At the Grill Room

Among the illustrious legends of The Oyster Box, the Grill Room Restaurant shines brightly as a culinary gem. Under the direction of Executive Chef Daniel Payne and his passionate team, the menu presents an exquisite fusion of timeless classics infused with a contemporary and seasonal flair. Each dish is thoughtfully crafted to celebrate fresh, local ingredients, ensuring a dining experience that is both sophisticated and reflective of the changing seasons; a celebration of exquisite flavors,meticulously crafted to elevate the dining experience into a realm of global sophistication and elegance.

STARTERS

BEETROOT CEVICHE *(VG, N)* 165
Textures of beetroot | fermented tofu | avocado | mustard greens | walnut | exotic mushrooms

CAVIAR AND STEAK TARTARE *(D, G)* 245
Black Angus beef | roasted bone marrow | aioli | Cru Royal caviar | capers | red onion | chives | radish

SALMON & TUNA CRUDO *(A, G)* 235
Kombu | cucumber salsa | green papaya | sesame | yuzu | spring onion | red onion | zest | miso

SPRINGBOK CARPACCIO *(D, G)* 225
Blackberry | shimeji textures | mustard | Heugenot | avocado mousseline | red sorrel

CRAYFISH ZOODLE SALAD *(S)* 350
Raw zucchini noodles | crayfish medallions | mango salsa verde | lime | coriander

NELSON MANDELA BAY OYSTERS *(S)* 6/250
Served fresh with lemon and Tabasco

GRILLED PRAWN & ASPARAGUS *(S, D, A)* 295
L1 Argentinian prawns | mild curry velouté | charred asparagus spears | roe

LANGOUSTINE RISOTTO *(S, D, G, A)* 225
Aged Acquerello risotto | saffron fennel | sea vegetables

LOBSTER BISQUE *(S, D, A)* 295
Natal Crab Tortellini | Sherry | Tarragon Fennel | Saffron rouille

BISTRO FILLET 150G *(S, D, G)* 285
Silent Valley Wagyu | Szechuan pepper | sweet potato | foraged herbs

KROON DUCK CONFIT TERRINE *(D, A)* 260
Compressed deboned thighs | hoisin asparagus | apricot | radish

BRAAI'ED CAULIFLOWER STEAK *(VG, N)* 195
Harissa cauliflower | cauliflower | kale | hazelnut | red pepper romesco | coriander

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol
This menu is subject to change without notice. Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.

SIGNATURE GRILL SELECTION

Freshly prepared on our Josper Grill

32 DAY AGED CHALMAR SIRLOIN 300G 365
32 DAY AGED CHALMAR RIB EYE 350G 415
BLACK ANGUS BEEF FILLET 300G 450
BLACK ANGUS BEEF SIRLOIN 300G 485
SILENT VALLEY WAGYU RIB EYE 350G 1295
SILENT VALLEY WAGYU FILLET 300G 1395

Served with smoked bone marrow pomme purée | Seasonal Green vegetables
Slow roast vine tomatoes | Onion soubise Madeira demi-glace (D, G, A)

As an extra
BRAAI'ED L1 PRAWN 95
BRAAI 'ED CRAYFISH TAIL 395

ENTRÈES

DUCK MAGRET *(D, G, N, A)* 395
Cured and aged duck breast | Moroccan spiced pearl couscous | red cabbage | wild berries spiced jus | nasturtium

CHICKEN TOURNEDOS ROSSINI *(D, A)* 395
Black truffle | foie gras | brioche | exotic mushrooms tenderstem | chicken velouté | sauce périgueux

PORK BELLY *(P, D, A)* 380
Pulled pork cheek | Shaoxing pineapple turnip and cashew purée | bok choy | sesame

CHALMAR BEEF WELLINGTON *(D, G)* 465
Duck fat potato pavé | watercress | crème purée asparagus velouté of cep | Sauce Périgueux
**Please allow 20 minutes for preparation*

KAROO LAMB *(A, N)* 425
Oak smoked French trimmed lamb Loin
Pressed lamb belly Spinach | Aubergine Fondant
Hazelnut Spiced au Jus

WEST COAST SOLE BALLOTINE *(S, D, N)* 380
Crab farce | tarragon crumb | pomme purée pine nut crème purée | broccolini | sauce vierge

NORWEGIAN SALMON *(D, A)* 450
Seasonal green vegetables | hasselback new potatoes herbed pesto | pickled red onion | citrus beurre blanc

CATCH OF THE DAY *(S, D, A)* 425
Aged Acquerello risotto | wakame | preserved lemon mussels | calamari | green apple | oyster leaf light ocean foam

CAPE MALAY BRAAI'ED TOFU *(V, D)* 245
Red quinoa | edamame | sultanas | green beans peaches | king oyster mushroom

LE GUÉRIDON SERVICE

STEAK DIANE *(D, A)* 495
Champignon | brandy | jus | pea purée | Duchess potato

SEAFOOD PLATTER *(S, D, G, A) (Serves 2)* 2900
2 baby crayfish | 20 prawns | 360g salmon | 200g calamari | Mussel Mouclade
lemon infused jasmine rice | garlic butter
**Please allow 50 minutes for preparation*

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