

Indian *menu*

From the Tandoors of the Northwest to the streets of Mumbai, our dishes are freshly prepared to the highest standard by skillful regional Chefs.

Seasonal and fresh ingredients keep our cooking techniques authentic and create a fabulously diverse menu.

It's not what you know it's how you re-create it. That is where we like to make the difference.





Mumbai Chaat & Dosai (Savory Snacks & South Indian)

01. PANI PURI (V)

Golden fried small semolina balls served with chilled mint tangy water and sweet tamarind sauce

Rp 55

02. DAHI PURI (V)

Crispy puri with tamarind, spicy green chutney, and sweetened yogurt generously poured over

Rp 60

03. SEV PURI (V)

Puri topped with diced potatoes, onions and three types of chutneys: tamarind, chili and garlic

Rp 60

04. BHEL PURI (V)

Puffed rice & sev tossed with fresh onion, lime, tamarind date and mint sauce

Rp 60

05. IDLI SAMBAR (V)

South Indian steamed savory cake served with vegetable stew and wet chutneys

Rp 60

06. UTTAPAM (V)

Thick South Indian pancake cooked right in the batter served with vegetable stew and wet chutneys

Plain	Tomato	Onion	Masala
Rp 60	Rp 65	Rp 65	Rp 65

07. DOSAI (V)

Indian fermented crepe served with vegetable stew and wet chutneys

Plain	Masala	Mysore	Spicy
-----	-----	Masala	Cheese
Rp 60	Rp 65	Rp 65	Rp 65

Salad & Raita

08. DESI SALAD (V)

Original Indian salad made with sliced onions, tomatoes, carrots, chilies and lemon wedges with chaat masala sprinkled on it
Rp 45

09. QUEEN'S TANDOORI SALAD

Paneer (v) / Chicken
Out famous tandoori on fresh Indian salad
Rp 55



10. ALOO CHAAT (V)

Tiny sauteed potatoes marinated in spices and served with delicious chutney toppings and sev
Rp 45

11. CHOLE CHAAT (V)

Chickpeas tossed with masala and blended well with sweet and tangy tamarind chutney
Rp 50

12. RAITA (V)

Yogurt flavored with hint of spices and cilantro. Choice of potato, onion, cucumber, tomato, boondi or carrot
Rp 50

13. KASHMIRI RAITA (V)

Potato and dry fruits yogurt flavored with hint of spices and cilantro
Rp 55

14. DAHI (V)

Plain fresh yogurt
Rp 35



Shorba (Soup)

15. TOMATO SHORBA (V)

Fresh tomato soup with a dash of cream and croutons
Rp 50

16. MOONG DAL SHORBA (V)

Fresh lentil soup with a dash of cumin seeds
Rp 50

17. LEMONGRASS RASAM (V)

A light lemony South Indian soup for anytime
Rp 50

18. MANCHOW (V)

A spicy and tangy Indo-Chinese soup served with crispy noodles
Rp 60

19. CREAM OF CHICKEN SOUP

A rich and creamy Indian style chicken soup
Rp 60



Manchow





Chatpata Khana (Light Snack)

20. PAPPADUM (V)

A delicate thin crispy bread made from gram flour

Plain	Masala
Rp 45	Rp 50

21. PAKODA

Paneer (v) / Onion (v) / Egg
Light fritters handmade with Indian spices

Rp 65

22. SAMOSA

Indian puff pastry with a savory filling

Veg	Chicken	Mutton
Rp 50	Rp 60	Rp 70

23. SPICY 65

Hot & spicy fried chicken/paneer topped with curry leaves

Paneer (v)	Chicken
Rp 85	Rp 90

24. MANCHURIAN

Marinated chicken/vegetable balls are deep fried and tossed with a corn flour based ginger-garlic concoction

Veg	Chicken
Rp 75	Rp 90

25. CHILI POTATO KEBAB (V)

Mini vegetable patties made with herbs and hot spices

Rp 70

26. HARA BHARA KEBAB (V)

Mini vegetable patties made with spinach, potato and peas

Rp 70

27. FISH KOLIWADA

Deep fried cubes of fish marinated with carom seeds and rare spices

Rp 95

28. CHILI CRISPY MELT (V)

A melt in the mouth starter. Paneer or chicken cubes sautéed with spring onion and bell pepper on medium high heat

