

# wine list

## sparkling wine

---

la gioiosa prosecco trevisso doc nv	ita 120/600
--	----------------

---

zonin prosecco brut nv	ita 750
------------------------	------------

---

## white wine

---

luis felipe edwards sauvignon blanc 2016	chl 110/550
---	----------------

---

alexis lichine chardonnay, 2014	fra 110/550
------------------------------------	----------------

---

robert mondavi woodbridge sauvignon blanc, 2016	usa 650
--	------------

---

dr loosen riesling, 2014	deu 700
--------------------------	------------

---

zonin pinot grigio, 2015	ita 750
--------------------------	------------

---

hugel riesling, 2014	fra 800
----------------------	------------

---

joseph drouhin chablis, 2012	fra 950
---------------------------------	------------

---

margez aruga koshu, 2011	jpn 1,200
--------------------------	--------------

---



## rose & sweet

---

sciandor moscato d'asti docg 2015	ita 580
--------------------------------------	------------

---

dolce sandi spumante nv	ita 600
-------------------------	------------

---

banrock station red moscato 2015	aus 620
-------------------------------------	------------

---

## red wine

---

db sacred hill shiraz cabernet, 2017	aus 110/550
---	----------------

---

luis felipe edwards cabernet sauvignon, 2016	chl 110/550
---	----------------

---

banrock shiraz, 2017	aus 550
----------------------	------------

---

robert mondavi woodbridge merlot, 2014	usa 680
---	------------

---

luis felipe edwards pinot noir reserva, 2016	chl 700
---	------------

---

torres coronas sangre de toro, 2016	spa 700
--	------------

---

louis latour beaujolais superieure, 2016	fra 800
---	------------

---

banfi chianti classico riserva docg, 2013	ita 1.100
--	--------------

---



## SEAFOOD

<b>PAN SEARED SALMON</b>	180K
sweet corn couscous, beetroot, broccoli, crispy onion, served with creamy dill sauce	
<b>GINDARA STEAK</b>	130K
served with vegetables, mashed potato, lemon dill sauce	
<b>CHAR-GRILLED BARRAMUNDI</b>	150K
with pesto basil, mash potato, cream peas, semi dried cherry tomato, beurre blanc sauce	
<b>OCEAN GREEN MUSSELS</b>	160K
creamy wild mushroom, baby green salad, served with garlic bread	
<b>SCAMPI</b>	140K
buttered scampi, mushy peas, chunky chips served with tartar mayo & lemon	
<b>CHAR-GRILLED KING PRAWN</b> <i>(signature dish)</i>	180K
with chorizo pearl barley paella, mussels, baby leaf, served with garlic butter sauce	

## SIDES

<b>CRISPY SMASHED BABY POTATO</b>	35K
<b>FRENCH FRIES</b>	30K
<b>CHUNKY CHIPS</b>	30K
<b>MASHED POTATO</b>	35K
<b>STEAMED RICE</b>	20K
<b>GLAZED BABY GREEN BEAN</b>	30K
<b>GLAZED BABY CARROT</b>	30K
<b>MIX BABY VEGETABLES</b>	30K
<b>MIX LEAF BABY ORGANIC SALAD</b>	25K
<b>KIMCHI COLESLAW</b>	25K

## DESSERT

<b>MANGO TIRAMISU</b>	70K
with sponge cake coffee & choco crumble	
<b>WARM CHOCOLATE PUDDING</b>	60K
honey ice cream & chocolate soil	
<b>CHEESECAKE</b>	70K
with mango sorbet	
<b>APPLE AND KIWI SMOOTHIE</b>	65K
Cold apple kiwi puree blended with banana, honey, lime & butterscotch	
<b>DRAGON AND BERRIES SMOOTHIE</b>	60K
dragon fruit puree blended with berries & banana served with mint jelly	
<b>APPLE CRUMBLE TART</b>	65K
served with butterscotch	
<b>CHOCOLATE BROWNIES</b>	65K
raspberries sorbet, butterscotch & red wine jelly	

## MEAT

<b>ROAST AUSTRALIAN BEEF TENDERLOIN</b>	235K
served with red wine redux, baby vegetables, shimeji mushroom, creamy onion, hassleback potato & black peppercorn sauce	
<b>STEAK FRITES</b>	140K
sous vide local beef tenderloin, roasted baby carrot, hand cut french fries served with peppercorn sauce	
<b>CHAR-GRILLED AUSTRALIAN RIB EYE</b>	195K
served with broccoli, cherry tomatoes, onion, potato gratin & onion gravy sauce	
<b>QUEENS BEEF STEW</b>	120K
Jacket potato, organic button mushroom served with mixed baby vegetables	
<b>LAMB CHOP</b>	190K
with cream peas, glazed baby carrot	
<b>ROASTED PORK BELLY</b>	180K
served with roasted pumpkin, baby vegetables, rosemary demi-glace sauce	
<b>BABY PORK RIBS</b> <i>(signature dish)</i>	220K
slow braised with salted bean, baby vegetables, roasted baby potato	

