







































THE JOURNEY

"The Untold Story Behind the Flavours"

After an extensive tenure as a prominent Indian restaurant in Bali, Queen's Tandoor has made the strategic decision to embark on a novel initiative by incorporating a refined cocktail lounge into its dining establishment.

Aris Septiawan and his devoted team ardently labor, fashioning bespoke elixirs and essences, employing contemporary practices like sous vide, barrel maturation, fat infusion, fermentation, and myriad other methods, to luxuriate in the art of mixology.

EMBARK INTO A JOURNEY OF FANTASY AND ELEGANCE, TO SAVOUR OUR EXCLUSIVE CONCOCTIONS

COCKTAIL TAP CULTURE

120



We are proud to present Bali's first cocktails on tap to elevate your experience! It's not just about the process it's about the quality and uniqueness of the products to tickle your taste buds.

MAYARANI

Spiced Rum / Apple / Ginger / Cinnamon

NAKED MARY

Sous Vide infused Vodka Kaffir Leaves & Chili / Tomato / I emon / Salt

REST IN PEACH

Sous Vide infused Gin Peach & Pandan / Coconut Water / Lemon

THE HERITAGE

160



Inspired by singular stories from the past, discover some exciting concoctions to satisfy all your senses.

THE TALE OF INDIA

The earliest reference of lassi have been found in ancient Indian texts dating as far back as 1000 BC. Discover our take of "the most popular and traditional yogurt-based drink" of India.

Black Tears Dry Spiced Rum / Mango-Jackfruit Yogurt / Chai Wine / Jasmine / Passion Sphere

THE LANTERN

Inspired by the old night lantern, this cocktail will brighten your path from fog to enlightenment.

Sous Vide Tanqueray Gin Apple and Pear / Lemon / Bergamot Foam / Ratna Flower

BEAUTY AND THE BEAST

A beauty that will wake up the beast within you!

Sous Vide Cazadores Tequila Pineapple & pepper / Aperol /

Lemon Water / Rose

FROST 'N' ROLL

In 1905, eleven-year-old Frank Epperson left a cup filled with powdered soda, water, and a stirring stick on his San Francisco porch. That night, low temperatures caused the mixture to freeze, and a summertime staple was born.

65°C infused Tanqueray Gin Sage Leaf / Violet / Homemade Mango Popsicle

NATIVE SOUR

Tamarind has been used as a spice in Asian cuisine, especially in the southern part of India, for a long time. Its sourness and fruitiness inspired the blend.

Bourbon Bay leaves infusion / Tamarind / Cinnamon / Lemon / Albumen / Bubble

QUEEN OF KINGS

As a reverence to several Indian queens who bravely challenged norms throughout history, we elaborated a ferocious mixture.

Mezcal Montelobos Espadin / Tequila / Kaffir / Homemade Beer Pletok / Albumen



NUSANTARA INFLUENCE

140



Influenced by classic stories and tales from the archipelago, our mixologists combine heritage ingredients with modern techniques for you to discover the taste of Indonesia.

THE DANCER

As royal entertainment, legong dance first appeared in the XIX century. According to the legend, a sick prince from Sukawati had a vivid dream in which two young women danced to gamelan music. As he recovered, he made arrangements for these dances to be performed at the palace.

Arak Soaked with Long Java Pepper (tabia bun) /
Dragon Fruit / Elderflower / Albumen

RATNA MANGGALI

Long ago, in the village of Girah in the Kediri Kingdom, now known as Indonesia, lived a very cruel sorceress named Calon Arang. Her beautiful daughter, Ratna Manggali, could not find companion due to the villagers' fear of her mother. This concoction is as dark as the story.

Arak Arrangé Chamomile / Mango Charcoal / Ginger Syrup / Gaharu Chip Smoke

PANCASARI

Pancasari is one of the most beautiful areas in Bali which is famous for its strawberry farming. Previously the village was known as Benyah, meaning "destroyed" in English, due to the condition of the damaged and muddy roads, as it was submerged by the water of Lake Buyan. In 1966 the name of the village changed to Pancasari Village, reflecting a new hope for the residents.

