



## 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

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**Natural 190**

Freshly shucked, mignonette, lemon, brown bread

**Rockefeller 190**

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

**Tequila Butter 190**

Grilled, sage butter, oregano, lemon juice, tequila

**Flame Grilled 190**

Grilled, parmesan, mozzarella, garlic, fresh parsley, lemon

### STARTERS

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**Classic Caesar 190**

Cos lettuce, parmesan, anchovy dressing, croutons

**Prawn Vidalia 220**

Artichoke hearts, sauvignon blanc, rose pearls, parsley dust

**Atlantic Scallops 250**

Crisp bacon, saffron chilli cream, spinach butternut flan

**Mozambican Prawn Cocktail 220**

Fennel and grapefruit salad, avocado, cocktail cognac sauce

**Butter Poached Crayfish 290**

Pickled cucumber, caviar, Spanish pepper cream

**Foie Gras Pate 240**

Green apple, onion jam, caramel cognac

**Duck Salad 190**

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

**Green Asparagus [V] 175**

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



# The Oyster Box

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## MAIN COURSE

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### Fruits de Mer 320

Linefish, flambeed prawns, prawn salad, shellfish sauce

### Crayfish and Fillet 490

Russet potato, wild mushroom, smoked corn béarnaise

### Kingklip 320

Warm tartar sauce, hints of saffron, dijon honey gel, olive oil mash

### Confit of Duck 290

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

### Midlands Beef Fillet 320

Smoked Bordelaise, salt baked beets, polenta cake, white asparagus puree

### Truffle Ravioli [V] 220

Roasted chickpeas, preserved grapes truffle butter cream

### Chateaubriand [Serves 2] 590

Leeks, mushrooms, potato, sesame béarnaise, pan jus

### Norwegian Salmon 320

Cream cheese bake, almond dust, tahini, preserved lemon

### 24 Hour Pork Belly 290

Celeriac potage, compressed cucumber, red wine merchant

### Chicken Cadenza 240

Parmesan puree, crumbed escargot, truffle scent, tarragon mustard

### Oyster Steak Diane 390

Brown mushroom and brandy jus, pea purée, duchess potatoes

### Wagyu Beef Steak 490

Tempered garlic butter, truffle parmesan fries, wagyu steak lumpia

### Rack of Karoo Lamb 320

Russet potato, wild mushroom, port demi glaze, lamb rotolo

### Risotto[VG] 210

Creamy coconut sauce, roasted chickpeas, pesto pea shoots

### Seafood Platter [Serves 2, 50 min preparation time] 2800

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