



The Oyster Box

MARDI GRAS *Masquerade* PARTY

31 DECEMBER 2024

18h30 FOR 19h00

Dress code: Mardi Gras

THE OCEAN TERRACE

R2950 per adult and R1950 per child under 12 years

THE GRILL ROOM

R3450 per adult. Regret no children.

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



The Oyster Box

Porte Cochère & Hotel lobby

On arrival live "Street" Food & "Street Speakeasy" stations

ROYAL STREET

Oyster Rockefeller

Nelson Mandela Bay oysters | spinach | Parmigiano Reggiano | zest
(S)(D)(G)

CANAL STREET

Crab Hush Puppies

Natal crab | cornmeal | buttermilk | Sauce Remoulade
(S)(D)(G)

FRENCHMAN STREET

Savoury Beignets

Black pepper | Gruyère | Sauce Mornay
(V)(G)

ST. CHARLES AVENUE

Lobster Po'Boy

(S)(D)(G)

Pulled Pork Po'Boy

(P)(D)(G)

Crumbed Mushroom Po'Boy

(V)(D)(G)

Mini baguette | sweet fried pickles | slow roast tomato
Romaine lettuce | Créole aioli

V-VEGETARIAN | VG-VEGAN | D-DAIRY | S-SHELLFISH | N-NUTS
P-PORK | G-GLUTEN



The Oyster Box

Ocean Terrace Menu

R2950 per adult and R1950 per child under 12 years

APPETIZER

Sharing Platters

Cajun Seafood "Boil" (S)(D)

King Prawns | crayfish | Saldanha Bay Mussels | Nelson Mandela Bay oysters | clams | Natal Crab

Served with

Sauce romesco | aioli | harissa | oregano and lemon butter
Green goddess dressing

Hot crayfish dip served with toasted French baguette (S)(G)(D)

Sweet corn fritters (V)(G)

Southern fried okra (V)(G)

MAINS

Créole crab cakes with Louisiana sweet chilli dipping sauce (S)(D)

Boudin croquettes served with shrimp remoulade (P)(G)(D)

New Orleans jambalaya with Andouille sausage (P)(D)

Smokey Cajun crayfish Étouffée (S)(G)(D)

Beef grillades with almonds (N)

Blackened catfish (D)

Louisiana Créole chicken thighs (G)(D)

Mississippi vegan gumbo (VG)

SIDES

Red beans and long grain rice (V)(G)(D)

Creamy southern grits with crème fraîche (V)(D)

Maque choux with bacon, peppers, corn, celery, okra and onion (P)(D)

Gnocchi with baby spinach, zucchini and sundried tomatoes (G)(D)(N)

Sweet potato biscuits with gravy (G)(D)

Fried green tomatoes (VG)

Seasonal vegetables (VG)

CARVERY STATION

Smoked pork shoulder with pineapple molasses (P)(D)

Barbecued Créole-style leg of lamb (G)(D)

DESSERT & CHEESE
CELEBRATION MARDI GRAS TABLE

Cheese Selection (V)(D)(N)(G)
Colby Jack | Smoked Swiss | La Grande Roue | Cambrieni
Aged Cheddar | Vacchino Romano | Capricious
Served with
Artisanal breads | rice crackers | multi seed crisps | assorted crackers
seasonal sliced fruit | fig preserve | seasonal homemade preserve

ARTISANAL CHARCUTERIE & MEZZE
Cold meats selection (P) | Pâtés (N)(D) | Marinated artichokes and olives (VG)
Red pepper hummus (VG) | Beetroot hummus (VG)
Herbed pesto (V)(N) | Baba ghanoush (VG) | Tzatziki (V)(D)
Lavash (V) | Grissini sticks (V)

SWEET TREATS
Mardi Gras king cake with caramel crunch (V)(D)(G)
Banana Foster panna cotta (V)(D)(A)
Rum and raisin crème brûlée (V)(D)(A)
Sweet potato pie (V)(D)(G)
Salted caramel chocolate walnut tarts (V)(D)(G)(N)
Pączki filled with cherry jam (V)(D)(G)
Pecan pie squares (V)(D)(G)
Hazelnut & marshmallow eclairs (V)(D)(G)
Banana and hazelnut pain perdu pudding (V)(D)(G)

LIVE SUNDAE & BEIGNET STATION
(V)(D)(G)(N)
Served with
Banana Foster compote | Fabbri Amarena cherries | Fabbri candied ginger | Fabbri strawberries
Hazelnut syrup | Chocolate syrup | Caramel syrup | Maple syrup | Honey | Chantilly whipped cream
Chocolate whipped cream | Berry compote | Assorted sweets and toppings | Ice cream (V)(D)



"CAFÉ GOURMAND"
Your favourite coffee served with a selection of mignardise
Bourbon couverture truffles (V)(D)(A)
Chocolate moon pies (V)(D)(G)
Bourbon pecan pralines (V)(D)(N)(A)

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The Oyster Box

Grill Room Menu

R3450 per adult. Regret no children.

COLD APPETIZER - SHARING

Chilled Seafood Tower

Cape Rock Lobster | King Prawns | crayfish | langoustines
Saldanha Bay mussels | Nelson Mandela Bay oysters | Alaskan King crab legs

Served with

Fresh lemon | Champagne Mignonette | Sauce romesco | garlic aioli | harissa
lemon butter | Green goddess dressing | Tabasco

Smoked Salmon Pâté
Crispy French baguette
Rye Melba
(S)(G)(D)

HOT APPETIZERS

Cajun Spiced Duck Magret

Sous vide duck breast | port braised red cabbage
broccolini | celeriac | blackberry | cajun spiced jus
(D)(P)(A)

OR

New Orleans Style Quail Ballotine

Jambalaya-style pearl barley risotto
quail lollipop, breast and egg | fermented corn
pistachio | quail jus
(D)(G)(A)

OR

Créole Leg of Lamb Ragù

Butternut pappardelle | black winter truffle | confit duck egg yolk
Parmigiano Reggiano espuma | gold leaf
(D)(G)(A)

PALATE CLEANSER
Champagne Popsicle
(A)

ENTRÉES

Créole Spiced Wagyu Beef
Thyme and confit garlic Wagyu prime rib | potato pavé | asparagus
truffle savoy | tomatoes | arugula | Sauce Périgueux
(D)(A)

OR

Blackened Dover Sole
Herbed farce | pomme purée | peas | lettuce | bacon | mint
foraged herbs | beurre noisette | lemon oil
(D)(P)(G)

GUÉRIDON SERVICE
Bourbon Glazed Suckling Pig

Served with
Bacon-wrapped stuffing terrine | orange glazed carrots and turnips | sweet potato fondant
cashew and turnip purée | crackling | Louisiana mustard Au Jus
(P)(D)(N)

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Lavash (V) | Grissini Sticks (V)





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Assorted sweets and toppings
Ice cream (V)(D)

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Your favourite coffee served with a selection of mignardise
Bourbon couverture bark (V)(D)(A)
Chocolate moon pies (V)(D)(G)
Bourbon pecan pralines (V)(D)(N)(A)

TAKE HOME CHOCOLATE TRUFFLES

(V)(D)

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