Arak Macerated with Strawberry / Green Tea Syrup / Apple-Mint Foam

THE AUTHENTIC

A tribute to gamelan musicians who always receive kopi & pisang rai from the host during their performances. Here is a blend of Balinese liquor enhanced with coffee and banana to represent one of Bali's traditions.

Arak-Coffee-Banana/ Coconut Milk / Anise Mist

OAK BARREL AGING

190



Cocktail in oak barrel gets a deeper and original taste.

Aged for a minimum of 28 days, the flavours are smoothened by the cask maturation process.

NEGRONI

Tanqueray Gin / Campari / Cinzano Vermouth

OLD FASHIONED

Black Tears Dry Spiced Rum / Bitter / Sugar / Cacao



UNFORGETABLE TWIST

150



A selection of classic crafted with a twist.

TANDOOR SOUR

Wild Turkey Bourbon Cardamom / Lemon / Spice Syrup / Nutmeg

MUMBAI MUI F

Sky Vodka Bayleaf / Lemon / Cinnamon / Ginger Beer

COCONUT ESPRESSO

Black Tears Dry Spiced Rum / Coconut / Espresso / Cinnamon

TAMARIND MARGARITA

Cazadores Tequila Coconut / Tamarind / Lemon / Kaffir Salt

SMOKEY MANHATTAN

Cherry Whiskey / Cinzano Vermouth / Fumée

DARJELING DAIQUIRI

Nusa Cana Rum Darjeling / Italian Bitter / Elderflower / Albumen

MEZCAL NEGRONI (+50)

Montelobos Espadin / Tequila / Port Wine / Campari / Cinzano Vermouth

DO NOT HESITATE TO ASK OUR TEAM FOR YOUR FAVORITE.
WE'LL BE PLEASED TO ACCOMMODATE YOUR NEEDS.

BEER

| SAN MIGUEL | 50 |
|---------------------------|-----|
| SAN MIGUEL LIGHT | 50 |
| ISLAND BREWING PILSNER | 80 |
| ISLAND BREWING SMALL HAZY | 120 |
| BLACK SAND IPA | 140 |
| CANARD WEIZENBOCK | 150 |



WINE BY THE GLASS

| SPARKLING MASCHIO PINOT GRIGIO VINO SPUMANTE EXTRA DRY DOC ZONIN PROSECCO CUVÉE | NV NV | ITA ITA | 168 178 |
|---|--------------|------------|------------|
| WHITF | | | |
| TWO ISLANDS PINOT GRIGIO | 2019 | IDN | 128 |
| BODEGAS BERONIA VIURA | 2021 | SPA | 168 |
| MONKEY BAY SAUVIGNON BLANC | 2018 | NZL | 168 |
| ROSÉ TWO ISLANDS GRENACHE MONTADO TEMPRANILLO | 2019 2021 | IDN ESP | 128 168 |
| | | | |
| RED | | | |
| TWO ISLANDS SHIRAZ | 2019 | IDN | 128 |
| ZONIN MONTEPULCIANO D'ABRUZZO DOC | NV | ITA | 198 |
| LUIS FELIPE GRAN RESERVA | NV | CHL | 198 |

SPIRITS



| GIN | | VODKA | |
|---------------------|------------|-----------------|------------|
| EAST INDIES | 128 / 1200 | SKY VODKA | 128 / 1200 |
| TANQUERAY | 128 / 1200 | ABSOLUTE | 150 / 1650 |
| BOMBAY SAPPHIRE | 150 / 1650 | GREY GOOSE | 160 / 1750 |
| ROKU | 178 / 1950 | CIROC | 180 / 1950 |
| BOBBY'S | 178 / 1950 | HAKU | 190 / 2100 |
| HENDRICK'S | 178 / 1950 | BELVEDERE | 200 / 2200 |
| WINT & LILA | 220 / 2450 | KALAK PEAT CASK | 350 / 3850 |
| JODHPUR DRY | 230 / 2550 | | |
| FOUR PILLARS SHIRAZ | 270 / 2980 | | |
| JODHPUR RESERVE | 280 / 3100 | | |
| | | | |

