



The Oyster Box

Viva la México

NEW YEAR'S EVE PARTY

31ST DECEMBER 2025

18h30 for 19h00 arrival

With a live mariachi band, canapés, and a welcome drink on arrival.
Dance away into the early hours and celebrate the new year in style!

THE OCEAN TERRACE

R3450 per adult and R2450 per child under 12 years

THE GRILL ROOM

R3950 per adult. Regret, no children

DRESS CODE: MEXICAN

For bookings, please email
restaurants@oysterbox.co.za



Menu

ON ARRIVAL

THE PORTE COCHÈRE AND HOTEL LOBBY

Live Mexican Street Food Stations &
Welcome Drink for all guests

Cantina Mexicana

Margarita Clásica

Classic lime and tequila cocktail (A)

Paloma Rosada

Grapefruit and tequila highball (A)

“La Taquería” Taco Stand

Tacos al Pastor

Pork tacos with pineapple pico de gallo (P, D, G)

Tacos de Pescado Estilo Baja

Line fish tacos with chipotle crema and cabbage slaw (D, G)

Tacos de Barbacoa

Slow braised lamb with salsa verde (D, G)

“La Carnicería” Butcher’s Corner

Alitas de Pollo Adobadas

Chicken wings in adobo chilli glaze (D, G, E)

Chorizo Asado

Grilled spicy chorizo sausage with lime crema (P, D, E)

“Mercado de Mariscos” Seafood Market

Ostiones Asados

Grilled oysters with chilli butter (S, D, G)

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

Menu

THE OCEAN TERRACE

R3450 per adult and R2450 per child under 12 years

Fiesta Mexicana Family Style Botanas Ceviche de Camarón

Fresh prawns cured in lime juice with tomato, cucumber, pineapple, radish and jalapeño (S, D)

Mini Tostadas de Atún

Seared tuna and tuna tartare, avocado and sesame with crisp mini tostadas (D, G)

Queso Fundido con Chorizo

Melted three cheese dip with spiced pork chorizo, served with warm flour tortillas (P, D, G, E)

Empanaditas de Pollo

Empanadas filled with spiced chicken, served with roasted tomato salsa (D, G, E)

Chiles Jalapeños Rellenos

Jalapeño poppers with cream cheese, aged Cheddar cheese and herbs (V, D, G, E)

La Mazorca Picante

Grilled corn brushed with ancho chilli butter, crumbled queso fresco, paprika and lime. (V, D, G)

Buffet Mains

Caldo de Marico fideos - tomato seafood soup with prawns, crab, mussels and clams (S, G)

Pollo con mole poblano - chicken thighs braised in spiced chocolate and chilli sauce (D, N, E)

Carne asada - chargrilled Chalmar beef fillet with chimichurri verde (G)

Cochinita pibil Yucatán - slow roast pork belly with pickled red onions (P, D)

Pescado zarandeado - chilli marinated red snapper and prawns cooked on the Josper (D, G, E)

Birria - pulled lamb shank with salsa and fresh coriander (D, G)

Chiles rellenos - stuffed poblano peppers with beans and corn (V, D, G)

Elotes asados - grilled sweet corn with queso fresco, lime and tajin chilli blend (V, D)

Arroz rojo Mexicano - long grain rice with cumin and tomato sofrito (VG)

Frijoles refritos - refried beans with chilli and lime (VG)

Puré de camote y plátano - sweet potato and plantain purée (V, D)

Verduras de temporada a la parrilla - chargrilled seasonal vegetables (VG)

Carvery

Barbacoa de cordero - leg of lamb with ancho chilli jus (D)

Carnitas de cerdo ahumadas - smoked pork glazed with pineapple molasses (P, D)

Carne de res a la barbacoa - slow-braised beef short rib with jus (D)

Pescado entero a la talla - whole grilled salmon with red adobo and lime (S, D)

Dessert

Buffet set up for all guests in The Palm Court

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Menu

THE GRILL ROOM

R3950 PER ADULT. REGRET, NO CHILDREN

Family Style Botanas

Tableside Guacamole

Avocado crushed with lime, coriander, jalapeño and roasted corn with tortilla chips (V, D, G)

Wagyu Tartare Tostadas

Cru Beluga caviar, black truffle, quail egg (D, G, E)

Ceviche de Langosta

Lobster medallions, lime, red onion, Chile de árbol, salsa verde, coriander (S, D, G, E)

King Crab Tacos

Handmade corn tortilla, citrus crema, hibiscus salt, pickled radish (S, D, G, E, A)

Empanaditas de Pato

Duck confit, smoked tomato salsa, queso fresco, pickled shallots (D, G, E)

Appetizers

Quail en Nogada

Stuffed deboned quail, walnut, foie gras, onion, sage, pomegranate (D, N, G, E)

