



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.

OYSTERS

Natural 220

Freshly shucked, mignonette, lemon, brown bread

Rockefeller 240

Baked oysters on the half-shell, butter, parsley sauce, lemon wedges

Beatrice Royale 250

Aged cheddar Mornay, flamed Mozambican prawns, charred lime

Drago's Flame Grilled 220

Parmesan, mozzarella, garlic butter, fresh parsley, lemon

STARTERS

Classic Caesar 210

Cos lettuce, parmesan, anchovy dressing, croutons, shaved parmesan

Prawn Vidalia 260

Artichoke hearts, sauvignon blanc, rose pearls, parsley dust

Caldame Duck Salad 190

Ricotta, shredded duck confit, miso cress, black cherry and port gastrique

Vintage Prawn Cocktail 230

Fennel and grapefruit salad, avocado, cocktail cognac sauce, lumpfish caviar

Crispy Citrus Crayfish 290

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

Truffle Beef Carpaccio 195

Artichoke purée, parmesan pine nuts, pickled radish, black truffle oil, brioche melba

Pan Seared Scallops 270

Sweet potato and carrot puree, salad of peas and pea shoots, pickled onion, dashi consommé, bacon

Green Asparagus [V] 190

Arugula couscous, avocado, herb pesto, mint, black coral tuille



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MAIN COURSE

Prawn and Crab Ravioli 350

Josper grilled linefish, charred cucumber, baby marrow, shellfish gazpacho, smoked oyster caviar

Crayfish and Fillet 520

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

Kingklip 320

Warm tartar sauce, hints of saffron, beetroot foam, olive oil mash

Norwegian Salmon 340

Tarragon beurre noisette, green apple salad, cream cheese bake, burnt tahini and coconut sauce

Confit of Duck 290

Potato sarladaise, plum sauce, crepe de canard, corainder salad

Slow Cooked Pork 290

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

Grilled Chicken Supreme 260

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

French trimmed Lamb Rack 340

Russet potato, wild mushroom, croquet of lamb kidneys, parsley croute, vine sauce

Silent Valley Wagyu 550

Madagascan green peppercorn, tempered garlic butter, truffle parmesan fries, wagyu lumpia

Oyster Steak Diane 390

Brown mushroom and brandy jus, pea purée, duchess potatoes

Beef Fillet and Egg 320

Brayed egg yolks, burnt onion hollandaise, carrot, confit garlic, dried tomato dust

Chateaubriand [Serves 2] 650

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

Parmesan Ravioli [V] 240

Truffle butter cream, shaved asparagus, watercress pesto

Risotto[VG] 220

Creamy coconut sauce, roasted chickpeas, pesto pea shoots

Seafood Platter [Serves 2, 50 min preparation time] 2900

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