

DESSERT

Cheesecake

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

75

Hit Me!

Warm brownie, espresso coffee cake, burnt white chocolate ice cream, white chocolate bar, chocolate soil, served with berries. (D)(G)(E)

85

Matcha Chocolate Fondant

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

75

Sorbet Platter

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

65

Fruit Platter

A selection of seasonally chosen fruits. (V)

85

Basque Cheese Cake

Baked cheese cake served with raspberry compote garnish with orange chentilly. (D)(E)(G)

65

SIDES

Crispy Fries

Crunchy fries served with ketchup and mayo

25

Seasoned Grilled Vegetables

Josper grilled mix capsicum, zucchini, baby marrow, asparagus, broccoli seasoned with salt and confit garlic

40

Homemade Truffle Fries

Agaria potato, truffle paste, truffle oil, Parmesan garnish with parsley. (G)(D)

45

Baby Potato

Roasted baby potato seasoned with thyme and olive oil

40

Shishito Pepper

Shishito pepper saute with honey ginger glaze and garnish with sesame seeds. (S)(SS)

50

CALZONE

Nutella Calzone

Creamy sauce, black truffle paste, shaved truffle, parmesan cheese and basil on top. (D)(E)

50

Four Cheese Calzone

Home-made dough filled with mozzarella, provolone, emmental, brie cheese. (G)(D)

75

Tomato Mozzarella Calzone

Home-made dough filled with basil, mozzarella slice and tomato marinated with pesto sauce. (G)(N)(D)

65

All Meat Calzone

Home-made dough filled with tomato sauce turkey ham, pastrami, beef bacon, top with mozzarella slice. (G)(D)

75

Beef Bolognese Calzone

Home-made dough filled with beef bolognese, top with mozzarella slice. (G)(D)

75

PIZZA

Pepperoni	85
Classic tomato sauce, fresh mozzarella, pepperoni and parmigiano reggiano. (G)(D)	
Queen Margarita	75
Classic Margarita, with tomato sauce, fresh mozzarella, oregano, fresh basil, and parmigiano reggiano. (G)(D)	
Smoked Salmon Pizza	120
Homemade creamy cheese, chives sauce base with onion and smoked salmon sturgeon caviar on top. (G)(D)(F)	
Marinara Con Burrata	85
Homemade tomato sauce with basil pesto and fresh burrata on top. (G)(D)	
Fungi Turtufo	85
Sautéed mushroom, truffle cream sauce, pecorino cheese, truffle carpachio, fresh mozzarella. (G)(D)	
Chicken Barbecue	80
Home-made barbecue sauce with fresh mozzarella cheese, roasted pulled chicken, onion jalapeno. (G)(D)(S)	
Buffalo Pizza	85
Buffalo sauce, ranch sauce with fresh mozzarella, buffalo marinated chicken top with onion, jalapino (G)(D)	
Fromage Pizza	75
Ricota base, eged cheddar, provolone cheese mozzarella (G)(D)	
Nutella Calzone	50
Home-made dough filled with nutella and roasted hazelnuts. (G)(N)	

PASTA

Truffle Gnocchi	110
Creamy sauce, black truffle paste, shaved truffle, parmesan cheese and basil on top. (D)(E)	
Mix Seafood Pasta	150
Classic Italian seafood pasta, with clams, mussels, shrimp, squid, fresh tomato and parmesan slice. (CR)(F)(D)(G)(E)	
Truffle Mushroom Risotto	85
Creamy mixed mushroom risotto with fresh truffle, tomato, thyme, butter, cream cheese served with parmesan cheese, and basil leaves. (D)(S)(G)	
Truffle Mushroom Pasta	85
Mushroom cream sauce, shimiji mushroom, roca leaves, parmesan cheese. (D)(E)(S)(G)	
Penne Arabiata	85
Penne Pasta cooked in tomato sauce seasoned with chili flakes, Aubergin, cherry tomato, parmesan, butter, garnish with parmesan and basil. (D)(E)(G)	
Fusilli Bolognese	85
Beef Bolognese, fusilli pasta, cherry tomato, parmesan garnish with basil leaves and parmesan. (D)(E)(G)	

