



The Oyster Box

CHRISTMAS 2025

AT THE OYSTER BOX

CHRISTMAS EVE

Festivities get off to a stylish start on the 24th December, with a Christmas Eve Dinner in The Grill Room, where you will be welcomed by the exceptional Grill Room team. A sophisticated six-course Festive Menu, with live music, promises to be a memorable start to the celebrations.

CHRISTMAS DAY

Both dining venues will be offering festive feasts on Christmas Day with live music by Durban's top entertainers. Cocktails on arrival and menus to excite and tantalise the taste buds, will have you feeling merry and festive all afternoon long.

We look forward to celebrating with you!

OYSTERBOXHOTEL.COM

CHRISTMAS EVE DINNER

THE GRILL ROOM

R3200 per person, regret no children

ARRIVAL CHRISTMAS COCKTAIL

ARTISANAL BREAD

BLACK SESAME SOURDOUGH AND PAIN D'ÉPICE

Whipped Brie butter, mulled wine gel, caramelised onion (V, D, G, A)

AMUSE BOUCHE

CAVIAR AND LOBSTER MILLEFEUILLE

Potato, crème fraîche, Cru Beluga caviar, chive blossom (D, G, E)

PRE-APPETIZER

ALASKAN KING CRAB

Kalamansi cannelloni, remoulade, apple, fennel,
wakame, dill, foraged herbs (S, D, E)

APPETIZER

SILENT VALLEY WAGYU CARPACCIO

Black truffle, blackberry, bone marrow aioli,
Shimeji, Parmigiana Reggiano, arugula (D, G, N, E)

FISH ENTRÉE

EUROPEAN SEA BASS

Potato, peas, mange tout, asparagus, preserved lemon beurre blanc (D, A)

PALETTE CLEANSER

Lychee and Champagne sorbet with hibiscus (V, A)

ENTRÉE

TURKEY, TURKEY, TURKEY

Turkey roulade, turkey strudel, turkey stuffing, pomme purée,
exotic mushrooms, chestnut purée, broccolini, hazelnut, gravy (D, G, N)
OR

MINT CRUSTED KAROO LAMB RACK

"Lamb sausage roll", potato pavé, confit garlic purée, rainbow carrots,
charred leeks, pickled red onion (D, G, A)
OR

MAPLE GLAZED GAMMON

Parsnip and cashew purée, butternut fondant, braaied pineapple,
Brussels sprouts, sage, jus (P, D, N, A)

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.

PRE-DESSERT

DARK CHOCOLATE AND HAZELNUT BAUBLE

Salted caramel, coffee crèmeux, gold (V, D, G, N, E)

DESSERT

SPICED CHRISTMAS PUDDING SOUFFLÉ

White chocolate, cranberry, eggnog ice cream (V, D, G, E)

CHEESE

BUSH HILL & EUROPEAN CHEESE SELECTION

4 Month aged Cheddar, Vacchino Romano,
truffle Brie, ash-ripened goat, Roquefort,
artisanal crackers, port-infused preserves, honeycomb, roasted macadamia (V, D, G, N)

CAFÉ GOURMAND"

Your favourite coffee served with a selection of Mignardise (V, D, G, N)

TAKE HOME COOKIES FOR SANTA (V, D, G, E)

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CHRISTMAS DAY LUNCH

THE GRILL ROOM

R3200 per person, R2200 for children under 12years

ARRIVAL BUBBLY

&

NELSON MANDELA BAY OYSTER WITH CHAMPAGNE AND CUCUMBER (S, A)

ARTISANAL BREAD

CHERRY AND PISTACHIO BRIOCHE WREATH

Whipped cinnamon butter, spiced pear chutney, dukkah (V, D, G, N, E)

AMUSE BOUCHE

QUAIL SCOTCH EGG

Cru Beluga caviar (G, D, E)

PRE-APPETIZER

FOIE GRAS TORCHON

Mulled wine, gingerbread, walnut (D, G, N, E)

APPETIZER

SEARED SCALLOP WITH CHESTNUT VELOUTÉ

Fresh Black Truffle, cauliflower, beurre noisette, sage (S, D)

PALETTE CLEANSER

Naartjie and Rooibos sorbet with hibiscus (V)

PLATED ENTRÉE

SILENT VALLEY WAGYU BEEF FILLET

Duck fat potato pavé, watercress purée, porcini crème, asparagus, baby carrots, confit shallot, sauce Périgueux (D, G, A)

GUÉRIDON TROLLEY SERVICE

Salt Baked Norwegian Salmon with Saffron and Roe Beurre Blanc (D, A, E)
Honey Glazed Gammon with Cherries, Pineapple and Apple Sauce (P, D, A, E)
Herb Roasted Turkey with Pan Jus and Cranberry Sauce (D, G, E)
Crown Roast of Karoo Lamb with Mint Jelly (D, E)

Accompaniments

Chestnut and Apricot Stuffing (D, N, G, E)
Roasted Brussels Sprouts with Pancetta and Pecan Nuts (P, D, N, E)
Seasonal Vegetables with Vanilla & Nutmeg (V, D)
Duck Fat Roast Potatoes with Thyme (D)
Butternut Fondant with Sage (V, D)

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PRE-DESSERT

BLACK FOREST ENTREMET

Sour cherry, dark chocolate, Kirshwasser (V, D, G, A)

