

Arabella

HOTEL, GOLF & SPA



In Room Dining

11h00 to 22h30

Chicken Wings (GL) 145
Korean gochujang coated, sesame and spring onion.

Classic barbeque sauce coated. (GL) 145

Korean cauliflower "wings", sesame and spring onion. (GL, V) 130

Salads

Classic Caesar (GL, D) 150
Gem lettuce, Parmesan cheese, egg, white anchovy and rye crisps tossed in a classic Caesar dressing.

Add

- Chicken 40
- Calamari (GL) 65
- Bacon (P) 35
- Smoked Salmon 85

Vegetarian Caesar (GL, D, V) 135
Gem lettuce, Parmesan cheese, egg, Turkish apricot, rye crisp and herb Caesar dressing.

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

Green Goddess Bowl (VG) 195
Quinoa, chimichurri tenderstem broccoli, green beans, apple, edamame, roasted butternut and chickpea falafel, avocado and leaves dressed in fynbos dressing.

(D) Dairy | (F) Fish | (GL) Gluten | (N) Nuts |
(P) Pork | (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 centralized 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 buffet or any hotel menu

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Massaman Butternut Soup (D, GL, N) 145
Thai curry style flavoured soup, coconut milk,
soy beans, coconut shavings and peanut

Smoked Salmon Bowl (F) 215
Smoked salmon, jasmine rice, cucumber,
pickled ginger, radish, avocado and nori
dressing.

Arabella Toasted Sandwiches

Served with a portion of fries

Sourdough add R10

Cheese (GL, V, D) 85

Cheese and tomato (GL, V, D) 95

Chicken mayonnaise (GL, D) 95

Ham, cheese and tomato (GL, P, D) 95

Club Sandwich (D, GL) 185
A classic bacon, lettuce, tomato, boiled egg
and chicken mayonnaise in a triple deck
sandwich.

Burgers and Buns

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

Chicken Burger (D, GL) 185
Panko crumbed on a brioche bun served with
all the trimmings, pineapple chili crisp, Karaage
mayonnaise 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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Fish Bao Buns (F, GL) 175
Deep fried Market fish, cucumber, kimchi, mojo sauce and Japanese mayonnaise.

Chicken Bao Bun (GL) 175
Crispy fried chicken, cucumber, kimchi, mojo sauce and Japanese mayonnaise.

Main Meals

Chicken Noodle Bowl (GL) 200
Tender chicken pieces in a Shoyu broth, noodles, egg, nori, spring onion, baby corn and pak choy.

Beef Short Ribs (D, GL) 295
Beef short rib braised in a tomato "bredie" sauce, mash potato, baby carrots and pearl onion, chimichurri and crispy onions.

Battered Fish (D, F, GL) 215
Tartare sauce, lemon and dressed greens served with fries.

Ponzu glazed Line Fish (D, GL) 275
Served with sauteed greens, rice cake and a grapefruit and pickled ginger salad.

Chili Crisp Pork Belly (P, GL ,N) 215
Crispy pork belly pieces on a bed of jasmine rice, stir fried greens, compressed pineapple and chili crisp salsa.

Chili Crisp Aubergine (V, GL ,N) 205
Crispy fried aubergine on a bed of jasmine rice, stir fried greens, compressed pineapple and chili crisp salsa.

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Mushroom Tagliatelle (D, V, GL) 215
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 40
- Prawns 85
- Steak Strips 65

Loaded fries (D, GL, V) 105
Cheese sauce topped with mozzarella.

Add

- Bacon (P) 35
- Chicken 40
- Jalapeno and crispy onion 20

Sides

- Fries (VG) 65
- Seasonal Vegetables (D, VG, N, V) 80
- Greek Salad with Fynbos Dressing (D, VG) 85/125

Pizzas

Gluten free pizza base available R35

Margherita (D, GL, V) 145
Neapolitan sauce, fresh basil, mozzarella
and olive oil.

Pepperoni (D, GL, P) 185
Pepperoni, mushroom, mozzarella, rocket.

Vegetarian (D, GL, V, N) 190
Artichoke, peppers, olives, mushrooms,
basil pesto, mozzarella.

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Butter chicken (D, GL) 185
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum.

Meaty Pizza (D, GL) 295
Steak strips, pork belly, chicken in a Korean basting, mushrooms and peppers.

Desserts

Elgin Apple pudding 165
Miso Elgin apples, brown sugar and pecan nut crumble; stem ginger and honey anglaise served with vanilla bean ice cream (VG, V)

Vanilla Crème Brûlée 145
Macerated strawberries, strawberry jelly, puree and ice cream. (D,V)

Malva Madeleines 135
A classic made for sharing, served with honeycomb ice cream and crème anglaise. (V, D, GL)

Roasted naartjie cheesecake mousse 165
Kourabies, honeycomb, blood orange jellies and kataifi (D, GL, N, V)

Cheese platter 165
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) 150
Gem lettuce, Parmesan cheese, egg, white anchovy and rye crisps tossed in a classic Caesar dressing.

Vegetarian Caesar (GL, D, V) 135
Gem lettuce, Parmesan cheese, egg, Turkish apricot, rye crisp and herb Caesar dressing.

Massaman Butternut Soup (D, GL, N) 145
Thai curry style flavoured soup, coconut milk, soy beans, coconut shavings and peanut

Arabella Toasted Sandwiches

*Served with a portion of fries
Sourdough add R10*

Cheese (GL,V, D) 85

Cheese and tomato (GL,V, D) 95

Chicken mayonnaise (GL, D) 95

Ham, cheese and tomato (GL, P, D) 95

Burgers

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

Chicken burger (D, GL) 185
Panko crumbed on a brioche bun served with all the trimmings, pineapple chili crisp, Karaage mayonnaise 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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Main Meals

Mushroom Tagliatelle 215
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 40
- Steak Strips 65

Pizzas

Gluten free pizza base available R35

Margherita (D, GL, V) 145
Neapolitan sauce, fresh basil, mozzarella and olive oil.

Pepperoni (D, GL, P) 185
Pepperoni, mushroom, mozzarella, rocket.

Vegetarian (D, GL, V, N) 190
Artichoke, peppers, olives, mushrooms, basil pesto, mozzarella.

Butter chicken (D, GL) 185
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum.

Desserts

Decadent chocolate brownie 185
Chocolate and pecan nut brownie, vanilla ice cream and strawberry coulis.
(D, V, N, GL)

Arabella cheesecake 155
Baked cheesecake with caramel topping, vanilla ice cream and berry gel. (D, V, GL)

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