Paneer (v)	Chicken
Rp 80	Rp 90

29. PANEER CASHEWNUT (V)

Deep fried cottage cheese coated with cashew nuts

Rp 90

Frankie & Rolls

30. FRANKIE

Indian style wrap stuffed with a filling of your choice together with a tangy taste of chilies and chaat masala

Veg	Chicken	Mutton
Rp 60	Rp 70	Rp 80

31. MUGHLAI PARATHA

Baked roll tandoori bread stuffed with a filling of your choice

Veg	Chicken
Rp 70	Rp 85

32. KHATI ROLL

Paneer (v) / Chicken

An authentic Mumbai starter. A choice of Paneer or Chicken straight from the tandoor, wrapped in Indian tortilla

Veg	Chicken
Rp 75	Rp 80

33. CHICKEN PATIALLA

Specially prepared chicken rolled in omelette and served with thick exquisite gravy

Rp 90

34. MUTTON OMELETTE ROLL

Classic Indian omelette stuffed with minced mutton keema

Rp 95



Frankie

Masala Twist



Baked Sindhhi Lolo

37. ROTI CANAI & CURRY

The Indian-influenced paratha is served with a classic South East Asian curry

Plain (v)	Chicken	Mutton
Rp 50	Rp 60	Rp 70

38. MARTABAK & CURRY

Flaky flat bread stuffed with filling of your choice and served with South East Asian curry sauce

Egg	Chicken	Mutton
Rp 70	Rp 80	Rp 90

39. MAGAZ (BRAIN) DRY MASALA

Deep fried lamb brain garnished with onion and dry masala

Rp 115

35. INDIAN SIZZLER

Marinated in spices, soy and bbq sauce, this dish is cooked on a proper flame and served on a hot sizzling plate with fried mantou buns

Veg	Paneer (v)	Chicken	Prawn
Rp 80	Rp 90	Rp 95	Rp 125

36. TANDOORI PIZZA

Paper or Medium Crust Medium or paper-like crust pizza combined with tandoori pastes creating an exciting fusion of Italian and Indian cuisine.

Veg	Malai (v)	Paneer (v)	Chicken
Rp 75	Rp 65	Rp 75	Rp 80

40. BAKED SINDHI LOLO

Also referred as the Indian lasagna, this baked cake is layered with macaroni and cooked with unique spices of saffron cumin

Chicken	Mutton
Rp 95	Rp 130



Royal Kebab Sampler

Tandoor (Grill)

41. CHICKEN TANDOORI

A classic chicken steeped in a marinade of yogurt, lemon and aromatic spices grilled imparting a smoky flavor

Rp 95

42. TANGRI KEBAB

Chicken legs marinated in rich yogurt coated with egg yolk

Rp 95

43. RESHMI KEBAB

Tender grilled chicken cubes marinated in a juicy mixture of curd, cream, cashew nuts and Indian spices

Rp 95



Tangri Kebab

44. CHICKEN MALAI KEBAB

Tender grilled chicken cubes marinated in cream, cheese and Indian spices

Rp 95

45. MUTTON SHEEKH KEBAB

Tender minced lamb flavored with fresh herbs and charcoal grilled

Rp 115

46. PRAWN TANDOORI DILBAHAR

Grilled tiger prawns marinated in yogurt and freshly ground spices

Rp 230

47. VEGETABLE TANDOORI (V)

Flowerets of garden fresh cauliflower, okra and potato marinated in tandoori spices

Rp 85

48. ROYAL KEBAB SAMPLER

Queen's original and irresistible assortment of tandoori kebabs.

