



Laguna Menu

Snacks and Platters

Biltong (100g)	R99
Droëwors (120g)	R99
Roasted mixed nuts	R90
Marinated Kalamata olives	R50
Chicken wings (GL)	R115
Korean gochujang coated, sesame and spring onion	
Classic BBQ sauce coated chicken wings (GL)	R115
Korean cauliflower "wings" GL, VG)	R105
Sesame and spring onion	
Charcuterie platter (GL,P)	(1) R185
Selection of cured meats, pork rillettes, pickles, preserves and toasted baguette	
Cheese platter (D,GL,V)	R140
Selection of local cheese, chutney, relish, crackers and toasted baguette	

Salads and Bowls

Classic Caesar (GL,D)	R120
Gem lettuce, Klein River Stanford, free range egg, white anchovy and rye crisps tossed in a classic Caesar dressing	
Vegetarian Caesar (GL,D,V)	R110
Gem lettuce, Klein River Stanford, free range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing	
Arabella superfood bowl (D,VG)	R140
With quinoa, chermoula butternut, apple, feta cheese, pickled beetroot, sweet potato falafel and avocado dressed with a fynbos dressing	
Teriyaki chicken bowl (GL)	R165
Teriyaki grilled chicken thighs, radish, jasmine rice, edamame beans, cucumber and a sesame mayo dressing	
Smoked salmon bowl	R175
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

(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



Arabella Toasted Sandwiches

Triple deck sandwich served with a portion of chips

Cheese (D,GL,V)	R70
Cheese and tomato (D,GL,V)	R80
Chicken mayonnaise (D,GL)	R95
Ham, cheese and tomato (D,GL,P)	R95

Burgers

Beef burger (D,GL)	R170
With all the trimmings on a brioche bun, gouda cheese, smoked aioli and chips	
Chicken burger (D,GL)	R165
Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and chips	
Vegetarian burger (D,GL,VG)	R130
Chickpea and sweet potato, spring onion "mayo", burger trimmings and chips	

Mains

Chicken korma (N,GL)	R175
Tender chicken pieces in a rich cashew curry sauce, aromatic rice, sambal and roti	
Butternut and chickpea korma (VG,N,GL)	R165
Butternut and chickpeas in a rich cashew curry sauce, aromatic rice, sambal and roti	
Hake and chips (GL)	R170
Crispy fried with home-made tartar sauce	
Grilled line fish (D)	R220
Sauteed green vegetables, salsa verde and crispy fried capers	
Korean beef tacos (D)	R190
Beef fillet in a bulgogi style sauce topped with smashed sesame cucumber on flour tortillas	
Pesto pasta (D,V,N,GL)	R185
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
Loaded fries (D,GL,V)	R80
Cheese sauce topped with mozzarella	
Add bacon (P)	R35
Add chicken	R35
Jalapeno and crispy onion	R20

Pizzas

Margarita (D,GL,V)	R105
Neapolitana sauce, fresh basil, mozzarella and olive oil	
Pepperoni (D,GL,P)	R150
Pepperoni, mushroom, mozzarella and rocket	
Vegetarian (D,GL,V,N)	R150
Artichoke, peppers, olives, mushrooms, basil pesto and mozzarella	
Butter chicken (D,GL)	R150
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum	