

Arabella

HOTEL, GOLF & SPA



Family Style Platters, all platters are served for two.

Bread basket and salads on the table

- Ceaser salad, mossbolletjie crouton
- Classic creamy potato salad
- Caprese salad, buffalo mozzarella

Braai Platter R250pp

Grilled steak of the day with chimichuri, boerewors corndog with chakalaka pesto, flatbread with tikka chicken and tsaziki, and braised short rib.

Sides

- Cauliflower gratin
- Creamy mash
- Roasted baby vegetables

Seafood Platter R280pp

Pan fried line fish, grilled tiger prawns, clam and mussels in garlic butter sauce, crispy baby squid with siracha mayo and crumbed fish cakes.

Sides

- Cauliflower gratin
- Hassel back potatoes
- Roasted baby vegetables

Classic English Roast platter R250pp

Roast lamb shoulder with minted jus, chicken ballantine stuffed with mushroom mousse and corn fricassee, roast pork belly with crackling, mini Yorkshire pudding and wild mushroom and pepper sauce.

Sides

- Cauliflower gratin
- Roast baby vegetables
- Hassel back potatoes

Mediterranean platter R250pp

Lamb kofte, grilled octopus, chicken shishtawook, beef kebab, falafel, grilled haloumi

Sides

- Flatbread
- Babaghanoush, humus
- Pesto, pickled vegetables
- Marinated olives

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.

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Vegetarian platter R220

Black bean sliders, spinach baji with tsaziki, broccoli and cauliflower fritters with cheese sauce, curried potato samosa, baby corn karage , chickpea and aubergine coconut curry.

Sides

- Roasted baby vegetables and Hassel back potatoes

Desserts sharing:

- Caramelized pear tart, chocolate torte and Arabella baked cheese cake
or
- Stone house cheese board, with crackers and preserves

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Laguna Lounge Lunch menu Available 11:00 to 17:00

Poke bowl R185

- Sesame crusted seared salmon and tuna, sushi rice, Japanese mayo, broad beans, avocado and cucumber

Caprese salad R85

- Heirloom tomato, basil pesto and basil leaves

Grilled garden vegetable salad R80

- Toasted quinoa, mixed nuts and herb dressing

Gravlax R95

- Beetroot cured Norwegian salmon, Labneh, Celery & Fennel Slaw with a citrus dressing & citrus segments

Battered hake R105

- Hand cut fries, mushy peas and tartar sauce

Beef burger R140

- House made pure beef patty, sesame bun, cheddar cheese, avocado, spicy tomato chutney and hand cut fries

Chicken burger R135

- Marinated and crumbed chicken breast, sesame bun, mozzarella cheese, guacamole and hand cut fries

Philly steak cheese sandwich R160

- Sautéed beef fillet strips, three cheese sauce, roast peppers, onions, pickles and mushrooms with hand cut fries

Pizza

- Tomato, mozzarella and basil **R85**
- Pepperoni, wild mushrooms, mozzarella and rocket **R110**

Braised beef croquette with mustard mayo R55

Butter chicken curry R145

- Basmati rice, roti and sambals

(Sweets and desserts available in deli)

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Breakfast Family Style Platters

On table

- Bakers Basket of homemade bread rolls, croissants, Danish of the day and toast
- Seasonal fruit platter
- Charcuterie platter

Served at table on request

- Hot porridge, cereal and Greek yoghurt with
- Freshly squeezed orange juice or juice of day
- Breakfast poke bowl, Toasted nuts, Bircher muesli, Banana, Fresh berries, Mixed seeds and chia seeds

Hot Platter from the kitchen

Flapjack, pancake station, maple syrup and berry compote

Choice of eggs

- Eggs Benedict with salmon
- Fried, boiled or poached eggs
- Creamy chive scramble eggs
- Omelets

Parmesan hash brown, grilled vine tomatoes, streaky bacon and pork sausage and specialty dish of the day

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