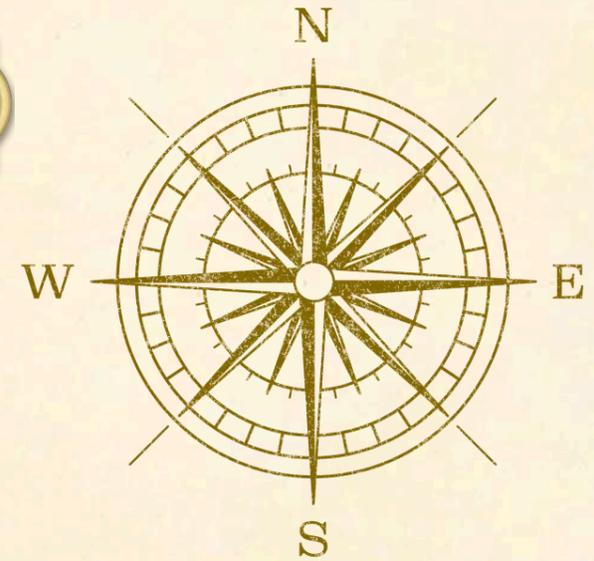




# CRUISE THE MEDITERRANEAN

**3RD DESTINATION :  
ANCHORING IN SOUTHERN ITALY CULINARY TREASURES**



FRANCE

SPAIN

ITALY

GREECE

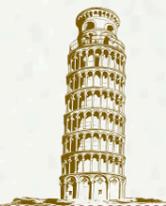
TURKEY

TUNISIA

MOROCCO

ALGERIA

MEDITERRANEAN SEA



# FOUR PEAKS RESTAURANT

## COASTAL MEDITERRANEAN CUISINE



### DESTINATION MENU Italy

#### APPETISERS (ANTIPASTI)

- Caprese Raviolo** \$82  
Two Raviolis filled with mozzarella & ricotta, spinach, tomato jus, basil puree
- Yellowtail Crudo "Amalfi"** \$98  
Hamachi carpaccio, Amalfi lemon dressing, fennel, capers, olive oil
- Fritto Misto Napoletano** \$105  
Fried calamari, whitebait, prawn, anchovies, potato wedges, aioli
- Insalata Caprese** \$109  
Fresh mozzarella, tomatoes and basil

#### SOUP

- Sicilian Seafood Soup (Zuppa di Pesce)** \$98  
Tomato-saffron broth, prawns, clams, squid, mussels, garlic crostini

#### PASTAS

- Tagliolini al Burro e Parmigiano** \$108  
Butter, Parmigiana Reggiano, lemon
- Paccheri al Pesce Spada** \$132  
Rigatoni, tuna, capers, olives, tomato base

#### MAINS

- Chicken Parmigiana** \$165  
Rich tomato sauce, melted mozzarella, parmesan, vegetables, fries
- Branzino alla Siciliana** \$192  
Grilled sea bass, caponata, lemon, pine nuts
- Tagliata di Manzo** \$285  
Grilled striploin, rocket, parmesan, roasted potatoes

#### DESSERT

- Tableside Limoncello Tiramisu** \$88  
Classic tiramisu assembled live at your table -espresso-soaked ladyfingers, mascarpone cream, cocoa.

◆ With a hint of limoncello, inspired by Southern Italian dessert traditions. ◆

### 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**  
Greens, jus ¼ \$382 / half \$698

#### FOR SHARING

### LARGE PLATES (30mins cooking)

- ★ **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 (Cream/ Garlic)** \$56/\$48
- 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

- ☼ 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.

