

# Queens Grill

## Lunch

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### APPETISERS

Crispy Whitebait and Thai Salad  
Spiced tartare sauce

York Ham Terrine  
Homemade piccalilli and grain mustard vinaigrette

Mulligatawny Soup ✓

Vegetable Crudités  
Sumac yoghurt, pistachio and kale syrup ✓ 🌱

Cold Meats\*  
A selection of cold meats is always available

### SALAD AND SANDWICH OF THE DAY

Crispy Prosciutto and Melon Salad  
Herb dressing 🌱

Philadelphia Cheese and Steak\* Sandwich  
French fries

🌱 Wellness option. 🌱 Plant-based. ✓ Vegetarian. 🌾 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.  
\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Lunch



### ENTRÉES

Poached Salmon  
New potatoes, green vegetables and warm butter sauce 🍴

Cunard Black Ale and Beef Pie  
Potato purée, peas and black ale gravy

Asian Dumplings  
Sweet chilli sauce 🍴

Seafood Pasta Bake  
Herb breadcrumbs, salad and dill oil

Roast Teriyaki Mushrooms and Broccolini  
Soba noodles 🍴

### DESSERTS

Plum and Rosemary Bakewell Tart  
Cream

Pineapple Carpaccio  
Lime, mascarpone, fresh mint and lychee 🍴

Almond Pear Torte  
Frangipane and pastry crust 🍴

Gâteau Opéra  
White coffee ice cream and caramelised peanuts

Choice of Ice Creams:  
Rum & raisin, mint chocolate chips, gin tonic sorbet, and caramel sauce

# Queens Grill

Michel Roux adds his signature style to our Gala evening menu, blending luxurious ingredients to craft these bespoke dishes

## Appetisers

### Michel Roux Signature

Filet de Maquereau Aigre - Doux  
Pomme verte, radis et miso

Pickled and Torched Mackerel  
Miso dressing, apple and red miso radish 🌱

*Cunard Sake Junmai Daignjo Genshu, Akashi - Tai, Japan (120ml) - US\$10.90*

Aubergine Grilée et Marinée  
Pomme verte, radis et miso

Grilled and Marinated Aubergine  
Miso dressing, apple and red miso radish 🌱🌱

*Ribolla Gialla, Rjgialla, Tunella, Italy (175ml) - US\$14.50*

### Ballotine of Quail

Braised button onions, smoked bacon confit and a light quail jus 🌱

Roasted Cauliflower and Pickled Grape Salad

Smoked almond granola 🌱

Smoked Salmon\* Mousse

Cured salmon, honey-soused beetroot and lemon purée 🌱

## Soups

Tuscan White Bean and Lentil 🌱🌱

Shellfish Bisque

Aged cognac

## Salads

Bulgar Wheat

Pomegranate, almonds, edamame and c 🌱🌱🌱

Classic Caesar

Garlic croutons, anchovies and shaved Parmesan

🌱 Gluten free   🌱 Plant-based   🌱 Vegetarian   🌱 Wellness option

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## Entrées

### *Michel Roux Signature*

#### Filet de Veau aux Morilles Pommes mousseline

Roast Fillet of Veal  
Cream morel and Madeira sauce 🍷

*Chardonnay, Cakebread Cellars, USA (175ml) - US\$24.00*

#### Cèleri - Rave Cuit au Four, Pommes mousseline et morilles à la crème

Baked and Seared Celeriac,  
Creamed morel sauce, mashed potato 🍷🌱

*Furmint Egy Kis, Barta Pince, Tokaji, Hungary (175ml) - US\$13.00*

#### Pork Fillet en Croûte

Baked apple, tarragon pork mince, rösti potato  
and mustard cream sauce

#### Shellfish and Leek Risotto

Shellfish and dill sauce 🍷

#### Roasted Hispi Cabbage

Smoked potato puree, gremolata and pumpkin seed 🍷🌱🌿

## Desserts

### *Michel Roux Signature*

#### Palet au Chocolat Amer

Praline & Dark Chocolate

Indulgence

*The Macallan Colour Collection 12 Years  
Old(50ml) - US\$11.50*

#### Fresh Raspberry and Lemon Dacquoise

Lemon ice 🌱

#### Prune and Armagnac Sticky Toffee Pudding

Burnt apple puree and Earl Grey cream 🍷🍷

#### Choice of Ice Creams:

Rum & raisin, mint chocolate chips, gin tonic sorbet,  
and caramel sauce

#### Cheese Trolley

A selection of artisan cheeses with  
Accoutrements

#### Baked Alaska

Flambéed morello cherries

Selection of Loose Leaf Tea and Coffee