RUM

| NUSA CANA LIGHT | 128 / 1200 |
|--------------------------|------------|
| BLACK TEARS DRY SPICED | 128 / 1200 |
| PLANTATION ORIGINAL DARK | 140 / 1550 |
| HAVANA CLUB | 150 / 1650 |
| BRUGAL BLANCO | 168 / 1850 |
| DIPLOMATICO PLANAS | 250 / 2750 |

BRANDY

| BRANDY | | TEQUILA | |
|----------------|------------|---------------------|------------|
| ST REMY VSOP | 178 / 1950 | CAZADORES BLANCO | 128 / 1200 |
| MARTEL VSOP | 200 / 2200 | CODIGO ROSA | 210 / 2300 |
| TARIQUET VSOP | 320 / 3550 | PATRON REPOSADO | 290 / 3100 |
| HENNESSEY VSOP | 320 / 3550 | 1800 ANEJO | 300 / 3300 |
| | | D. JULIO REPOSADO | 300 / 3300 |
| | | CLAZE AZUL REPOSADO | 650 / 7200 |

WHISKEY



| AMERICAN JIM BEAM WILD TURKEY 81 JACK DANIEL'S TENESSE N BULLEIT BOURBON BULLEIT RYE | NO 7 | | 128 / 1200 168 / 1950 178 / 1950 200 / 2200 220 / 2300 |
|--|--|--|--|
| SINGLE MALT GLENLIVET 12 GLENMORANGIE X BALVENIE 12 Y.O DOUBLE Y GLENFIDDICH 15 GLENLIVET 18 BOWMORE 12 MACALLAN 12 Y.O TRIPLE O | | | 200 / 2500 300 / 3300 300 / 3300 400 / 3850 400 / 4400 400 / 4400 550 / 6100 |
| BLENDED MALT BALLANTINE'S J. WALKER BLACK MONKEY SHOULDER NAKED GROUSE CHIVAS 12 CHIVAS 18 IRISH | 128 / 1200 178 / 1950 190 / 2100 190 / 2100 190 / 2100 400 / 4400 | CANADIAN CINNAMON FIRE BALL JAPANESE HIBIKI HARMONY THE HAKUSHU | 130 / 1450 650 / 7150 650 / 7150 |

All prices are in thousands of IDR. Tax and service included.

150 / 1650

JAMESON

STAY VIRGIN



HERBAL BLENDS 70 **MOCKTAILS** 80 THE KING OF MASALA TROPICAL FANTASY Apple Juice / Lemon / Masala Strawberry / Lemon / Ginger Beer / Mint THE QUEEN OF MASALA Tamarind Juice / Lemon / SWEET LIKE YOU Coriander / Mint Pineapple / Lemon / Jasmine / Cucumber PI FTOK BFFR Pandan / Ginger / Cardamom / Cloves YUMMY GUMMY / Cinnamon / Nutmeg / Secang Wood Orange / Lemon / Gum Syrup / Soda / Mint GINGER BEER Ginger / Brown Sugar / Water MAHARANI Pineapple / Violet / Lemon / Cinnamon LASSI 75 CHOOSE YOUR FLAVOR HOTTER THAN YOU Sweet Orange / Lemon / Cinnamon / Salted Kaffir Leaf / Chilli Banana Mango FRESH JUICE 40 Rose **Orange** Strawberry Watermelon Mango **Pineapple**

All prices are in thousands of IDR. Tax and service included.

