

# ARTEMIS

DINNER - SUMMER 2019

## STARTERS

- CHILLED CARROT SOUP 🌱opt 🍷 Avocado, Red Pepper & Avruga Caviar 18
- BAKED GREEK FETA 🌱🍷 Attiki Honey, Almonds, White Wine, Thyme 24
- WILD ROCKET SALAD 🌱🍷 Riesling-Poached Peach, St. Maure Goat Cheese, Hazelnuts & Basil 24
- TABBOULEH SALAD 🌱 Bulgur Wheat, Cherry Tomatoes, Herb Salad, Yogurt 20
- QUINOA "FALAFEL" 🌱 Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19 | 28
- BURRATINA 🌱🍷 Heirloom Tomato, Kalamata Olive Purée, Oregano 28
- STEAK TARTARE 🍷opt Harissa, Quail Egg, Capers, Toast 28
- CHICKEN LIVER PARFAIT 🍷opt Rhubarb Jam, Cacao, Brioche 22
- BEEF RAGÙ PASTA Hand-rolled Penne, Green Harissa, Fiore Sardo, Pearl Onions, Sour Dough Crumbs 19 | 29
- HOKKAIDO SCALLOP CRUDO 🍷 Pickled Cauliflower, Caper Berry, Curry Oil 35
- SEARED BOSTON LOBSTER 🍷 Black Garlic Emulsion, Sweet Peas, Mint, Orange Oil 35 | 70
- ROASTED FREMANTLE OCTOPUS 🍷 White Bean Puree', Fennel, Amalfi Lemon & 'Nduja Jus 29
- CHARCUTERIE SELECTION 🍷opt Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa 24 | 46

## MAIN COURSES

- STUFFED PIQUILLO PEPPER 🌱🍷 Brown Rice, Spiced Zucchini, Organic Feta, Arugula Pesto 28
- PEARL BARLEY "RISOTTO" 🌱 Slow Cooked Tomato, Summer Herbs And Smoked Scamorza 26 | 36
- ROASTED CAULIFLOWER 🌱 Ajo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds 32
- KINGFISH 🍷 Spiced Aubergine, Pak Choy And Piquillo Pepper Sauce 48
- MEDITERRANEAN SEABASS 🍷 Green Asparagus, Carrot Purée, Leeks, Lovage Emulsion 50
- CHICKEN BREAST 🍷 Pommes Mousseline, Confit Shiitake Mushroom, House-made Sauerkraut 29
- MOROCCAN SPICED DUCK BREAST 🍷 Braised Endive, Cherry Purée, Duck & Radish Jus 52
- IBERICO PORK 'SECRETO' 🍷 Apple-Miso Puree, Baby Kale, Pork Jus 40
- AUSTRALIAN LAMB LOIN 🍷 Leek Gratin, Housemade Mustard, Sarriette-Infused Lamb Jus 68
- O'CONNOR STRIPLOIN 🍷 300gr Jerk Seasoning, Chimichurri, Rocket and Parmesan Salad 62
- PASTURE-FED BEEF TENDERLOIN 200g 🍷 Black Pepper Crust, Red Wine Shallots, Bone Marrow, Black Pepper Jus 68
- O'CONNOR RIB-EYE 🍷 500gr Angus Beef, Violet Mustard & Sicilian Tomatoes 95

## SIDE DISHES

- GREEN ASPARAGUS 🌱🍷 Seaweed Butter, Fried Capers 18
- CHICKPEA "FRIES" 🌱🍷 Romesco, Almond, Curry Leaf 14
- SICILIAN TOMATOES 🌱🍷 Avocado, Feta, Basil 16
- BEETROOT "TARTARE" 🌱🍷 Greek Yoghurt, Hazelnut, Dill 12
- GRILLED BROCCOLINI 🌱🍷 Aioli, Lemon, Extra Virgin Olive Oil 16
- "POMMES DE TERRE ÉCRASÉES" 🌱🍷 Crushed Ratte Potatoes, Herbs, Lemon, Confit Onion 12

EXECUTIVE CHEF **OLIVER HYDE**

🌱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.

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