Veg Non-Veg

Rp 150 Rp 260



Achari Paneer

49. CLASSIC TIKKA GRILL

A classic combining cool yogurt and hot aromatic spices

50. ROGHANI TIKKA GRILL

Mild cumin, fennel flavored & spicy

51. ACHARI TIKKA GRILL

Unique pickled masala

Rp 95

52. HARRA TIKKA GRILL

Spinach and mint masala

Rp 95

53. KESARI TIKKA

Yogurt, cumin, ginger & a dash of saffron

Paneer (v) Rp 90

Chicken Rp 95

Fish Rp 130

Tiger Prawns Rp 230



Chicken Handi Curry

Classic Curry

- 54. TIKKA MASALA**
Classic curry made with yogurt and tomato cream sauce
- 55. HANDI CURRY**
Spiced fragrant homemade curry served in a heavy bottomed earthen pot
- 56. KADAI MASALA**
A semi-dry preparation of onion cooked gravy
- 57. HYDERABADI CURRY**
Curry cooked in spinach and mild spices
- 58. VINDALOO**
Spicy curry cooked in a tangy piquant sauce - a Goan specialty
- 59. CURRY MASALA**
Traditional Indian yellow curry masala

Chicken	Rp 95
Fish	Rp 115
Prawns	Rp 120
Mutton	Rp 125

60. CHICKEN MAKHANWALA

Chicken grilled in tandoor and smeared in butter, cream and tomato curry
Rp 95

61. PALAK CHICKEN

Chicken curry blended with fresh seasonal green spinach
Rp 95

62. CHICKEN MUGHLAI

Chicken curry prepared in mild and creamy gravy garnished with coriander
Rp 95

63. PRAWN TAVA MASALA

Tiger prawns cooked in creamy yogurt, saffron and cashew nut curry
Rp 230

64. FISH KOK

Deboned fish covered with onion and tomato curry - a Sindh delicacy
Rp 115

65. FISH METHI

Cubes of fish infused in fenugreek
Rp 115

66. FISH TAVA MASALA

Grilled fish marinated with dry spices and topped with yellow spicy curry
Rp 115

67. MUTTON ROGAN JOSH

Mutton curry cooked in traditional Kashmir masala together with saffron and yogurt
Rp 125

68. MUTTON SHAHI KORMA

Finely minced meatball stuffed with dry fruits and cooked in a Kashmiri sauce
Rp 125

69. KEEMA MATAR

Minced mutton and green peas mixed in mild spices
Rp 125

70. RAAN E. BAHAR

Royal and tenderous leg of lamb marinated in mild spices and cooked slowly in a true North-West frontier style
Rp 260



Raan E. Bahar





Vegetarian Curry

71. PANEER MAKHANWALA (V)

Cottage cheese grilled in tandoor and smeared in butter, cream and tomato curry

Rp 90

72. PANEER KORMA (V)

A coconut-based cottage cheese gravy cooked in cream and mild spices

Rp 90

73. PANEER KADAI (V)

Cottage cheese served in a semi-dry preparation of onion cooked gravy

Rp 90

74. PANEER HANDI (V)

Cottage cheese spiced fragrant curry served in a heavy bottomed earthen pot

Rp 90

75. MATAR PANEER (V)

A preparation of cottage cheese cooked with peas in masala. A delicate dish of the mughals

Rp 90

76. METHI PANEER (V)

Cottage cheese prepared with fenugreek curry and spices

Rp 90

77. NAVRATAN JALFREZI (V)

A variety of nine garden vegetables cooked in fresh herbs and spiced curry

Rp 90

78. LASOONI PALAK (V)

Creamy spinach curry flavored with garlic

Paneer	Corn	Mushroom
Rp 95	Rp 90	Rp 90

79. DIWANI HANDI (V)

A royal mixed vegetable spiced fragrant curry served in a heavy bottomed earthen pot

Rp 90

80. CHOLE MASALA (V)

Chickpeas mildly spiced masala curry

Rp 85





Dal Makhani

88. BUTTER MOONG DAL (V)

Yellow lentils simmered in a low fire and tempered with butter and dry masala

Rp 70

89. DAL MAKHANI (BLACK DAL) (V)

A preparation of split black gram tempered with butter and cream

Rp 75

81. BHINDI MASALA (V)

Stir-fried okra (ladyfinger) are cooked in semi-dry curry

Rp 75

82. MALAI KOFTA (V)

Vegetable minced balls prepared in creamy thick sauce

Rp 75

83. MUSHROOM DRY MASALA (V)

A combination of mushroom and peas cooked in spicy hot sauce

Rp 85

84. ALOO MUTTER WITH GHOBI (V)

A combination of potato, green peas and cauliflower cooked in an onion-tomato based curry

