

ARTEMIS

LUNCH - AUTUMN 2019

REFRESHING COLD BEVERAGES

- PASSION FRUIT TEA** *Passion Fruit Infused Black Tea, Fresh Lime* 8
"KOMBUCHA" APPLE CRISP -or- RASPBERRY LEMONADE *by Remedy* 9
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** 🌱🥗 *Kale Pesto, Caramelized Hazelnuts, Feta, Dill* 22
TABBOULEH SALAD 🌱 *Bulgur Wheat, Cherry Tomatoes, Herb Salad, Yogurt* 20
BAKED GREEK FETA 🌱🥗 *opt Attiki Honey, Almonds, White Wine, Thyme* 24
ROASTED FREMANTLE OCTOPUS 🥗 *White Bean Purée, Fennel, Amalfi Lemon & 'Nduja Jus* 29
QUINOA "FALAFEL" 🌱 *Hummus, White Cabbage Slaw, Pomegranate, Za'atar* 19 | 28
STEAK TARTARE 🥗 *opt Harissa, Quail Egg, Capers, Toast* 28
SEARED BOSTON LOBSTER 🥗 *Green Goddess Dressing, Dill Pickled Cucumber, Squid Ink* 35 | 70
HOKKAIDO SCALLOP CRUDO 🥗 *Pickled Cauliflower, Caper Berry, Curry Oil* 35
CHARCUTERIE BOARD 🥗 *opt Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa* 24 | 46

MAINS

- STUFFED PIQUILLO PEPPER** 🌱🥗 *Brown Rice, Spiced Zucchini, Organic Feta, Arugula Pesto* 28
ROASTED CAULIFLOWER 🌱 *Ajo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds* 32
BEEF RAGÙ PASTA *Hand-Rolled Penne, Green Harissa, Fiore Sardo, Sour Dough Crumbs* 24 | 34
MEDITERRANEAN SEABASS 🥗 *Green Asparagus, Carrot Purée, Leeks, Lovage Emulsion* 50
AUSTRALIAN LAMB LOIN 🥗 *Leek Gratin, Housemade Mustard, Sarriette-Infused Lamb Jus* 68
IBERICO PORK 'SECRETO' 🥗 *Cauliflower Purée, Marinated Prunes, Smoked Shallots* 40
PASTURE-FED BEEF TENDERLOIN 🥗 *200gr Black Pepper Crust, Red Wine Shallot Reduction, Bone Marrow* 68
O'CONNOR RIB-EYE 🥗 *500gr Angus Beef, Violet Mustard and Sicilian Tomatoes* 95

VEGETABLES

- GREEN ASPARAGUS** 🌱🥗 *Seaweed Butter, Fried Capers* 18
BEETROOT "TARTARE" 🌱🥗 *Greek Yoghurt, Hazelnut, Dill* 12
CHICKPEA FRIES 🌱🥗 *opt Romesco, Almond, Curry Leaf* 14
SICILIAN TOMATOES 🌱🥗 *Avocado, Feta, Basil* 16
CAULIFLOWER "COUSCOUS" 🌱🥗 *Cumin, Mint, Grapes, Pomegranate* 12
"POMMES DE TERRE ÉCRASÉES" 🌱🥗 *Crushed Ratte Potatoes, Herbs, Lemon, Confit Onion* 12

ALWAYS 'HAPPY' AT LUNCH

WINE.....	glass 500ml carafe	
PROSECCO <i>Zardetto NV, Conegliano - Treviso, Italy NV</i>	15	
GRÜNER VELTLINER <i>Zahel - 'Goldberg', Vienna Austria 2018</i>	15 48	
ROSÉ OF GRENACHE/CINSAULT <i>Ch. d'Ollières, Provence, France 2018</i>	15 48	
PETIT SIRAH BLEND <i>Leese Fitch, California, USA 2016</i>	15 48	
CÔTES-DU-RHÔNE <i>Delas 'Saint-Espirit', France 2017</i>	15 48	

BEER.....	
POLANIN <i>Pilsner, Poland</i>	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
All items below available a la carte

FIRST

CHILLED CARROT SOUP 🌱🥗 *opt Avocado, Red Pepper & Avruga Caviar*

CURED SALMON TARTARE
Pickled Cucumber, Crème Fraîche, Dill, Ikura Caviar

BURRATA +10 🌱🥗 *opt Roasted Brussels Sprouts, Guanciale, Wholegrain Mustard Dressing, Almonds*

SECOND

PEARL BARLEY "RISOTTO" 🌱
Slow Cooked Tomato, Summer Herbs And Smoked Scamorza

CHICKEN BREAST 🥗
Pommes Mouseline, Confit Shiitake Mushroom, House-made Sauerkraut

RED SNAPPER 🥗
Fennel and Potato Salad, Black Olives, Almonds And Lemon Oil

O'CONNOR BEEF STRIPLOIN 200gr +12 🥗
Jerk Seasoning, Chimichurri & Rocket Salad

THIRD

VALRHONA CHOCOLATE MOUSSE 🌱
64% Dark Manjari Chocolate, Orange Marmalade, Pecan Brownie, Apricot Sorbet

PEACH MELBA 🌱
Ruby Peach Sorbet, Raspberry and Vanilla Chantilly Cream

CHEESE PLATE +10 🌱
Chef's Selection of 3 Cheeses with Fig Jam 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.

Gluten-free 🥗 Vegetarian 🌱
Vegan Menu Available

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.