

ARTEMIS

LUNCH - AUTUMN 2018

REFRESHING COLD BEVERAGES

- ☞ COLD BREW COFFEE *Optional with Coconut Milk* 8
- PASSION FRUIT TEA *Passion Fruit Infused Black Tea, Fresh Lime* 8
- "MANGO TANGO ECHO" {Frozen} *Ripe Mango, Passion, Kaffir, Sugar Cane* 10
- HIBISCUS TISANE *Earl Grey Tea, House-made Hibiscus Syrup, Lime* 8
- SALTED NARANJA *Orange Juice, Salted Caramel, Lime Soda* 8
- GINGER BEER -or- GINGER ALE *by Fever Tree* 6
- SOFT DRINK *Coke, Coke Zero, Sprite* 5

STARTERS

- ☞ KALE AND APPLE SALAD 🌱🍷 *Granny Smith Apple, Caramelized Hazelnuts, Dill, Pecorino* 20
- BAKED TALEGGIO CHEESE FONDUE 🌱🍷 *opt Attiki Honey, Almonds, White Wine, Rosemary* 24
- ☞ BURRATA & LEEKS 🌱🍷 *opt Braised Leeks, Caper Berries, Lemon & Shallot Vinaigrette, Bread Crumbs* 24
- ☞ QUINOA "FALAFEL" 🌱 *Hummus, White Cabbage Slaw, Pomegranate, Za'atar* 19 / 28
- CHICKEN LIVER PARFAIT 🍷 *opt Apricot Jam, Cacao, Brioche* 22
- STEAK TARTARE 🍷 *opt Harissa, Quail Egg, Capers, Toast* 28
- HAMACHI CRUDO 🍷 *Pomelo, Apple, Horseradish, Sea Grapes* 26
- CHARCUTERIE BOARD 🍷 *opt Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa* 24/46

MAINS

- SWISS CHARD FILO 'PASTILLA' 🌱 *Feta Cheese, Pinenuts, Red Plum, Rocket, Sumac* 28
- KABOCHA RAVIOLI 🌱 *Japanese Pumpkin, Smoked Yogurt, Sage, Beurre Noisette* 30
- ☞ SEARED BOSTON LOBSTER 🍷 *Raspberry & Mango Salsa, Lobster Reduction* 35 / 70
- ROASTED ATLANTIC COD 🍷 *opt Purple Carrot Mash, Buckwheat, Brown Butter* 55
- ☞ STONE BASS 🍷 *Artichoke, Salsa Verde, Piquillo Peppers* 42
- GRILLED DORPER LAMB RACK 🍷 *opt Parsley Spelt, Smoked Shallot* 62
- ☞ IBERICO PORK CHOP 🍷 *opt Tomato "Salmorejo", Pork Jus* 40
- O'CONNOR TENDERLOIN 200g 🍷 *Red Onion Jam, Bone Marrow, Red Wine Jus* 62
- KUROGE WASHU WAGYU BONE-IN RIBEYE "CÔTE DE BŒUF" 1.1KG 🍷 *Violet Mustard, Chimichurri* 178

VEGETABLES

- COS LETTUCE 🌱 *opt 🍷 Hardboiled Egg, Crispy Prosciutto, Pumpkin Seed Dressing* 15
- ☞ BEETROOT "TARTARE" 🌱🍷 *Greek Yoghurt, Hazelnut, Dill* 12
- HARICOT VERT 🌱🍷 *Green Beans, Seaweed Butter, Fried Capers* 16
- ☞ SICILIAN TOMATOES 🌱🍷 *Spicy Harissa Dressing, Avocado, Feta, Basil* 16
- BAKED JAPANESE EGGPLANT 🌱🍷 *opt Tahini, Honey, Mint & Parsley* 12
- ☞ GRILLED BROCCOLINI 🌱🍷 *Aioli, Lemon, Extra Virgin Olive Oil* 16
- "POMMES DE TERRE ÉCRASÉES" 🌱🍷 *Crushed Ratte Potatoes, Herbs, Lemon, Confit Onion* 12
- FRIED FINGERLING POTATOES 🍷 *Truffled Ricotta, Sherry Dressing, Crispy Shallots, Spring Onion* 14

ALWAYS 'HAPPY' AT LUNCH

- WINE.....GLASS | 500ML CARAFE
- PROSECCO *Zardetto NV, Conegliano - Treviso, Italy NV* 15
 - PINOT GRIGIO *Anselmi 'Ca'Stele' Friuli, Italy 2017* 15 | 48
 - ROSÉ OF SHIRAZ/CAB *Dominique Portet, Yarra Valley, Australia 2017* 15 | 48
 - MERLOT *Leese Fitch, California, USA 2014* 15 | 48
 - MONTEPULCIANO *Tor del Colle, Campania, Italy 2015* 15 | 48

- BEER.....
- POLANIN *Pilsner, Poland* 10

"ADULT" BEVERAGES.....

- GOOD ON YA *Apple & Cucumber Infused Hendricks, Lemon* 18
- ARTEMIS BLOODY MARY *Tomato, Harissa, Horseradish* 18

EXECUTIVE SET LUNCH

TWO COURSES... 45
THREE COURSES... 52

FIRST

- ☞ CHILLED CORN SOUP 🌱 *Jalapeño & Piquillo Peppers, Manchego*
- ☞ SWORDFISH TARTARE 🍷 *Sobrassada Sausage, Avocado, Cucumber*
- ROASTED FREMANTLE OCTOPUS 🍷 +10 *Persian Potato Salad, Paprika, Extra Virgin Olive Oil*

SECOND

- KABOCHA RAVIOLI 🌱 *Japanese Pumpkin, Smoked Yogurt, Sage, Beurre Noisette*
- ☞ CHICKEN BREAST 🍷 *Ratatouille, Chermoula, Black Olive*
- ☞ NORWEGIAN SALMON 🍷 *opt Charred Tomato Puree, Green Olive Panisse, Kale*
- O'CONNOR STRIPLOIN 200g +12 🍷 *Chimichurri, Mesclun Salad*

THIRD

- VALRHONA CHOCOLATE MOUSSE 🌱 *Dark Guanaja 70% Cacao, Feuilletine, Raspberry, Praline Ice Cream*
- TUNISIAN ORANGE CAKE 🌱 *Strawberry, Yoghurt Ice Cream*
- CHEESE PLATTER +10 🌱 *Chef's Selection of 3 Cheeses with Grape Chutney, Roasted Walnut & Raisin Bread*



Developed in partnership with Gravity, the luxury health club at Level 38 of CapitaGreen dedicated to optimising your fitness, wellness and vitality goals so that you can live life fully charged.

🌱 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.