

Pre-Select 2 Choices from below - guests order from the 2 on the night of the event

Seasonal Risotto - Mushroom, Parmesan (v)

Beetroot Tortellini - Feta, Ricotta, Asparagus, Broccolini, Carrot Puree (v)

Autumn Red Kuri Pumpkin - Butternut Squash Gnocchi, Patisson Puree, Fresh Hazelnuts (v)

Iberico Pork Chop - Homemade Sauerkraut, Fuji Apple, Radish, Pork Jus (gf)

Pan Seared Arctic Char Fillet - Arugula Purée, Radish Salad, Dried Iberico, Pistachios (gf)

'Mey Selection' Char Grilled Black Angus Tenderloin - Potato Purée, Caramelised Pearl Onions, Red Wine Jus (gf)

Rougie Duck Breast - Date-Pomegranate Yogurt, Roasted Peanuts, Basil, Blackberry Port Sauce

Roasted Organic Chicken Breast - Cremini, Girolle, King Oyster Mushrooms, Salsify Purée

Pre-Select 1 Choice from below - served to all guests

Chestnut & Mango - Marron Glacé, Kataifi, Mango Sorbet

Apple Mille Feuille - Jyona Apple Compote, Stilton Ice Cream, Calvados Cream

Basil Yoghurt Gateaux - Basil Sponge, Yogurt Citrus Meringue. Passionfruit Ice Cream

Chocolate Praline - Bitter Orange Jam, Chocolate Mousse, Olive Oil Ice Cream

A Set Menu is a requirement for any party of 10 or more. Prices are subject to 10% service charge and gov't taxes. Please note menus are subject to change without notice based on seasonality. Please advise of any dietary requirements in advance.

ARTEMIS

Please note a minimum of 2 hours is required per package

FIRST TIER: CHIOS

\$70 per person for two hours. \$35 per hour thereafter.

On Arrival:	Welcome Cocktail (choose from Page 2 list)
Free Flow:	
White wine:	House White
Red wine:	House Red
Beer:	Peroni Nastro Azzuro
Non-Alcoholic:	Soft Drinks, Juices & Mineral Water

SECOND TIER: SANTORINI

\$90 per person for two hours. \$45 per hour thereafter.

On Arrival:	Choose (1) Cocktail & (1) Mocktail (Choose from Page 2 List)
Free Flow:	
Sparkling wine:	House Sparkling Wine
White wine:	Premium House White
Red wine:	Premium House Red
Beer:	Selection of 2 beers
Non-Alcoholic:	Soft Drinks, Juices & Mineral Water

THIRD TIER: MYKONOS

\$120 per person for two hours. \$60 per hour thereafter

On Arrival:	Choose (1) Cocktail & (1) Mocktail from Page 2 List
Free Flow:	
Cocktail:	Pre-Selected Cocktail
Sparkling:	House Champagne
White wine:	Premium White
Red Wine:	Premium Red
Spirits:	House Selection of Vodka, Gin, Rum, Whisky, Cognac, Armagnac & Tequila
Beer:	All House Beers
Non-Alcoholic:	Pre-Selected Mocktail, Soft Drinks, Juices & Mineral Water

ARTEMIS

NON-ALCOHOLIC

\$15 per person per hour

Mineral water, soft drinks & fruit juices

COCKTAIL LIST

The Grape Divine

G'Vine Floraison, Rosé Wine, Grapes, Berries

Tie Me Up Tea

Earl Grey Infused Gin, Orange, Fresh Lime

JP Rizal

Don Papa Rum, Pineapple Calamansi, Coconut

(please make your selection in advance and inform your event manager)

MOCKTAIL LIST

Salted Naranja

Fresh Orange, Lime, Salted Caramel

Passion Tea

Passionfruit Purée, Passionfruit Infused Tea

Hibiscus Tisane

Black Tea, Hibiscus, Lemon

(please make your selection in advance and inform your event manager)

**** All wines are subject to availability and seasonal change ****

Prices are quoted per person, and subject to 7% gst & 10% service charge.