

Arabella

HOTEL, GOLF & SPA



In Room Dining

11h00 to 22h30

Chicken Wings (GL) 130
Coated in Korean gochujang sauce, sesame seeds and spring onion.

Classic barbeque sauce coated. (GL) 130

Korean cauliflower "wings", sesame and spring onion. (GL, V) 115

Salads

Classic Caesar (GL, D) 135
Gem lettuce, Klein River Stanford, free range eggs, white anchovy and rye crisps tossed in a classic Caesar dressing.

Vegetarian Caesar (GL, D, V) 120
Gem lettuce, Klein River Stanford, free range eggs, Turkish apricot, rye crisp and wild garlic flavoured Caesar dressing.

Greek Salad (D, V) 100
Tomato, cucumber, red onion, Kalamata olives, feta and mixed lettuce leaves dressed with a vinaigrette.

Green Goddess Bowl (VG) 160
Quinoa, chimichurri tender stem broccoli, green beans, edamame beans, herb falafel, avocado and leaves dressed in fynbos dressing.

Add

- Chicken 35
- Calamari (GL) 65
- Bacon (P) 35
- Smoked Salmon 75

(D) Dairy | (F) Fish | (GL) Gluten | (N) Nuts |
(P) Pork | (SF) Seafood | (V) Vegetarian |
(VG) Vegan/Vegan compatible

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Chicken Bowl (D, GL) 175

Lemon and herb grilled deboned chicken thighs, bulgur wheat, chermoula chickpeas, cucumber, pickled cabbage, tomato, feta and a tahini and lemon dressing.

Smoked Salmon Bowl 190

Smoked salmon, jasmine rice, cucumber, pickled ginger, radish, avocado and nori dressing.

Butternut Soup (V, D, GL) 95

Creamy butternut soup, crème fraiche and toasted sourdough.

Arabella Toasted Sandwiches

Served with a portion of fries

Sourdough add R10

Cheese (GL, V, D) 80

Cheese and tomato (GL, V, D) 85

Chicken mayonnaise (GL, D) 90

Ham, cheese and tomato (GL, P, D) 90

Club Sandwich (D, GL) 165

A classic bacon, lettuce, tomato, boiled egg and chicken mayonnaise in a triple deck sandwich.

Burgers and Open Sandwiches

Beef Burger (D, GL) 180

with all the trimmings on a brioche bun, cheddar cheese, burger relish and fries.

Chicken Burger (D, GL) 175

Panko crumbed or grilled on a brioche bun served with all the trimmings, Karaage mayonnaise and fries.

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Halloumi Burger (D, GL, V) 165

Hot honey grilled Halloumi on a brioche bun, beetroot relish, cucumber ribbons, lettuce, avocado and fries.

Steak and Camembert Sandwich 195

Toasted sourdough bread smothered in camembert spread, rocket, semi roasted tomato, steak strips in balsamic glaze topped with Parmesan shavings served with fries. (D, GL)

Camembert and Tomato Sandwich 185

Toasted sourdough bread smothered in camembert spread, rocket, semi roasted tomato, marinated artichokes topped with Parmesan shavings served with fries. (D, GL, V)

Main Meals

Thai Red Chicken Curry (GL, F) 185

Tender chicken pieces in a Thai red curry sauce, basmati rice and pineapple sambal.

Add

- Prawns 85

Thai Red Tofu and Vegetable Curry 185

Firm tofu, green bean and broccoli in a Thai red curry sauce, basmati rice and pineapple sambal

Grilled line fish (D, N, GL) 230

Muhammara sauce, citrus bulgur wheat and zough baby marrow.

Hake and Fries (D, GL) 180

Fries and horseradish, wholegrain mustard and celery tartare sauce, lemon and dressed greens.

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Mushroom Tagliatelle (D, V, GL) 195

Mixed mushrooms in a thyme cream sauce, sauteed baby spinach and finished with crème fraiche.

(Gluten free pasta available for R25 extra)

Add

- Bacon (P) 35
- Chicken 35
- Prawns 85
- Steak Strips 65

Loaded fries (D, GL, V) 90

Cheese sauce topped with mozzarella.

Add

- Bacon (P) 35
- Chicken 35
- Jalapeno and crispy onion 20

Pizzas

Classic Margherita (D, GL, V) 115

Pepperoni (D, GL, P) 160

Pepperoni, mushroom, mozzarella, rocket.

Vegetarian (D, GL, V, N) 160

Artichoke, peppers, olives, mushrooms, basil pesto, mozzarella.

Butter chicken (D, GL) 160

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

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Desserts

Cherry, Chocolate, Vanilla Verrine 145

Layered dessert of chocolate sponge, cherries, vanilla white chocolate ganache and crystalised chocolate crumb. (D, GL, V)

Vanilla Crème Brûlée 145

Roasted pineapple and a shortbread biscuit. (V, D,)

Malva Madeleines 135

A classic made for sharing, served with honeycomb ice cream and crème anglaise. (V, D, GL)

Biscoff Stroopwafel Sandwich 150

Biscoff parfait sandwich in a stroopwafel, salted macadamia nut crumb and chocolate sauce. (D, GL, N, V)

Cheese platter 150

Fairview Camembert, Cremezola, Langbaken Williston, Klein River Havarti, green fig preserves, fresh fruit, crackers and toasted baguette. (D, V, GL)

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Late Night 22h30 – 06h00

Classic Caesar (GL, D) 135
Gem lettuce, Klein River Stanford, free range eggs, white anchovy and rye crisps tossed in a classic Caesar dressing.

Vegetarian Caesar (GL, D, V) 125
Gem lettuce, Klein River Stanford, free range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing.

Arabella Toasted Sandwiches

Served with a portion of fries

Sourdough add R10

Cheese (GL,V, D) 80

Cheese and tomato (GL,V, D) 85

Chicken mayonnaise (GL, D) 90

Ham, cheese and tomato (GL, P, D) 90

Burgers

Beef Burger (GL, D) 180
With all the trimmings on a brioche bun, cheddar cheese, burger relish and fries

Chicken burger (D, GL) 175
Panko crumbed or grilled on a brioche bun served with all the trimmings, Karaage mayonnaise and fries.

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Main Meals

Thai Red Chicken Curry 185

Tender chicken pieces in a Thai red curry sauce, basmati rice and pineapple sambal.

(GL, F)

Add

- Prawns 85

Thai Red Tofu and Vegetable Curry 185

Firm tofu, green bean and broccoli in a Thai red curry sauce, basmati rice and pineapple sambal. (GL, VG)

Mushroom tagliatelle 195

Mixed mushrooms in a thyme cream sauce, sautéed baby spinach and finished with crème fraîche. (D, V, GL)

(Gluten free pasta available for R25 extra)

Add

- Bacon (P) 35

- Chicken 35

- Prawns 85

- Steak Strips 65

Desserts

Decadent chocolate brownie 125

Chocolate and pecan nut brownie, vanilla ice cream and strawberry coulis.

(D, V, N, GL)

Arabella cheesecake 135

Baked cheesecake with caramel topping, vanilla ice cream and berry gel. (D, V, GL)

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