Strawberry Tamarind

| REGULAR TEA | | WATER | | |
|--------------------|----|--------------------|---------|----|
| Hot or Iced | | Balian Still | 330ml | 36 |
| Black Tea | 35 | Balian Sparkling | 330ml | 36 |
| Chamomile | 35 | | | |
| | | COFFEE | | |
| INDIAN TEA | | Hot or Iced | | |
| Ginger Tea | 45 | Espresso | | 25 |
| Masala Tea | 45 | Double Espresso | | 40 |
| | | Long Black | | 25 |
| SODA | | Cappuccino / Latte | | 35 |
| Soda Water / Tonic | 30 | Add Flavour | | |
| Coke / Diet Coke | 30 | Cinnamon, Caramel, | Vanilla | 5 |
| Sprite | 30 | | · anna | Ū |
| • | | Vegan Option | | |
| | | Oat Milk | | 10 |



SAVIS TEA

Only using premium tea leaf, herbs & spices that is grown in volcanic soil with year round sunshine, spring water and tropical climate around Archipelago, Savis presents a wide range of authentic teas that promote natural healthy lifestyle for modern society.

Earl Grey / Exotic Especia / Green Tea / Mango / Mint



























Welcome to a culinary journey at our progressive Indian restaurant in Bali, where tradition meets innovation in a celebration of flavors.

Since 2003, we've evolved from offering classic "Indian Cuisine" to our exciting new concept, "Cuisine and Lounge," marking our 20th anniversary.

Immerse yourself in a vibrant blend of traditional Indian spices and contemporary techniques, creating a unique and unforgettable dining experience.

Our menu showcases the best of both worlds, featuring time-honored favorites alongside modern interpretations. Join us in this fusion of rich history and forward-thinking creativity, perfectly complemented by our relaxed lounge atmosphere.

Here's to two decades of culinary excellence and the promise of many more to come.

Cheers to the evolution of taste!



TITBITS

All at 50

Churros Twist (S)



savoury churros fingers, lip-smacking spice-cilantro relish

Choco-Chicken (§)



chicken tikka mousse on chocolate chip

Very Green Pinnacle

green vegetables amalgamation, quava relish

Calamari Crostini

corn mash-Indian spiced calamari



smoke infused crunchy puffed rice melange

Loaded Phyllo

phyllo pouch with your filling choice

- utterly buttery chicken
- lamb rogan josh
- homemade paneer

Hindi Bruschetta

truffled mushrooms, Indian biscotti

Rice Spheres 🐠



pulled chicken rice balls

K-Pops* ₩



vegan popsicle nostalgia *chicken option available

Tacos Thepla 🤳



Indian variant soft taco - CTM or PTM













₩ Vegan → Spicy ⑤ Gluten free ⑥ Nut free P Plant based option available

| / | STAR | TERS | | |
|--|--------|--|-----|----------|
| Trio of Samosa triple flavour-triple colour potato, spinach, red beet | 60 | Flash Grilled Calamari yummy tangy squid | 90 | S |
| Megamouthfulls | 60 | Galouti Kebab-QT Signature mouth melting meat kebab | 120 | STARTERS |
| Sev-Papdi (S) flat dish, tamarind-yogurt sauce | 70 | Sea-Princess delicately seared scallop, tomato-saffron emulsion | 120 | `∞ |
| Tartare Avokado ₩ avocado, mango, beet, citrus delight | 95 | | | |
| MMH ₩ masala magic hummus vegan | 95 | | | |
| FRO |) M T | ANDOOR | | |
| OG Paneer Tikka original paneer tikka, Queen's legacy for 4 decades choose your marinade: red masala / mint / cream | 75 | OG Chicken Tikka original chicken tikka, Queen's legacy for 4 decades choose your marinade: red masala / mint / cream | 85 | |
| Achari Aloo (§) pickled-infused BBQ potatoes | 55 | Saffron Tangdi (§) charred BBQ luscious chicken drumstick | 95 | |
| Tandoor Shrooms → ⑧ yogurt- black pepper- cashew paste | 55 | Tandoori Jhumka 🍪 tandoored tiger prawn, yogurt, Indian spice | 105 | 111. |
| Young Whole Cauliflower W 🛞 🕲 BBQ citrus cauliflower | 85 | King Kebab hand-pounded skewered lamb | 110 | |
| Charcoal Kissed Mackerel (8) simply delicious! | 100 | Tandoori Octopus fresh catch Bali octopus, cheddar cheese-cream relish | 125 | M |
| ₩ Vegan 🥒 Spicy 🍪 Gluten | free © | Nut free Plant based option available | | // |

