



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 our 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 290 🍴

Aged Cheddar Mornay, flamed Mozambican prawns, charred lime

Prawn and Lobster Cocktail 385 🍴

Chilled lobster and prawns, Marie Rose sauce, crisp iceberg, fresh lemon

Seafood Chowder 270 🍴

Salmon, kingklip, mussels, Pernod cream, potato, dill

Crusted Seabass 290

Herbed potato crust, spring peas, mint oil, buttermilk veloute, pea shoots

Braised Oxtail Ravioli 240

Cauliflower purée, sautéed spinach, oxtail jus

Asian Fillet Steak 270

Chilli daikon, ponzu sauce, poached pear, tomato relish

Garlic-Braised Mushrooms (vg) 220

Compressed wild mushrooms, fresh avocado, red pepper coulis

Green Asparagus (vg) 220

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

LARGE SALADS AND PLANT-BASED

Josper Grilled Vegetable Salad (vg) 240

Pumpkin seeds, Sherry vinegar and rapeseed emulsion

Quinoa Salsa Salad (v) 240

Cucumber, spring onion, peppers, diced pineapple, lime and mint dressing

Italian Burrata 290

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

Wood-Roasted Eggplant (v) 240

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

MAIN COURSE

Caesar Salmon 395

Seared Norwegian Salmon, pepper ratatouille, crisp Parmesan, Cos lettuce, garlic croutons

Cray fish and Fillet 795

Russet potato, wild mushroom, smoked corn béarnaise, cucumber and melon

Bengali Seafood Curry 490

Linefish, prawns, mussels, ginger, chilli, coconut, Basmati rice, roti

Slow-Cooked Pork 350

Rum, orange and chilli glaze, sable pork pie, compressed cucumber, Marchand de Vin sauce

Duck Cottage Pie 350 🍴

Ground duck, tomato, brunoise vegetables, pommes purée, thyme and sage jus

Parmesan Ravioli (v) 285

Truffle butter cream, shaved asparagus, watercress pesto

🍴 Denotes a favourite signature dish of Mrs T, our Founder and President | (v) vegetarian | (vg) vegan

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.



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JOSPER GRILL

Freshly prepared on our Josper Grill. All dishes served with butternut, young tomato and micro green salad.

21 Day Aged Sirloin Steak 350

Paprika and parsley butter

Fillet Steak 395

Braised oxtail, bone marrow

Silent Valley Waygu 895

Tempered black garlic butter

Barnsley Lamb Chop 420

Minted pea and butter purée

Market Fish 390

Anchovy and caper butter

Petit Poussin 350

Chilli and lime butter

THE GRILL SIGNATURES

Chateaubriand (Serves Two) 995

Beef fillet, leeks, mushrooms, potato, sesame béarnaise, pan jus

Oyster Steak Diane 490

Brown mushroom and brandy jus, pea purée, duchess potatoes

Seafood Platter (Serves Two) 2900

50 minutes preparation time

2 baby crayfish, 20 prawns, 250g linefish (SASSI approved), 200g calamari, 10 local mussels, prawn curry, lemon infused Jasmine rice, burnt lemon, lemon butter, garlic butter, peri-peri sauce

SIDES

60 each

Truffle Fries

Olive Oil Mashed Potato

Saffron-Scented Rice

Josper Grilled Carrots, Almond Pesto

Nutmeg Creamed Spinach

Petits Pois, Smoked Bacon, Cos Lettuce Macaroni and Cheese, Cauliflower and Walnut Crumble

SAUCES

40 each

Madagascan Green Pepper Corn

Shellfish Butter

Exotic Mushroom

Bordelaise

Tikka Cream

Béarnaise

Blue Cheese Cream

Grilled Garden Vegetables

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