

Arabella

HOTEL, GOLF & SPA



Laguna Lounge Menu

12h00 to 21h00

Snacks and platters

Biltong (100g) **R99**

Droëwors (120g) **R99**

Roasted mixed nuts in Ras al hanout spice
R90

Marinated Kalamata olives **R50**

Chicken wings

Coated in Korean gochujang sauce,
sesame seeds and spring onion. **R115**

Classic Barbeque sauce coated. **R115**

Korean cauliflower “wings”

Coated in Korean gochujang sauce, sesame
seeds and spring onion. **R105**

Charcuterie platter for one **R175**

Charcuterie platter to share **R285**

Selection of cured meats, pork rillettes,
pickles, preserves and toasted baguette.

Cheese board

Selection of local cheeses, homemade
chutney, relish, crackers and toasted
baguette. **R130**

Salads and Bowls

Classic Caesar

Gem lettuce, Klein River Stanford, free range
egg, white anchovy and rye crisps tossed in
a classic Caesar dressing. **R115**

Vegetarian Caesar (V)

Gem lettuce, Klein River Stanford, free range
egg, Turkish apricot, rye crisp and a wild
garlic flavoured Caesar dressing. **R105**

Add

- Chicken **R35**
- Calamari **R65**
- Bacon **R35**
- Smoked Salmon **R75**

*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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Arabella Superfood Bowl

With quinoa, chermoula butternut, apple, feta cheese, pickled beetroot, sweet potato falafel and avocado dressed with a fynbos dressing.

R130

Teriyaki Chicken Bowl

Teriyaki grilled chicken thighs, radish, jasmine rice, edamame beans, cucumber and a sesame mayo dressing. **R165**

Smoked Salmon Bowl

Smoked salmon, jasmine rice, cucumber, pickled ginger, radish, avocado and nori dressing. **R175**

Arabella Toasted sandwiches

Triple deck sandwich served with a portion of fries

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|------------------------|------------|
| Cheese | R70 |
| Cheese and tomato | R80 |
| Chicken mayonnaise | R95 |
| Ham, cheese and tomato | R95 |

Burgers

Beef Burger

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

R165

Chicken Burger

Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries. **R160**

Vegetarian burger (V)

Chickpea and sweet potato, spring onion "mayo", burger trimmings and fries. **R125**

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Main Meals

Chicken Korma

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

R175

Vegetable Korma

Selection of vegetables in a rich cashew curry sauce, aromatic rice, sambals and roti. **R160**

Hake and Chips

Crispy fried with home-made tartar sauce.

R155

Grilled Line Fish

Steamed long stem broccoli and a tomato, olive and dill sauce. **R200**

Beef Trinchado

Portuguese style beef strips in a lightly spiced sauce served with crusty bread. **R185**

Pesto Pasta

Penne pasta tossed with basil pesto, mushrooms and roma tomatoes topped with grated parmesan cheese. **R185**

(Gluten free pasta available R25 extra)

Add

- Bacon **R35**
- Chicken **R35**
- Prawns **R85**

Sides

- Fries **R40**
- Summer vegetable selection **R55**
- Garden side salad with fynbos dressing **R50**

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Pizzas

Classic Margarita **R100**

Pepperoni – Pepperoni, mushroom, mozzarella and rocket. **R135**

Vegetarian - Artichoke, peppers, olives, mushrooms, basil pesto and mozzarella. **R135**

Butter chicken - tzatziki, fried onions, mozzarella, coriander and poppadum. **R145**

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