

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 (D, G)
Cucumber and Cream Cheese, White Bread (D, G)
Roast Beef with Yorkshire Pudding, Sweet Onion Relish, Horseradish Dip (D, E, G)
Chive Egg Mayo with Spinach Bread (D, E, G)
Smoked Salmon Dill Cream, Salmon Caviar, Rye Bread (D, F, G)

DESSERTS

Malt Chocolate Pecan Tart (D, E, G, N)
Orange Dark Chocolate Mousse (D, E, G)
Macaroon (D, E, N)
Lemon Meringue Tart (D, E, G)
Strawberry Cheesecake (D, E, G)

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

AED 155 per person

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 O (D, G)

Cucumber and Cream Cheese, White Bread (D, G)

Roast Beef with Yorkshire Pudding, Sweet Onion Relish, Horseradish Dip (D, E, G)

Chive Egg Mayo with Spinach Bread (D, E, G)

Smoked Salmon Dill Cream, Salmon Caviar, Rye Bread (D, F, G)

HOT

Classic Beef Wellington, Fresh Horseradish Cream (D, E, G)

Quail Scotch Eggs, Dill Cream Cheese, Dill Cress (E, F, G)

Quiche of Figs & Brie Cheese, Caramelised Onion Jam (D, E, G)

DESSERTS

Malt Chocolate Pecan Tart (D, E, G, N)

Orange Dark Chocolate Mousse (D, E, G)

Macaroon (D, E, N)

Lemon Meringue Tart (D, E, G)

Strawberry Cheesecake (D, E, G)

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

AED 199 per person

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

QUEENS GRILL

SIGNATURE WINE COCKTAILS AED 55

Al Fresco

Chardonnay, Cucumber, Lime, Simple Syrup

Citric Passion

Cabernet Sauvignon, Orange Juice, Passion Fruit Syrup, Simple Syrup

Morning Dew Blush

Rose Blush, Cranberry juice, Simple Syrup, Orange Juice, Blueberries

White Sangria

Sauvignon Blanc, Orange, Strawberries, Pineapple Juice, Soda, Simple Syrup

Pleasure Punch

Shiraz, Cranberry Juice, Simple Syrup

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

QUEENS GRILL

GIN COCKTAIL

1840

Gin, cucumber, lavender syrup, lemon and soda

AED 70

1840 - Samuel Cunard's first ship, the 1,145-ton paddle steamer Britannia leaves Liverpool, England, bound for Halifax, Nova Scotia, on the first Transatlantic service.

1922

Gin, homemade thyme & lemon syrup, cranberry juice, tonic water

AED 75

1922 – Laconia is the first passenger ship to offer a circumnavigation of the globe – the first World Cruise.

1934

Gin, black berries, vanilla sugar, basil and lime

AED 70

1934 - Queen Mary is launched in Clydebank, Scotland, by Her Majesty Queen Mary. The first merchant vessel to be named by a member of The Royal Family.

1938

Gin, muskmelon, red currant & cinnamon syrup lemon & tonic water

AED 75

1938 – Queen Elizabeth launched in Clydebank, Scotland, by Her Majesty Queen Elizabeth in the presence of Her Royal Highness Princess Elizabeth and Princess Margret.

QUEENS GRILL

GIN COCKTAIL

1947

Gin, elderflower syrup, watermelon juice, lemon juice, sparkling wine

AED 70

1947 - The two Cunard Queens enter regular Transatlantic Service

1967

Gin, basil, grapefruit juice, sugar & lime

AED 70

1967 - QE2 is launched in Clydebank, Scotland, by Her Majesty Queen Elizabeth II in the presence of His Royal Highness The Duke of Edinburgh and Her Royal Highness Princess Margret.

1969 – QE2 Signature

Haymans of London – true English London dry gin

Fresh Rosemary muddled with extracted plum syrup, dash of lemon juice, topped up with Fever Tree tonic water.

AED 95

1969 - Queen Elizabeth 2, or QE2 as she becomes affectionately known, enters service & to mark the first transatlantic journey of the QE2.

