

QUEENS GRILL

À LA CARTE MENU

STARTERS

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| RICH LEEK AND POTATO SOUP (V) | 55 |
| Keens Cheddar cheese on toast, grilled leeks | |
| FOIE GRAS TERRINE (A) (N) | 95 |
| Sweet white wine jelly, rhubarb textures, hazelnuts, brioche toast | |
| HAND DIVED SCALLOPS AND CAULIFLOWER | 115 |
| Cauliflower purée, black curry purée, garlic crisps, pickled shallots | |
| MINT TEA COLD SMOKED LAMB BELLY | 105 |
| Basil pesto, goat's cheese, sweet potato crisps | |
| ROASTED CAULIFLOWER AND TOASTED ALMOND FOAM (V) | 55 |
| Cauliflower purée, black curry purée, garlic crisps, pickled shallots | |
| WHOLE ROASTED CELERIAC (V) | 70 |
| Quinoa crisp, quinoa salad, dill oil, celeriac purée, dressed leaves, truffle oil | |



(V) Vegetarian, (N) Nuts, (A) Alcohol

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

FISH COURSE

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| LOCH FYNE SALMON. CHOCOLATE AND CAVIAR (A) | 155 |
| Cauliflower and almond purée, baby gem white chocolate and caviar velouté | |
| PAN FRIED DOVER SOLE. CHERVIL ROOT | 185 |
| Bisque sauce, herb oil, roasted chervil root, baby watercress | |
| PAN FRIED SEA BASS. CURRY BUTTERNUT SAUCE | 155 |
| Chilli prawn samosa, coriander crusted potato, asparagus | |
| 55°C BUTTER CONFIT LOBSTER. WHOLE ROASTED CELERIAC | 260 |
| Quinoa crisp, squid ink quinoa, dill oil, celeriac purée, truffle oil | |



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MAIN COURSE

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| LAMB LOIN, SLOW BRAISED LAMB NECK (A) Pea purée, goat's curd, smoked rosemary potato, herb crust | 150 |
| VENISON LOIN, DARK CHOCOLATE (A) Polenta, broccoli, pickled blackberries, 100% dark chocolate | 195 |
| ANGUS BEEF TENDERLOIN, BRAISED BEEF CHEEK, TEXTURES OF ONION (A) Pickled girolles mushrooms, truffle mash, port jus | 220 |
| BABY YELLOW CHICKEN, KOHLRABI Roasted kohlrabi, savoy cabbage rings, saffron sabayon | 135 |
| PEARL COUSCOUS AND JERUSALEM ARTICHOKE (V) Romanesco, sautéed girolle mushrooms | 85 |
| RICOTTA AND BABY SPINACH RAVIOLI (V) Butternut fondant, parmesan velouté, sage crisps | 95 |
| ROASTED ARTICHOKE RISOTTO (V) Slow poached egg yolk, roasted artichokes, grilled goats' cheese | 95 |



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DESSERT

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| BLUEBERRY MACARON, COCONUT ICE CREAM (N) (A) | 65 |
| Blueberry and vodka gel, pickled blueberries and burnt white chocolate | |
| APPLE, RASPBERRY AND TARRAGON CRUMBLE | 65 |
| Apple foam, hot raspberry coulis, custard ice cream, apple crisp | |
| CUSTARD TART, RED WINE POACHED PLUMS (N) (A) | 65 |
| Almond purée, stem ginger ice cream | |
| LEMON CURD AND BURNT BUTTER | 65 |
| Lemon curd, meringue, lemon basil, beurre noisette ice cream | |

CHEESE PLATTER 90

Selection from the cheese cart served with crackers and homemade chutney



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