



In-room Dining

11h00 to 22h30

Salads and Bowls

Classic Caesar (GL,D)	R125
Gem lettuce, Klein River Stanford, free range egg, white anchovy and rye crisps tossed in a classic Caesar dressing	
Vegetarian Caesar (GL,D,V)	R115
Gem lettuce, Klein River Stanford, free range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing	
Greek salad (D,VG)	R100
Tomato, cucumber, red onion, Kalamata olives, feta and mixed lettuce leaves dressed with a vinaigrette	
Arabella superfood bowl (D,VG)	R145
With quinoa, chermoula butternut, apple, feta cheese, pickled beetroot, sweet potato falafel and avocado dressed with a fynbos dressing	
Teriyaki chicken bowl (GL)	R175
Teriyaki grilled chicken thighs, radish, jasmine rice, edamame beans, cucumber and a sesame mayo dressing	
Smoked salmon bowl	R185
Smoked salmon, jasmine rice, cucumber, pickled ginger, radish, avocado and nori dressing	

Add-ons

Chicken	R35
Calamari (GL)	R65
Bacon (P)	R35
Smoked salmon	R75

Wings and Platters

Chicken wings (GL)	R120
Korean gochujang coated, sesame and spring onion	
Classic barbeque sauce coated chicken wings	R120
Korean cauliflower "wings"	R110
Sesame and spring onion	

Arabella Toasted Sandwiches

Triple deck sandwich served with a portion of chips	
Cheese (D,GL,V)	R80
Cheese and tomato (D,GL,V)	R85
Chicken mayonnaise (D,GL)	R105
Ham, cheese and tomato (D,GL,P)	R105

(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 menu.

Arabella

HOTEL, GOLF & SPA



Burgers

- Beef burger (D,GL)** R180
With all the trimmings on a brioche bun, gouda cheese, smoked aioli and chips
- Chicken burger (D,GL)** R175
Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and chips
- Vegetarian burger (D,GL,VG)** R140
Chickpea and sweet potato, spring onion "mayo", burger trimmings and chips
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Mains

- Chicken korma (N,GL)** R195
Tender chicken pieces in a rich cashew curry sauce, aromatic rice, sambal and roti
- Butternut and chickpea korma (VG,N,GL)** R185
Butternut and chickpeas in a rich cashew curry sauce, aromatic rice, sambal and roti
- Hake and chips (GL)** R180
Crispy fried with home-made tartar sauce
- Pesto pasta (D,V,N,GL)** R195
Penne pasta tossed with basil pesto, mushrooms, Kalamata olives and Roma tomatoes topped with grated parmesan cheese.
(Gluten free pasta available R25 extra)
- Add bacon (P) R35
Add chicken R35
Add prawns R85
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Pizzas

- Margarita (D,GL,V)** R115
Neapolitana sauce, fresh basil, mozzarella and olive oil
- Pepperoni (D,GL,P)** R160
Pepperoni, mushroom, mozzarella and rocket
- Vegetarian (D,GL,V,N)** R160
Artichoke, peppers, olives, mushrooms, basil pesto and mozzarella
- Butter chicken (D,GL)** R160
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum
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Desserts

- Malva pudding (V,D,GL)** R115
Vanilla anglaise, brandy snap and vanilla bean ice cream and rooibos gastique
- Crème brûlée (V,D)** R130
Fresh seasonal berries
- Mille feuille (V,D,GL)** R125
Caramelized white chocolate cremeux, peppermint crisp, vanilla mousse, mint choc chip ice cream
- Decadent chocolate brownie (D,V,N,GL)** R125
Chocolate and pecan nut brownie, vanilla ice cream and strawberry coulis.
- Cheese platter (D,V,GL)** R150
Selection of local cheese, chutney, relish, crackers and toasted baguette