QUEENS GRILL

SPARKLING 120ml

Prosecco, Da Luca 70

WHITE WINE 120 ml

Sauvignon Blanc, Frontera, Concha Y Toro 45

Chardonnay, Frontera, Concha Y Toro 45

Muscadet Sur Lie, Chateau De Clearly, France 60

Chenin Blanc, Brown Brothers, Victoria, Australia 65

RED WINE 120 ml

Merlot, Frontera, Central Valley, Chile 45

Cabernet Sauvignon, Frontera, Central Valley, Chile 45

Malbec, Serie A Zuccardi, Salta, Argentina 65

Apothic Red, California 70

Syrab-Merlot-Cabernet Sauvignon-Zinfandel

ROSÉ WINE

Rosé Blush, Cuvée Sabourin, Pays d'Oc IGP, France 50

DESSERT WINE – 60ml

Black Muscat Elysium, Andrew Quady, California, USA 85

Muscat De Beaumes De Venise, Domaine De Coyeux, France 75

BEER BOTTLES

Heineken, Amstel, Sol, Strongbow, Corona 45

FRESH JUICE

Please check the availability with the server 18

QUEENS GRILL

MOCKTAILS

Berry Berry

Cranberry Juice, Vanilla Syrup, Strawberry & Raspberry

AED 45

Anchor

Cucumber, Fresh Mint Leaves, Elderflower, Soda

AED 45

Queen Elizabeth Refresher

Pineapple Juice, Fresh Passion Fruit & Lemon Juice

AED 45

The Bridge

Fresh Kiwi, Fresh Ginger, Pineapple Juice, Tonic

AED 45

Sunset on the QE2 (Signature Mocktail)

Concoction of middle eastern flavors

A mix of pineapple juice, passion fruit and dates syrup, mildly flavored with cardamon, mint, rose water and a drizzle of grenadine

AED 50

QUEENS GRILL

NEWBY TEA SELECTION

English breakfast - Black Tea

A classic British tradition one enjoyed by Queen Victoria; English breakfast remains enduringly popular. An unmistakably malty flavor and citrus tinge adds an edge to our robust blend.

Chamomile - Herbal Tisane

Once considered a magical elixir of youth, Chamomile flower is now valued for its digestive, soothing properties. Our naturally caffeine-free Chamomile blend is perfect after dinner.

Earl grey - Black Tea

A British tradition enjoyed all over the world, our Earl Grey is characterised by the subtle taste of bergamot, its smooth finish and appealing citrus fragrance.

Green Sencha - Green Tea

Carefully plucked in the early spring, the young leaves in the green tea have been steamed in traditional Japanese style, preserving their dark green color and delicate, slightly rice-like taste.

Peppermint - Herbal Tisane

Made only from peppermint leaves, its cool, penetrating taste and satisfyingly clean finish, make it the natural choice to enjoy after dinner.



QUEENS GRILL



*“Your ship is loaded, take her; speed
is nothing, follow your own road,
deliver her safe, bring her back
safe – safety is all that is required.”*

Samuel Cunard's first orders to his Masters.



QUEENS GRILL

Lyre's Non – Alcoholic

Many years in the making, Lyre's exquisite range of lovingly crafted non-alcoholic drinks was born from a quest to make the impossible possible – giving the freedom to drink your drink, your way. The extensive range means you can faithfully re-make classic favorites in a non-alcoholic fashion.

We craft our drinks to taste just like the classics they pay homage to. We source the finest all natural essences, extracts and distillates from the four corners of the globe. At the risk of blowing our own bugle, this is quite simply the finest range of non-alcoholic classic drinks the world has ever seen.

Lyre's Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico, Soda Water

AED 75

Lyre's Affogato (Amaretti)

Lyre's Amaretti, Espresso Coffee, Vanilla Ice Cream

AED 75

Lyre's Amaretti Sour

Lyre's Amaretti, Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters

AED 75

Lyre's Blackberry Smash

Lyre's American Malt, Lemon Juice, Sugar Syrup, Blackberries, Mint Leaves

AED 75

Lyre's Ginger Mojito

Lyre's Dark Cane, Lemon Juice, Sugar Syrup, Tonic Water, Mint Leaves

AED 75

Lyre's G&T

Lyre's London Dry, Tonic Water, Grapefruit Slice

AED 75