

JAMANI A LA CARTE MENU

STARTERS

West coast oysters – 6 pcs ^(S) ^(A)

Red wine and shallot vinegar

Cured trout ^(S)

Compressed sweet lime cucumber, avocado espuma, miso cured roe, squid ink tuile

Crispy baby squid

Marinated watermelon, pumpkin seed pea puree, pumpkin coral and smoked mayonnaise

Ham-hock terrine ^(P)

Potato tuile, white bean puree, mustard and apple chutney

Roast vegetable terrine

Pickled vegetables, candied walnuts, olive tapenade, fried goat's milk cheese, herb pesto and tomato pesto

Different textures of mushrooms

Pickled, crumbed, grilled and ketchup

Prawn cocktail ^(S)

Avocado, tobacco onions, cocktail sauce

Tuna “nie soos”

Potato, beans, tomato and quail egg

MAINS

Cow and its landscape

Brisket, tongue and sweet breads, parsley dust, mustard cress, potatoes and celeriac

Chicken and the grains it eats

Ballotine of the breast with a braaied thigh, grilled corn and roast marrow bone

Slow-roasted shoulder of lamb

Jira, cinnamon, cardamom, cumin and masala-spiced shoulder, lamb croquette, lentils and onion bajji

Duck ^(A)

Duck biltong, grilled duck and dark beer sausage, confit leg, potato chips, juniper berry and tomato chutney

From the ocean ^(S)

Prawn mousse profiterole, grilled tiger prawn, poached mussel, braised octopus, hake medallion, baked oyster, parsnip puree and savoury biscuit crumble

Bacon and eggs ^(P)

Pork scotch egg, house-cured belly strips, french toast and green asparagus with hollandaise

Pan-fried hake ^(S)

Mussel veloute, roasted beets, carrots, pearl onions and potato rosti

Tomato tarte tatin

Caramelized heirloom tomatoes, gorgonzola mousse, salted caramel brittle

DESSERTS

R 190 Carrot cake ^(A)

Whiskey panna cotta, meringue drops, salted caramel shards, white chocolate ganache

R 150

Berries 4 ways

Berry panna cotta, berry parfait, berry macaroon, berry locum

R 80

R 110 Malva pudding ^(A)

Honeycomb, amarula mousse, lemon and coconut cheesecake

R 80

Chocolate fondant

Vanilla ice cream, berry and black pepper coulis

R 80

Strawberries and cream

Strawberry mille feuille, white chocolate fudge, ginger bread crumble

R 80

Stone house estate cheese board

Camembert, brie, salmo espiral, lavan borat with preserves, lavash and fynbos honey

R 120

R 150

R 130

R 210

R 160

R 200

R 190

R 250

R 190

R 170

R 150

^(V) Vegetarian option ^(P) Pork option ^(S) Contains seafood or shellfish ^(N) May contain traces of nuts ^(A) Contains alcohol ^(V) Vegan option

All prices are inclusive of 14% VAT.

Available only at Arabella Hotel & Spa – On the Arabella Country Estate, R44 Kleinmond, Hermanus, Western Cape, South Africa

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

PROKARD EXPLORER

If you have a Prokard Explorer with dining benefits, you can claim a discount of up to 50% on the food portion of your bill, right here, right now. If you are not a Prokard member and would like to join, please enquire at reception or visit prokardexplorer.com. Prokard dining discounts only apply when dining in the restaurant. Terms and conditions apply.



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