OR

Octopus al Pastor

Charred octopus, chorizo, burnt chilli adobo, compressed pineapple, pickled red onion, coriander, chilli (S, P, G, A)

Fish

Huachinango a la Veracruzana

Red snapper, Arroz rojo Mexicano “risotto”, tomato sofrito, capers, olives, roasted pepper, oregano (D, G)

Palate Cleanser

Margarita Popsicle

Tequila blanco, lime, sea salt, candied citrus zest (V, A)

Entrées

Solomillo de Wagyu con Trufa

Wagyu beef filet mignon, beef cheek & potato millefeuille, black truffle, green asparagus, charred baby corn, demi-glace (D, E, A)

OR

Silla de Cordero

Lamb saddle, pressed lamb shoulder, cabbage, carrot fondant, roasted shallot, gremolata, lamb jus (D, G, E)

Guéridon Service

Cochinillo Asado

Suckling pig, apple, tenderstem, salsa verde, crispy chicharrón crackling (P, D)

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THE PALM COURT

DESSERT BUFFET SET UP FOR ALL GUESTS IN THE PALM COURT

Palm Court Cheese & Charcuterie Table

Cheese Selection (V, D, N, G, E)

Wookey Hole cloth rinded Cheddar | Kwaito Gouda | Bokmakiri soft goat's milk | 4-month aged Cheddar | Vacchino Romano | Truffle Brie | Ash-ripened goat's milk | Roquefort

Served with

Mexican pan dulce | Corn tostadas | Seeded flatbreads
Fresh seasonal fruit | Guava paste | Chilli jam | House preserves (V, G)

Charcuterie

Chorizo (P) | Serrano ham (P) | Coppa (P) | Springbok carpaccio
Pâté with chipotle (D, N)
Pickled vegetables (VG) | Jalapeños (VG) | Pickled onions (VG) | Marinated artichokes and olives (VG)

Served with

Refried black bean hummus (VG) | Red chilli hummus (VG)
Pumpkin seed hummus (VG, N) | Pumpkin seed and roasted tomato dip (VG, N)
Guacamole with pomegranate (VG) | Warm cheese dip (V, D)
Crispy tortilla chips (VG, G) | Spiced lavash (VG, G) | Red pepper hummus (VG)
Beetroot hummus (VG) | Herbed pesto (V, N) | Baba ghanoush (VG)

Palm Court Sweet Fiesta Table

Tres leches cake with evaporated milk, condensed milk and whipped cream (V, D, E, G)
Churros dusted in cinnamon sugar served with hot chocolate sauce (V, D, E, G)
Sopapilla cheesecake bars layered with Philadelphia cream cheese (V, D, E, G)
Tequila chocolate mousse verrine with rich dark chocolate mousse and passion fruit cream (V, D, E, G, A)
Dulce de leche éclairs with caramel, honeycomb and gold chocolate (V, D, E, G)
Mini Margarita meringue pies with lime, orange and tequila Swiss meringue (V, D, E, G, A)
RumChata cupcakes rum, cinnamon and vanilla sponge cupcakes (V, D, E, G, A)
Sweet tacos crisp shells filled with strawberries, chantilly cream and chocolate ganache (V, D, E, G)
Flan Mexicano silky finish with caramelised sugar and orange zest (V, D, E)

“Arroz con leche” creamy rice pudding with cinnamon
and condensed milk (V, D, E)
Macaron “Piñata” with pineapple, lime, chilli-chocolate and
passion fruit filling (V, D, E, G, N)
Croquembouche with Kahlúa-filled choux puffs with
spun sugar and gold (V, D, E, G, A)
Chilli dark chocolate brownies (V, D, E, G)
Seasonal sliced fruit fresh selection (VG)

Mexican Flaming Crêpe (V, D, G, N)
“Fiesta de Fuego” FLAMING CREPES

Flambéed with tequila, filled with caramel cream
and roasted pineapple (V, D, G, E, A)

Soft Serve Ice-Cream (V, D, E)

Served with

Caramelised bananas with cinnamon and rum (V, D, A) | Mexican chocolate
sauce (V, D) | Chilli caramel (VG) | Chilli honey (V)
Cinnamon whipped cream (V, D) | Whipped rice milk (VG)
Berry compôte (VG) | Candied mango (VG)
Guava paste (VG) | Chilli (VG) | Tamarind (VG)
Toasted pumpkin seeds (VG) | Candied pecans (VG, N)
Spiced hazelnut praline (VG, N)
Assorted sweets, sauces and toppings (V, D, N)

Served in the Oyster Bar

Midnight Macaron & Bonbon Trolley (V, D, N, G, E)
&
A Glass of Bubbly (A)

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