

Arabella

HOTEL, GOLF & SPA



Jamani Dinner Menu

Starters

Caprese Salad

Buffalo Mozzarella, Tomato, Basil Pesto, Balsamic Reduction. **R105**

Overberg Caesar Salad

Crisp Romaine lettuce, Sundried Tomatoes, Mosbolletjie Croutons, Free-range Egg, Green Goddess Dressing & Parmesan Shavings. **R95**

Add: Chicken **R25**

Prawns **R35**

Crispy Squid **R35**

Fresh West Coast Mussels

(Subject To Availability)

Coconut Cream, Fresh Cream, Nori, Onions, Cardamom, Garlic & Chili, Fresh Coriander. Served with Toasted Ciabatta.

Starter **R90** Main Course **R145**

Crispy Patagonian Squid 250g

Deep fried squid served on a bed of baby spinach, sriracha mayo & fries. **R165**

Mushroom Risotto

Wild Mushroom, garlic, onions, pine nuts & truffle oil. Starter **R95** Main Course **R150**

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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Main Courses

Prawn Pasta

Linguini, Olive Oil, chili, garlic, fresh herbs, parmesan & cream. **R180**

Steak of the Day

280g Steak, Compound Butter, Tender stem & thick cut fries. **R245**

Sticky Pork Belly

Slow Cooked Sticky Pork belly, apple kimchi, served with Buttery Garlic Jasmin Rice. **R195**

Braised Short Rib

Succulent 12 Hour Braised Beef Short rib served with Creamy polenta, Roast root vegetables finished off with a Gremolata. **R195**

Line fish of the day

Pan fried line fish, prawns, creamy mash potato, baby vegetables served with a citrus emulsion. **R225**

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Cheese Burger 160g

Toasted Sweet Potato bun, house made Flame Grilled Beef Pattie, house basting, Mature Cheddar, tomato, lettuce, pickles, and fries. **R150**

Crispy Chicken Burger

A Toasted Brioche bun, Crispy Free Range Chicken Breast, White Cheddar, tomato, pickled red onions, wild rocket & Cool Ranch Mayo & sweet potato fries. **R155**

Pizza

Tomato, Mozzarella & basil **R95**

Pepperoni, mushrooms, mozzarella & rocket **R115**

Vegetarian Pizza - Artichoke, peppers, olive tapenade, mushrooms, basil pesto & mozzarella. **R105**

Crispy Battered Hake & Fries

Mushy Peas, Fries, Tartar Sauce. **R130**

Lamb Neck Curry

Braised Lamb Neck, Coconut Basmati Rice, Sambals & Roti. **R155**

Butter Chicken Curry

Coconut Basmati Rice, Sambals & Roti. **R155**

Chickpea Curry

Chickpea curry, jacket potato with basmati rice. **R130**

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Desserts

Chocolate Chili Fondant & Red Strawberry
Macaroon Ice Cream **R85**

Rose Water Delight Brulee with Strawberry
Tuille **R85**

Apple Cinnamon Strudel Cigars with
Clotted Crème **R85**

Pecan Nut Pie with Salted Caramel Ice
Cream **R85**

Flourless Choc Torte with Orange
Marmalade and Pineapple Sorbet **R85**

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