

ARTEMIS

RAW BAR

FRESHLY SHUCKED OYSTERS

*Tsarskaya, France \$8 ea.
Kelly, Ireland \$7 ea.*

BLACKMORE WAGYU BEEF CARPACCIO 24

*Pickled Girolles, Caper Berries
25 yrs Aged Il Borgo Balsamic Vinegar*

GAMBERO ROSSO 28

Flash-Blanched Prawns, Harissa, Tomato Water (gf)

HALIBUT CRUDO 24

Trio of Ceviche, Increasing Intensity of Citric Flavors

WILD SEABASS SASHIMI 42

Corsican Coppa, Finger Lime, Avocado Mousse (gf)

STURIA CAVIAR 90

(30g) Baked Flat Bread, Fromage Blanc, Dill

CHARCUTERIE

ARTEMIS SELECTION OF CURED MEATS 36

Served with Chef's Selection of Accompaniments

JAMON IBERICO 32 MONTHS 22

(20g) Pachino Tomatoes

SAN DANIELE PROSCIUTTO 18

(20g) Cantaloupe

MORCON SAUSAGE 16

(20g) Garlic Bread

CORSICAN COPPA 24

(20g) Toasted Sourdough

APPETISERS

HEIRLOOM BEETROOTS 22

*Buttermilk Beetroot Horseradish Ice Cream, Walnuts
Shropshire Cheese, Saba & Marsala Reduction (v) (gf)*

ORANGE & FENNEL SALAD 22

Figs, Walnuts, Feta, Caramel Vinaigrette (v)

ARTICHOKE & BURRATA 24

Saucisson, Casavetrino Olives, Heirloom Tomatoes

ALASKAN KING CRAB SALAD 28

Grilled Pimento Peppers, Avocado, Tomato Petals

SOLLIÈS FIG 22

Anchovies, Pepper, Vanilla Vinaigrette (gf)

BLACK TRUFFLE GARGANELLI 46

Girolles Mushrooms, Preserved Amalfi Lemon, Walnuts (v)

BLACK ANGUS STEAK TARTAR 22

Sweet Potato & Yukon Crisps (gf)

CHARGRILLED SPANISH OCTOPUS 22

*Confit Cherry Tomato, Preserved Lemon
Pickled Padron Peppers*

FROM THE GRILL

SPICY IBERICO PORK PRESA 40

Tomato Relish, Padron Peppers

MEY SELECTION GRASS-FED BLACK ANGUS TENDERLOIN 48

*(200g) Dry-Aged, Potato Purée, Caramelized Pearl Onions
Red Wine Jus (gf)*

RHUG ESTATE SALT MARSH LAMB RACK 72

Grilled Zucchini, Sorrel & Mint Pesto (gf)

FADI ORGANIC GUINEA FOWL 48

*Confit Leg & Thigh, Candied Chestnut, Kale, Sugarcane Figs
Weiss Lichu Chocolate & Harissa Sauce*

AUSTRALIAN BONE-IN WAGYU STRIPLOIN 168

800 Grams, Chargrilled

FROM THE RANGE

NEW ZEALAND JOHN DORY 48

*Salted Almond & Preserved Lemon Gremolata
Clear Chorizo Emulsion, Sautéed Kale (gf)*

PATAGONIAN TOOTHFISH 52

*Patagonian Tooth Fish, Heirloom Cauliflower
Spiced Broth, Olive Oil (gf)*

ROUGIE DUCK BREAST 36

*Date-Pomegranate Yogurt, Roasted Peanuts, Basil
Blackberry Port Sauce*

BEETROOT TORTELLINI 20/ 30

Feta, Ricotta, Asparagus, Broccolini, Carrot Purée (v)

SIDE DISHES

LONG BEANS & ASPARAGUS 16

Hazelnut, Orange, Vinaigrette (v) (gf)

PUY LENTILS 15

Bacon, Stilton Blue Cheese, Stone Fruit

ARTEMIS CRUSHED POTATO WEDGES 12

N'duja Crème Fraiche (gf)

CHICKEN LIVER & BLACK TRUFFLE 22

Wild Cherries, Red Wine, Bacon

SWEET POTATO PUREÉ 13

Za'atar, Chia Seeds, Salsify Crisps (v) (gf)

CRISPY HEIRLOOM CAULIFLOWER 14

Lemon Zest, Almond, Tarragon, Spicy Aioli (v)

FOUR MUSHROOM PIE 15

*Cremini, King Oyster, Button & Shiitake Mushroom
Taleggio, Brie (v)*



The provenance and integrity of our produce is a crucial part of our menu. All fish and seafood served are sustainably sourced. All meats are hormone-free and not raised in feedlots. Our vegetables are organic where available, and as much as possible is sourced from local farms, supporting the community and reducing our carbon footprint.

EXECUTIVE CHEF FERNANDO AREVALO