

# GRILL ROOM

When it comes to the legends associated with The Oyster Box, one of its finest gems is the celebrated Grill Room Restaurant. Another is Hendry Pakiri, who has worked Oyster Box for 53 years and still oversees this elegant dining room as Maître'd. Under the leadership of Executive Chef, Kevin Joseph, the menu is an inspired Combination of enduringly Popular dishes, created by Bea Tollman, President and Founder of Red Carnation Hotels.

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## Starters and Salads

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<b>Crisp Parma ham</b> and mango salad	<b>195</b>
<b>Asparagus</b> and goats cheese salad (V)	<b>175</b>
<b>Classic Caesar</b> , anchovy dressing	<b>145</b>
<b>Mozambican pink crab</b> , mushroom and garlic cream	<b>195</b>
<b>Flamed Oysters</b> , red wine Margarite	<b>190</b>
<b>Cipollini and parsley prawns</b> , Chardonnay cream	<b>220</b>
<b>Butter poached crayfish</b> , pea mousse	<b>250</b>
<b>Foie gras pate</b> , red wine poached pear	<b>190</b>
<b>Vintage Hors d'oeuvres Trolley</b> , table side service, traditional accompaniments	<b>150</b>

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## Gueridon Trolley Service

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<b>Chateaubriand</b> , leeks, mushrooms, potato, sesame béarnaise, wine jus [serves 2]	<b>450</b>
<b>Oyster steak Diane</b> , brown mushroom and brandy jus, pea purée, potato gratin	<b>320</b>
<b>Seafood platter</b> , [serves 2, 50 min preparation time]	<b>2200</b>
Crayfish, 10 baby langoustines, 10 prawns, 250grs [SASSI approved] line fish, 200grs calamari, 10 local mussels, prawn curry, lemon infused Jasmin rice, burnt lemon, habanero butter, coriander sauce, shellfish butter, condiments	

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## Carving Trolley Service

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<b>Monday</b> , roast leg of lamb, petit pois, mint sauce	<b>250</b>
<b>Tuesday</b> , free-range pork, crackling, apple sauce	<b>220</b>
<b>Wednesday</b> , rolled roast beef, Yorkshire pudding, roast potatoes	<b>220</b>
<b>Thursday</b> , pork belly, honey-glazed, caramelised peach	<b>220</b>
<b>Friday</b> , roast free-range chicken, creamed spinach, Champagne butter sauce	<b>195</b>
<b>Saturday</b> , fillet of beef Wellington, creamed onions, Madeira jus	<b>250</b>
<b>Sunday</b> , roast free-range chicken, pork stuffing, pan jus	<b>195</b>

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## Grills

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<b>Midlands beef fillet</b> , béarnaise sauce, truffle shavings	<b>295</b>
<b>Barnsley lamb chop</b> , minted butter, pan jus	<b>290</b>
<b>Roast half duck</b> , sauce à l'orange	<b>250</b>
<b>Prosciutto chicken breast</b> , citrus and thyme beurre blanc	<b>240</b>
<b>Westcoast sole</b> , langoustine butter	<b>320</b>
<b>Midlands trout</b> , Sauvignon Blanc cream	<b>240</b>

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## Mains

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<b>Lemongrass kingklip</b> , cauliflower purée, beetroot, lemon	<b>290</b>
<b>Seared Norwegian salmon</b> , mango scented, lemongrass butter	<b>320</b>
<b>Seasonal line fish</b> , flambéed prawns, prawn salad	<b>320</b>
<b>Baby crayfish</b> , shellfish butter	<b>550</b>
<b>Seafood tasting plate</b> , prawns, salmon, crayfish, mussels	<b>420</b>
<b>Five-spice duck breast</b> , Asian plum and coriander	<b>270</b>
<b>Dyad of lamb</b> , crumbed shank, minted butter, pan jus	<b>290</b>
<b>Fried green tomato ravioli</b> , basil tomato sauce (V)	<b>210</b>
<b>Wild mushroom risotto</b> , Parmesan, shaved truffle, spinach cream (V)	<b>190</b>

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## Sides 55

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Creamed spinach	Olive oil mash
Grilled baby carrots	Hand cut Fries
Mushrooms in season	Minted petits pois
Gratin potatoes	Creamed onions
Duck fat potato cake	Butternut bake

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## Sauces 45

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Champagne Butter	Green Peppercorn
Madeira	Basil Tomato
Béarnaise	Chardonnay
Langoustine Butter	Mushroom Garlic

*This menu is subject to change without notice (depending on availability of products). Please note that some menu items may contain traces of nuts and nut oils or may have been prepared alongside other products containing nuts. Should you have any specific dietary requirements please discuss this with your waitron.*



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