

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

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

Josper Grilled Vegetable Salad 270

Pumpkin seeds, Sherry vinegar and rapeseed emulsion [VG]

Quinoa Salsa Salad 240

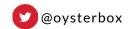
Cucumber, spring onion, peppers, diced pineapple, lime and mint dressing [V]

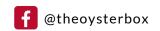
Italian Burrata 290

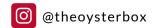
Burrata cheese, avocado, charred young tomatoes, sourdough toast, olive oil

Wood Roasted Eggplant 220

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







MAIN COURSE

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

JOSPFR 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

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

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

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

SAUCES 25

Madagascan green pepper corn

Shellfish butter

Exotic mushroom

Bordelaise

Tikka cream

Béarnaise

Blue cheese cream