Rp 75

85. JEERA ALOO (V)

Semi-dry potato cooked with cumin seeds and fresh herbs

Rp 70

86. RAJMA MASALA (V)

Kidney beans cooked with home-made masala spices

Rp 75

87. DAL FRY (YELLOW DAL) (V)

Yellow lentils with tempering of garlic and butter

Rp 70



Chole Bhature

90. CHOLE BHATURE (V)

Spicy chickpeas curry served with fluffy bread - a Punjab classic

Rp 95



Dum Matka Biryani

Rice

91. TAVA BIRYANI

Homemade traditional Indian biryani served with a filling of your choice

92. DUM MATKA BIRYANI

Matka Biryani sealed in the traditional way with dough. This succulent layered Biryani is cooked on a slow flame to perfection

VEG	RP 95
CHICKEN	RP 105
FISH	RP 120
PRAWNS	RP 130
MUTTON	RP 135

93. KICHDI (V)

Moong Dal (lentils) / Palak (spinach)

This Indian comfort food is prepared by cooking saffron rice with lentils.

Served with papaddum and fried vegetables

Rp 95

94. SIDE PULAO

Variety of Indian rice

Basmati	Rp 55
Jeera (cummin) Pulao	Rp 65
Peas Pulao	Rp 65
Kashmiri (dry fruits) Pulao	Rp 70
White Rice	Rp 30

95. NAAN

Leavened Indian bread made with refined flour

Plain	Rp 35
Garlic	Rp 40
Onion	Rp 40
Methi (Fenugreek)	Rp 40
Pudina (Mint)	Rp 40
Kashmiri (Dry Fruits)	Rp 45
Cheese	Rp 45



Roti (Indian Bread)

96. TANDOORI ROTI (V)

Whole wheat flour bread baked in the tandoor

Rp 35

97. MISI ROTI (V)

Bread made with gram flour is flavored with mint and fresh coriander leaves

Rp 35

98. ROOMALI ROTI

An exotic preparation of 'handkerchief' bread made with refined flour

Rp 35

99. BABY KULCHA (V)

Also known as the 'baby' of Indian Bread

Rp 40

100. TANDOORI PARATHA (V)

Layered whole wheat paratha with mint leaves

Plain	Aloo
Rp 45	Rp 55

101. PURI (V)

Unleavened deep fried Indian bread

Rp 35

102. CHAPATI (V)

Unleavened thin baked flatbread

Rp 30





Indonesian Chinese *menu*

Queen's began its services in 1986 by only serving Indonesian-Chinese cuisine. It wasn't until a few years after that we introduced the Indian delicacies. That is why we feel that it is important to keep our traditions alive.

Inspired by the Chinese Indonesians living in Indonesia, this special cuisine has been characterized as a local adaptation of spices forming a hybrid that is so unique for our customers.

