

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

SPRINGBOK CARPACCIO (D)(G)

Blackberry, Shimeji textures, mustard, huguenot, avocado mousseline, red veined sorrel

6 NELSON MANDELA BAY OYSTERS (S)

Served fresh with lemon, Mignonette, tabasco

BISTRO FILLET 100G (D)(G)

Silent Valley Wagyu, Szechuan pepper, sweet potato, Foraged herbs

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

CATCH OF THE DAY (S)(D)(A)

Aged Acquerello risotto, wakame, preserved lemon, mussels, calamari, green apple, oyster leaf, light ocean foam

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

Red quinoa, edamame, sultanas, green beans, peaches, king oyster mushroom

TO FINISH

MALVA PUDDING (V)(D)(N)

Corn flakes Ice-cream, crème anglaise, orange

TEXTURES OF CHOCOLATE (V)(D)(N)

Hazelnut, chocolate torte, cocoa crisp, cookies and cream Ice-cream



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.