

THE OYSTER BOX MENU

A CULINARY LEGACY AT THE OYSTER BOX

For decades, The Oyster Box Hotel has been an enduring symbol of elegance on the Indian Ocean, where the salty sea breeze meets the heady aromas of spice. At the heart of this experience is the renowned Curry Buffet at our Ocean Terrace Restaurant - a celebrated destination with panoramic ocean views. Indulge in a feast for the senses, perfectly complemented by the rhythmic sounds of the waves and the picturesque surroundings, led by Chef Daniel Payne and his exceptional team, the Ocean Terrace is a showcase of Durban's rich culinary heritage, blending the bold flavours of Indian and African cuisine.

CURRY BUFFET

AVAILABLE MONDAY - SUNDAY (DINNER ONLY) 495
FRIDAY - SUNDAY (LUNCH & DINNER)

A traditional selection of Durban-style curries and timeless Indian classics. Crafted with house-blended spices and locally sourced produce, our buffet is a feast of bold flavours, rich aromas and culinary heritage

Rooted in time-honoured Indian traditions and crafted with signature spice blends, the buffet balances comforting staples with seasonal inspiration.

Enjoy a vibrant spread of starters, followed by a generous array of meat, seafood and vegetarian curries, complemented by aromatic rice dishes, freshly prepared rotis, condiments and sambals.

Chef's daily specials further highlight the diversity of flavours, ensuring each visit offers both beloved signatures and something new to discover.

CAVIAR

Accompanied by golden potato croquettes, blinis, crème fraîche, chives

CRU ROYAL STURGEON CAVIAR (15G) (D,G,E)	1650
CRU OSETRA STURGEON CAVIAR (15G) (D,G,E)	2450
CRU BELUGA STURGEON CAVIAR (15G) (D,G,E)	4250
CRU IMPERIAL STURGEON CAVIAR (30G) (D,G,E)	3050

OYSTERS

NELSON MANDELA BAY OYSTERS (S)	6/280
Served fresh with lemon and Tabasco	
GIN AND TONIC OYSTERS (A, S)	6/320
Grapefruit granita, yuzu	
OYSTER ROCKERFELLER (S, D, G)	6/320
Spinach, Parmesan, parsley, panko	

SALADS

GREEK SALAD (V, D, G)	210
Cucumber, tomato, red onion, Kalamata olives, feta, garlic focaccia	
CAPRESE (D, G, N)	295
Burrata, heirloom cocktail tomato, pine nut, basil pesto, mint, aged balsamic	
Add 2 marinated Mozambican prawns (S)	115
CRAYFISH, PRAWN, AND AVOCADO (S, D)	395
Marinated crayfish, prawn remoulade, braaied prawns, apple, cos lettuce, avocado	
CAESAR SALAD (D, G, E)	220
Charred romaine lettuce, Parmigiano Reggiano, croutons, anchovies, Caesar dressing	
Add grilled chicken 100g	80
Add crispy bacon 80g	80
MCCARTHY CHOPPED SALAD (D, P, E)	285
Iceberg, romaine, roast chicken, bacon, hard-boiled egg, aged Cheddar, tomato, avocado, beetroot, vinaigrette	

APPETISERS

SALMON GRAVLAX (S, D, G)	265
Crab remoulade, whipped horseradish mousseline, cucumber, fennel, caviar, foraged herb salad	
AHI TUNA TARTARE (D, G, F)	245
Seaweed, citrus, chilli, extra virgin olive oil, avocado, rice cracker, coriander, lime	
SALT AND PEPPER SQUID 150G (S, D, G, E)	245
Buttermilk, aioli, lemon	
WEST COAST MUSSELS (S, D, G, A)	225
12 fresh mussels, garlic baquette, Chardonnay velouté	
SPRINGBOK CARPACCIO (D, G, E)	245
Blackberry, shimeji mushrooms, mustard, Parmesan, avocado mousseline, herb salad	
HALLOUMI KATAIFI (V, D, G, E)	215
Avocado guacamole, coriander, tomato, red onion, lime, herb salad	

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A discretionary 10% gratuity will be added to your bill.