Half Confit Chicken	105
Marinated half chicken served with garlic yogurt, baby potato and mix green salad. (D)(SDS)(S)	
Josper Grilled Prawn	195
Marinated prawns served with baby potato, mix leaves salad, lemon butter sauce. (D)(SF)(SDS)	
Mixed Grilled Platter on the Table	199
A perfectly marinated mixed grilled platter comes with two each skewer of salmon, sea bass, shrimps, beef, chicken, and mixed vegetables served with chimichurri sauce, lemon butter sauce and lemon on the side. (D)(S)(CR)(F)	
Paella De Marisco	210
Spanish bomba rice with prawns, calamari, mussels, clams, and cuttlerish all cooked with sofrito, lime and lemon garlic aioli sauce. (CR)(D)(E)(F)	

Beef Striplion	175
Striploin, entrecote sauce served with baby potato mix leaves salad. (S)(SDS)	
Tenderloin	195
Tenderloin, entrecote sauce served with baby potato mix leaves salad. (SDS)	
Pan Seared Sea Bass with Vegetables	165
Pan-seared fillet served with grilled roots vegetables, lemon butter sauce and fennel mix lettuce. (F)(D)(MU)(SDS)	
Hamour Fillet	165
Pan-seared fillet served with grilled roots vegetables, lemon butter sauce and fennel mix lettuce. (F)(D)(MU)(SDS)	
Red Snaper Fillet	165
Pan-seared fillet served with grilled roots vegetables, lemon butter sauce and fennel mix lettuce. (F)(D)(MU)(SDS)	
Veal Milanese	205
Veal ribs coated with japanes panko cooked in butter served with roca salad and lemon wedges. (D)(E)(G)	
Chicken Souvlaki	95
A perfectly marinated grilled chicken skewer served with tzatziki, parsley oil, and mixed leaves salad. (D)(S)(SDS)	
Josper Grilled Salmon	120
Fresh salmon fillet marinated in miso served with baby potato and mix leaves salad. (MU)(S)(SDS)	

SALADS

Chicken Caesar Salad	75
Crisp iceberg lettuce mix with jam lettuce, a Caesar dressing with homemade focaccia croutons. Served with grilled chicken breast topped with parmesan shavings (E)(G)(D)(MU)	
Greek Salad	70
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)	
Watermelon & Halloumi	75
Seedless watermelon and marinated grilled halloumi with fresh zaatar, mint, rocca, black olives, radish, roasted white sesame, and focaccia croutons dressed with sumac. (G)(SS)(SDS)(MU)	
Burrata	95
Creamy Italian burrata with white balsamic marinated heirloom tomatoes, drizzled wit balsamic dressing, olive oil, honey, and Japanese togarashi. (D)(SS)(SDS)(N)	
Niçoise Salad	95
Nicoise salads that are served on a bed of mixed lettuce and include cooked green beans and potatoes, onion, heirloom tomato, caper berries, boiled egg, tuna, kalamata olives, and creamy fresh herbs vinaigrette. (MU)(D)(F)(E)	
Kale Quinoa	75
Kale, cooked mix quinoa, roasted sweet potato, avo, granberry, figs, mixed seeds, pomegranet dressing. (V)(MU)	
Smoked Salmon Salad	65
Gem lettuce dressing with lemon and olive oil, sprinkled sumac top with Scottish smoked salmon and capers. (F)	

SANDWICHES

Peaches Club Sandwich	85
Toasted sour dough with grilled chicken breast mix with tartar sauce, beef bacon, fried egg, crispy lettuce and tomato served with crunchy fries. (G)(E)(D)(MU)	
Chicken Quesadillas	85
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. (G)(D)	
Brisket Quesadilla	90
Toasted fresh tortilla filled with smoked bbq brisket, capsicum, onions, yellow cheddar, mozzarella served with sour cream and pickled jalapeno. (D)(G)(S)	
Steak Sandwich	105
Homemade focaccia filled with American striploin steak, stracciatella, heirloom tomatoes, baby rocca, and mustard garlic mayo, cheddar cheese & bacon. (D)(E)(G)(MU)	
Brie Burger	115
American Angus beef in a toasted home-made brioche bun with roasted sweet white onions, sherry vinegar, grilled chutney tomatoes, rich brie, and truffle mayo. (G)(D)(E)	
Original Burger	85
Premium beef patty, double-smashed beef with double American yellow cheddar cheese, our special sauce, caramelized onion served in a brioche bun toasted with butter. (G)(D)(E)	
Chili Smashed Burger	95
Premium beef patty, double-smashed beef with double American yellow cheddar cheese, our special sauce, oven roasted green chili, grilled onion served in a brioche bun toasted with butter. (G)(E)(D)	
Truffle Sliders	110
Three mini burgers filled with Angus beef, pickled cucumber, tomato, roca, American and yellow cheddar cheeses, truffle mayo, and truffle paste served with French fries. (G)(E)(D)	
Vegan Burger	105
Truffle mushroom cream, lettuce, tomato, impossible meat, grilled mushroom served with crispy fries. (V)	
Shrimp Sandwich	75
House bread filled with breaded shrimps fried, sumak salad, tahini sauce, garlic mayo. (G)(MU)(SF)(SS)	

