

# Queens Grill

## Lunch

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### Appetisers

#### Salmon Brandade

Bloody Mary jelly, toast

#### Crispy Goat's Cheese

Lettuce, mint and honey ♻️

#### Tomato and Basil soup 🍷 ♻️

#### Pork Rillettes

Artisan wheat crostini, pickled mustard seeds, 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 🍷

#### Cheese and Onion Toasted Sandwich

Fries and 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.

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### Entrées

#### Thai Beef Lettuce Wrap

Pickled radish

#### Angry Shrimp Pasta

Chilli garlic and lemon

#### Baked Fillet of Cod

Parsley crumb, new potato, broccoli

#### Grilled Gammon

Crispy poached egg\*, hand cut chips, parsley sauce

#### Cep and Ricotta Cannelloni

Baby spinach and wild mushroom sauce with pangritata ✓

### Desserts

#### Strawberry Cheesecake Fool

Homemade granola ①

#### Pineapple Carpaccio

Lime, Mascarpone, Fresh Mint, Lychee ✎ ✓

#### Lime Pound Cake

Honey roasted berries

#### Choice of Ice Creams

Coconut, mint chocolate chip  
fruit sorbet with mango sauce

# Queens Grill



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, Fèves et Truffes

Lamb filled Raviolo, Broad Beans & Truffle

*Malbec, La Verdad, Buscado Vivo o Muerto, Argentina (175ml) - US\$30.00*

#### 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\$19.00*

#### Chicken, Smoked Ham and Apricot Terrine

Tarragon mayonnaise, honey mustard dressing 

#### Salmon Nicoise Salad

French dressing  

#### Asparagus, Pea and Quail Egg

Lemon and mint dressing  

## Soups

#### Cream of Broccoli

#### Clear Oxtail

Vegetables

## Salads

#### Pearl Barley and Roasted Carrot

Dill vinaigrette  

#### Classic Caesar

Garlic Croutons, anchovies and shaved parmesan

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## Entrées

### *Michel Roux Signature*

#### **Pavé de Saumon, Salade Sucrine Braisée, Chorizo et Aïoli**

Seared Salmon, Braised Lettuce, Crispy Chorizo and Garlic

*Chablis, Domaine Baudouin Millet, France (175ml) - US\$17.50*

#### **Ragoût de Fregola, Carottes, Burrata et Fèves**

Ragoût of Fregola, Carrots, Burrata and Broad Beans

*Ribolla Gialla, Rjgialla, Tunella, Italy (175ml) - US\$15.50*

#### **Fillet of Beef Wellington**

Roast potatoes, glazed vegetables with perigourdine sauce

#### **New England Half Split Lobster and Mornay Sauce**

Parmesan pangrattato, creamed potatoes and a medley of green vegetables

#### **Kale, Pear, and Blue Cheese Strudel**

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

## Desserts

### *Michel Roux Signature*

#### **Mousse au Choclat Épicée, Fruits**

**Secs et Piment d'Espelette**

Spiced Chocolate Mousse, Dried Fruits  
and Espelette Chilli

*Triana Pedro Ximinez, Bodegas Hidalgo-La*

*Gitana, Sherry (75ml) - US\$13.00*

#### **Warm Cherries Jubilee**

Buttermilk pancakes and vanilla ice cream

#### **Strawberry Delice**

Marscapone and basil sorbet, strawberry  
meringues, vanilla cream

#### **Rum-Roasted Pineapple**

Passion fruit sorbet and  
crushed pistachio ☑☑☑

#### **Choice of Ice Creams**

Coconut, mint chocolate chip  
fruit sorbet with mango sauce

#### **Cheese Trolley**

A selection of artisan cheeses  
with accoutments

Selection of Loose Leaf Tea and Coffee