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rniston 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



Halal



Vegetarian



Gluten Free

STARTERS

Fresh Wild Oysters



Served on crushed ice with fresh lemon wedges

R 27ea

Soup of the Day



A daily variation, please ask your waitron

R 55

Mustard and Dill Salmon



Thinly sliced cured Norwegian salmon, served with mixed baby salad leaves and herb fromage blanc

R 105

Fish Minestrone



Minestrone soup, served with steamed line fish, topped with basil pesto

R 85

Mussels in Tomato

Local black mussels cooked in a plum tomato sauce and roasted garlic

R 75

Spinach and Tofu Quiche



Baby spinach and grilled tofu quiche, served with roasted tomato and sweet chili sauce

R 80

Onion and Apple Twist



Caramelized onion, apple and brie cheese, baked and served on crispy home-made flatbread

R 85

STARTERS

Broccoli Spinach Salad



Baby spinach, broccoli, roasted sunflower seeds, blueberries and crumbled feta, served with poppy seed dressing

R 75

Smoked Mackerel Ceasar Salad



Smoked mackerel, grilled and served on a Ceasar salad

R 85

Duck Breast Salad

Lightly smoked duck breast, seared and served with green bean and new potato salad. Served with passionfruit sauce

R 95

Deconstructed Sushi Salad



Traditional sushi rice with prawn, salmon and avocado, served with pickled ginger and wasabi

R 110

Crumbed Abalone with Mushroom Risotto

Minced abalone, crumbed with Japanese breadcrumbs, served on mushroom risotto

R195

Springbok Carpaccio

Springbok fillet – thinly sliced and lightly smoked – served with pickled red cabbage and toasted almond flakes

R 95

MEAT

Beef Fillet	 	R 220
Grilled to your perfection and served with sautéed green beans, rosti potatoes and port wine sauce		
Cherry Marinated Sirloin		R 199
Flame-grilled sirloin, served on Roquefort polenta, topped with corn salsa and red wine jus, served with stir-fried vegetables		
West African Stew		R 190
Lamb cubes, slowly cooked with sweet potato, black eyed- and green beans, served with steamed rice and vegetables		
Ostrich Fillet		R 190
Grilled ostrich fillet, rolled in dukkah, served on mashed potatoes and vegetables, topped with cucumber raita		
Shirley's Home-cooked Oxtail		R 180
Overberg Oxtail delicately cooked in red wine with winter vegetables, served with steamed basmati rice		
Slow-cooked Lamb Shanks		R 195
Lamb shank, braised in red wine sauce, served on polenta and sautéed Brussel sprouts		

POULTRY

Honey and Orange Roasted Quail
Served on rosemary-mushroom risotto



R 160

Harissa Chicken Breast



Grilled chicken breast, served with couscous and cucumber raita

R 160

PASTA

Butternut Gnocchi

Grilled prawn and Chorizo sausage with butternut Gnocchi, served in a vermouth cream sauce

R 160

Pasta Puttanesca with grilled Chicken



Grilled chicken breast, baby spinach and fusilli pasta served in a traditional Puttanesca sauce

R 150

VEGETARIAN

Linguini Aglio e Olio



Linguini tossed in olive oil, freshly chopped chili, parsley and garlic, served with Italian salad

R 145

Spinach Ravioli



Spinach ravioli and artichoke, served with sundried tomato and caper sauce

R 150

Chickpea and Tofu Curry



Tofu, aubergine and chickpeas, sautéed in coconut oil, fragrant Indian spices, simmered in coconut cream, served with steamed rice and vegetables

R 155

SEAFOOD

Pecan Roasted Line Fish



R 180

Oven baked line fish, topped with crushed pecan nuts and panko breadcrumbs.
Served on rosti potatoes and stir-fried vegetables, with sauce vierge

Grilled Line Fish



R 175

Served with lime butter sauce, stir-fried vegetables and mashed potatoes,
topped with broad bean humus

Thai Yellow Curry Seafood Chowder



R 175

Served with basmati rice, roti and stir-fried vegetables

Seafood Platter for Two

R 720

Grilled Vannamei prawns, two portions of fresh line fish, deep fried calamari strips, mussels in garlic and white wine sauce, grilled baby calamari, served with basmati rice and stir-fried vegetables

ADD: 350g Crayfish R 380

DESSERTS

Chocolate and Hazelnut Meringue Semifreddo Served with Frangelico Custard	R 75
Trio of Ice Cream Matcha Green Tea, Mango and black Cherry Ice Cream	R 55
Miso Crème Brulee Classic Crème Brulee with a twist, served with fruit compote and biscotti	R 65
Chocolate and Peanut Caramel Tart Served with salted caramel cream	R 70
Espresso Martini Tiramisu Traditional tiramisu with a hint of vodka and topped with fruit compote	R 70
Cardamom Panna Cotta Individual panna cotta infused with cardamom served with ginger cherries	R 65
Vegan Mango Ginger Cheesecake Served with berry compote	R 65
Local South African Cheese Platter Local South African Cheeses, served with homemade preserves fresh fruit and biscuits	R 120
