

FOUR COASTS, ONE FLAVOUR JOURNEY

FROM SPAIN TO PROVENCE, ITALY TO THE AEGEAN
Our most-loved dishes, now together

N
W
E
S

FRANCE

ITALY

SPAIN

GREECE

TURKEY

TUNISIA

MEDITERRANEAN SEA

MOROCCO

ALGERIA

YOUR YACHT AWAITS

Set sail to any shore you desire – this Grand Finale is yours to chart

One last voyage before our new concept sets sail in 2027

FOUR PEAKS RESTAURANT

Four Coasts • One Flavour Journey

"Our most-loved dishes and new creations, gathered for one last unforgettable voyage"

HIGHLIGHTS MENU

STARTERS / SALAD

Padrón Peppers $52

Poached Asparagus $62
Poached Asparagus side

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

Vitello Tonnato $108
Slow-roasted veal, tuna-caper sauce, rocket, crispy capers

Foie Gras Mousse on baguette $116

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

PASTA

Paccheri al Pesce Spada $132
Rigatoni, tuna, capers, olives, tomato base

SOUP

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

MAINS

Seared Canary Island Seabass $178
Butter lettuce, sundried tomatoes, olives

Boeuf Bourguignon $198
Wagyu beef cheek braised in Burgundy red wine, lardons, pearl onions, pomme puree

Cassoulet Languedoc $228
Duck leg, pork rib eye, toulouse sausage

Osso Buco alla $235
Braised veal shank, saffron risotto, gremolata

LARGE PLATES

Paella de Marisco $298
Bomba rice, prawns, mussels, clams, squid, saffron sofrito (serves 2 -3)

DESSERT

Tableside Limoncello Tiramisu $78
Classic tiramisu assembled live at your table -espresso-soaked ladyfingers, mascarpone cream, cocoa.

WINE LOVER LIST

Members, your private cellar waits – simply ask our team to unlock the Premium Wine Programme pairing perfected for every dish on this menu

TOP 1 Escargots

TOP 2 Moroccan Lamb Ribs

TOP 3 Cochinillo - ¼ or half Spanish Suckling Pig

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

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 (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

Top 1-3 · Top 10 · 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.