

Arabella

HOTEL, GOLF & SPA



In Room Dining

11h00 to 22h30

Chicken wings

Coated in Korean gochujang sauce, sesame seeds and spring onion. **R115**

Classic barbeque sauce coated. **R115**

Salads

Classic Caesar

Gem lettuce, Klein River Stanford, free range egg, white anchovy and rye crisps tossed in a classic Caesar dressing. **R125**

Vegetarian Caesar

Gem lettuce , Klein River Stanford, free range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing. **R115**

Greek salad

Tomato, cucumber, red onion, Kalamata olives, feta and mixed lettuce leaves dressed with a vinaigrette. **R100**

Arabella Superfood salad

With quinoa, chermoula butternut, apple, feta cheese, pickled beetroot, sweet potato falafel and blueberries dressed with a fynbos dressing. **R140**

Add

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|---|---------------|------------|
| - | Chicken | R35 |
| - | Calamari | R65 |
| - | Bacon | R35 |
| - | Smoked Salmon | R75 |

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, crustacea, fish, eggs, dairy, soya, lupin and traces of sulphur dioxide.

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Arabella Toasted sandwiches

Triple deck sandwich served with a portion of fries

Cheese	R80
Cheese and tomato	R85
Chicken mayonnaise	R105
Ham, cheese and tomato	R105

Burgers

Beef Burger

With all the trimmings on a brioche bun, gouda cheese, smoked aioli and fries. **R175**

Chicken Burger

Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries. **R170**

Vegetarian burger

Chickpea and sweet potato, spring onion “mayo”, burger trimmings and fries. **R135**

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Main Meals

Chicken Korma

Tender chicken pieces in a rich cashew curry sauce, aromatic rice, sambal and roti. **R175**

Vegetable Korma

Selection of vegetables in a rich cashew curry sauce, aromatic rice, sambal and roti. **R170**

Hake and Chips

Crispy fried with home-made tartar sauce. **R165**

Pesto pasta

Penne pasta tossed with basil pesto, mushrooms and Roma tomatoes topped with grated parmesan cheese. **R195**
(Gluten free pasta available R25 extra)

Add

- | | |
|-----------|------------|
| - Bacon | R35 |
| - Chicken | R35 |
| - Prawns | R85 |

Pizzas

Classic Margarita **R105**

Pepperoni - pepperoni, mushroom, mozzarella and rocket. **R155**

Vegetarian - Artichoke, peppers, olives, mushrooms, basil pesto and mozzarella. **R155**

Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum. **R155**

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Desserts

Pecan nut pie

Salted caramel ice cream, malt namelaka brandy snap. **R110**

64% Chocolate Fondant

Berry coulis, berry “caviar” and a chocolate and vanilla ice cream. **R105**

Best of S.A.

Koeksister, malva pudding with geranium custard and milktart. **R95**

Vanilla crème brûlée

Sssorted berries and shortbread. **R105**

Lemon tart

Strawberry sorbet, Amasi mousse and meringue. **R95**

Cheese platter

Selection of local cheese, chutney, relish, crackers and toasted baguette. **R130**

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Late Night 22h30 – 06h00

Classic Caesar

Gem lettuce, Klein River Stanford, free range egg, white anchovy and rye crisps tossed in a classic Caesar dressing. **R125**

Greek salad

Tomato, cucumber, red onion, Kalamata olives, feta and mixed lettuce leaves dressed with a vinaigrette. **R100**

Arabella Toasted sandwiches

Triple deck sandwich served with a portion of fries

Cheese	R80
Cheese and tomato	R85
Chicken mayonnaise	R105
Ham, cheese and tomato	R105

Burgers

Beef Burger

with all the trimmings on a brioche bun, gouda cheese, smoked aioli and fries. **R175**

Chicken Burger

Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries. **R170**

Vegetarian burger

Chickpea and sweet potato, spring onion “mayo”, burger trimmings and fries. **R135**

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Main Meals

Chicken Korma

Tender chicken pieces in a rich cashew curry sauce, aromatic rice, sambal and roti. **R175**

Hake and Chips

Crispy fried with home-made tartar sauce. **R165**

Pesto pasta

Penne pasta tossed with basil pesto, mushrooms and roma tomatoes topped with grated parmesan cheese. **R195**

(Gluten free pasta available R25 extra)

Add

- | | | |
|---|---------|------------|
| - | Bacon | R35 |
| - | Chicken | R35 |

Desserts

Pecan nut pie

Salted caramel ice cream, malt namalaka brandy snap. **R110**

Vanilla crème brûlée

Assorted berries and shortbread. **R105**

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