

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)	120
Coated in Korean gochujang sauce, sesame seeds and spring onion.	
Classic Barbeque sauce coated. (GL)	120

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

Charcuterie platter for 1 (GL, P)	195
Charcuterie platter for 2	315
Selection of cured meats, pork rillettes, pickles, preserves and toasted baguette.	

Cheese platter for 1 (GL, D, V)	140
Cheese platter for 2	295
Fairview Camembert, Cremezola, Langbaken Williston, Klein River Havarti, green fig preserves, fresh fruit, crackers and toasted baguette.	

Salads and Bowls

Classic Caesar (GL, D)	125
Gem lettuce, Parmesan cheese, eggs, Turkish apricot, rye crisp and herb Caesar 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

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

Vegetarian Caesar (GL, D, V) 110

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

Green Goddess Bowl (VG) 160

Quinoa, chimichurri tender stem broccoli, apple, green beans, edamame, roasted butternut and chickpeas, cucumber, pickled cabbage, tomato, feta and tahini and lemon dressing.

Chicken Bowl (GL) 165

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 (D, GL) 85

Creamy butternut soup, crème fraiche and toasted sourdough.

Arabella Toasted Sandwiches

Served with a portion of fries

Sourdough add R10

Cheese (GL,V,D) 65

Cheese and tomato (GL,V,D) 75

Chicken mayonnaise (GL, D) 85

Ham, cheese and tomato (GL, P, D) 85

Club Sandwich (D, GL) 165

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

(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

Burgers and Open Sandwiches

Beef Burger (D, GL) 170

With all the trimmings on a brioche bun, a slice of cheese, burger relish and fries.

Chicken Burger (D, GL) 165

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

Halloumi Burger (D, GL, V) 155

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

Steak and Camembert Sandwich 185

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 175

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) 175

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

Add

- Prawns 85

Thai Red Tofu and Vegetable Curry 175

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

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

Battered Fish (GL, F, D)) 170

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

Grilled Line Fish (D, GL, N) 225

Muhammara sauce, citrus bulgar wheat and zhoug baby marrows.

Chili Crisp Pork Belly (P, GL, N) 190

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

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

Add

- Bacon (P) 35
- Chicken 40
- Prawns 85
- Steak Strips 65

Loaded Fries (D, GL, V) 80

Cheese sauce topped with mozzarella.

Add

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

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

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

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 | (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

Cocktail Menu

Apricot and Rooibos Rum Fashioned 70

Bitters | Bacardi spiced rum | Apricot syrup |
Rooibos espresso

Blood Orange Negroni 120

Dry gin | Martini Rosso | Campari | Blood
orange syrup

Cherry Blossom Gin Sours 78

Gin | Cherry blossom syrup | Fresh lemon

Cherry Blossom Cosmo 85

Vodka | Cherry blossom syrup | Cranberry juice

Jameson Peach Sour 120

Jameson | Bitters | Peach syrup

Mzansi Sour 115

KWV 10-year brandy | Bitters | Apricot syrup

Elderflower and Basil G&T 195

Gin | Elderflower syrup | Basil leaves |
Tonic water

Cucumber and Mint G&T 195

Gin | Cucumber syrup | Mint leaves | Tonic
water

Litchi and Lemongrass Cooler 115

Vodka | Lemongrass syrup | Litchi juice
| Ginger beer

Elderflower Orange Mojito 95

White rum | Elderflower syrup | Orange
juice | Mint leaves

California Ice Tea 160

Gin | Vodka | Tequila | Havana Blanco |
Blue Curacao | Lemonade

Classic Margarita 130

Tequila | Cointreau | Lime juice

Pina Colada 95

White rum | Coconut rum | Frozen pineapple
| Pineapple juice

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

Mocktail Menu

Blood Orange and Basil	55
Blood orange syrup Basil leaves Tonic water Lemon wedge Boba	
Cherry Blossom & Rosemary	55
Cherry blossom syrup Fresh Rosemary Tonic water Lemon wedge Boba	
Elderflower Orange Nojito	55
Elderflower syrup Orange slices Mint leaves Orange juice Boba	
Alcohol-free Mojito	65
Simple syrup Soda water Mint leaves Lime wedges Boba	
Alcohol-free Strawberry Daiquiri	75
Frozen berries Lime juice Simple syrup Ice Boba	
Alcohol-free Pina Colada	75
Pineapple Coconut milk Pineapple juice Ice Boba	
Watermelon Lemonade	55
Lemonade syrup Watermelon syrup Sparkling water Blueberry boba	
Kiwi Lemonade	55
Lemonade syrup Kiwi syrup Sparkling water Strawberry boba	
Mango Lemonade	55
Lemonade syrup Mango syrup Sparkling water Passionfruit boba	
Craft Ice Teas	30
Lemon Peach Mango	
Coffee Frapes	45
Coffee Chocolate Strawberry	

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

Hot Beverages

Coffee

Single espresso	34
Double espresso	38
Café Americano	40
Cappuccino	44
Flat white	44
Café mocha	45
Macchiato	44
Café latte	44
Flavoured latte	45
Chai latte	45
Dirty chai	47
Gingersnap mocha	57
Amarula coffee	68
Kahlua coffee	75
Irish coffee	85

Tea

Brilliant breakfast	40
Rose with French vanilla	40
Blueberry & clove	40
Green tea with jasmine flowers	40
Green tea with lychee & ginger	40
Moroccan mint green tea	40
Pure chamomile flowers	40
Elderflower with cinnamon & apple	40
Original earl grey	40
Natural rooibos	40
Supreme ceylon	40
Red cappuccino	45
Silk milk tea	40
Earl grey tea shake	43
S'mores hot chocolate	42
Hot chocolate	44

Cold Beverages

Coffee frappe	45
Chocolate frappe	45
Strawberry frappe	45
Milkshakes	65
Mount cinnamon tea	57

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