

THIZ YAK

Vol. 7 Jun/Jul/Aug 05

■ Indian

QUEEN'S TANDOOR

Modern with ethnic touches, the Queen's Tandoor Indian Restaurant is large and airy with well-spaced tables, a bar, and more dining areas up on a wrap-around mezzanine under a soaring roof. A Ganesha statue welcomes guests at the door, a large metal sculpture of a peacock's tail rests halfway up the stairs, and Indian artefacts and paintings complete the picture. The two Indian chefs are both masters of spice, one a specialist in tandoori dishes and the other in curries, and the extensive menu features no less than thirty 'Koyle ka Kamaal' (dishes hot from the tandoor), and twenty-five 'Bageechese' (from the vegetable garden), together with 'Murg' (chicken specialties), 'Ghosht' (lamb), and 'Samudaree Khazana' (fish and prawn). There are also some super-spicy vegetarian dishes from the south, such as 'Masala Dosa' and 'Sambhar', plus a wide selection of traditional breads from the clay oven, including the wonderful, piping hot, ultra thin, 'Roomali Roti'; a handkerchief bread that the chef creates by stretching the dough and tossing it five metres up into the air.

☎ 732770 / 732771 Map Ref G10

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Telk 732 770 / 732 771

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Mar / Apr / May, 05 //

Tasteful Tantrics

Since 1986 Queens has offered a smorgasbord of Indian food to Indonesia's

cosmopolitans; finally Queens Tandoor has made it to the pavements of Bali. On the corner of Jl. Drupadi, opposite Made's Warung, Seminyak, little India has arrived; there is Pasand from rural Punjab, Goan and Kashmiri specialities, dishes that are called Vindaloo, Madrasi and Mughali. Names like Tandoor, Tikka's and Kebabs conjure up tastes of cardamom, cumin, coriander, chilli and curry. Naans, rotis, and puris versus rice, dahl and lassies. An excellent, yet limited, wine list educates one at a price, and the suave Indian Chill-out music DJ'd on Thursdays and Saturdays sets us up for a Tantric mood.
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Vol. 14 MARCH/APRIL/MAY 07

QUEEN'S TANDOOR

Indian food is always guaranteed to include numerous non-meat options, and the jewels in the Indian vegetarian crown can be found in the 'Bageeche Se' menu at Queen's Tandoor. A particularly mouth-watering gem is 'Chollay Peshawari' – chick peas cooked with onion and spices; and also the deliciously mysterious vegetable known as ladies' fingers - okra or bhindi - cooked with onion, capsicum and tomato. Homemade cottage cheese 'paneer' dishes are a speciality, drenched in peppery gravy; cooked with peas in masala; marinated with unique pickles and roasted in the tandoor; or submerged in butter sauce, enriched with spices and garnished with cream. Other lip-smackers include 'Kashmiri dum aloo' with potatoes and dried fruits; 'Navratan Jalfrazi' comprised of nine vegetables in a saffron sauce; and 'Malai Kofta' vegetable balls in a creamy sauce. Complement your meal with a delicious dhal, roti, chappati, nan, or south Indian dosa, and you're guaranteed to go home with a very full and satisfied stomach.

☎ Tel: 732770 / 732771 Yak Map ref: H10

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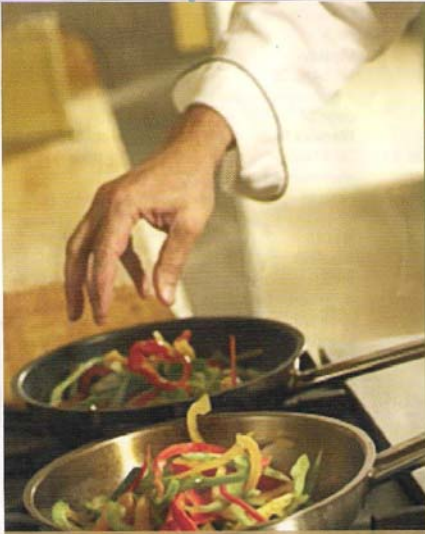
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THE YAK MAGAZINE




SINCE 1986
Queen's Tandoor
INDIAN & REGION CUISINE

QUEEN'S OF INDIA
Dynasty Hotel, Kuta - Bali
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QUEEN'S TANDOOR
Seminyak, Kuta - Bali
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QUEEN'S TANDOOR
Permana Plaza - Jakarta
Tel: +62 - 21 - 3903287

QUEEN'S OF INDIA
Surlake Hotel - Jakarta
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QUEEN'S
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RECIPES FROM DIFFERENT PARTS OF INDIA
(SOUTH, NORTH, WEST & EAST INDIA)

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Queen's

Queen's of India in Tuban opened on the corner of Jl. Kartika and Bali Dynasty Resort. This two-level, breezy venue sisters Bali's other favourite Indian restaurant, Queen's Tandoor in Seminyak. Since 1986 the Queen's Indian cuisines have been bringing us traditional favourites from South Asia's north, east, south and west and with the new opening of their latest venue, they are even adding a bit of Indian fusion into the Bombay mix. Open lunch and dinner, inside or out on Jl. Kartika Plaza, Tuban.

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