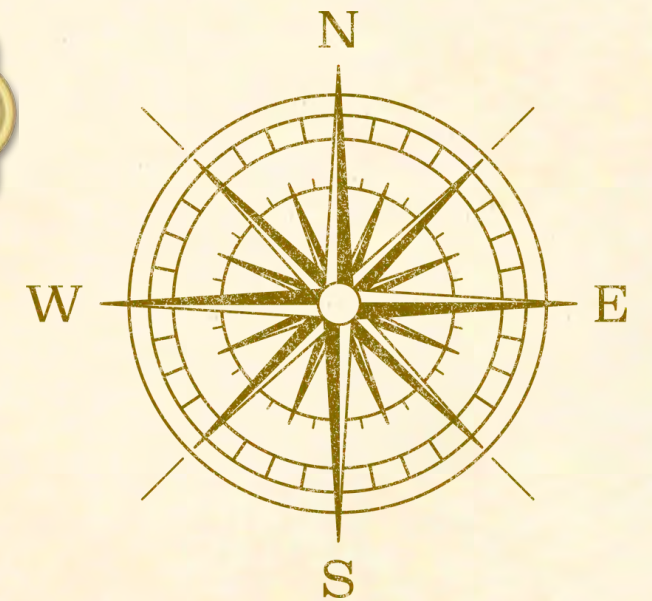




CRUISE THE MEDITERRANEAN

4TH DESTINATION : ANCHORING IN AEGEAN COAST CULINARY TREASURES





FOUR PEAKS RESTAURANT

COASTAL MEDITERRANEAN CUISINE



Greece

DESTINATION MENU

Turkey

STARTERS/SALAD

Aegean Grain & Herb Salad \$78
Freekeh, barley, parsley,
lemon-olive oil dressing

Deconstructed Spanakopita \$78
Spinach, feta cheese, pine nuts
Filo Pastry

Aegean Fish Cigars \$82
Crispy rolls, snapper, onion
Coriander, lemon-tahini dip

Hellenic Village Salad 2.0 \$85
Tomatoes, cucumber, red
onion, feta cheese, oregano
oil, olive

Beef Manti \$98
Spiced beef, garlic yogurt,
Aleppo pepper butter

Aegean Mezze Trio \$98
Hummus, eggplant,
Aegean cod brandade

Octopus "Santorini" \$128
Aubergine purée, onions,
capers, chilli-lemon dressing

SOUP

Roasted Tomato & Red Pepper Soup \$78
Oregano, feta cream

MAINS

Gemista Stuffed Vegetables \$148
Tomato, pepper, herbed rice

Olive Wood Grilled Seabass "Aegean Shore" \$198
Roasted fennel, samphire,
saffron-tomato broth

Lamb & Aubergine, Moussaka Inspired \$228
Potato fondant, eggplant,
yogurt foam, nutmeg-herb
crumb

Aegean Seafood Güveç \$238
Casserole with tomato,
peppers, herbs, rice pilaf

Orzo "Yiouvetsi" Style \$248
Braised beef, sheep
cheese, fresh oregano

Sultan's Mini Tasting Grill Selection \$268
Lamb & chicken shish, Adana
kebab, bulgur pilaf,
vegetables, yogurt sauce

DESSERT

Deconstructed Baklava \$88
Pistachio, walnut crumble,
honey-lemon syrup, cinnamon
cream, vanilla ice cream

APPETISERS

☆ **Ham Croquettes** \$72
Pimento mayonnaise

✦ **Escargots** \$78
Parsley, crouton

☼ **ABC Caesar Salad (Gueridon Service)** \$95
Shaved parmesan, anchovies,
crouton, bacon

Burrata Heirloom Tomato Salad \$127
Figs, basil

Beef Tenderloin Tartare \$129
Egg yolk, garlic, capers,
onions, beef dip

Jamón Iberico (36 Months Curation) \$195
(price per 50 grams)

PASTAS

☼ **Bucatini Pasta** \$118
Spiced tomato sauce,
parmesan, basil

Wild Mushroom Pappardelle \$139
Morel mushroom, black truffle

Seafood Shell Pasta \$148
Clam, prawns, squid, mussels,
lobster bisque

MAINS

☆ **Roasted Spring Chicken** \$130
Coriander, fingerling potatoes,
lemon, kalamata olive

☆ **Moroccan Lamb Ribs** \$178
Yoghurt, coriander

Iberico Pork Chop \$198
Apple chutney, calvado jus

Charred Beef Short Ribs \$238
Roasted pumpkin puree

Cochinillo - ¼ or half Spanish Suckling Pig ¼ \$382 half \$698
Greens, jus

FOR SHARING (30mins cooking)

LARGE PLATES

✦ **Roasted Whole Yellow Farm Chicken** \$388
(serves 3-4pax, 1.8kg)

✦ **Roasted Whole Atlantic Sole** \$428
Pumpkin, preserved lemon,
black olives
(serves 2-3pax, 600 grams)

Grilled M5 Bone In Striploin \$620
Green peppercorn sauce
(serves 2-3pax, 600 grams)

SOUP

Chef's Daily Soup \$62

☼ **ABC Lobster Bisque** \$98
Puff pastry hat

SIDES

☆ **Charred Cauliflower, Tarragon Yoghurt** \$48

Sauteed Spinach \$56/\$48
(Cream/ Garlic)

Mashed Potatoes \$48

French Bean with Balsamic \$48

☆ **Smoked Carrots, Honey, Almond** \$52

DESSERTS

☆ **Crema Catalana** \$75
Figs, orange

Soufflé \$99
(Vanilla, chocolate or
strawberry)

☼ **Crêpe Suzette (Gueridon Service)** \$99

Assorted Cheese Board \$127

✦ **New Items**

☼ **Four Peaks Classics**

Vegetarian

Dairy

Nuts

Shellfish

☆ **Maghreb Cuisine**

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