

# Queens Grill

## Lunch

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### APPETISERS

Salt and Pepper Squid  
Garlic aioli, crispy chilli and lime

Glazed Plum Tomato Tart with Herb Blue Cheese  
Salted caramel ✓

Leek and Potato Soup 🌱 ✓

Roasted Red Beets with Smoked Beet Hummus  
Red grapefruit and pistachio dukkah 🌱 ✓

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

### SALAD AND SANDWICH OF THE DAY

Chicken and Apple Salad  
Wonton crisps and citrus dressing

Smoked Salmon\* and Cream Cheese Bagel  
Soused cucumber and new potato salad

🌱 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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### ENTRÉES

Beer Battered Catch of the Day  
Hand-cut chips, mushy peas and tartare sauce

Grilled Minute Steak\*  
Parmesan truffle fries and green leaf salad (u)

Tuna\* Poke Bowl  
Togarashi salad and avocado (u) (v)

Spinach and Ricotta Ravioli  
Tomato, basil and pine nut sauce (v)

Vegetarian Shepherd's Pie  
Buttered Savoy cabbage (v)

### DESSERTS

Sticky Toffee Pudding  
Caramel sauce and vanilla ice cream

Mango, Coconut and Ginger Fool (u)

Chocolate Espresso Roulade  
Fresh raspberries (v)

Almond and Fig Galette  
Crème fraîche

Choice of Ice Creams:  
Very cherry, vanilla, fruit sorbet, and mango 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

#### Thon Mi-Cuit

Vinaigrette au gingembre pimenté et huile de sésame

Rare Peppered Tuna\*

Spicy ginger and sesame dressing (G) (P)

*Cunard Sake Tokubetsu Junmai Genshu, Akashi-Tai, Japan (120ml) - US\$8.00*

#### Tofu Poêlé

Vinaigrette au gingembre pimenté et huile de sésame

Pepper Roasted Tofu

Spicy ginger and sesame dressing (G) (P) (V)

*Shiraz Reunion, The Lane, Australia (175ml) - US\$19.00*

#### Thai Vegetable Spring Roll

Rice noodle salad and tangy cashew sauce (V) (P)

#### Duck Pâté en Croûte

Orange salad and balsamic and date relish

#### Asparagus, Pea and Quail Egg\*

Lemon and mint dressing (G) (V)

## Soups

#### Hot Herb Vichyssoise (G) (P)

#### Clear Oxtail

Vegetables, and herb dumpling

## Salads

#### Pearl Barley and Roasted Carrot

Dil vinaigrette (V) (P)

#### Classic Caesar

Garlic croutons, anchovies and shaved Parmesan

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## Entrées

### Michel Roux Signature

#### Selle et Ris d'Agneau Rôtis, Petits légumes et jus à l'ail

Roast Saddle of Lamb and Sweetbread, Vegetable selection and lamb jus scented with garlic 🍷

*Psi, Bodegas y Vinedos Alnardo, Spain (175ml) - US\$19.00*

#### Pithivier de Betteraves et Champignons, Petits légumes et sauce parmentier aux truffes

Beetroot and Mushroom Pithivier, Vegetable selection and potato and truffle sauce 🍷

*Pinot Noir Carmel Road, USA (175ml) - US\$15.40*

#### Roast Rib of USDA Beef\*

Caramelised root vegetables, roast potatoes and red wine sauce 🍷

#### Classic Coquilles Saint-Jacques

Glazed scallops gratinated in a Gruyère sauce with creamed Maris Piper potato

#### Kale, Pear and Blue Cheese Strudel

Slow-roasted roots, apple ketchup, and tarragon soubise 🍷

## Desserts

### Michel Roux Signature

#### Soufflé aux Fruits de la Passion Glace au Chocolat Blanc

Passion Fruit Soufflé  
with White Chocolate Ice Cream

*Cunard Cellar Reserve, Barrique D'Or,  
Pacherenc du Vic-Bilh, France (75ml) - US\$11.50*

#### Iced Grand Marnier Parfait

Orange and olive oil cake,  
orange sauce, fennel ice cream 🍷

#### Rum-Roasted Pineapple

Passion fruit sorbet and crushed pistachio

#### Choice of Ice Creams:

Very cherry, vanilla, fruit sorbet, and mango sauce

#### Cheese Trolley

A selection of artisan cheeses with  
Accoutrements

#### Bitter Chocolate Crèmeux

Oat and chocolate crumbs,  
peanut espuma and soy milk sorbet

Selection of Loose-Leaf Tea and Coffee