

AT THE OCEAN TERRACE

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) 695
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

PLATED STARTER (S, V, D, G)

Prawn samosa, cheese & sweetcorn samosa, lamb shish kebabs, vegetable bhaji, pineapple kachumber

BUFFET MAIN (S, V, D, G, N)

Seasonal selection of meat, seafood & vegetarian curries
Rice dishes, rotis, condiments & sambals

PLATED DESSERT (V, D, G, N)

Traditional mithai (sweetmeats) handcrafted daily
or Bombay crush ice cream

APPETISERS

NELSON MANDELA BAY OYSTERS (S) 6/280
Served fresh with lemon and Tabasco

SALMON GRAVLAX (S, D, G) 280
Crab remoulade, whipped horseradish mousseline, cucumber, fennel, caviar, foraged herb salad

AHI TUNA TARTARE (D, G, F) 265
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, A) 225
12 fresh mussels, fries, Chardonnay velouté

BURRATA FRITTA (A, D, N) 295
Sauce romesco, almond, hazelnuts, basil, crispy sourdough croutons, Morgenster lemon oil

HALLOUMI KATAIFI (V, D, G, E) 235
Avocado guacamole, coriander, tomato, red onion, lime, herb salad

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

SALADS

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 grilled salmon 100g 160

MCCARTHY CHOPPED SALAD (D, P, E) 285
Iceberg, romaine, roast chicken, bacon, hard-boiled egg, aged Cheddar, tomato, avocado, beetroot, vinaigrette

GREEK SALAD (V, D, G) 210
Cucumber, tomato, red onion, Kalamata olives, feta, garlic focaccia

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

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.
Kindly note that a discretionary 10% service charge will be added to your bill. Thank you for your generosity.

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.

FOCACCIA (VG, G)	140
Garlic, olive oil, herbs	
Add buffalo Mozzarella	40
MARGHERITA (V, G, D)	190
Napolitana sauce, Fior di Latte, Grana Padano, 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, braai 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	
GRILLED AUBERGINE CHEEKS (VG)	265
Whipped harissa tofu, green beans, new potatoes, broccoli, gremolata, 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	

SAUCES

Beef au jus (D, A)	40
Black pepper sauce (V, G)	
Mushroom sauce (V, D)	
Piri Piri sauce (V)	
Lemon beurre blanc (V, D, G, A)	

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
TIGER GIANTS (3)	1150
DEEP-WATER CRAYFISH 500G	995
NATAL LANGOUSTINES (6)	1195
AHI TUNA STEAK 180G	395
WEST COAST SOLE 320G	465
OCEAN'S CATCH OF THE DAY 220G	345

SEAFOOD PLATTER (S) (Serves 2)	2995
500g Crayfish, 4 Natal Langoustines, 8 Prawns 160g Salmon, 180g Kingklip Mussels, 150g Calamari	

SIGNATURE MAINS

CRISPY FISH & CHIPS 200G (G, D)	295
Fresh line caught hake served with tartare sauce, fries, garden salad, fresh lemon	
WEST COAST KINGKLIP 180G (S, D)	495
Squid ink spaghetti, asparagus, shrimp, aglio e olio, zest	
DARNE OF SALMON 160G (S, G, N)	450
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	
GREEN FIELDS BEEF FILLET 160G (D)	395
Fries, roasted wild mushrooms, shallots and broccolini Sauce chimichurri	
SPATCHCOCK BABY CHICKEN 500G (D)	320
Baked potato, seasonal vegetable, Mozambique Piri Piri Sauce	
KAROO LAMB SHANK 350G (D, A)	390
OR	
KAROO LAMB LOIN CHOPS 350G (D, A)	445
Pomme purée, Ratatouille, Au jus	

SIDES

Seasonal vegetables (V, D)	55
Creamed spinach (V, D)	
Baked potato (V)	
Garden salad (V, D)	
Garlic baguette (V, D, G, E)	
Fries (VG)	

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