ENTREES

Gazpacho Soup	00
Light and fresh no-cook soup made with the ripest tomatoes and sweet pepper, cucumber top with croutons (G)	
Hummus Dip	65
Smooth and creamy puree of chickpeas served with braised crispy lamb and pita bread, garnish with mint salad, pine nuts. (N)	
Sea Bass Ceviche	105
Greek sea bass with classic leche de tigre, pickled red onion, sweet potato, and coriander oil sprinkled with chupe nuts. (F)(N)	
Salmon Ceviche	100
Fresh Norway salmon, thin sliced served with compressed cucumber, cucumber dressing, fresh jalapeno slice, fresh basil, and basil oil. (F)	
Tuna Tartare	105
Lightly fresh Yellowfin tuna cut into cubes, with ponzu truffle con fit shallot dressing, chives, hung yogurt and simit Krispies. (D)(F)(G)(S)(SS)	
Fish and Chips	115
Red Snapper fingers dip in batter served with Japanese tartar sauce, lemon and homemade fries. (D)(F)(G)(E)	
Chicken Wings	80
Bar BQ wings served with celery sticks, carrots stick and confit cream fraiche. (D)(E)(G)(S)	
Beef Kebab	75
Angus Beef Topside with Romano chili, shallot, garlic, mint, parsley grilled in josper and served with tzatziki and pita bread sumac onion salad (D)(G)	
Salmon Tartare	85
Fresh Norway Salmon, mango, avocado, lemon, Romano chili seasoned with liche de tigre (F)	
Tempura Prawns	95
Tempura fried crispy prawns served with Japanese tartar sauce and lemon (E)(CR)(G)	
Grilled Octopus	95
Pan Seared Grilled Octopus, glazed with paprika oil served on crostini, chimichuri sauce, cherry tomato (F)(G)(S)	

BREAKFAST

Acai Bowl	70
Acai mixed with almond milk, prunes, mix fruits, banana, topped with granola and peanut butter. (N)	
Avocado Toast	60
Avocado guacamole on sourdough toast, mixed leaves & poached egg on top. (E)(G)(M)(MU)(N)	
Mushroom Toast	65
Mushroom cream cheese on sourdough toast, sautéed wild mixed mushrooms, poached egg. (E)(D)(G)(M)(MU)	
French Toast	75
Milk bread deep into flavored vanilla, orange, cinnamon crumble, banana cream, vanilla cream anglaise served with caramel banana, drizzled with caramel sauce. (D)(E)(G)	
Turkish Egg	55
Yoghurt, cayenne pepper, aleppo butter, parsley oil, poached egg served with sourdough. (D)(E)(G)	
Egg and Zaatar Omelet	45
Eggs, zaatar mixed with mozzarella cheese served with sourdough. (D)(E)(G)	
Egg your way	50
Poached, omlet, scrambled, sunny side up, served with bread choice of (bacon, avocado, baked beans, sautéed mushroom. (D)(E)(G)	
Peaches Yougurt Bowl	65
Greek yougurt topped with granula and peaches. (D)(N)	
BF Roll	55
Brioche toast bread served with egg, choice of beef bacon, sausage, baked beans, sautéed mushroom. (D)(E)(G)	
Add Ons	
Avocado/Beef Bacon/BF Sausage/Baked Beans/Roasted Potato/Sautéed Mushroom	