

# Arabella

HOTEL, GOLF & SPA



## In Room Dining

11h00 to 22h30

### Chicken wings 125

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

Classic barbeque sauce coated. (GL) 125

Korean cauliflower “wings”, sesame and spring onion. (GL, VG) 115

### Salads

#### Classic Caesar (GL, D)

Gem lettuce, Klein River Stanford free range eggs, white anchovy and rye crisps tossed in a classic Caesar dressing. 130

#### Vegetarian Caesar (GL, D, V)

Gem lettuce, Klein River Stanford free range eggs, Turkish apricot, rye crisp and wild garlic flavoured Caesar dressing. 120

#### Greek salad (D, VG)

Tomato, cucumber, red onion, Kalamata olives, feta and mixed lettuce leaves dressed with a vinaigrette. 100

#### Green goddess bowl (VG)

Quinoa, chimichurri tender stem broccoli, green beans, edamame beans, herb falafel, avocado and leaves dressed in fynbos dressing. 160

### Add

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

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

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## Miso chicken bowl (GL)

Miso and ginger grilled chicken thighs, pickled red cabbage, jasmine rice, edamame beans, cucumber and carrots with a sesame mayonnaise dressing.

175

## Smoked salmon bowl

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

190

## Steak bowl (GL)

Sautéed steak strips, kimchi, jasmine rice, radish, edamame beans, cucumber, carrots and bulgogi sauce.

195

## Butternut soup (V, D, GL)

Creamy butternut soup, crème fraiche and toasted sourdough.

95

## Arabella Toasted Sandwiches

*Triple deck sandwich served with a portion of fries*

Cheese (GL, V, D) 80

Cheese and tomato (GL, V, D) 85

Chicken mayonnaise (GL, D) 105

Ham, cheese and tomato (GL, P, D) 105

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## Burgers

### Beef burger (D, GL)

with all the trimmings on a brioche bun, cheddar cheese, smoked aioli and fries 180

### Chicken burger (D) (GL)

Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries. 175

### Vegetarian burger (D) (GL) (VG)

Chickpea and herb patty, spring onion vegan mayonnaise, burger trimmings and fries. 140

## Main Meals

### Chicken korma (N, GL)

Tender chicken pieces in a rich cashew curry sauce, aromatic rice, sambal and roti. 185

### Butternut and chickpea korma (N, GL)

Butternut and chickpeas in a rich cashew curry sauce, aromatic rice, sambal and roti. 175

### Grilled line fish (N, GL)

Muhammara sauce, citrus bulgur wheat and zough baby marrow. 230

### Hake and fries (GL)

Crispy fried Hake with homemade tartar sauce. 180

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## **Mushroom tagliatelle** (D, V, GL)

Mixed mushrooms in a thyme cream sauce, sautéed baby spinach and finished with crème fraîche. 195

(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)

Pepperoni, mushroom, mozzarella and rocket. 160

### **Vegetarian** (D, GL, V, N)

Artichoke, peppers, olives, mushrooms, basil pesto and mozzarella. 160

### **Butter chicken** (D, GL)

Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum. 160

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## Desserts

### **Sticky toffee pudding** (V, D, GL)

Anglaise, brandy snap and vanilla bean ice cream. 145

### **Chai crème brûlée** (V, D, GL)

Roasted pineapple and a shortbread biscuit. 145

### **Spiced pineapple cake** (V, D, GL)

Upside down pineapple cake flavoured with winter spices, Pina colada frosting granadilla sauce. 145

### **Pecan nut pie** (D, V, N, GL)

Vanilla bean ice cream, banoffee parfait and caramel sauce. 125

### **Cheese platter** (D, V, GL)

Selection of local cheese, chutney, relish, crackers and toasted baguette. 150

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## Late Night 22h30 – 06h00

### **Classic Caesar** (GL, D)

Gem lettuce, Klein River Stanford free range eggs, white anchovy and rye crisps tossed in a classic Caesar dressing. 130

### **Vegetarian Caesar** (GL, D, V)

Gem lettuce, Klein River Stanford free range eggs, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing. 125

### **Arabella Toasted Sandwiches**

*Triple deck sandwich served with a portion of fries*

Cheese (GL,V, D) 80

Cheese and tomato (GL,V, D) 85

Chicken mayonnaise (GL, D) 105

Ham, cheese and tomato (GL, P, D) 105

### **Burgers**

#### **Beef burger** (D, GL)

With all the burger trimmings on a brioche bun, cheddar cheese, smoked aioli and fries. 180

#### **Chicken burger** (D, GL)

Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries. 175

#### **Vegetarian burger** (D, GL, VG)

Chickpea and herb patty, spring onion vegan mayonnaise, burger trimmings and fries. 140

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## Main Meals

### Chicken korma (N, GL)

Tender chicken pieces in a rich cashew curry sauce, aromatic rice, sambal and roti. 185

### Mushroom tagliatelle (D, V, GL)

Mixed mushrooms in a thyme cream sauce, sautéed baby spinach and finished with crème fraiche. 195

(Gluten free pasta available for R25 extra)

## Add

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

## Desserts

### Decadent chocolate brownie (D, V, N, GL)

Chocolate and pecan nut brownie, vanilla ice cream and strawberry coulis. 125

### Arabella cheesecake (D, V, GL)

Baked cheesecake with caramel topping, vanilla ice cream and berry gel. 135

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