

# ARTEMIS

## 4 COURSE \$130 PER PERSON\*

### FIRST COURSE *Pre-select 2 items as a choice to offer your party*

SCALLOP & HAMACHI TARTARE 🌿 Crème Fraîche, Pickled Cucumber, Dill, Avruga Caviar (add +\$8)

CHICKEN CONSOMMÉ 🌿 opt Confit Leg, Pearl Barley, Carrot, Thyme

ENDIVE & MORTADELLA SALAD 🌿 Italian Cured Pork, Westcombe Cheddar Cream, Pistachio Vinaigrette

BURRATA 🌿 🌿 Marinated Cherry Tomato, Basil Pesto, Oregano Dressing (add +\$5)

### MID COURSE *Pre-select 2 items as a choice to offer your party*

STRAWBERRY & ANCIENT GRAIN SALAD 🌿 Bulgur Wheat, Freekeh, Feta, Pistachio, Pomegranate, Mint

FREMANTLE OCTOPUS 🌿 'Zaalouk', Tomato & Eggplant Relish, Stracciatella, Preserved Lemon (add +\$8)

BEEF & TOMATO RAGU House-Made Pasta, Red Wine, Parmigiano Reggiano

MAINE LOBSTER TAIL 🌿 Carrot Purée, Escabeche Vegetables, Harissa Beurre Blanc (add +\$28)

### MAIN COURSE *Pre-select 2 items as a choice to offer your party*

FJORD TROUT 🌿 "Bouillabaisse" Komachi Rice, Piquillo Pepper, Tomato Jam, Aioli

BLACK COD 🌿 opt Wilted Spinach, Vin Jaune Beurre Blanc, Hazelnut Oil (add +\$18)

CHICKEN BREAST 🌿 "Mount Barker" Chicken, Spinach & Mustard Salad, Sweet Onion Purée, Pickled Wild Mushroom

IBERICO PORK LOIN 🌿 Chorizo & White Bean Cassoulet, Sauerkraut, Pork Jus

BEEF TENDERLOIN 🌿 Maitake Mushroom, Spinach Gratin, Green Kampot Peppercorn Sauce (add +\$22)

GRILLED LAMB CHOPS 🌿 "Souvlaki" Spice, Tomato Rice Pilaf, Yoghurt, Confit Garlic, Lamb Jus (add +\$22)

### DESSERT *Pre-select 2 items as a choice to offer your party*

DARK CHOCOLATE & CARAMEL TORTE 70% Guanaja Chocolate, Earl Grey Gelato

STICKY DATE CAKE Whiskey Butterscotch Sauce, Date, Pecan Nut, Vanilla Ice Cream, Cardamom Tuile

COCONUT RICE PUDDING Puffed Crispy Rice, Black Sesame Tuile, Mango Sorbet

### BEVERAGES (ADD-ON)

+ LEVANTINE PLUS UNLIMITED free flow black coffee, black tea, sodas, chilled juices, still & sparkling water + complimentary 5 glasses of house wine/draft beer for every 10 guests (add +\$25)

+ IONIAN 3 hours free flow house red, white, house beer, sodas, chilled juices, still & sparkling water (add +\$85)

### TO TAKE NOTE:

\* All group reservations are required to select a set menu before the event to encourage contactless ordering. We require your assistance to shortlist a choice of items in each course in advance. Furthermore, we have implemented a contactless ordering form - with a QR code of its reception menu that can be sent to your guests before the wedding, allowing them to choose their preferred dishes and state their dietary needs - thereby minimizing interaction between guests and wait staff

🌿 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.