

THE GRILL ROOM

SIGNATURE MENU

When it comes to the legends associated with The Oyster Box, one of its finest gems is the celebrated Grill Room Restaurant. Under the leadership of Executive Chef Daniel Payne 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.

A selection of our most popular dishes that have been expertly put together for you to enjoy.

AMUSE BOUCHE

TO START

CAVIAR AND STEAK TARTARE (D)(G)

Black Angus filet, roasted bone marrow aioli, Beluga caviar, capers, chive, red onion, radish

CRAYFISH & ZOODLES (S)

Poached crayfish, mango salsa verde, lime, coriander, marinated zucchini noodles

GRILLED PRAWN & ASPARAGUS (S)(D)(A)

L1 Argentinian prawns, coconut, curry velouté, charred asparagus, roe

BRAAI 'ED CAULIFLOWER STEAK (V)(D)(N)

Harissa, cauliflower, kale, hazelnut, red pepper romesco, coriander

PALATE CLEANSER

SIGNATURE MAINS

KAROO LAMB RACK (A)(N)

Oak smoked rib loin, lamb belly, spinach, aubergine, fermented tofu, fondant, hazelnut, spiced au Jus

DUCK MAGRET (D)(G)(N)(A)

Cured and aged duck breast, Moroccan spiced pearl couscous, red cabbage, wild berries, spiced jus, nasturtium

WEST COAST SOLE BALLOTINE (S)(D)(N)

Crab farce, tarragon crumb, pomme purée, pine nut crème purée, broccolini, sauce vierge

CAPE MALAY BRAAI 'ED TOFU (V)(D)

Red quinoa, edamame, sultana's, green beans, peaches, king oyster mushroom

TO FINISH

FRAMBOISE DELICE (V)(D)(G)

White chocolate, fresh coconut, raspberries

MOLTEN DARK CHOCOLATE FONDANT (V)(D)(G)(N)(A)

Guanaja 70 % , Turkish delight, macadamia, Amarula fudge ice-cream

CRUNCHIE BRÛLÉE (V)(D)(G)

Milk Chocolate crème brûlée, honeycomb, banana, peanut

CHEESE

BUSH HILL CHEESE BOARD, KWA-ZULU-NATAL (D)(G)(N)

La Grand Roue, Cambrini, aged cheddar, Vacchino Romano, seasonal preserve, crackers, nuts, grapes

 A favourite signature dish of Mrs T, our Founder and President.

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.