

Queens Grill

Lunch



Appetisers

Goat's Cheese Pissaladière Tarts

Rocket and parmesan salad 

Bay Shrimp Cocktail

Brandy cocktail sauce

Brown Lentil and Vegetable Soup

Spicy Crab 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 and thyme potato wedges, yoghurt and fresh leaves

 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.

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Entrées

Grilled Minute Steak*

Spanish pesto, carrots grilled and red peppers

Spaghetti Carbonara

Smoked bacon, parmesan and egg yolk*

Pan-fried Barramundi

Parmentier potatoes, sautéed spinach and warm tartare sauce (d)

Confit Duck "Cottage Pie"

Mashed potato and green vegetables

Spicy Crispy Kung Pao Cauliflower

Pickled carrot and white radish (d) (v)

Desserts

Macadamia Nut Cookies

Apple and Custard Pie

Vanilla ice cream

Raspberry Panna Cotta

Mixed berry compote (d)

Choice of Ice Creams

Strawberry, coconut
raspberry sorbet, and berry 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 Grillée 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\$15.50

Ballotine of Quail

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

Asparagus with Piquillo Pepper Marmalade

Basil oil 🌱🌱

Smoked Salmon* Mousse

Cured salmon, honey-soused beetroot and lemon purée

Soups

Baked Potato

Chive crème fraîche

Portobello Mushroom Consommé

Ricotta dumplings 🌱

Salads

Minted Melon, Prosciutto* and Tomato

Soft herb dressing 🌱🌱

Classic Caesar

Garlic croutons, anchovies and shaved parmesan

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Entrées

Michel Roux Signature

Filet de Veau* aux Morilles Pommes mousseline

Roast Fillet of Veal* Cream morel and Madeira sauce (M)

Chardonnay, Cakebread Cellars, USA (175ml) - US\$31.00

Céleri - Rave Cuit au Four,

Pommes mousseline et morilles à la crème

Baked and Seared Celeriac, Creamed morel sauce, mashed potato (M) (V)

Furmint Egy Kis, Barta Pince, Tokaji, Hungary (175ml) - US\$13.50

Pork Fillet en Croûte

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

Shellfish and Leek Risotto

Shellish and dill sauce (M)

Beer-Braised Red Cabbage

Roasted celeriac, apple, parsnip mash, rosemary, horseradish cream (M)

Desserts

Michel Roux Signature

Palet au Chocolat Amer

Praline & Dark Chocolate Indulgence

*The Macallen Colour Collection 12 Year Old
(50ml) - US\$12.00*

Warm cherries jubilee

Buttermilk pancakes and vanilla ice cream

Fresh Raspberry and Lemon Dacquoise

Lemon ice

Pear and Ginger Cake

Pine nut cream and rosemary caramel (M) (V) (D)

Choice of Ice Creams

Strawberry, coconut
raspberry sorbet, and berry sauce

Cheese Trolley

A selection of artisan cheeses
with accoutrements

Selection of Loose Leaf Tea and Coffee