

THE GRILL ROOM

THE OYSTER BOX

Among the illustrious legends of The Oyster Box, the Grill Room Restaurant shines brightly as a culinary gem. Under the direction of Executive Chef Daniel Payne and his passionate team, the menu presents an exquisite fusion of timeless classics infused with a contemporary and seasonal flair. Each dish is thoughtfully crafted to celebrate fresh, local ingredients, ensuring a dining experience that is both sophisticated and reflective of the changing seasons; a celebration of exquisite flavors, meticulously crafted to elevate the dining experience into a realm of global sophistication and elegance.

STARTERS

BEETROOT CEVICHE (VG, N) Textures of beetroot, fermented tofu, avocado, mustard greens, walnut, exotic mushrooms	165
CAVIAR AND STEAK TARTARE (D, G) Black Angus beef, roasted bone marrow, aioli, Cru Royal caviar, capers, red onion, chives, radish	245
SALMON & TUNA CRUDO (A, G) Kombu, cucumber salsa, green papaya, sesame, yuzu, spring onion, red onion, zest, miso	235
SPRINGBOK CARPACCIO (D, G) Blackberry, shimeji textures, mustard, Heugnot, avocado mousseline, red sorrel	225
CRAYFISH ZOODLE SALAD (S) Raw zucchini noodles, crayfish medallions, mango salsa verde, lime, coriander	350
NELSON MANDELA BAY OYSTERS (S) Served fresh with lemon and Tabasco	6/250
GRILLED PRAWN & ASPARAGUS (S, D, A) L1 Argentinian prawns, mild curry velouté, charred asparagus spears, roe	295
LANGOUSTINE RISOTTO (S, D, G, A) Aged Acquerello risotto, saffron fennel, sea vegetables	225
LOBSTER BISQUE (S, D, A) Natal Crab Tortellini, Sherry, Tarragon Fennel, Saffron rouille	295
BISTRO FILLET 150G (S, D, G) Silent Valley Wagyu, Szechuan pepper, sweet potato, foraged herbs	285
KROON DUCK CONFIT TERRINE (D, A) Compressed deboned thighs, hoisin asparagus, apricot, radish	260
BRAAI'ED CAULIFLOWER STEAK (VG, N) Harissa cauliflower, cauliflower, kale, hazelnut, red pepper romesco, coriander	195

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.

SIGNATURE GRILL SELECTION

Freshly prepared on our Jospier Grill

32 DAY AGED CHALMAR SIRLOIN 300G	365
32 DAY AGED CHALMAR RIB EYE 350G	415
BLACK ANGUS BEEF FILLET	450
BLACK ANGUS BEEF SIRLOIN 300G	485
SILENT VALLEY WAGYU RIB EYE 350G	1295
SILENT VALLEY WAGYU FILLET 300G	1395

Served with smoked bone marrow pomme purée, seasonal green vegetables, slow roast vine tomatoes, onion soubise, Madeira demi-glace (D, G, A)

As an extra

BRAAI'ED L1 PRAWN	95
BRAAI 'ED CRAYFISH TAIL	395

ENTRÈES

DUCK MAGRET (D, G, N, A) Cured and aged duck breast, Moroccan spiced pearl couscous, red cabbage, wild berries spiced jus, nasturtium	395	WEST COAST SOLE BALLOTINE (S, D, N) Crab farce, tarragon crumb, pomme purée pine nut crème purée, broccolini, sauce vierge	380
CHICKEN Tournedos Rossini (D, A) Black truffle, foie gras, brioche, exotic mushrooms tenderstem, chicken velouté, sauce périgieux	395	NORWEGIAN SALMON (D, A) Seasonal green vegetables, hasselback new potatoes herbed pesto, pickled red onion, citrus beurre blanc	450
PORK BELLY (P, D, A) Pulled pork cheek, Shaoxing pineapple turnip and cashew purée, bok choy, sesame	380	CATCH OF THE DAY (S, D, A) Aged Acquerello risotto, wakame, preserved lemon, mussels, calamari, green apple, oyster leaf light ocean foam	425
CHALMAR BEEF WELLINGTON (D, G) Duck fat potato pavé, watercress, crème purée asparagus velouté of cep, Sauce Périgieux *Please allow 20 minutes for preparation	465	CAPE MALAY BRAAI'ED TOFU (V, D) Red quinoa, edamame, sultanas, green beans peaches, king oyster mushroom	245
KAROO LAMB (A, N) Oak smoked French trimmed lamb loin, Pressed lamb belly Spinach, aubergine fondant, hazelnut spiced au Jus	425		

LE GUÉRIDON SERVICE

STEAK DIANE (D, A) Champignon, brandy, jus, pea purée, Duchess potato	495
SEAFOOD PLATTER (S, D, G, A) (SERVES 2) 2 baby crayfish, 20 prawns, 360g salmon, 200g calamari, Mussel Mouclade, lemon infused jasmine rice, garlic butter *Please allow 50 minutes for preparation	2900

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