Soup

01. SOUP PEDAS ALA SZECHUAN

Szechuan hot & sour soup

Veg Chicken
Rp 50 Rp 55

03. TOM YAM SOUP

Classic spicy Thai soup

Veg Chicken
Rp 50 Rp 55

02. SOUP JAGUNG

Corn soup

Veg Chicken
Rp 50 Rp 55

04. ASPARAGUS

Creamy asparagus soup

Veg Chicken
Rp 55 Rp 60



Udang Saos Singapura

Prawn

05. UDANG SAOS PADANG

Medium prawns prepared with the classic Padang curry

Rp 120

06. UDANG MAYONNAISE

Medium prawns with mayonnaise

Rp 120

07. UDANG SZECHUAN

Medium prawns in spicy Szechuan sauce

Rp 120

08. UDANG LADA HITAM

Black pepper prawns

Rp 120

09. UDANG BAKAR QUEEN'S

Queen's original grilled tiger prawns

Rp 230

10. UDANG GORENG SAOS MENTEGA

Fried tiger prawns in butter sauce

Rp 230

11. UDANG TEMPURA

Japanese tiger prawns tempura

Rp 230

12. UDANG SAOS SINGAPURA

Singapore chilli tiger prawns

Rp 230



Tempura



Gurame Cabe Merah Kering

Fish

13. IKAN ISI AYAM

Snapper rolled with minced chicken
Rp 115

14. IKAN ALA THAI

Snapper in traditional Thai curry sauce
Rp 115

15. IKAN SZECHUAN

Snapper cooked in szechuan style
Rp 115

16. IKAN SAOS PEDAS

Hot & spicy snapper
Rp 115

17. IKAN LADA HITAM

Snapper in black pepper sauce
Rp 115

18. IKAN RICA-RICA

Snapper cooked with dry hot & spicy sauce
Rp 115

19. IKAN FOIL

Spicy steamed snapper in foil
Rp 90

20. IKAN BAKAR QUEEN'S

Queen's original fish barbecue
Snapper Rp 115
Gurame Rp 125

21. IKAN CABE MERAH KERING

Fish in butter chili
Snapper Rp 95
Gurame Rp 125

22. IKAN TAHU TAUSI

Fish with tofu in black bean sauce
Snapper Rp 115
Gurame Rp 130

23. IKAN ASAM-MANIS

Deep fried fish in sweet and sour sauce
Snapper Rp 115
Gurame Rp 130



Ikan Foil



Gurame Asam-Manis



Ayam Boxing

Chicken

24. SATE AYAM MADURA

Traditional Madura chicken satay
Rp 80

25. AYAM PANGGANG QUEEN'S

Queen's original chicken barbecue
Rp 90

26. AYAM GORENG QUEEN'S

*Queen's original boneless
fried chicken*
Rp 90

27. AYAM CABE MERAH KERING

Chicken butter chili
Rp 90

28. AYAM SAOS PEDAS

Hot & spicy chicken
Rp 90

29. AYAM SZECHUAN

*Chicken cooked in traditional
Szechuan style*
Rp 90

30. AYAM BISTIK

*Strips of fried chicken served
with tasty brown gravy*
Rp 90

31. AYAM CLAY POT

*Traditional Chinese chicken
served in a clay pot*
Rp 95

32. AYAM BOXING

Fried crumbed chicken boxing
Rp 90

33. AYAM TAHU HOTPLATE

*Stir fried chicken cooked with
tofu on a hotplate*
Rp 95

34. AYAM RICA-RICA

*Stir fried chicken cooked with
dry hot & spicy sauce*
Rp 95

35. AYAM SAOS PADANG

*Chicken prepared with the
classic Padang curry*
Rp 90

36. AYAM LADA HITAM

*Stir fried chicken with
black pepper*
Rp 90



Ayam Panggang
Queen's





Vegetarian

37. SATE LEE KUM KEE (V)

Vegetarian satay prepared with ginger and garlic sauce

Rp 90

38. KANGKUNG CAH (V)

Stir-fried morning glory

Rp 75

39. CAP CAI (V)

Stir-fried mix fresh vegetables

Rp 75

40. CLAY POT SAYUR (V)

Vegetable claypot

Rp 80

41. TERONG FOIL (V)

Spicy flavored eggplant in foil

Rp 55

42. MUSHROOM FOIL (V)

Spicy flavored mushroom in foil

Rp 70

43. TAHU LAPIS (V)

Fried tofu strips served with tasty brown gravy

Rp 75

44. TAHU GARLIC (V)

Deep fried tofu prepared with chilli and garlic

Rp 75

45. TAHU SZECHUAN (V)

The famous spicy Szechuan style tofu

Rp 75

46. TAHU TOGE LADA (V)

Stir fried tofu and bean sprouts prepared with pepper sauce

Rp 75

47. TAHU TEPUNG RICA-RICA KERING (V)

