
Arniston Bay, with hues of its aquamarine ocean,
white sandy beaches and crisp clear skies, welcomes you to the
Arniston Spa Hotel.

This is a place where you can relax, explore the surrounding area, savour
excellent cuisine & rejuvenate yourself.

Blessed with an abundance of sea life, the hotel promises delicious oysters from
nearby shores and the freshest fish from the local fishing boats. Our sophisticated
menu blends traditional South African cuisine with modern innovations from our
chefs.

We wish you a pleasant & memorable evening

GOOD SERVICE, GOOD FOOD, GOOD COMPANY

STARTERS

Fresh Wild Oysters Served on crushed ice with fresh lemon wedges and homemade whole wheat bread	R 27ea
Soup of the Day A daily variation, please ask your waitron	R 50
Baby Spinach & Salmon Salad Thinly sliced fresh Norwegian Salmon with baby spinach ribbon noodles and lemon dill dressing	R 90
Tumeric and Egg Noodle Broth Served with chicken and ginger dumplings	R 70
Barley and Honey Roasted Butternut Salad With baby spinach, crumbed goats cheese and balsamic olive oil dressing	R 60
Salmon Poke Bowl Raw salmon, served with sushi rice, avocado and spicy mayonnaise	R 105
Smoked Mackerel Lightly smoked mackerel, served with spaghetti Aglio e olio	R 80
Beetroot and Smoked Salmon Tart Roasted beetroot, baked with mascarpone and topped with smoked salmon and horseradish cream	R 70
Smoked Duck Home-smoked duck breast, served with mushroom risotto and micro salad garnish	R 85
Crumbed Abalone Tacos Minced abalone, crumbed with Japanese breadcrumbs, served in a wonton taco with mango salsa	R 185
Springbok Carpaccio Lightly smoked Springbok fillet, served with mushroom paté, pickled ginger and toasted hazelnuts	R 85

MAIN COURSE

Beef Fillet	R 200
Grilled to your perfection, topped with a mustard-herb crust, served with rosti potatoes and stir-fried vegetables	
Sirloin Steak with Roasted Tomatoes	R 185
Flame-grilled sirloin served on rosti potatoes, topped with buffalo mozzarella and roasted tomato red wine jus and stir-fried vegetables	
Persian Lamb Tagine	R 170
Lamb cubes slowly cooked with dates, apricots and Indian spices, served with steamed cousous	
Ostrich Fillet & Zucchini Tzatziki	R 172
Grilled ostrich fillet with wild mushroom risotto, served with merlot sauce, zucchini tzatziki and stir-fried vegetables	
Shirley's home-cooked Oxtail	R 135
Overberg Oxtail delicately cooked in red wine with added winter vegetables and served with basmati rice	
Slow-cooked Lamb Shanks	R 175
Lamb shank, braised in port wine sauce and served on horseradish mash and stir-fried vegetables	
Oven Roasted Quail	R 140
Stuffed with bacon marmalade and served on crushed potatoes, apple, pear and bacon	
Cajun Chicken Penne	R 125
Spicy rich and creamy Alfredo sauce with sautéed chicken breast fillet	
Linguini with Kale	R 120
Linguini pasta, served with sautéed kale and, Brussel sprouts in a pesto cream sauce	
Moroccan Vegetable Stew	R 125
Vegetables cooked in aromatic spices, served with couscous and roti	

SEAFOOD

Tom Yum Spaghetti	R 130
Spaghetti with sautéed mushrooms, prawns, mussels and line fish in a tomato tom yum sauce	
Pesto & Olive-crusted Fish	R 155
Oven-baked line fish, topped with pesto and olive breadcrumbs, served on mashed potatoes and stir-fried vegetables with lemon butter sauce	
Char Sui Grilled Line Fish	R 160
Served with seven-spice mashed potatoes, carrot and orange puree and stir-fried vegetables	
Seafood, Sweet Potato and Coconut Stew	R 155
Served with basmati rice, roti and stir-fried vegetables	
Seafood Platter for Two	R 650
Grilled Vannamei prawns, two portions of fresh line fish, deep fried calamari strips, mussels in garlic and white wine sauce and grilled baby calamari, served with basmati rice and stir-fried vegetables	
ADD: 350g Crayfish	R 360

DESSERTS

Baked Pears Poached in Masala wine and served with crème fraiche	R 45
Ginger Crème Caramel Served with black sesame ice cream	R 45
Croissant Bread & Butter Pudding Served with custard and Chantilly cream	R 45
Chocolate Semi Freddo Served with date ice cream and chocolate sauce	R 55
Golden's Double Decker Layers of white and dark chocolate mousse served with salted caramel ice cream	R 55
Italian Tiramisu Italian cheesecake, layered with boudoir biscuits, soaked in espresso coffee	R 55
South African Cheese Board Local South African cheeses, served with homemade preserves, fresh fruit and biscuits	R 105
