



# The Oyster Box

## Grill Room Menu

When it comes to the legends associated with The Oyster Box, one of its finest gems is the celebrated Grill Room Restaurant. With the leadership of Executive Chef Kevin Joseph and his dedicated team of Chefs; the menu is an inspired combination of enduringly popular dishes created by Bea Tollman, President and Founder of Red Carnation Hotels.

### STARTERS

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**Oysters Beatrice Royale 250**

Aged cheddar Mornay, flamed Mozambican prawns, charred lime

**Crispy Citrus Crayfish 290**

Kataifi pastry, mango and papaya salsa, mint and basil, naartjie foam, lemon lime pearls

**Prawn Ravioli 260**

Butter poached prawns, coconut curry cream, pineapple and chive salsa

**Seared Scallops 270**

Nori dust, creamy polenta, roasted diced butternut, coral

**Country Style Duck Terrine 210**

Rocket salad, cornichon, crusty bread, port macerated fruit

**Asian Sliced Fillet Steak 240**

Chili daikon, ponzu sauce, poached pear, tomato relish

**Garlic Braised Mushrooms 190**

Compressed wild mushrooms, fresh avocado, red pepper coulis [VG]

**Green Asparagus 190**

Arugula couscous, avocado, herb pesto, mint, black coral tuille [VG]

### LARGE SALADS AND PLANT BASED

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**Josper Grilled Vegetable Salad 270**

Pumpkin seeds, Sherry vinegar and rapeseed emulsion [VG]

**Quinoa Salsa Salad 240**

Cucumber, spring onion, peppers, diced pineapple, lime and mint dressing [V]

**Italian Burrata 290**

Burrata cheese, avocado, charred young tomatoes, sourdough toast, olive oil

**Wood Roasted Eggplant 220**

Pumpkin seeds, goat's cheese, burnt butter dressing, crisp flatbread [V]

# MAIN COURSE

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## Caesar Salmon 340

Seared Norwegian salmon, pepper ratatouille, crisp parmesan, cos lettuce, garlic croutons

## Crayfish and Fillet 550

Russet potato, wild mushroom, smoked corn béarnaise, cucumber and melon

## Bengali Seafood Curry 490

Linefish, prawns, mussels, ginger, chili, coconut, basmati rice, roti

## Grilled Chicken Supreme 260

Beluga lentils, chicken mousseline, exotic mushrooms, charcoal corn, mustard sauce, mustard pearls

## Slow Cooked Pork 290

Rum, orange and chili glaze, sable pork pie, compressed cucumber, red wine merchant

## Parmesan Ravioli [V] 240

Truffle butter cream, shaved asparagus, watercress pesto

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## JOSPER GRILL

Freshly prepared on our Josper Grill.

All dishes served with confit thyme plum tomato and grilled brown mushroom

## Silent Valley Wagyu 550

Tempered garlic butter

## Fillet Steak 320

Brayed egg yolks

## Barnsley Lamb Chop 350

Minted butter

## Market Fish 320

Grilled or pan-fried

## Petit Poussin 260

Chimichurri

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## THE GRILL SIGNATURES

## Chateaubriand [Serves 2] 650

Beef fillet, leeks, mushrooms, potato, sesame béarnaise, pan jus

## Oyster Steak Diane 390

Brown mushroom and brandy jus, pea purée, duchess potatoes

## Seafood Platter 2900

[Serves 2, 50 min preparation time]

2 baby crayfish, 20 prawns, 250g [SASSI approved] linefish, 200g calamari, 10 local mussels, prawn curry, lemon infused Jasmine rice, burnt lemon, lemon butter, garlic butter, peri-peri sauce

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## SIDES 35

Truffle fries

Olive oil mash potato

Saffron scented rice

Josper grilled carrots, almond pesto

Nutmeg creamed spinach

Petit pois, smoked bacon, cos lettuce

Macaroni and cheese, cauliflower and walnut crumble

Grilled garden vegetables

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## SAUCES 25

Madagascan green pepper corn

Shellfish butter

Exotic mushroom

Bordelaise

Tikka cream

Béarnaise

Blue cheese cream