

Welcome Note

When it comes to the legends associated with The Oyster Box, one of its finest gems is the celebrated Grill Room Restaurant. Another is Hendry Pakiri, who has worked at the hotel for 52 years and still oversees this elegant dining room as Maître'd. With a history stretching back almost 60 years, The Grill Room has always been the epitome of style and fine dining in Durban. Under the leadership of executive chef, Kevin Joseph, the menu is an inspired combination of enduringly popular dishes, created by Bea Tollman, president and founder of the Red Carnation Hotel Collection, Signature Dishes and contemporary new creations garnered from around the world

Starters

(V) Risotto Funghi 160

Umami demi glaze, truffle risotto, truffle butter, zucchini crisps

(V) Asparagus and Ricotta 165

Charred asparagus, oven baked Ricotta cheese, micro leaves, blue cheese custard, toasted walnut sprinkle

Native Oysters Au Natural (6 oysters) 165

Parsley, garlic and lemon gremolata, red wine mignonette, toasted brioche

Flame Grilled Oysters 175

Burnt scallion butter, green garlic, mustard beads, parmesan floss

Cipollini and Parsley Prawns 180

Onion dusted, Caviar and Chardonnay cream, preserved lemon, quinoa and cashew nut brittle

Butter Poached Crayfish 195

Garden pea mousse, fresh garden salad, butter poached baby crayfish, citrus sesame dressing

McCarthy Salad 145

Chicken, bacon, beetroot, cheese, avocado pear, hardboiled egg, lettuce and tomato

Tandoori Spiced Chicken 150

Red lentil soup, crunchy potato nest, fresh mint and nut Raita, lemon pearls

Asian Duck 165

Balsamic and honey reduction, soy and chilli duck, spring onion and chive salad, nectarine Compote

Venison Carpaccio 155

Venison and Cumberland lollipop, cashew nut and Dijon mustard dressing, beetroot gel

Snail Cassoulet 140

Anchovy cream, parsley, capers, toasted brioche, burnt lemon

Hors D'oeuvres Trolley 170

An array of delectable cold hors d'oeuvres, served table style from our vintage carousel

This menu is subject to change without notice (Depending on availability of products and continuous menu changes) Please note that some menu items may contain traces of nuts and nut oils or may have been prepared alongside other products containing nuts. Should you have any specific dietary requirements please discuss this with your waitron.

Main Course

(V) Caprese Ravioli 190

Beurre Noisette butter, preserved grapes, basil gel, walnut brittle, tomato broth

Fish Pie "Avant – Garde" 250

Sustainable Line fish, parsley creamed potato, brunoise of plum tomato, capers, warm sauce tartar

Earl Grey Smoked Salmon 250

Bacon crisp, truffle risotto, parmesan tuille, white wine and cream

Seared Tuna 240

Saffron bisque, pickled white radish, soya pearls, panko crumbed mussels, blistered tomato

Whiskey Prawns 350

Jack Daniel's, garlic, red chilli flakes, cream, lemon infused Jasmin rice, burnt lime

Baby Crayfish 490

Your choice of thermidore or plain grilled, lemon infused Jasmin rice, burnt lime

Oyster Ravioli 290

Medallion of Cape crayfish, curry leaf butter, green lime pearls, Cape Salmon crisp

Chicken and Wild Mushroom Ballottine 220

Preserved figs, potato Savaron, artichoke and capsicum purée, chicken crackling, butter glazed pan jus

Five Spiced Duck a La Peach 240

Garden pea purée, French potato cake, duck babotie spring roll, roast peach and honey jus

Roast Rolled Pork 220

Confit of fennel, dry sherry sauce, bacon and red cabbage rittollo, roasted baby apple

Venison and Lamb Duo 290

Parley crusted venison fillet, Jospier grilled lamb rack, potato galette, caprese salad, truffle cream choux, sauce of lamb trotters

Dyad of Lamb 250

Crumbed braised shank, roast rack, duo of puree, shaved radish, minted potato galette, coffee butter, jus

Oyster Steak Diane 290

Oysters, flambéed medallions of beef, rich brown mushroom sauce laced with brandy, parsley buttered mash

Grilled Fillet Béarnaise 250

Bone marrow and herb crust, basil and tomato caprice, simmered peas and turnip, Beurre Noisette and sage Jus

Charcoal Grilled Chateaubriand (Serves Two) 490

Maître De carved, Charred leeks, roast baby potatoes, flamed mushrooms, sauce béarnaise, wine merchant jus

Journey to India 290

Butter chicken, traditional Natal lamb, Singaporean fish curry served with steamed Basmati, Roti and sambals

Seafood Platter (Serves Two, 50min Preparation Time) 1800

Baby crayfish, 10 baby langoustines, 10 prawns, 250g [SASSI approved] Line fish, 200g calamari, 10 local mussels, Prawn Cinglaise [Hendry's creation from 1970] Served with lemon infused Jasmin rice, burnt lime, habanero and dhanian sauce, shell fish butter, selection of chefs condiments