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

06. Uttapam (v)
Thick South Indian pancake cooked right in the batter served with vegetable stew and wet chutneys
Plain Tomato Onion Masala Cheese
Rp 60 Rp 65 Rp 65 Rp 65 Rp 65

07. Dosai (v)
Indian fermented crepe served with vegetable stew and wet chutneys
Plain Masala Mysore Spicy Cheese
Rp 60 Rp 65 Rp 65 Rp 65

Mumbai Chaat & Dosai
(Savory Snacks & South Indian)

All prices are in thousand rupiah and subjected to gov. and service tax
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
| No.  | Item                  | Description                                                                 | Variants               | Prices  
|------|-----------------------|------------------------------------------------------------------------------|------------------------|---------
| 20.  | PAPADUM (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   |
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

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. TANOOORI 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

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

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
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

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

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
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

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<tbody>
<tr>
<td>Chicken</td>
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<td>Fish</td>
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<tr>
<td>Prawns</td>
<td>Rp 120</td>
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<tr>
<td>Mutton</td>
<td>Rp 125</td>
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</table>

60. CHICKEN MAKHNWALA
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 Kashmiri 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 BAHAR
Royal and tenderous leg of lamb marinated in mild spices and cooked slowly in a true North-West frontier style
Rp 260
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
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

88. BUTTER MOONG DAL (V)  
Yellow lentils simmered in a low fire and tempered with butter and dry masala  
Rp 70

89. DAL MAHAKI (BLACK DAL) (V)  
A preparation of split black gram tempered with butter and cream  
Rp 75

90. CHOLE BHATURE (V)  
Spicy chickpeas curry served with fluffy bread - a Punjab classic  
Rp 95
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

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<tbody>
<tr>
<td>VEG</td>
<td>RP 95</td>
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<tr>
<td>CHICKEN</td>
<td>RP 105</td>
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<td>FISH</td>
<td>RP 120</td>
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<tr>
<td>PRAWNS</td>
<td>RP 130</td>
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<tr>
<td>MUTTON</td>
<td>RP 135</td>
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</tbody>
</table>

93. **KICHDI (V)**
Moong Dal (lentils) / Palak (spinach)
This Indian comfort food is prepared by cooking saffron rice with lentils.
Served with papadum and fried vegetables
Rp 95

94. **SIDE PULAO**
Variety of Indian rice

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<tbody>
<tr>
<td>Basmati</td>
<td>Rp 55</td>
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<tr>
<td>Jeera (cummin) Pulao</td>
<td>Rp 65</td>
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<tr>
<td>Peas Pulao</td>
<td>Rp 65</td>
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<tr>
<td>Kashmiri (dry fruits) Pulao</td>
<td>Rp 70</td>
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<tr>
<td>White Rice</td>
<td>Rp 30</td>
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</tbody>
</table>
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

96. TANDOORI ROTI (V)
Whole wheat flour bread baked in the tandoor
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

97. MISI ROTI (V)
Bread made with gram flour is flavored with mint and fresh coriander leaves
Plain Rp 45
Aloo Rp 55

98. ROOMALI ROTI
An exotic preparation of 'handkerchief' bread made with refined flour
Plain Rp 35
Aloo Rp 45
Cheese Rp 45

99. BABY KULCHA (V)
Also known as the ‘baby’ of Indian Bread
Plain Rp 40
Aloo Rp 45
Cheese Rp 45

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
Plain Rp 35

102. CHAPATI (V)
Unleavened thin baked flatbread
Plain Rp 30
Aloo Rp 45
Cheese Rp 45
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

02. SOUP JAGUNG
   Corn soup
   Veg  Chicken
   Rp 50  Rp 55

03. TOM YAM SOUP
    Classic spicy Thai soup
    Veg  Chicken
    Rp 50  Rp 55

04. ASPARAGUS
    Creamy asparagus soup
    Veg  Chicken
    Rp 55  Rp 60

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 MENTEKA
    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