## POULTRY

<b>ROAST DUCK CONFIT</b>	140K
served with red wine reduction, beetroots, shaved radish, sweet potato, baby green bean & jus of confit	
<b>ROAST CHICKEN BREAST</b>	120K
served with yorkshire pudding, sautee vegetables, crispy tortilla & charred tomato sauce	
<b>ROASTED CHICKEN</b>	
sous vide herb stuffed chicken served with chicken jus & your choice of 2 side dishes:	
- HALF CHICKEN	140K
- WHOLE CHICKEN	220K

## ASIAN

<b>CRISPY PORK RICE</b>	120K
crispy pork belly with sambal matah, citrus scented rice, crackers and salad	
<b>CHICKEN POP FRIED RICE</b>	90K
curry fried rice, kimchi coleslaw, spiced mayo, and crackers	
<b>OXTAIL FRIED RICE</b>	120K
with shiitake mushroom, sweet corn, chili & crackers	
<b>CHAR-GRILLED CHICKEN LEG</b>	80K
with chili BBQ sauce, steamed rice, herbs, lime served with curry cheese sauce	

# QUEENS HEAD

FRESH IS BEST

## STARTERS

<b>CRISPY CALAMARI</b>	60K
dusted with szechuan pepper & served with lemon chili relish	
<b>SOFT SHELL CRAB</b>	75K
szechuan pepper, coriander, ginger and kimchi spicy mayo	
<b>LAMB SPRING ROLL</b>	80K
served with chili bean oil sauce	
<b>STUFFED BONELESS CHICKEN WINGS</b>	65K
glazed with BBQ sauce, coriander & chive	
<b>CHICKEN POP CHEESE</b>	70K
stuffed chicken breast with cheese served with curry mayo	
<b>QH NACHOS</b>	65K
Corn tortilla, braised beef chili bean, cheese, salsa tomato & crème fraiche	
<b>CRISPY PORK BELLY</b>	85K
served with orange tamarillo sauce, herbs, coriander & garlic lime relish	

## SOUPS

<b>WILD MUSHROOM</b>	75K
soft poached egg, parmesan, pesto served with croutons	
<b>CLASSIC TOMATO &amp; BASIL</b>	60K
with cream, crispy baguette	
<b>ASPARAGUS &amp; PRAWN</b>	90K
creamy asparagus, prawn, potato, sweet corn, pesto and crispy baguette	
<b>OXTAIL</b>	130K
with dried mushroom, vegetables, coriander, leeks, lime, served with salted bean sauce	
<b>SINGAPOREAN LAKSA</b>	130K
eggs, prawn, fish cake, tofu, bean sprout, lime and rice noodle	

## ON BREAD

<b>PORK STEAM BUN</b>	110K
roasted pork belly with spiced kimchi coleslaw, kamangi mayo, served with french fries	
<b>STEAK SANDWICH</b>	110K
with crispy hash brown potato, coleslaw, onion jam, cheese, and watercress	
<b>QH BEEF BURGER</b>	120K
coleslaw, tomato jam, lettuce, serve with chunky chips	
<b>QH HOT DOG</b>	90K
braised chili beef, onion jam, cheese, pickle, served with french fries	

## SALADS

<b>SALMON &amp; POMELO</b>	85K
mesclun leaf, onion, young mango, green apples, lemon citrus dressing	
<b>QH SHRIMP</b>	65K
with romaine lettuce, onion, shaved radish, green shallot & watermelon	
<b>WRAPPED BEEF</b>	70K
fried cherry tomatoes, cucumber, iceberg, mint leaf, onion, sweet potato, ricotta cheese & balsamic spiced dressing	
<b>SOFT SHELL CRAB</b>	70K
asian exotic vegetables, grated coconut, shallot, lemongrass, served with spice coconut chili jam dressing	
<b>CRUSTED TUNA</b>	70K
infused watermelon gel, organic baby greens, pickled beetroot, kamangi mayo and soft boiled egg	
<b>CEASAR SALAD</b>	75K
baby romaine, sundried tomato cheery, pickled onion, shallot, chive, parmesan, bacon & croutons	

## PASTA & PIZZA

<b>PRAWN AGLIO OLIO</b>	120K
home made linguine, confit garlic, chili, cherry tomato, olive oil with parmesan cheese	
<b>STUFFED BEEF RAVIOLI</b>	100K
smoked fire bell pepper, tomato sauce, basil, cream cheese sauce	
<b>MUSHROOM PENNE</b>	80K
served with cream of wild mushroom, garlic confit, sundried tomato, almond crumble	
<b>PUMPKIN RAVIOLI</b>	80K
with cheese, basil, and fried baby tomatoes and creamy mushroom	
<b>TIKA MASALA</b>	80K
eggplant, mushroom, cauliflower, carrot, served spiced yoghurt	
<b>SMOKED BEEF AI FUNGHI PIZZA</b>	120K
with cauliflower puree sauce, onion, dried shiitake mushroom, bell pepper, olive, mozzarella, oregano and basil	
<b>SICILIAN PIZZA</b>	120K
with tomato sauce, wild mushroom, green peas, basil, mix seafood, quail eggs, black olive & mozzarella	
<b>QUEENS PIZZA</b> <i>(signature dish)</i>	130K
pizza based on egg yolk with mushrooms, tomato, bell pepper, cheese, herb & exotic salad	

All prices are subjected to  
10% TAX & 11% SERVICE CHARGE