

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 at The 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.

Starters and Salads

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

Gueridon Trolley Service

Chateaubriand , leeks, mushrooms, potato, sesame béarnaise, wine jus [serves 2]	450
Oyster steak Diane , brown mushroom and brandy jus, pea purée, potato gratin	320
Seafood platter , [serves 2, 50 min preparation time]	2200
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	

Carving Trolley Service

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

Grills

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

Mains

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

Sides 55

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

Sauces 45

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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