

## GRILL ROOM MENU

When it comes to the legends associated with The Oyster Box, one of its finest gems is the celebrated Grill Room Restaurant. With our 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.

### STARTERS

#### Oysters Beatrice Royale 270

Aged Cheddar Mornay, flamed Mozambican prawns, charred lime

#### Prawn and Lobster Cocktail 320

Chilled lobster and prawns, Marie Rose sauce, crisp iceberg, fresh lemon

#### Seafood Chowder 260

Salmon, kingklip, mussels, Pernod cream, potato, dill

#### Crusted Seabass 270

Herbed potato crust, spring peas, mint oil, buttermilk veloute, pea shoots

#### Braised Oxtail Ravioli 220

Cauliflower purée, sautéed spinach, oxtail jus

#### Asian Fillet Steak 240

Chilli daikon, ponzu sauce, poached pear, tomato relish

#### Garlic-Braised Mushrooms (vg) 190

Compressed wild mushrooms, fresh avocado, red pepper coulis

#### Green Asparagus (vg) 190

Arugula couscous, avocado, herb pesto, mint, black coral tuille

### LARGE SALADS AND PLANT-BASED

#### Josper Grilled Vegetable Salad (vg) 270

Pumpkin seeds, Sherry vinegar and rapeseed emulsion

#### Quinoa Salsa Salad (v) 240

Cucumber, spring onion, peppers, diced pineapple, lime and mint dressing

#### Italian Burrata 290

Burrata cheese, avocado, charred young tomatoes, sourdough toast, olive oil

#### Wood-Roasted Eggplant (v) 220

Pumpkin seeds, goat's cheese, burnt butter dressing, crisp flatbread

### MAIN COURSE

#### Caesar Salmon 340

Seared Norwegian Salmon, pepper ratatouille, crisp Parmesan, Cos lettuce, garlic croutons

#### Crayfish and Fillet 590

Russet potato, wild mushroom, smoked corn béarnaise, cucumber and melon

#### Bengali Seafood Curry 490

Linefish, prawns, mussels, ginger, chilli, coconut, Basmati rice, roti

#### Slow-Cooked Pork 290

Rum, orange and chilli glaze, sable pork pie, compressed cucumber, Marchand de Vin sauce

#### Duck Cottage Pie 320

Ground duck, tomato, brunoise vegetables, pommes purée, thyme and sage jus

#### Parmesan Ravioli (v) 240

Truffle butter cream, shaved asparagus, watercress pesto

 Denotes a favourite signature dish of Mrs T, our Founder and President | (v) vegetarian | (vg) vegan

This menu is subject to change without notice. Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.



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### JOSPER GRILL

Freshly prepared on our Josper Grill. All dishes served with butternut, young tomato and micro green salad.

#### 21 Day Aged Sirloin Steak 320

Paprika and parsley butter

#### Fillet Steak 350

Braised oxtail, bone marrow

#### Silent Valley Waygu 590

Tempered black garlic butter

#### Barnsley Lamb Chop 350

Minted pea and butter purée

#### Market Fish 340

Anchovy and caper butter

#### Petit Poussin 260

Chilli and lime butter

### THE GRILL SIGNATURES

#### Chateaubriand (Serves Two) 690

Beef fillet, leeks, mushrooms, potato, sesame béarnaise, pan jus

#### Oyster Steak Diane 390

Brown mushroom and brandy jus, pea purée, duchess potatoes

#### Seafood Platter (Serves Two) 2900

50 minutes preparation time

2 baby crayfish, 20 prawns, 250g linefish (SASSI approved), 200g calamari, 10 local mussels, prawn curry, lemon infused Jasmine rice, burnt lemon, lemon butter, garlic butter, peri-peri sauce

### SIDES

35 each

Truffle Fries

Olive Oil Mashed Potato

Saffron-Scented Rice

Josper Grilled Carrots, Almond Pesto

Nutmeg Creamed Spinach

Petits Pois, Smoked Bacon, Cos Lettuce Macaroni and Cheese, Cauliflower and Walnut Crumble

### SAUCES

25 each

Madagascan Green Pepper Corn

Shellfish Butter

Exotic Mushroom

Bordelaise

Tikka Cream

Béarnaise

Blue Cheese Cream

Grilled Garden Vegetables

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