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

STARTERS

Fresh Wild Oysters



R 28 ea.

Served on crush ice with fresh lemon wedges and homemade whole wheat bread

Soup of the Day



R 55

A daily variation, please enquire from your waitron

Smoked Norwegian Salmon Salad



R 125

Thinly sliced fresh Norwegian Salmon served with mixed baby salad leaves croutons and poached egg

Mussels in Harissa coconut cream sauce



R 95

Local black mussels cooked in harissa coconut cream sauce and shredded basil

Balsamic Roasted Green Figs



R 85

Roasted Green Figs with grilled haloumi cheese chopped walnuts and lettuce leaves

Vegan Poke Bowl



R 90

Cooked Sushi rice, with tofu, cucumber, radish, avocado, edamame beans and ponzu dressing

Springbok Carpaccio

R 110

Lightly Smoked Springbok fillet, served with cranberry jelly and Parmesan

Fried Wonton Abalone



R 160

Crispy fried wonton, filled with abalone served with soy dipping sauce

MAIN COURSE

Oven Roasted Line Fish



R 180

Oven roasted line fish served on crushed garlic baby potatoes chive yoghurt sauce

Flamed Grilled Prawns Peri Peri



R 220

Portuguese style marinated prawns flame grilled served with rice vegetables and Salsa Verde

Seafood Platter for two



R 750

Grilled Vanna Mei Prawns, 2 portions 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

Butternut Gnocchi



R 115

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

Linguini Aglio e Olio (Vegetarian)



R 105

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

MEAT DISHES

Beef Fillet



R 285

Grilled to your perfection served sautéed mushrooms, Brussel sprouts mashed potatoes and red wine sauce

Shirley's Home Cooked Oxtail



R 215

Oxtail cooked in winter vegetables served with Steamed Basmati Rice

Indian Pork Curry

R 195

Indian Style Curry made with cubed pork in rich aromatic sauce served with Roti basmati rice and vegetables

Slow-cooked lamb shanks



R 230

Braised Lamb shank, served with mashed potatoes and stir-fried vegetables

Chickpea and Tofu Curry



R 195

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

Cape Malay Lamb Curry

R 210

Lamb cubes in Malay curry spices served with steamed basmati rice and roti

DESSERTS

Sacher Torte



R 95

A rich dark, decadent chocolate cake layered with a whipped chocolate cake, layered with a whipped chocolate ganache & covered with a chocolate glaze

Farm style Apple Pie



R 80

Made with fresh granny smith apples, raisins cinnamon served with Chantilly cream

Milk Tart Cheesecake



R 95

Best of Both baked vanilla Cheesecake and traditional milk tart served with a pecan crumbles

Lemon Meringue



R 80

Layers of sweet shortcrust crumbs, Lemon curd and soft Meringue
