



There's a special summer feeling when the air is fresh, the sand warmed by the sun, and the only plan is to do as you please. Whether taking a moment to bask in the sun or go off the grid for fun-filled quality time with the family, your perfect summer escape lies in every corner at Peaches and Cream.



ENTREES

Oyster

Dibba oyster with red wine vinegar and fine chopped banana shallots. Served with fresh lemon on a bed of crushed ice. (CR) (F)

1/2 Dozen 1 Dozen
100 195

Sea Bass Ceviche

Greek sea bass with Peruvian leche de tigre, pickled red onion, sweet potato, and coriander oil sprinkled with chulpe nuts. (F) (N) (C) (T)

95

Baby Squid

Spanish baby squid coated and flash-fried in a crisp batter. Served with fresh lemon and homemade tartar sauce. (F) (E) (GC) (T) (D)

70

Beef Anticucho

Skewered beef tenderloin chunks marinated with Peruvian aji panca served with homemade sweet potato, beetroot, and baby potato chips with huancaína sauce. (GC) (N) (D)

65

Roasted Cauliflower

Charcoal grilled cauliflower with broken pea hummus, sliced truffle with fresh basil, sunflower and pumpkin seeds, basil oil and micro green herbs. (S) (T)

65

Squid Skewer

Charcoal grilled baby squid 200g marinated with lemon juice, fresh herbs chimichurri sauce and sherry vinegar, grilled chutney tomatoes served with roasted purple potato and fresh sakura cress. (F)

85

Chicken Souvlaki

A perfectly marinated grilled chicken skewer on a bed of broken pea hummus, parsley oil, and mixed green salad. (D) (S)

70



Food Allergens Info:

(C) Celery • (CR) Crustaceans • (E) Egg • (F) Fish • (GC) Gluten & Cereal • (M) Milk • (MU) Mustard • (N) Nuts • (P) Peanuts • (SS) Sesame Seeds • (S) Soybeans • (SDS) Sulphur Dioxide & Sulphites • (T) Tree Nuts

All prices are inclusive of 5% VAT and 7% Municipality Fees

SALADS

Chicken Caesar Salad

Crisp iceberg lettuce in a caesar dressing with homemade focaccia croutons. Served with grilled chicken breast topped with Parmesan shavings. (E) (GC) (D) (MU)

80

Greek Salad

A mix of vine cut tomato wedges, black Kalamata olives, Romano red pepper, feta cheese cubes, red onion, cucumber, herbs, chili and olive oil served with fresh balsamic oregano dressing. (D) (MU)

70

Watermelon & Halloumi

Seedless watermelon and marinated grilled halloumi with fresh zaatar, mint, rocca, black olives, radish, roasted white sesame, and focaccia croutons dressed with sumac. (GC) (M) (SS) (SDS)

75

Burrata

Creamy Italian burrata with white balsamic marinated heirloom tomatoes, drizzled with balsamic dressing, olive oil, honey, and Japanese togarashi. (D) (SS) (SDS) (N)

95

Kale Salad

Fresh hearty kale salad with white and black quinoa, pecan nuts, pomegranate, avocado, feta cheese, dried cranberries with fresh lemon honey mustard dressing. (MU) (D) (N)

80

SANDWICHES

Chicken Tortilla Toast

Toasted fresh tortilla filled with diced chicken breast, jalapenos, onions, tomatoes, yellow cheddar cheese, mozzarella cheese and coriander served with sour cream, and pickled jalapeno. (GC) (M)

80

Steak Sandwich

Homemade focaccia filled with American striploin steak, stracciatella, heirloom tomatoes, baby rocca, and mustard honey. (GC) (M) (MU) (D)

95

Brie Burger

American Angus beef in a toasted home-made potato bun with roasted sweet white onions, sherry vinegar, grilled chutney tomatoes, rich brie, and truffle mayo. (E) (GC) (M) (D)

115

Truffle Sliders

A selection of three mini burgers filled with Angus beef, pickled cucumber, tomato, American and yellow cheddar cheeses, truffle mayo, and truffle paste served with homemade chips. (GC) (M) (D)