À LA CARTE CURRY

À la carte curry served with fragrant basmati rice, traditional condiments and a crisp papadam

TRADITIONAL DURBAN LAMB CURRY (D)	350
A time-honoured Oyster Box classic, slow-cooked with tomatoes, garlic, roasted spice	
NORTH INDIAN BUTTER CHICKEN (D, N)	320
Chicken, tomato, cashew, garam masala	
SOUTH INDIAN PRAWN CURRY (S, D, G)	390
Queen prawns, coconut, curry leaves, mustard seeds	
SAAG PALAK PANEER (V, D)	320
Spinach, house made paneer, cumin, garlic, green chilli	

PIZZA

Romana style (thin and crispy base)

Our wood-fired pizzas are served fresh from the oven, delivered to your table the moment they're perfectly baked

GAMBERINI (S, D, G)	350
Prawns, calamari, roasted cherry tomatoes, mozzarella garlic, chilli, and basil	
PROSCIUTTO E PESTO (P, D, G, N)	340
Parma ham, buffalo mozzarella, basil and rocket pesto, aged balsamic vinegar	
BARBECUE AMERICANA (P, D, G, A)	250
Pineapple, BBQ chicken, jalapeño, coriander, bacon & Jack Daniel's chutney	
SOUTH AFRICAN LOVER'S (D, G)	270
Van Gaalen Boerenkaas, Dalewood Brie, braaied boerewors, chakalaka, biltong, potato	
ORTO VERDE (VG, G)	250
Vegan Mozzarella, zucchini, red pepper pesto, tomato artichoke, Kalamata olives and avocado	
PUKKA LAMB (D, G)	290
Traditional Natal curry, masala crispy potato, Mozzarella, coriander salsa	

VEGAN & VEGETARIAN

ZUCCHINI ZOODLE & TOFU (VG, N)	295
Grilled tofu, zucchini noodles, salsa verde	
CRUMBED AUBERGINE CUTLET (VG)	285
Whipped harissa tofu, green beans, broccoli, brussel sprouts, kale, lemon oil	
CAULIFLOWER TRUFFLE STEAK (V, G)	345
Roasted wild mushrooms, fries, sauce chimichurri, pearl onions	
TAGLIATELLE & PUMPKIN (V, G)	265
Curried pumpkin, tandoori marinated pumpkin, garam masala, coconut, coriander, chilli	

THE OCEAN'S CATCH – FISH & SHELLFISH

Josper grilled served with saffron pilaf rice OR fries Mediterranean vegetables OR grapefruit and fennel salad Lemon beurre blanc OR salsa verde (S, D, A)

QUEEN PRAWNS (8)	695
DEEP WATER CRAYFISH 500G	995
WEST COAST SOLE 320G	465
AHI TUNA STEAK 180G	395
OCEAN'S CATCH OF THE DAY 220G	365
WEST COAST KINGKLIP 180G	425
SEAFOOD PLATTER (S) (SERVES 2)	2995
500g crayfish, 4 Natal langoustines, 8 prawns 160g salmon, 180g kingklip, mussels, 150g calamari *Please allow 40 minutes for preparation	

THE TERRACE GRILL - SIGNATURE MEATS

Josper grilled served with fries, pomme purée OR baked potato Ratatouille OR roasted wild mushrooms, shallots and broccolini Au jus, chimichurri OR piri piri (D, G, A)

GREEN FIELDS BEEF FILLET 250G	395
28 DAY AGED CHALMAR RIB-EYE 450G	425
SPATCHCOCK BABY CHICKEN 500G	320
KAROO LAMB SHANK 350G	390
KAROO LAMB LOIN CHOPS 350G	475
MEAT PLATTER (P, D, G) (SERVES 2)	1495
250g beef fillet, 500g spatchcock baby chicken, 350g Karoo lamb chops, 200g pork riblets *Please allow 40 minutes for preparation	

SIGNATURE MAINS

CRISPY CAJUN FISH & CHIPS (G, D)	325
Fresh line caught hake served with tartare sauce, fries, garden salad, fresh lemon	
DARNE OF SALMON 200G (S, G, N)	490
Mussels, green beans, new potatoes, broccoli, basil pesto, lemon butter sauce	
OBH WAGYU BEEF BURGER 200G (D, G, E)	350
Brioche bun, aged Cheddar, biltong chutney, burger sauce, caramelised onion, fries	
CRAYFISH SURF & TURF 250G (G, D)	995
250g crayfish tail, 250g Chalmar beef fillet, asparagus, slow roast tomato, lemon beurre blanc	
CREAMY PRAWN FETTUCCINE (G, D, E)	595
Fettuccine, sautéed prawns, mussels, tomato cream bisque, Parmesan, basil, chilli	

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