Deep fried crispy tofu prepared with dry hot & spicy sauce

Rp 75

48. TAHU KENTANG RICA-RICA (V)

Stir fried tofu and potato prepared with dry hot and spicy sauce

Rp 75

49. TAHU KENTANG LADA HITAM (V)

Tofu and potato prepared with black pepper sauce

Rp 75

50. MOCK DUCK LADA HITAM (V)

Mock meat with black pepper sauce

Rp 90

51. MOCK DUCK BISTIK (V)

Fried mock meat strips prepared with tasty brown gravy

Rp 90



Nasi Goreng
Kambing Rawon

Rice & Noodles

52. NASI GORENG KAMBING RAWON

This traditional Indonesian lamb fried rice is cooked using black nuts giving it a strong nutty flavor that adds to its dark color

Rp 115

53. NASI GORENG SEAFOOD

Fried rice with assorted fresh seafood

Rp 95

54. NASI GORENG BUDDHIST

Golden vegetable Buddhist fried rice

Rp 85

55. NASI / BAKMIE GORENG QUEEN'S

Queen's original fried rice or noodle

Veg Chicken

Rp 70 Rp 80

56. NASI GORENG TEK TEK

Tek Tek (roadside) spicy fried rice

Veg Chicken

Rp 70 Rp 80



*Nasi Siram
Hotplate*

57. NASI / BAKMIE SIRAM LADA

*Fried rice or noodle generously
poured with pepper sauce*

Veg	Chicken
Rp 80	Rp 90

58. NASI / BAKMIE SIRAM KARI

*Fried rice or noodle generously
poured with yellow curry sauce*

Veg	Chicken
Rp 80	Rp 90

59. NASI SIRAM HOTPLATE

*Fried rice and pepper sauce
served on a hotplate giving it
a more sizzling spicy taste*

Veg	Chicken
Rp 85	Rp 95



*Bakmi Siram
Kari Santri*

60. I-FU MIE

*Fried crispy noodle served
with yellow curry sauce*

Veg	Chicken
Rp 80	Rp 90

62. PANGSIT CAH

*Fried / steamed wonton
prepared with pepper sauce*

Veg	Chicken
Rp 80	Rp 90



Pangsit Siram Kari

61. LOMI

*Philippino-Chinese filling noodle
served with a thick creamy soup*

Veg	Chicken
Rp 80	Rp 90

63. PANGSIT SIRAM KARI

*Fried / steamed wonton prepared
with yellow curry sauce*

Veg	Chicken
Rp 80	Rp 90

64. PANGSIT SIRAM HOT BOWL

*Wonton prepared with pepper
sauce served on a hot stone bowl
giving it a more crispy spicy taste*

Veg	Chicken
Rp 85	Rp 95



Desserts

65. KULFI (V)

Malai / Mango / Anjeer

Indian ice cream that has its own charms including a slightly chewy texture and a sweet, creamy taste

Rp 60

66. KULFI PYALLA (V)

Kulfi ice-cream accompanied with vermicelli, rose syrup and pistachio crumbs

Rp 70



Cassata
Ice Cream

67. FALOODA (V)

A classic Indian dessert drink made with milk, a hint of refreshing rose flavor and healthy basil seeds.

All topped off with a scoop of vanilla ice cream

Rp 65

68. CASSATA ICE CREAM (V)

Badam Pista / Paan

Indian layered dessert cake

Rp 70

69. GULAB JAMUN (V)

Spongy sweet balls soaked and served in cardamom flavored syrup

Rp 50

70. GAJAR HALWA (V)

Julienne of carrots prepared with sweet milk and dry fruits

Rp 55

71. SIZZLING BROWNIES (V)

Served in a hot plate, this Queen's original brownies is topped with vanilla ice cream poured fondant with hot dark chocolate

Rp 75

72. MASALA CHAI (V)

Homemade masala tea made in the proper way. Warming, comforting and gently spiced

Rp 35

73. FRESH FRUITS (V)

Freshly cut seasonal fruits

Rp 65



Indian sweets

MITHAI

Just as western celebrations are incomplete without a cake, the same way our festives are never celebrated without the sweet little delicacies that are often laden with ghee, milk and sugar. Queen's has made available a wide range of homemade Indian sweets to choose from

