

Arabella

HOTEL, GOLF & SPA



Laguna Lounge Menu 12h00 to 21h00

Snacks and Platters

Biltong (100g)	99
Droëwors (120g)	99
Roasted mixed nuts	90
Marinated Kalamata olives	50

Chicken wings (GL)	115
Coated in Korean gochujang sauce, sesame seeds and spring onion. (GL)	

Classic Barbeque sauce coated. (GL)	115
-------------------------------------	-----

Korean cauliflower “wings” (GL, V)	105
Coated in Korean gochujang sauce, sesame seeds and spring onion.	

Charcuterie platter for one (GL, P)	185
Charcuterie platter to share (GL, P)	295
Selection of cured meats, pork rillettes, pickles, preserves and toasted baguette.	

Cheese platter (GL,D,V)	140
Selection of local cheese, chutney, relish, crackers and toasted baguette.	

Salads and Bowls

Classic Caesar (GL,D)	120
Gem lettuce, Klein River Stanford free range eggs, white anchovy and rye crisps tossed in a classic Caesar dressing.	

Vegetarian Caesar (GL,D, V)	110
Gem lettuce, Klein River Stanford free range eggs, Turkish apricot, rye crisp and wild garlic flavoured Caesar dressing.	

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 about any specific allergens in the food before eating any food from the buffet or any hotel menu

July 2025

Arabella

HOTEL, GOLF & SPA



Green goddess bowl (VG) 150

Quinoa, chimichurri tender stem broccoli, apple, green beans, edamame beans, herb falafel, avocado and leaves dressed with a fynbos dressing.

Miso chicken bowl (GL) 165

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

Smoked salmon bowl 180

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

Steak bowl 185

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

Butternut soup 85

Creamy butternut soup, crème fraiche and toasted sourdough.

Arabella Toasted Sandwiches

Triple deck sandwich served with a portion of fries

Cheese (GL,V,D) 70

Cheese and tomato (GL,V,D) 80

Chicken mayonnaise (GL,D) 95

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

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 about any specific allergens in the food before eating any food from the buffet or any hotel menu

July 2025

Arabella

HOTEL, GOLF & SPA



Burgers

Beef burger (D, GL) 170

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

Chicken burger (D, GL) 165

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

Vegetarian burger (V, D, GL, VG) 130

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

Main Meals

Chicken korma (N, GL) 175

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

Butternut and chickpea korma (N, GL) 165

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

Hake and fries (GL) 170

Crispy fried Hake with homemade tartar sauce.

Grilled line fish (D, GL, N) 220

Muhammara sauce, citrus bulgar wheat and Zhoug baby marrows.

Chili crisp pork belly (P, GL, N) 180

Crispy pork belly pieces on a bed of jasmine rice, stir fried greens, compressed pineapple and chili crisp salsa.

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 about any specific allergens in the food before eating any food from the buffet or any hotel menu

July 2025

Arabella

HOTEL, GOLF & SPA



Mushroom Tagliatelle (D, V, GL) 185

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

(Gluten free pasta available for R25 extra)

Add

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

Loaded Fries (D, GL, V) 80

Cheese sauce topped with mozzarella.

Add

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

Sides

Fries (VG) 45

Tender stem broccoli, crispy onion and Parmesan (V,VG,D) 60

Greek salad with Fynbos dressing (V,D) 55/95

Pizzas

(Gluten free pizza base available R35 extra)

Margherita (D,GL,V) 105

Neapolitan sauce, fresh basil, mozzarella and olive oil.

Pepperoni (D,GL,P) 150

Pepperoni, mushroom, mozzarella and rocket.

Vegetarian (D,GL,V,N) 150

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

Butter chicken (D, GL) 150

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

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 about any specific allergens in the food before eating any food from the buffet or any hotel menu

July 2025