

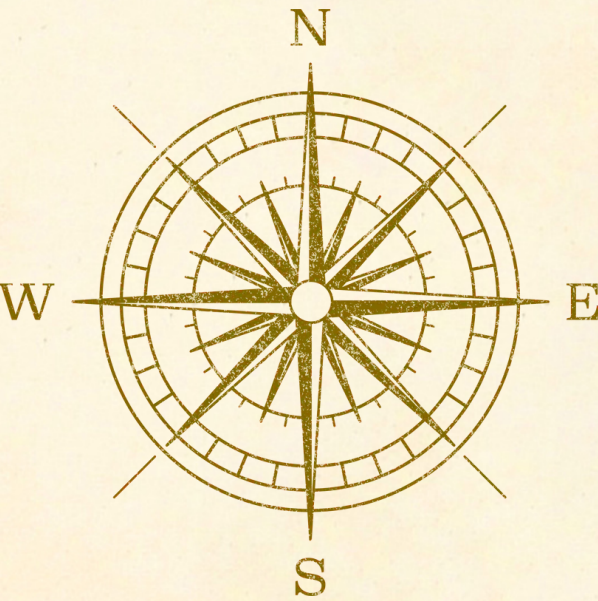
**2ND DESTINATION :
ANCHORING IN SOUTHERN FRANCE CULINARY TREASURES**

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FRANCE





DESTINATION MENU

France

APPETISERS

Anchovies Tomatoes Tart	\$72
Onion	
Poached Asparagus	\$76
Hollandaise sauce	
Escargots	\$78
Parsley, crouton	
Smoked Salmon Rillettes	\$86
Sour cream, paprika, foam crackers	
Foie Gras Mousse on baguette	\$116

SOUP

Bouillabaisse de Marseille	\$88
Fish stew, garlic toast, aioli sauce	

PASTA

Gnocchi Parisienne	\$168
Hand-rolled gnocchi, morel cream, asparagus	

MAINS

Braised Rabbit in Prunes	\$188
Mashed potato, endive salad, red wine sauce	
Grilled Mediterranean Seabass	\$198
Zucchini, eggplant	
Cassoulet Languedoc	\$268
Duck leg, pork rib eye, toulouse sausage	

DESSERT

Rhum Baba	\$88
Chantilly cream	



FOUR PEAKS RESTAURANT COASTAL MEDITERRANEAN CUISINE



APPETISERS

★ Ham Croquettes	\$72	★ Roasted Spring Chicken	\$130
Pimento mayonnaise		Coriander, fingerling potatoes, lemon, kalamata olive	
⚙️ ABC Caesar Salad (Gueridon Service)	\$95	★ Moroccan Lamb Ribs	\$178
Shaved parmesan, anchovies, crouton, bacon		Yoghurt, coriander	
Burrata Heirloom Tomato Salad	\$127	✧ Iberico Pork Chop	\$198
Figs, basil		Apple chutney, calvado jus	
Beef Tenderloin Tartare	\$129	Charred Beef Short Ribs	\$238
Egg yolk, garlic, capers, onions, beef dip		Roasted pumpkin puree	
⚙️ Freshly Shucked Oysters (6pcs)	\$162	✧ Cochinillo	¼ \$382
Cocktail dressing		(¼ or half Spanish Suckling Pig)	half \$698
		Greens, jus	
Jamón Iberico (36 Months Curation)	\$195		
(price per 50 grams)			

PASTAS

⚙️ Bucatini Pasta	\$118	✧ Roasted French Stuffed Chicken	\$388
Spiced tomato sauce, parmesan, basil		Mushroom, tarragon, spinach (serves 3-4pax, 1.8kg) 40mins	
Wild Mushroom Pappardelle	\$139	✧ Roasted Whole Atlantic Turbot	\$396
Morel mushroom, black truffle		Pumpkin, preserved lemon, black olives (serves 2-3pax, 600 grams)	
Seafood Shell Pasta	\$148	Grilled M5 Bone In Striploin	\$620
Clam, prawns, squid, mussels, lobster bisque		Green peppercorn sauce (serves 2-3pax, 600 grams)	

MAINS

SOUP

Chef's Daily Soup	\$62
⚙️ ABC Lobster Bisque	\$98
Puff pastry hat	

SIDES

★ Charred Cauliflower, Tarragon Yoghurt	\$48
Sauteed Spinach (Cream/ Garlic)	\$56/\$48
Mashed Potatoes	\$48
✧ French Bean with Balsamic	\$48
★ Smoked Carrots, Honey, Almond	\$52

DESSERTS

★ Crema Catalana	\$75
Figs, orange	
Pear Braised In Sangria	\$75
Whipped mascarpone, lime sorbet, almond	
⚙️ Crêpe Suzette (Gueridon Service)	\$99
Assorted Cheese Board	\$127

Four Peaks Classics **Vegetarian** **Dairy** **Nuts** **Shellfish** ★ **Maghreb Cuisine** ✧ **New Items**

Food allergy notice : Please inform our staff of allergies or diary restrictions you may have.