DESSERT

STEAMED CHRISTMAS PUDDING

Brandy, crème anglaise, Madagascan vanilla ice cream, ginger (V, D, G, E, N, A)

CHEESE

BUSH HILL CHEESE, KWA-ZULU NATAL

La Grande Roue, 4 month aged Cheddar, Vacchino Romano
artisanal crackers, port-infused preserves, honeycomb, roasted macadamia
(V)(D)(N)(G)

CAFÉ GOURMAND"

Your favourite coffee served with a selection of Mignardise (V, D, G, N)

TAKE HOME MINI ICED CHRISTMAS CAKE (V, D, G, E, N, A)

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CHRISTMAS DAY LUNCH

THE OCEAN TERRACE

R2950 per person, R1950 for children under 12years

ARTISANAL BREAD & BUTTER

CANDY APPLE BRIOCHE

Whipped Madagascan vanilla beurre noisette (V, D, G)

APPETIZERS

LOBSTER WREATH

Marinated lobster medallions, radish, cucumber, citrus, avocado, Cru Royale caviar, foraged herbs (S, D, G, E)

OR

BURRATA & BEETROOT CARPACCIO

Blackberry, hazelnut, Madagascan vanilla, melbe, red vein sorrel (V, D, G, N)

HOT BUFFET MAINS

- Seared salmon fillets with dill and Champagne velouté (D, A)
- Cape Malay kingklip with prawn tails and almond (S, D, N)
- Crispy porchetta with fennel, apple and calvados jus (P, D, G, A)
- Venison bourguignon with Allesverloren Port and sage (D, G, A)
- Braised red cabbage with cinnamon, cassis and apple (V, D)
- Exotic mushroom, roast butternut and sage lasagne (V, D, G, E)
- Cauliflower cheese with black truffle and Parmesan crust (D, G, E)
- Gingerbread glazed baby carrots, parsnips and Brussels sprouts (V, D, G)
- Creamed spinach with mascarpone and nutmeg (V, D)
- Sweet potato purée with torched Swiss meringue (V, D, E)
- Pearl couscous with dried fruit and sauce vierge (D, G, E)
- Aubergine saffron pilaf rice with spring onion (V, N)
- Crispy duck fat roast potatoes (D)

CARVERY SELECTION

Whole Roast Christmas Turkey

Served with dried fruit stuffing and au jus (D, G, N)

Josper Grilled Prime Rib

Served with Bordeaux jus (D, A)

Rosemary and Garlic Crusted Crown of Lamb

Served with lamb jus and mint sauce (D, G)

Pecking Duck with Szechuan Pepper

Plum and port chutney (D, A)

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FESTIVE DESSERT TABLE

Bûche de Noël with chocolate cream, French meringue and seasonal fresh berries (V, D, G, E)
Sherry trifle verrine with raspberry gelée, crème diplomat, strawberries and Amarena cherries (V, D, G, E, A))
Macaron tower with Italian macarons in peppermint, ginger & cherry (V, D, G, N, E)
Candy cane croquembouche with crème diplomat and milk chocolate (V, D, G, E)
Black Forest verrine with Kirsch, Amarena cherries and chantilly cream (V, D, G, E, A)
Eggnog crème brûlée with cinnamon, nutmeg, brandy and Madagascan vanilla (V, D, E, A)
Cherry and white chocolate lamingtons with fresh coconut (V, D, G, E)
Fruit mince pies in pâte sablée with candied citrus peel and cinnamon (V, D, G, E)
Ombre layered petits fours with passion fruit (V, D, G, E)
Cherry and almond mini pavlova with berry gel and gold (V, D, E)
Ginger and orange ombre layered petits fours with violas (V, D, G, E)
Peanut butter délice with chocolate crémeux & chocolate brownies (V, D, G, N, E)
Marbled chocolate mousse (V, D, E)
Date and brandy pudding with soft whipped cream (V, D, G, N, E, A)
Christmas pudding with crème anglaise (V, D, G, N, E)
Fresh seasonal fruit selection (VG)

SANTA'S ICE-CREAM SUNDAE STATION

SERVED WITH

Fabbri Amarena cherries | Fabbri candied ginger | Fabbri strawberries
Hazelnut syrup | Chocolate syrup | Caramel syrup | | Maple syrup | Honey
Chantilly whipped cream | Chocolate whipped cream
Berry compôte | Artisanal marshmallows | Candy canes | Gingerbread (V, D, G, E, N, A)

FESTIVE CHEESE TABLE

Fairview White Rock with Cranberry | 4 Month Aged Cheddar
Bush Hill Brie | Vacchino Ramano| Cremblue
Bush Hill Camembert | Cumin Boerenkaas
Belnori Goats Cheese (V)(D)(A)

SERVED WITH

Artisanal Bread | Assorted Crackers | Seasonal Homemade Preserves | Watermelon Konfyt | Allesverloren Port
Chutney | Grapes | Fresh Berries | Dried Fruit| Fresh Honeycomb| Pistachio Nuts| Roasted Macadamia
(V)(D)(G)(N)(A)

MACARON & BONBON TROLLEY

Peppermint Macarons |Ginger Macarons | Cherry Macarons
Pistachio Praline Bonbons | Malva Pudding Bonbon | Cranberry Pâte de Fruits | Golden Hazelnut
Chocolate Truffles (V, D, N, G, E)

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