110

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MAIN

Tenderloin 220g chargrilled American Black Angus tenderloin with fresh mushrooms, truffle cream, and thyme jus. Served with chunky homemade truffle fries. (D)	250
Ribeye 250g chargrilled US beef ribeye served with fresh mixed green salad and a rich peppercorn jus. (C) (E) (D) (MU)	190
Paella De Marisco Spanish bomba rice with prawns, calamari, mussels, clams, and cuttlefish all cooked with sofrito, lime and lemon garlic aioli sauce. (C) (CR) (D) (F)	210
Paella Negra Spanish bomba rice with calamari and cuttlefish, cooked with sofrito, squid ink, Spanish aioli, lemon and lime. (D)	250
Gambas Al Ajillo Whole prawns cooked in olive oil, butter, blanched garlic, and dressed with parsley served with homemade focaccia and lemon. (CR) (M)	165
Pan Seared Sea Bass with Root Vegetables Pan-seared Chilean sea bass tender and flavourful with root vegetables. A simple lemon herb butter sauce and radish leaves. (F) (MU) (D)	135
Local Fresh Josper Grilled Chicken Marinated local half chicken, flavoured with orange, honey, thyme, and oregano, served with grilled vegetables topped with feta and a choice of salad or homemade fries. (D) (SS)	110
Lobster from the Josper 500g Josper grilled lobster marinated in simple garlic, lemon, parsley, butter with roasted baby potatoes, cherry tomato, kenya bean, grilled mushrooms with chimichurri sauce and lemon. (D) (CR)	245

SIDES

Seasoned Grilled Vegetables	40
Homemade Truffle Fries (GC) (D)	45
Tahini dressed Side Salad (GC) (D) (SS)	40
Crinkle French Fries	40



PASTA

Spaghetti Allo Scoglio

Classic Italian seafood pasta, with clams, mussels, shrimp, squid, fresh tomato, and parmesan. (C) (CR) (F) (D) (GC) (E)

120

Three Colors Rigatoni

Homemade rigatoni pasta with American beef tenderloin, fresh tomato with Pecorino Romano, basil leaves, and parsley. (C) (D) (GC) (E)

95

Bucatini Alla Salsa Di Funghi

Bucatini with fresh mixed mushrooms, tomato, fresh black truffle, parmigiana, and basil. (E) (GC) (D)

115

Lobster Linguine

Norwegian lobster cooked with linguine pasta in a rich Italian tomato sauce, lobster bisque, and fresh basil dressed with lemon and lime. (CR) (E) (GC) (D)

210

PIZZA

Scampi Scandal

Shrimps marinated in lemon and garlic, spinach, fresh mozzarella, cherry tomatoes, and pecorino cheese. (CR) (GC) (D)

115

Pepperoni

Classic tomato sauce, fresh mozzarella, pepperoni and parmigiano reggiano. (GC) (M)

85

Marinara Con Burrata

Classic marinara with burrata cheese, garlic parsley oil, and parmigiano reggiano. (GC) (D)

95

Queen Margherita

Classic Margherita, with tomato sauce, fresh mozzarella, oregano, fresh basil, and parmigiano reggiano. (GC) (D)

75

Avocado Vegan

Pesto-based pizza with an assortment of seasonal vegetables, rocket salad, and guacamole, topped with toasted pine nuts, and chilli flakes. (GC) (T)

85

Gardeniera

Tomato sauce, fresh mozzarella, roast garlic, fresh cherry tomatoes, seasonal roasted vegetables, oregano, and parmigiano Reggiano. (GC) (D)

80

Funghi Tartufo

Oven roasted mushrooms, pecorino cheese, shaved truffle, fresh mozzarella, and truffle salsa. (GC) (M)

105

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DESSERT

Cheesecake

Peaches & Cream's own secret recipe New York style vanilla cheesecake with raspberry and mango compote. (GC) (M) (E)

70

Pavlova

Peach ice cream with marshmallow and chocolate cream, fresh peaches, and blueberries, topped with a peach meringue. (E) (M)

65

Chocolate Fondant

Traditional baked chocolate sponge dessert with a soft chocolate centre accompanied by a homemade ruby vanilla bar. (E) (D) (GC)

65

Ice Lollies

A collection of three signature recipe lollies featuring peach, blueberry, and mango flavours. (E) (M)

65

Sorbet Platter

A variety of home-crafted sorbets served on ice featuring orange, lemon, mango, and melon.

65

Fruit Platter

A selection of seasonally chosen fruits.

85

KIDS

Mini Slider

Two homemade mini burgers filled with Angus beef, tomato, American and yellow cheddar cheeses, mayonnaise, tomato ketchup, and crinkle fries. (E) (GC) (D)

55

Chicken Popcorn

Breaded chicken breast served with cocktail sauce and sweet fries. (E) (GC) (D)

50

Mac & Cheese

Macaroni pasta with a creamy white sauce and mozzarella. (E) (GC) (D)

40

Spaghetti Pomodoro

Linguine pasta cooked in tomatoes and fresh basil and topped with parmesan. (E) (GC) (D)

40