CURRY

Paneer

we make homemade cottage cheese exotic with your choice of its preparation

Kofta Curry

dumpling, cashew creamy gravy

Makhanwala

tomato-butter creamy gravy

Rogan Josh 🔞 🕲 🕑

100 Palak 🗐 smooth Bali spinach

100

180

325

75

100

Subz Pariwar

Exotic Jackfruit

95 Aloo Gobhi Mutter

65 family affair-potato, cauliflower, green peas

Kuk-doo-koo Curries

 Murgh Makhani
 Its
 Its
 Vindaloo
 Its
 Its</td

Lamb Affair

mountain meat curry

lamb in Portuguese
influenced tangy piquant sauce

Queen's Raan*

180

slow cooked lamb shank, aromatic spices
*recommended for 2

Vindaloo 🥒 🛞 (P)

From the Sea

Alleppey Curry Scallop Tikka Masala Coconut-raw mango gravy

Prawn
Fish

Scallop Tikka Masala Coconion-tomato-masala gravy

165

125

Dal All D-way

Tarka (§) (S)
ginger-garlic-onion tempered lentils

60

Dal Makhaani (§) (S)
cream & butter simmered black lentils

₩ Vegan → Spicy ③ Gluten free ③ Nut free ② Plant based option available



RICE

Best Culinary Marriage - Queen's Dum Biryani

fragrant basmati rice with your choice of:

- Layered Fresh Vegetables
- Saffron Chicken
- Chilman Lamb

Naan 🛞

Pulao (jeera / saffron / navratan) 🐠

90 110

20

75

130 60

ROTI

ask your server: naan, roti, paratha - your homestyle

Chapati (S) 20 Roomali Roti (S) 20 puffed wheat bread exotic handkerchief bread-refined flour

Tandoori Roti (butter / methi) 🚳

whole-wheat bread in Tandoor

leavened flour bread in Tandoor choice: 20 plain / butter 25 cheese / garlic / mix herbs / masala / achari / chilli

SWEET MEMORY

Cheese Flan Gajar Halwa Tart Tatin saffron-infused cream cheese, pistachio famous Indian carrot halwa

