

Queens Grill

Lunch

Appetisers

Breaded Squid Rings

Garlic aioli, crispy chilli and lime

Glazed Plum Tomato Tart

Herbed blue cheese, salted caramel 🍃

Leek and Potato Soup 🍷 🍃

Roasted Red Beets with Smoked Beet Hummus

Pink grapefruit, pistachio dukkah 🍷 🌱

Cold Meats*

A selection of cold meats is always available

Salad and Sandwich of the Day

Chicken Salad

Wonton crisps and citrus dressing

Smoked Salmon* Bagel

Cream cheese, soused cucumber, new potato salad

🌱 Wellness option. 🍷 Plant-based. 🍃 Vegetarian. 🍷 Gluten free.

Some of our products may contain allergens. If you have food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order. *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.

Princess Grill

Lunch



Entrées

Tuna* Poke Bowl

Togarashi salad, avocado

Spinach and Ricotta Ravioli

Tomato, basil and pine nut sauce ✓

Beer Battered Fish of the Day

Mushy peas, chips and lemon wedge

Grilled Minute Steak*

Grilled tomato, parmesan truffle fries and tomato herb butter ①

Vegetarian Shepherd's Pie

Creamed potatoes, buttered savoy cabbage ✓

Desserts

Guanaja Chocolate Pudding

Chantilly cream ✓

Lime Pound Cake

Honey roasted berries

Almond and Fig Galette

Crème fraiche ✓

Choice of Ice Creams:

Chocolate, vanilla,
strawberry frozen yoghurt 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

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

Shiraz Reunion, The Lane, Australia (175ml) - US\$20.00

Thai Vegetable Spring Roll

Rice noodle salad and tangy cashew sauce ☑

Duck Pâté en Croûte

Orange salad and balsamic and date relish

Roasted Cauliflower and Pickled Grape Salad

Smoked almond granola ☑

Soups

Tuscan White Bean and Lentil ☑

Shellfish Bisque

Aged cognac

Salads

Bulgur Wheat

Pomegranate, almonds, edamame, and citrus ☑ ♡

Classic Caesar

Garlic croutons, anchovies and shaved parmesan

♡ Wellness option. ☑ Plant-based. ☑ Vegetarian. Ⓜ Gluten free.

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Queens Grill

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\$20.00

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, Buena Vista, USA (175ml) - US\$16.50

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

Roasted Hispi Cabbage

Smoked potato purée, gremolata, and pumpkin seeds ♻️ ♻️ ♻️

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*

Bitter Chocolate Crémeux

Oat and chocolate crumbs,
peanut espuma and soy milk sorbet

Iced Grand Marnier Parfait

Orange and olive oil cake, orange sauce,
Vanilla ice cream ♻️

Carrot Cake

Orange jam and candied walnuts ♻️ ♻️

Choice of Ice Creams

Chocolate, vanilla, strawberry frozen
yoghurt and mango sauce

Cheese Trolley

A selection of artisan cheeses with
accoutrements

Selection of Loose Leaf Tea and Coffee