All prices are in thousand rupiah and subjected to gov. and service tax
<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.</td>
<td>IKAN ISI AYAM</td>
<td>Snapper rolled with minced chicken</td>
<td>Rp 115</td>
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<tr>
<td>14.</td>
<td>IKAN ALA THAI</td>
<td>Snapper in traditional Thai curry sauce</td>
<td>Rp 115</td>
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<tr>
<td>15.</td>
<td>IKAN SZECHUAN</td>
<td>Snapper cooked in szechuan style</td>
<td>Rp 115</td>
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<td>16.</td>
<td>IKAN SAOS PEDAS</td>
<td>Hot &amp; spicy snapper</td>
<td>Rp 115</td>
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<tr>
<td>17.</td>
<td>IKAN LADA HITAM</td>
<td>Snapper in black pepper sauce</td>
<td>Rp 115</td>
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<tr>
<td>18.</td>
<td>IKAN RICA-RICA</td>
<td>Snapper cooked with dry hot &amp; spicy sauce</td>
<td>Rp 115</td>
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<td>19.</td>
<td>IKAN FOIL</td>
<td>Spicy steamed snapper in foil</td>
<td>Rp 90</td>
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<tr>
<td>20.</td>
<td>IKAN BAKAR QUEEN’S</td>
<td>Queen’s original fish barbecue</td>
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<td></td>
<td>Snapper Gurame</td>
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<td>Rp 115 Rp 125</td>
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<tr>
<td>21.</td>
<td>IKAN CABE MERAH KERING</td>
<td>Fish in butter chili</td>
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<td></td>
<td>Snapper Gurame</td>
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<td>Rp 95 Rp 125</td>
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<td>22.</td>
<td>IKAN TAHU TAUSSI</td>
<td>Fish with tofu in black bean sauce</td>
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<td>Snapper Gurame</td>
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<td>Rp 115 Rp 130</td>
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<td>23.</td>
<td>IKAN ASAM-MANIS</td>
<td>Deep fried fish in sweet and sour sauce</td>
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<td>Snapper Gurame</td>
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<td>Rp 115 Rp 130</td>
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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
45. TAUH SZEECHUAN (V)
The famous spicy Szechuan style tofu
Rp 75

46. TAUH TOGE LADA (V)
Stir fried tofu and bean sprouts prepared with pepper sauce
Rp 75

47. TAUH TEPUNG RICA-RICA KERING (V)
Deep fried crispy tofu prepared with dry hot & spicy sauce
Rp 75

48. TAUH KENTANG RICA-RICA (V)
Stir fried tofu and potato prepared with dry hot and spicy sauce
Rp 75

49. TAUH 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

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. TAUH LAPIS (V)
Fried tofu strips served with tasty brown gravy
Rp 75

44. TAUH GARLIC (V)
Deep fried tofu prepared with chilli and garlic
Rp 75
### Rice & Noodles

<table>
<thead>
<tr>
<th>No.</th>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>52</td>
<td>Nasi Goreng Kambing Rawon</td>
<td>This traditional Indonesian lamb fried rice is cooked using black nuts giving it a strong nutty flavor that adds to its dark color</td>
<td>Rp 115</td>
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<tr>
<td>53</td>
<td>Nasi Goreng Seafood</td>
<td>Fried rice with assorted fresh seafood</td>
<td>Rp 95</td>
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<td>54</td>
<td>Nasi Goreng Buddhist</td>
<td>Golden vegetable Buddhist fried rice</td>
<td>Rp 85</td>
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<td>55</td>
<td>Nasi / Bakmie Goreng Queen's</td>
<td>Queen’s original fried rice or noodle</td>
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<td>Veg</td>
<td>Rp 70</td>
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<td></td>
<td>Chicken</td>
<td>Rp 80</td>
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<td>56</td>
<td>Nasi Goreng Tek Tek</td>
<td>Tek Tek (roadside) spicy fried rice</td>
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<td></td>
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<td>Veg</td>
<td>Rp 70</td>
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<tr>
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<td></td>
<td>Chicken</td>
<td>Rp 80</td>
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</tbody>
</table>
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

60. I-FU MIE
Fried crispy noodle served with yellow curry sauce
Veg  Chicken
Rp 80  Rp 90

61. LOMI
Philippino-Chinese filling noodle served with a thick creamy soup
Veg  Chicken
Rp 80  Rp 90

62. PANGSIT CAH
Fried / steamed wonton prepared with pepper sauce
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
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

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 festivities 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.