

Queens Grill

Lunch

APPETISERS

Salmon Brandade
Bloody Mary jelly and toast

Crispy Goat's Cheese
Mixed green, mint and honey ✓

Tomato and Basil Soup ③ ✓

Pork Rilletes
Artisan wheat crostini, pickled mustard seeds and cherry mostarda ✦

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Persian Style Chicken and Rice Salad
Pomegranate molasses ③

Cheese and Onion Toasted Sandwich
French fries and salad ✓

✦ Wellness option. ✓ Vegetarian. ③ 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.

Queens Grill

Lunch

ENTRÉES

Baked Fillet of Cod with a Parsley Crumb
Potatoes and broccoli

Grilled Gammon with Fried Egg*
Chips, grilled tomato, pineapple and beans

Thai Beef Lettuce Wrap
Sugar snap peas, carrots and pickled radish 

Angry Shrimp Linguine
Chilli, garlic and lemon

Cep and Ricotta Cannelloni
Baby spinach and wild mushroom sauce with pangritata 

DESSERTS

Canadian Apple Pie
Crème anglaise

Dark Chocolate and Orange Mousse
Whipped cream and chocolate flakes 

Lime Pound Cake
Honey roasted berries 

Baked Cheesecake
Blueberry compote

Choice of Ice Creams
Vanilla, raspberry ripple, mango sorbet, and summer berry sauce

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

Appetisers

Michel Roux Signature

Raviolo d'Agneau, Feves et Truffes

Lamb filled Ravioli, Broad Beans & Truffle

Malbec, La Verdad, Buscado Vivo o Muerto, Argentina (175ml) - US\$25.50

Oeuf Poché aux Champignons, Sauvages et Truffes

Poached Egg with Wild Mushrooms and Truffle

Château Barrail du Blanc, Grand Cru Saint-Émilion, France (175ml) - US\$18.00

Chicken, Smoked Ham and Apricot Terrine

Tarragon mayonnaise, honey mustard dressing (GF)

Salmon Nicoise Salad

French dressing (GF) (V)

Vegan Herb Cheese Mousse

Asparagus textures and asparagus pesto (GF) (V)

Soups

Cream of Asparagus Soup (GF) (V)

Beef Consommé

Set truffle custard, herbs

Salads

Roasted Grape, Feta, Carrot, and Wild Rice Salad

Balsamic maple dressing (GF) (V) (V)

Classic Caesar

Garlic Croutons, anchovies and shaved Parmesan

(GF) Gluten free. (V) Plant-based. (V) Vegetarian. (V) Wellness option

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.

Queens Grill

Entrees

Michel Roux Signature

Pavé de Saumon, Salade Sucrine Braisée, Chorizo et Aioli

Seared Salmon, Braised Lettuce, Crispy Chorizo and Garlic

Chablis, Domaine Baudouin Millet, France (175ml) - US\$16.50

Ragoût de Fregola, Carottes, Burrata et Fèves

Ragoût of Fregola, Carrots, Burrata and Broad Beans

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

28 Day Aged USDA Chateaubriand of Beef*

Gratin potatoes and Bearnaise sauce ⑩

New England Half Split Lobster and Mornay Sauce

Parmesan pangrattato, creamed potatoes and a medley of green vegetables

Chestnut Mushroom Wellington

Chateau potato, celeriac fondants, creamed spinach and vegetarian gravy ⑦

Desserts

Michel Roux Signature

Mousse au Choclat Epicee, Fruits Secs et Piment d'Espelette

Spiced Chocolate Mousse, Dried Fruits
and Espelette Chilli

*Liriana Pedro Jimenez, Bodegas Hidalgo-La
Gitana, Sherry (75ml) - US\$15.50*

Chocolate Soufflé

Chocolate sauce

Strawberry Delice

Mascarpone and basil sorbet,
strawberrymeringues, vanilla cream

Coconut and Mango Pudding

Coconut gel and coriander ⑩ ⑦ ⑦

Choice of Ice Creams:

Vanilla, raspberry ripple,
mango sorbet, and summer berry sauce

Cheese Trolley

A selection of artisan cheeses with accompaniments

Selection of Loose-Leaf Tea and Coffee