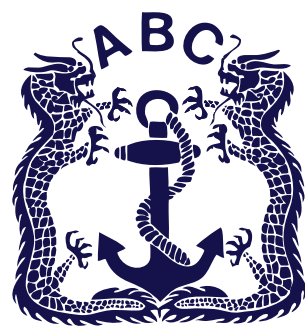


FOUR PEAKS RESTAURANT MENU 4.0



SALADS & SOUPS

ABC LOBSTER BISQUE, PUFF PASTRY HAT \$98

DECONSTRUCTED FRENCH ONION SOUP \$85 (V)

ABC CAESAR SALAD (GUERIDON SERVICE) \$95

NEW ZEALAND HEIRLOOM TOMATO SALAD, BURRATA, FIGS \$137 (V)

SASHIMI QUINOA, SALMON, TUNA, OCTOPUS, SHRIMP,
SALMON ROE, LIME YOGURT, WASABI YUZU DRESSING \$158

STARTERS

TOMATO TERRINE HEIRLOOM TOMATO WITH RICOTTA CHEESE AND BASIL (V) \$109

PAN-SEARED FOIE GRAS, ROASTED FIGS, HAZELNUTS, SOURDOUGH \$172

BEEF TENDERLOIN TARTARE \$129

ESCARGOTS IN GARLIC BUTTER (6PCS) \$92

TWINS SALMON TUNA TARTAR, AVOCADO, SHALLOTS, PEA SHOOT, WASABI JELLY \$137

FRESHLY SHUCKED OYSTERS (6PCS) \$162

MAINS

ABC SPECIAL BEEF WELLINGTON, PORT JUS \$299

12-HOURS SLOW-COOKED BRAISED ARGENTINE GAUCHO SHORT RIBS,
WITH SMOKED BACON, SMOKED GARLIC MASH, CHARRED BROCCOLINI \$308

STUFFED CHICKEN BREAST WRAPPED WITH PARMA HAM WITH TRUFFLE, GRATIN POTATO ,
PARSNIP, BRUSSELS SPROUT, BABY CARROT, WILD MUSHROOM, MADEIRA SAUCE \$259

ROASTED COD WITH RATATOUILLE, ASPARAGUS SALAD, FINGER POTATOES, BALSAMIC REDUCTION \$382

BUCATINI PASTA, SPICED TOMATO SAUCE, PARMESAN, BASIL PESTO \$129 (V) ADD WHOLE LOBSTER \$512

SPAGHETTI, WILD MUSHROOM, GARLIC CREAM, PECORINO, BLACK PEPPER \$129 (V)

GRILL

6OZ TENDERLOIN, ANGUS BEEF, GRASS-FED \$298

10OZ WAGYU RIBEYE, GRADE 5 MARBLING SCORE \$468

14OZ AUSTRALIAN GRAIN-FED LAMB CHOP \$297

WHOLE BOSTON LOBSTER \$432
(LIMITED QUANTITY - PRE ORDER RECOMMENDED)

45OZ USDA PRIME TOMAHAWK \$1,088
(LIMITED QUANTITY - PRE ORDER RECOMMENDED)

(CHOICE OF SAUCES: RED WINE, GREEN PEPPERCORN,
BEARNAISE, LOBSTER COGNAC BUTTER, DILL CREAM, SORREL)

SIDES

CAULIFLOWER GRATIN \$48

SAUTEED MUSHROOM GARLIC \$48

STEAK FRIES \$38

MASHED POTATOES \$48

CREAMED SPINACH \$48

ASPARAGUS FRICASSEE \$58

DESSERTS

SOUFFLE` (VANILLA, CHOCOLATE OR STRAWBERRY) \$99

CHOCOLATE FONDANT WITH VANILLA ICE CREAM \$99

ABC SPECIAL “V” TIRAMISU (15MINS) \$97

CREPE` SUZETTE (GUERIDON SERVICE) \$99

ASSORTED CHEESE BOARD \$127