

Queens Grill

Lunch

Appetisers

Leek and Blue Cheese Quiche

Green leaf and dill oil 

Ham Croquetas

Horseradish and mustard sauce

Tom Yum Soup

Shrimps and chicken

Honeydew Melon Salad

Cucumber, lime and aleppo pepper  

Cold Meats*

A selection of cold meats is always available

Salad and Sandwich of the Day

Mediterranean Style Mackerel and Pasta Salad

French dressing

Turkey Quesadilla

Pico de gallo, guacamole, queso and sour cream

 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.

Queens Grill

Lunch

Entrées

Arctic Char

Shrimp cream sauce 🌱

Beef and Noodle Chow Mein

Grilled Fish and Shellfish Brochette

Jasmine rice and sauce béarnaise 🌱 🌱

Hog Roast Sausage Roll

Salad and chutney

Sweet Potato and Kale Balls

Tomato sauce, soy mushrooms and courgettes 🌱

Desserts

Warm Chocolate Brownie

Vanilla ice cream

Café Noir Tiramisu 🌱

Banoffee Pie

Raspberries and peanuts

Choice of Ice Creams

Raspberry ripple, coffee
lemon 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

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

Pumpkin, Spinach, Feta, and Roasted Chickpea Salad 🌱🥗🌱

Macaroni Cheese

Garlic, wild mushrooms and truffle 🥗

Duck Pâté en Croûte

Orange salad and balsamic and date relish

Whipped Vegan Herb Cheese Mousse

Asparagus textures and asparagus pesto 🌱

Soups

Spicy Puy Lentil

Buckwheat 🌱

Beef Consommé

Set truffle custard and chives

Salads

Roasted Grape, Feta, Carrot, and Wild Rice

Balsamic maple dressing 🌱🥗🌱

Classic Caesar

Garlic croutons, anchovies and shaved parmesan

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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

Beef Fillet* Surf and Turf

Sautéed Garlic King Prawns, Béarnaise Sauce, Potato Skins

Fillet of Wild Atlantic Halibut

Baby Prawns, Spinach, New Potatoes, Dill Hollandaise (U)

Swede, Leek, and Barley Strudel

Whipped baked potato gratin, creamed broccoli, and maple and thyme glazed carrots (V) (V)

Pan-Fried Tofu

Pumpkin purée, red pepper, quinoa, and grapefruit salsa (U) (V)

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,
fennel ice cream (V)

Prune and Armagnac Sticky Toffee

Apple Puree (U) (V)

Choice of Ice Creams

Raspberry ripple, coffee
lemon sorbet, and berry sauce

Cheese Trolley

A selection of artisan cheeses with
accoutrements

Selection of Loose Leaf Tea and Coffee