Arabella
HOTEL, GOLF & SPA

In-room Dining

11h00 to 22h30

Chicken Wings

Korean gochujang (GL) 135
Coated in Korean gochujang sauce, sesame seeds and spring onion

Mango, lemongrass and ginger glaze (GL) 135

Korean cauliflower “wings” (GL,V) 115
Sesame and spring onion

Salads and Bowls

Classic Caesar (F,D,GL) 150
Gem lettuce, Klein River Stanford, free range egg, white anchovy and rye crisps tossed in a classic Caesar dressing

Vegetarian Caesar (D,GL,V) 135
Gem lettuce, Klein River Stanford, free range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing

Greek salad (D,V) 125
Tomato, cucumber, red onion, Kalamata olives, feta and mixed lettuce leaves dressed with a vinaigrette

Butternut falafel bowl (VG)
Butternut and chickpea falafel, quinoa, chimichurri broccoli, avocado, edamame, cucumber, pumpkin seeds, baby leaves and fynbos dressing

- Add chicken 40
- Add calamari (GL) 75
- Add bacon (P) 45
- Add smoked Salmon 85

Malaysian chicken bowl (D,GL) 185
Coconut jasmine rice, turmeric grilled chicken, pickled carrot and cucumber, red cabbage, pineapple and coriander salsa, roasted peanuts, crispy shallots and a sambal lime dressing

Scandinavian salmon bowl (F,D) 245
Smoked salmon, dill sour cream potato salad, pickled beetroot, cucumber, apple, soft-boiled egg, crispy capers, baby leaves and a dill mustard dressing

Soup

Massaman butternut soup (D,GL,N) 125
Thai curry style flavoured soup, coconut milk, soy beans, coconut shavings and peanut

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

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a centralised kitchen with the risk of exposure to allergens. We cannot guarantee that any foods or beverages are allergen free, even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, please ask kitchen management about any specific allergens in the food before eating any food from the menu.

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Arabella Toasted Sandwiches

Served with a portion of fries
Sourdough (Add R10)

Cheese (GL,V,D)	95
Cheese and tomato (GL,V,D)	100
Chicken mayonnaise (GL,D)	105
Ham, cheese and tomato (GL,P,D)	110
Club sandwich (D,GL)	180

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

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Burgers

Beef burger (D,GL)	195

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

Southern fried chicken burger (D,GL)	180

Buttermilk fried chicken thighs with amchur seasoning on a brioche bun, black pepper ranch, bread and butter pickles, lettuce and fries

Halloumi burger (D,GL,V)	175

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

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Mains

Beef short rib glazed in tamarind and date (D,GL)	285

Beef short rib braised then grilled with a tamarind and date glaze, baby potatoes, baby carrots and green beans, citrus and herb salsa, and crispy onions

Battered fish (F,GL)	205

Fries, tartare sauce, lemon and dressed greens

Grilled linefish (D,F,GL)	295

Spanish-style saffron rice with peas, tomatoes and smoked paprika served with aioli

Chilli-crisp pork belly (GL,N,P)	225

Crispy pork belly pieces on a bed of jasmine rice, Stir-fried greens, compressed pineapple and chilli crisp salsa

Chilli-crisp aubergine (GL,N,V)	185

Crispy-fried aubergine on a bed of jasmine rice, stir-fried greens, compressed pineapple and chilli crisp salsa

Mushroom and tomato sugo with rigatoni (D,GL,V)	195

Roasted tomato and mushroom sugo, charred mushrooms, Parmesan and basil
(Gluten free pasta available R25 extra)

- Add bacon (P)	40
- Add chicken	40
- Add prawns	85
Loaded fries (D,GL,V)	85

Cheese sauce topped with mozzarella

- Add bacon (P)	40
- Add chicken	40
- Add jalapeño and crispy onion	20

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Pizzas

(Gluten-free pizza base available R35 extra)

Margherita (D,GL,V) 125
Neapolitan sauce, fresh basil, mozzarella and olive oil

Pepperoni (D,GL,P) 165
Pepperoni, mushroom, mozzarella and rocket

Vegetarian (D,GL,N,V) 170
Artichoke, peppers, olives, mushrooms, basil pesto and mozzarella

Butter chicken (D,GL) 175
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum

Meaty pizza (D,GL,P) 275
Steak strips, pork belly, chicken in a Korean basting, mushrooms and peppers

Desserts

Vanilla crème brûlée (D,V) 165
Lemon curd, blackberry gel and blackberry compote

Trio of chocolate (D,GL,V) 170
Chocolate brownie topped with white chocolate and Earl Grey ganache, caramelised chocolate namalaka and dark chocolate ice cream finished with a granadilla gel

Malva madeleines (D,GL,V) 165
A classic made for sharing, served with honeycomb ice cream and crème anglaise

Raspberry textures (D,GL,N,V) 160
Raspberry sorbet, fresh raspberry, cheesecake mousse sprinkled with dried raspberries and blood orange jellies

Cheese platter (D,GL,V) 175
Fairview Camembert, Cremezola, Langbaken Williston, Klein River Havarti, green fig preserve, fresh fruit, crackers and toasted baguette

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In-Room Dining Late Night

22h30 to 06h00

Salads

Classic Caesar (F,D,GL) 150
Gem lettuce, Klein River Stanford, free range egg, white anchovy and rye crisps tossed in a classic Caesar dressing

Vegetarian Caesar (D,GL,V) 135
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) 95
Cheese and tomato (GL,V,D) 100
Chicken mayonnaise (GL,D) 105
Ham, cheese and tomato (GL,P,D) 110

Burgers

Beef burger (D,GL) 195
With all the trimmings on a brioche bun, cheddar cheese, burger relish and fries

Southern fried chicken burger (D,GL) 180
Buttermilk fried chicken thighs with amchur seasoning on a brioche bun, black pepper ranch, bread and butter pickles, lettuce and fries

Halloumi burger (D,GL,V) 175
Hot honey grilled halloumi on a brioche bun, beetroot relish, cucumber ribbons, lettuce, avocado and fries

Desserts

Decadent chocolate brownie (D,V,N,GL) 125
Chocolate and pecan nut brownie, vanilla ice cream and strawberry coulis

Arabella cheesecake (D,GL,V) 135
Baked cheesecake with caramel topping, vanilla ice cream and berry gel

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