Jasmine Panacota 75 on a bed of chikki, Indian nougat

































SHISHA

PREMIUM

SOFT - 250

SUMMER BREEZE

Melon, Ice Watermelon, Spiced Peach

PINK

Barberry, Ice Berry, Ice Strawberry

CITRUS SPLASH

Ice Tangerine, Lemon, Grapefruit

CREAMY PIE

Vanilla Ice Cream, American Pie

CHILL ICED TEA

Early Grey, Honey, Lemon, Ice



SMOOTH

BOLD

ELITE

MFDIUM - 300

SPICED TEA

Masala Tea, Moroccan Tea, Sea Buckthorn Tea

MUMBAI SAPPHIRE

Black Currant, Grape, Ice

SWEAT HEAVEN

Caramel Candy, Cheesecake, Raspberry

TROPICAL JUICE

Pineapple, Maracujá, Goa Mango

FRUITY COCKTAIL

Grapefruit, Strawberry, Raspberry, Lemon, Lime



NO MINT 1

2

3



| CORONAS, 2020 | TEMPRANILLO | ESP | 1,100 |
|--|--------------------|-----|--------------------------|
| COTES DU RHONE GIGONDAS, 2018 | GRENACHE, SYRAH | FRA | 2,000 |
| HENRY FESSY COTE DE BROULLY, 2018 | GAMAY | FRA | 1,100 |
| LUIS FELIPE EDWARDS GRAN RESERVA, 2016 | CABERNET SAUVIGNON | CHL | 900 |
| LUIS FELIPE EDWARDS GRAN RESERVA, 2017 | MERLOT | CHL | 198 / 900 |
| MARTIN MOUNT ROZIER TOBACCO STR, 2019 | SHIRAZ | ZAF | 900 |
| MARTIN MOUNT ROZIER, 2021 | PINOT NOIR | ZAF | 900 |
| PENFOLDS BIN 28 KALIMNA, 2019 | SHIRAZ | AUS | 1,800 |
| SANGRE DE TORO, 2021 | GRENACHE | ESP | 1,100 |
| SHEARWATER, 2015 | PINOT NOIR | NZL | 900 |
| TWO ISLANDS, 2019 | SHIRAZ | IDN | 1 <mark>28 / 5</mark> 80 |
| ZONIN MONTEPULCIANO D'ABRUZZO DOC, NV | MONTEPULCIANO | ITA | 198 / 900 |





WINE LIST

SPARKLING & CHAMPAGNE

| DUVAL LEROY BRUT RESE <mark>rve, NV</mark> | BLEND | FRA | 2,300 |
|--|--------------|-----|-----------|
| LOUIS ROEDERER BRUT COLLECTION 242, NV | BLEND | FRA | 3,400 |
| MASCHIO PR <mark>osec</mark> co docg valdobbiadene x dry, nv | PINOT GRIGIO | ITA | 168 / 900 |
| ZONIN PROSE <mark>cco cuvé</mark> e, nv | GLERA | ITA | 178 / 900 |

| WHITE | | | | ROSÉ | | | |
|--|-------------------------------|-----|-----------|---|-----------------|-----|-----------|
| BODEGAS BERONIA, 2021 | VIURA | ESP | 168 / 750 | CLASSIC MARLBOROUGH, 2022 | BLEND | NZL | 1,100 |
| EVANS & TATE BREATHING, 2018 | CABERNET SAUVIGNON | AUS | 900 | LES DEUX ANGES MAGNUM, 2021 | SYRAH | FRA | 2,700 |
| EVANS & TATE BREATHING, 2018 | PINOT GRIS | AUS | 900 | MONTADO TEMPRANILLO, 2021 | TEMPRANILLO | ESP | 168 / 750 |
| EVANS & TATE BREATHING, 2018 | SAUVIGNON BLANC | AUS | 900 | MOUNT ROZIER THE FROG CHORUS, 2020 | BLEND | ZAF | 800 |
| HUNTER'S CHARDONNAY, 2020 | CHARDONNAY | NZL | 1,100 | TWO ISLANDS, 2019 | GRENACHE | IDN | 128 / 580 |
| LOUIS LATOUR ARDECHE, 2019 | CHARDONNAY | FRA | 1,100 | 555 | | | |
| MONKEY BAY MARLBOROUGH, 2018 | SAUVIGNON BLANC | NZL | 168 / 750 | RED | | | |
| MOUNT ROZIER THE FLOWER GARDEN, 2021 | SAUVIGN <mark>ON BLANC</mark> | ZAF | 750 | ANTIGAL UNO, 2017 | RED BLEND | ARG | 990 |
| MOUNT ROZIER THE W <mark>ILD P</mark> EACOCK, 2020 | CHARDONNAY | ZAF | 750 | ANTIGAL UNO <mark>, 201</mark> 9 | MALBEC | ARG | 1,400 |
| TALL HORSE, 2020 | CHARDONNAY | ZAF | 750 | BABICH CLAS <mark>SIC M</mark> ARLBOROUGH, 2019 | MERLOT CABERNET | NZL | 1,000 |
| THEODORE DE VAUCHARMES CHABLIS 1ER CRU, 2019 | CHARDONNAY | FRA | 2,300 | BABICH RESERVA, 2019 | PINOT NOIR | NZL | 1,800 |

128 / 580

CHATEAU SMITH HAUT LAFITTE, 2017

PINOT GRIGIO

IDN

TWO ISLANDS, 2019

CABERNET SAUVIGNON

FRA

3,400