

room service

To place an order, please dial 9 for reception

A 10% tray charge per order applies

STARTERS

Fresh Wild Oysters R27 each

Served on crushed ice with fresh lemon wedges and homemade wholewheat bread

Soup of the Day R48

A daily variation, please ask reception

Arniston Garlic and Jalapeño Roll R15

Made with our Chef's secret garlic-butter recipe with chopped jalapeño topped with cheddar cheese

Mexican-style Prawn Salad R88

With fresh avocado and red kidney beans

Arniston Pickled Fish R80

Fresh hake, marinated in a Malay curry-and-onion sauce, served with freshly baked raisin bread











SUSHI

We use only the freshest ingredients for our sushi. Served with ginger and wasabi.

Makimono / Maki (8 pc) R65

Seaweed on the outside with less rice inside and the filling of your choice:

Norwegian salmon / Smoked salmon trout Prawn Tuna plain / seared (if available) Avocado and cream cheese

Inari Trio (3 pc) R76

Choose your favourite fillings - thin slices of avocado are included

Salmon and prawns - Chef's mix Mushroom and vegetable Smoked salmon trout - Chef's mix

Arniston Designer Rolls (8 pc) R140

All rolls are inside-out with fillings on the inside and toppings on the outside:

Chef's Special Salmon and avocado on the inside with our Chef's secret mix on the outside

Arniston Seaside Design

Prawn and avocado on the inside, topped with deep-fried prawns and our Arniston secret sauce

Yokohama Rainbow

Salmon and avocado on the inside, topped with thin slices of salmon and avocado on the outside

Sensei's Kung Fu Roll Prawn California roll topped with thin slices of avocado and a tofu pouch

Satori Smoked salmon trout, cream cheese and pineapple inside, topped with smoked salmon trout

> Fisherman's Nigiri Combo (8 pc) 6 salmon maki, 1 prawn nigiri and 1 salmon nigiri



MAINS

Char Siu Grilled Line Fish R160 Served with seven-spice mashed potatoes, carrot and orange purée and stir-fried vegetables

Arniston Mariner's Platter R115 Smoked snoek pâté, pickled fish, calamari salad, smoked salmon rosettes, marinated mussels, a shucked oyster and fresh homemade bread

> Hake and Calamari Combo 150 Fried hake served with calamari and savoury rice

Arniston Hotel's Famous Fish Cake 85 A nice big fish cake made with fresh local fish, drizzled with a lemon-butter sauce and served with chips

Kale, Ricotta and Leek Lasagne 95 Sautéed kale and leek in a garlic cream and ricotta cheese sauce, layered between lasagne sheets

Spaghetti and Prawns 105 Prawns, mushrooms and bacon, sautéed in a white wine and garlic cream sauce, topped with wilted rocket

Chicken and Prawn Thai Style Curry 115 Chicken breast strips and prawn tails simmered in coconut milk and Thai curry spices an all-time favourite

> Marinated T-Bone Steak 165 500 g T-bone steak, grilled with crumbed Mediterranean topping

Flame-grilled Smoked Pork Ribs 140 Tender ribs, basted with our Chef's special BBQ sauce

DESSER

Mango and Passion Fruit Cheesecake R50 Individual passion fruit cheesecake served with mango sorbet and a mango and passion fruit compote

Apple Strudel R45 Spiced apples rolled between phyllo pastry, baked and served with strawberry ice cream

Beet and Carrot Cake R45 Topped with lemon cream cheese and served with macadamia whipped cream

> **Chocolate Semifreddo R55** Served with date ice cream and chocolate sauce

Apple Blueberry Tart R40 Served with Granny Smith ice cream

South African Cheese Platter R105 Local South African cheeses served with homemade preserves, fresh fruit and biscuits



Something for a Start

Cobb Salad R32 Mixed lettuce leaves with sliced chicken breast, crispy bacon, avocado, boiled egg and roast tomato

> Creamy Tomato Soup R28 Served with a sliced grilled cheese toastie

For the Hungry

Kiddies Calamari R42 Tender calamari strips dusted in seasoned flour and flash-fried. Served with tartar sauce

> Macaroni Cheese R36 Macaroni covered in a cheese sauce and then baked

Beefy Burger R45 Lettuce, tomato and gherkin. Served with chips and a small salad

Crumbed Chicken Fingers R45 Chicken breasts crumbed and flash-fried, served with our homemade ranch dipping sauce, chips and salad

> Spaghetti Bolognaise R45 Topped with grated cheddar cheese

Kiddies Pizza R45 Choose any 3 toppings: Tomato sauce, cheese, mushrooms, pineapple, ham or chicken

Sushi

Golden Design Platter R50 2 pc avocado and prawn fashion sandwiches 2 pc smoked salmon roses 2 pc smoked salmon trout makimono

Kids Poke Bowl R40 Norwegian salmon served with sushi rice, avocado and Japanese mayo



Yummy Sandwiches

BBQ Chicken **R30** Roast chicken, BBQ sauce, mushrooms and mozzarella cheese. Oven-grilled

Italian Club R35 Layered chicken, bacon and provolone cheese, toasted on focaccia bread

Crispy Panko Hake Wrap **R55** Hake tortilla wrap with lettuce, tomato and seafood sauce

Something Sweet

Hokey Pokey Ice Cream R25 Chocolate-covered honeycomb vanilla ice cream topped with toasted almonds and berry coulis

Caramel Popcorn Sundae **R32** Served with sprinkles, wafer biscuits, and drizzled with caramel sauce

Kiddies Milkshakes R35 Oreo or Smarties Popcorn or Caramel Peppermint and Hazelnut Strawberry, Chocolate or Vanilla

Kiddies Fizz R32 Watermelon Melon Litchi

