

QUEENS GRILL

FOOD MENU

TASTING MENU

THREE-COURSE TASTING MENU	375
Starter, main course and dessert	
FOUR-COURSE TASTING MENU	495
Starter, fish course, main course and dessert	
FIVE-COURSE TASTING MENU	625
Starter, fish course, main course, cheese course and desserts	
THREE-COURSE VEGETARIAN TASTING MENU	250
Starter, main course and dessert	
FOUR-COURSE VEGETARIAN TASTING MENU	275
Soup, starter, main course and dessert	
FIVE-COURSE VEGETARIAN TASTING MENU	425
Soup, starter, main course, cheese course and dessert	



All prices are in AED and are inclusive of all taxes and municipality charges

STARTERS

RICH LEEK AND POTATO SOUP (V)

Keens Cheddar cheese on toast, grilled leeks

FOIE GRAS TERRINE (A) (N)

Sweet white wine jelly, rhubarb textures, hazelnuts, brioche toast

HAND DIVED SCALLOPS AND CAULIFLOWER

Cauliflower purée, black curry purée, garlic crisps, pickled shallots

MINT TEA COLD SMOKED LAMB BELLY

Basil pesto, goat's cheese, sweet potato crisps

ROASTED CAULIFLOWER AND TOASTED ALMOND FOAM (V)

Cauliflower purée, black curry purée, garlic crisps, pickled shallots

WHOLE ROASTED CELERIAC (V)

Quinoa crisp, quinoa salad, dill oil, celeriac purée, dressed leaves, truffle oil



FISH COURSE

LOCH FYNE SALMON. CHOCOLATE AND CAVIAR (A)

Cauliflower and almond purée, baby gem white chocolate and caviar velouté

PAN FRIED DOVER SOLE. CHERVIL ROOT

Bisque sauce, herb oil, roasted chervil root, baby watercress

PAN FRIED SEA BASS. CURRY BUTTERNUT SAUCE

Chilli prawn samosa, coriander crusted potato, asparagus

55°C BUTTER CONFIT LOBSTER. WHOLE ROASTED CELERIAC

Quinoa crisp, squid ink quinoa, dill oil, celeriac purée, truffle oil

Available as add-on: AED 100



MAIN COURSE

LAMB LOIN, SLOW BRAISED LAMB NECK (A)

Pea purée, goat's curd, smoked rosemary potato, herb crust

VENISON LOIN, DARK CHOCOLATE (A)

Polenta, broccoli, pickled blackberries, 100% dark chocolate

ANGUS BEEF TENDERLOIN, BRAISED BEEF CHEEK, TEXTURES OF ONION (A)

Pickled girolles mushrooms, truffle mash, port jus

BABY YELLOW CHICKEN, KOHLRABI

Roasted kohlrabi, savoy cabbage rings, saffron sabayon

PEARL COUSCOUS AND JERUSALEM ARTICHOKE (V)

Romanesco, sautéed girolle mushrooms

RICOTTA AND BABY SPINACH RAVIOLI (V)

Butternut fondant, parmesan velouté, sage crisps

ROASTED ARTICHOKE RISOTTO (V)

Slow poached egg yolk, roasted artichokes, grilled goats' cheese



DESSERT

BLUEBERRY MACARON. COCONUT ICE CREAM (N) (A)

Blueberry and vodka gel, pickled blueberries and burnt white chocolate

APPLE, RASPBERRY AND TARRAGON CRUMBLE

Apple foam, hot raspberry coulis, custard ice cream, apple crisp

CUSTARD TART, RED WINE POACHED PLUMS (N) (A)

Almond purée, stem ginger ice cream

LEMON CURD AND BURNT BUTTER

Lemon curd, meringue, lemon basil, beurre noisette ice cream

CHEESE PLATTER

Selection from the cheese cart served with crackers and homemade chutney

