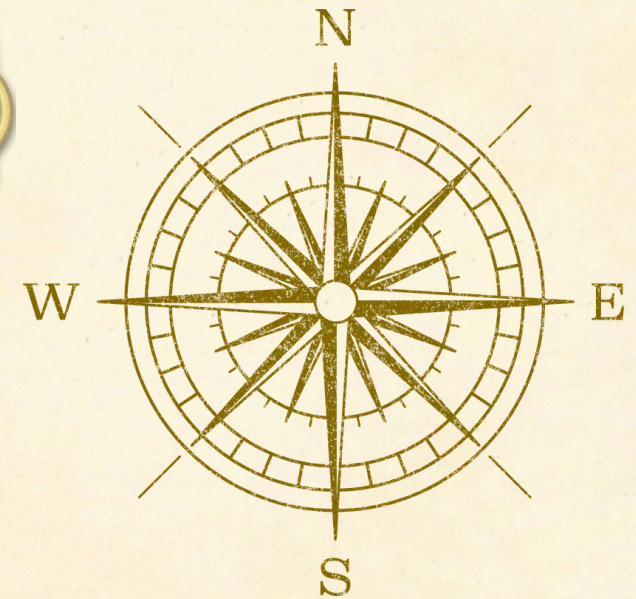


# CRUISE THE MEDITERRANEAN

## 4TH DESTINATION : ANCHORING IN AEGEAN COAST CULINARY TREASURES



FRANCE

SPAIN

ITALY

GREECE

TURKEY

TUNISIA

MOROCCO

ALGERIA

MEDITERRANEAN SEA



# 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 mousse, pine nuts

**Aegean Fish Cigars** \$82  
Crispy filo rolls,  
lemon-tahini dip

**Hellenic Village Salad 2.0** \$85  
Tomatoes, cucumber, red  
onion, feta cream, oregano oil

**Beef Manti "Open Ravioli"** \$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 foam

### 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, kefalotyri  
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.