

QUEENS GRILL

England, 1840

*Tired of the wait between lunch and dinner, Lady Anna
(The 7th Duchess of Bedford) would send for a pot of tea and light snacks to be
enjoyed in her chambers.*

*She started to invite her high society friends to indulge in this afternoon pastime and before long,
the concept of Afternoon Tea was born*



*The crockery partially used for the afternoon tea
is original to the Queen's Grill onboard the
QE2 during that period*

QUEENS GRILL

CUNARD AFTERNOON TEA

COLD

Coronation Chicken, Charcoal Bun
Cucumber and Cream Cheese, White Bread
Roast Beef with Yorkshire Pudding, Sweet Onion Relish, Horseradish Dip
Chive Egg Mayo with Spinach Bread
Smoked Salmon Dill Cream, Salmon Caviar, Rye Bread

DESSERTS

Malt Chocolate Pecan Tart
Orange Dark Chocolate Mousse
Passion fruit Macaroon
Lemon Meringue Tart
Strawberry Rhubarb Cheesecake

Assorted Warm Raisins, Plain Scones with Clotted Cream & Fine Preserves

Aed 155 Per Person

Allergens: Dairy (D), Vegan (VE), Gluten Free (GF), Nuts (N), Egg (E)

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% tax

QUEENS GRILL

BRITANNIA AFTERNOON TEA

COLD

*Coronation Chicken, Charcoal Bun
Cucumber & Cream Cheese, White Bread
Roast Beef with Yorkshire Pudding, Sweet Onion Relish, Horseradish Dip
Chive Egg Mayo with Spinach Bread
Smoked Salmon Dill Cream, Salmon Caviar, Rye Bread*

HOT

*Classic Beef Wellington, Fresh Horseradish Cream
Quail Scotch Eggs, Pommery Mustard Mayo, Dill Cress
Quiche of Figs & Brie Cheese, Caramelized Onion Jam*

DESSERTS

*Malt Chocolate Pecan Tart
Orange Dark Chocolate Mousse
Passion Fruit Macaroon
Lemon Meringue Tart
Strawberry Rhubarb Cheesecake*

Assorted Warm Raisins Plain Scones, With Clotted Cream & Fine Preserves

Aed 199 Per Person

Allergens: Dairy (D), Vegan (VE), Gluten Free (GF), Nuts (N), Egg (E), Sesame (SE)

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% tax