

OYSTERS, SPICE
& ALL THINGS NICE



ROOI

AN OYSTER AFFAIR WORTH WHISPERING ABOUT

An October rendezvous, our oyster affair is anything but ordinary. It's a cheeky celebration of Knysna's best, and they're dressed to impress: cloaked in citrus smoke, chilli marmalade, and a touch of culinary mischief.

And what's an oyster without a little sparkle? Sip sparkling companions that tickle the tongue and stir the senses.

KNYSNA OYSTERS | 195

RED EYE (S)

Chilli angel hair and toasted sesame seeds with a Bird's Eye chilli marmalade.

Paul René, Nectar Demi Sec, Robertson | 270

OR

COLD-SMOKED (S)

Fynbos and fennel with a citrus marinade.

DeMorgenzon, Chenin Blanc Brut, Stellenbosch | 160

OR

ROOI STYLE (S)

Spekboom and chokka tentacles with raspberry-mignonette pearls and coconut chilli dressing.

Silverthorn, The Genie Rosé, Robertson | 360

OR

JOSPER-BAKED (A · S)

Grapefruit and chives with a white wine and lemon espuma.

Pieter Ferreira, Blanc de Blanc Brut, Western Cape | 530

MAINS

These are a bold nod to the Cape's spice-swept heritage – smoky, sultry, and unapologetically aromatic. Each dish is paired with obscure cultivars that surprise the palate.

CAPE SEAFOOD CURRY (A · S)

Crispy masala onion and basmati rice with a charred pineapple slaai.

Delheim Gewuztraminwer, Stellenbosch | 180

OR

OPEN-FLAME MALAY-SPICED CHICKEN (G)

Bo-Kaap aubergine curry, charred broccoli, pickled onion, coriander yoghurt served on an open roti.

Kara Tara, Pinot Noir, Stellenbosch | 205

OR

WEST COAST SALDANHA MUSSEL POTJIE (G · S)

Creamy smoked red pepper sauce, winkel potbroodjie with an apricot and sultan jam.

Rijks Private Cellar Chenin, Tulbagh | 215

OR

MASALA PUMPKIN WEDGES (VG)

Curried sweet potato purée, charred sprouts, fermented carrot.

Paul Cluver, Riesling, Elgin | 140

DESSERT

This isn't your ouma's sago – it's a reimagined cult favourite, crisped with vermicelli and cooled with cinnamon-spiced ice cream.

SAGO PUDDING

Crispy vermicelli, cinnamon-spiced ice cream.

Thelema, Vin De Hel Muscal, Stellenbosch | 185

A-ALCOHOL · G-GLUTEN · N-NUTS · P-PORK · S-SHELLFISH · V-VEGETARIAN · VG-VEGAN

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area. Menu prices are quoted in ZAR, inclusive of 15% VAT.

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