

Queens Grill

Lunch

APPETISERS

Goat's Cheese Pissaladiere Tarts
Mixed salad and pecorino cheese salad ✓

Chilled Korean Barbecue Beef Soft Spring Roll
Peanut dressing

Brown Lentil and Vegetable Soup 🌿 ✓

Spicy Crab and Shrimp Cake
Herb tomato sauce 🌿

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Tuna and Kale Rice Salad
Sesame and soy dressing 🌿

Greek Chicken Pitta Bread
Lemon, thyme potato wedges, yoghurt and fresh leaves

🌿 Wellness option. ✓ 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

Pan Fried Barramundi
Parmentier potatoes, sautéed spinach and warm tartare sauce 🍴

Confit Duck “Cottage Pie”
Crispy breadcrumbs and green vegetables

Spaghetti Carbonara
Smoked bacon, parmesan and egg yolk*

Grilled Minute Steak*
Spanish pesto, grilled carrots and red peppers

Spiced Kung Pao Cauliflower
Pickled carrot and white radish 🍴🍴

DESSERTS

Apple and Custard Pie
Vanilla sauce

Raspberry Panna Cotta
Mixed berry compote

White Chocolate and Macadamia Nut Cookies 🍴

Egg Custard Tart
Bergamot crumble and lemon curd

Choice of Ice Creams:
Pistachio, coffee, blackcurrant sorbet, and strawberry sauce

Queens Grill

Dinner



APPETISERS

Herb Couscous Filled Aubergine
Honey and tahini dressing 

Smoked Beef Carpaccio*
Sauce vert and focaccia croutons

King Prawn Tempura
Spiced salmon cake and ponzu dressing

Ruby Grapefruit
Shaved fennel, radish and avocado  

Tequila Marinated Watermelon
Dukkah, green olive and lemon  

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Golden Beetroot and Granny Smith Apple Salad
Cider vinaigrette   

SOUPS

Roasted Sweet Potato, Ginger and Lime Soup  

Oxtail Consommé
Herb Dumplings

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

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Dinner

ENTRÉES

Veal Osso Bucco with Rosemary Jus
Spring onion, creamed potato, peas, broad beans and fine beans (d)

Salt-Roasted Duck* Breast
Leg pastilla, mille-feuille potatoes, salsify and pearl onion bordelaise, and parsnip purée

North Atlantic Roasted Sea Trout
Crushed potatoes, baby spinach and fennel velouté

Puy Lentil Croquettes
Parsnip mash, date marmalade, mushroom fricassee (v)

Caramelised Fennel Tart
Pickled blackberries, beets, sweet potato purée, fennel sauce (v)

Vegetables of the Day

DESSERTS

Lemon Bread and Butter Pudding
Crème anglaise

Caramelised White Chocolate and Saffron Cream Rose
Pistachio crumb, rose meringue and pistachio coulis

Caramelised Lemon and Quince Tart
Blackcurrant sorbet, sour pear and honey gel

Chocolate and Banana Delice
Banana jam, cocoa nibs and peanut brittle (d) (v) (n)

Choice of Ice Creams:
Pistachio, coffee, blackcurrant sorbet, and strawberry sauce

Cheese Trolley
A selection of artisan cheeses with accoutrements