

a la Carte Menu

Appetisers / Munchies

Truffle Cauliflower Soup \$7
cauliflower, coco powder, turkey ham roll

Queen's Crispy Mixed Roll \$7
homemade crispy prawn roll and otak roll with sweet & spicy peanut sauce

Grilled Cumin Chicken Skewers \$7
marinated cumin chicken with achar

Dim Sum Hot Platter \$8
truffle chicken siew puff, prawn paste siew mai and bean curd skin roll

Smoked Duck Salad with Orange Dressing \$10
smoked duck, mesclun salad, cherry tomato, crispy parmesan cheese and orange dressing

Main Courses

Aqueen Big Breakfast \$12
mesclun salad, baked bean, cheese sausage, two egg style, turkey bacon, hash brown and garlic bread

Egg Benedict \$13
smoked salmon, garlic cream spinach, poach egg with hollandaise sauce and English muffin bread

Seafood Platter \$13
prawn, fish, calamari, otak with grilled tomato and lemon

Fish & Chip \$15
served with mix salad with sweet potato fries and wasabi tartar sauce

Braised Beef Shank \$15
served with truffle mash potato and edamame

Grilled Rib Eye Steak \$15
served with broccoli, carrot, potato wedges with home-made truffle beef jus

Crispy Chicken Cordon Bleu \$12
served with mesclun salad and mash potato

Laksa \$12
thick white noodles in spicy coconut gravy with prawn, pacific clam, fish cake, hard-boiled egg and tau pok

Clay Pot Curry Fish with Vegetable \$12
fragrant curry fish with vegetable and rice

Nasi Lemak \$12
steamed coconut rice, chicken cutlet, ikan bilis with peanut and hard boiled egg

Fried Hokkien Prawn Noodle \$12
thick yellow and white noodles with shredded chicken, prawn and fish cake

X.O Fried Rice \$12
with home-made X.O sauce, carrot, asparagus and deep fried scallop

Sweet Temptations

Lemongrass Jelly with Aloe Vera and Sour Plum \$5

Tiramisu Cake \$9

Beverages

Soft Drinks \$4.00
Coke, Coke Zero, Sprite

Tea \$4.50
English Breakfast, Earl Grey, Chamomile, Peppermint, Pure Green, Ginger Honey

Healthier Choices \$5.00
Homemade Barley (Hot/Cold), Infused Cold Brew Tea, Ayataka Green Tea

Juices \$5.00
Apple, Orange, Lime, Pineapple, Fruit Punch

Coffee \$4.50
Long Black, Espresso, Milk, Iced Coffee

Speciality Coffee \$5.50
Cappuccino, Café Latte, Hot Chocolate, Iced Cappuccino, Iced Latte, Iced Chocolate

House Mocktails \$5.50
Shirley Temple – lime juice, sprite with grenadine syrup
Virgin Pina Colada – pineapple juice, milk with coconut syrup
Lime Cooler – sprite, lime juice with green mint syrup

🌟 **50% off for beverages with any main course ordered** 🌟

Set Lunch Menu

\$10.90

**Inclusive of a main, dessert and soup of the day, ice cream & soft drink
Coffee/tea (Add \$1.00), homemade drinks (\$1.50) & fresh juice (\$2.00)
Add \$4.80 FOR UNLIMITED SALAD**

**UNLIMITED SANDWICH BAR with soft drink \$8
(weekdays only)**

Pasta

Truffle Angel Hair Pasta with Prawn
Creamy Beef Pasta
Seafood Aglio Olio

Asian Food

Stir-fried Asam Seafood with Rice
Spicy Turmeric Chicken with Rice
Braised Beef and Herbs with Rice
Creamy Salted Egg Chicken with Rice
Seafood Hor Fun in Egg Sauce
Fragrant Fish Soup with Bee Hoon
Braised Mee Tai Mak
Char Kway Teow
Hainanese Chicken Cutlet

Western

Deep Fried Cheesy Fish
Braised Beef Brisket with Button Mushroom
Grilled Chicken Chop with Shitake Mushroom Sauce
Pan-seared Salmon with Truffle Butter Cream Sauce
Deep Fried Spring Chicken with Thai Chili Sauce

Additional side dishes at \$1.50 each:
• Sautéed Button Mushrooms with Garlic
• Deep Fried Onion Rings