



EST. 1986

# Queen's®

INDIAN CUISINE WORLDWIDE

Established in 1986 in Jakarta, Queen's is now a worldwide chain of Indian restaurants with outlets in Indonesia and Saudi Arabia. The name Queen's was chosen as we pursue the most royal and highest standards of cuisine and service.

Queen's Bali story began at the end of 2004 with the opening of the first branch in Seminyak, shortly followed by Kuta, Nusa Dua & Ubud.

We offer authentic and varied cuisines from India sub-continent, with the finest array of gourmet fare.

Multi-awarded from local to Intl' accolade, we are renowned for our excellence and genuine cuisine, prepared from our team of native Indian master chefs.

Our commitment, after 16 years of operation, is like day-one, following the company motto: "Only the Best of the Best".

We continue to meet the island unique demands, be it in our restaurants or outside catering ranging from 10 to hundreds diners.

Experience India hospitality on the Island of the Gods!

We also provide the following services

### **Catering**

(weddings, birthday parties, home gathering, etc.)

### **Take-away**

### **Delivery**

(free within 1 km)

Contact us for further information:

e: [bali@queenstandoor.com](mailto:bali@queenstandoor.com) | wa: +62 816 942 942 | [www.bali.queenstandoor.com](http://www.bali.queenstandoor.com)



## STARTERS & SIDES

<b>Daal Soup</b> 🌱🌱		47	<b>Hara Salad</b> 🌱🌱	35
Lentils-coriander-cumin soup			Onion, cucumber, tomato, carrot & green chilli .	
<b>Tomato Soup</b> 🌱🌱		41	<b>Kachumber Salad</b> 🌱🌱	35
Fresh cream			Tomato, cucumber & onion, lime-chaat masala dressing	
<b>Tikki</b>	2 pcs	5 pcs	<b>Manchurian</b>	
Deep-fried patties			Deep-fried tossed with Sino-Indian soya-ginger sauce	
<b>Aloo</b> 🌱🌱 potato	41	67	<b>Mixed Vegetables</b> 🌱🌱	58
<b>Makai</b> 🌱🌱 corn	47	75	<b>Marinated Chicken</b> 🌱	67
<b>Hara Bhara Kebab</b> 🌱🌱	2pcs	5pcs	<b>Veg Samosa</b> 🌱 2 pcs	68
Deep-fried spinach, potatoes and green peas patties	61	108	Deep-fried puff pastry filled with spiced potato & peas	
<b>Pakora</b> (1-3 pax)			<b>Chaat</b>	
Chickpea flour coated fritter			Your choice tossed with chaat masala	
<b>Mix Sabji</b> mixed vegetables	🌱🌱	83	<b>Aloo</b> 🌱🌱 potato	41
<b>Aloo</b> potato	🌱🌱	83	<b>Chollay</b> 🌱🌱 chickpeas	60
<b>Gobhi</b> cauliflower	🌱🌱	83	<b>Mumbai Chaat</b>	
<b>Pyaz</b> onion	🌱🌱	83	<b>Pani Puri</b> 🌱	41
<b>Mirchi</b> green chilli	🌱🌱	83	Deep-fried hollow puff, sweet & spicy infusion	
<b>Paneer</b> homemade cottage cheese	🌱🌱	116	<b>Bhel Puri</b> 🌱🌱	58
<b>Anda</b> egg	🌱	91	Indian spiced puff rice	
<b>Murgh</b> boneless chicken	🌱	99		
<b>Frankie</b>			<b>Papadum</b>	
Seasoned Indian flatbread grilled and stuffed with some delicious fillings to suit your taste			Roasted or fried spiced Indian cracker	
<b>Mix Sabji</b> mixed vegetables	🌱	67	<b>Plain</b> 🌱🌱🌱	28
<b>Paneer</b> homemade cottage cheese	🌱	99	<b>Masala</b> 🌱🌱 onion, tomato & spices	41
<b>Murgh</b> boneless chicken		83		

All prices are nett and in thousands of IDR.

🌱 Vegetarian 🌱 Vegan 🌱 Gluten free

① Jain Food variants available upon special request



# KOYLE KA KAMAL

All prepared in Tandoor, an Indian cooking method of grilling with charcoal within a cylindrical clay oven.

## Boti Kebab (1-3 pax) ①

200 gr of grass-fed lamb chunks marinated with garlic-ginger paste & Queen's spices

256

## Sheekh Kebab (1-3 pax)

Minced then grilled with our secret spices & herbs

**Mix Sabji** *mixed vegetables* ✓ ① 99

**Lamb** *grass fed* ① 199

## ROYAL KEBAB PLATTER

Feast like a noble with our Chef's assortments tandoori kebabs. Each kebab skewer contains 4 chunks.

## Maharaja ①

Lamb, chicken, fish, portobello mushroom, tiger prawn, corn, potato, Queen's paneer

538

## Maharani ①

Fish, tiger prawn, corn, portobello mushroom

298

## Kumari ✓ ①

Queen's paneer, potato, corn, portobello mushroom

215

## Mantri ①

Chicken, fish, potato, portobello mushroom

199

## CREATE YOUR OWN KEBAB

Choose 1 protein & 1 marinade to satisfy your taste buds

### Protein:

Queen's Paneer	✓ ① ①	homemade cottage cheese	189
Aloo	✓ ①	potato	89
Bhutta	✓ ① ①	corn	97
Khumbi	✓ ①	portobello mushrooms	122
Mix Sabji	✓ ①	mixed vegetables	105
Machhi	①	mahi-mahi fish	154
Jheenga	①	5 pcs tiger prawns	334
Murgh	①	boneless chicken	122
Murgh Tangri	①	2 pcs chicken legs	146

### Marinade:

Tikka	✓ ①	yoghurt-kashmiri red chili paste, mustard oil
Achari Tikka	✓ ①	yoghurt-green chili-turmeric pickled paste
Black Pepper Tikka	✓ ①	yoghurt-black pepper-cashew paste
Harra Tikka	✓ ①	yoghurt-coriander-mint-green chilli paste
Malai Tikka	✓ ①	yoghurt-cream-cashew-cheddar cheese paste

All prices are nett and in thousands of IDR.

✓ Vegetarian   ✓ Vegan   ① Gluten free

① Jain Food variants available upon special request



# THE WORLD OF CURRY

## GRANDMA'S CURRY

<b>Murgh Jalfrazi</b> 🍃🍌	108
Chunks of chicken in mild spicy tomato sauce	
<b>Murgh Makhni</b> 🍌	150
Pulled butter chicken in a middy spiced tomato sauce	
<b>Murgh Tikka Masala</b> 🍌	150
Chunks of grilled marinated chicken cooked in red curry	
<b>Rogan Josh</b> 🍌	150
Slow cooked grass-fed lamb in Kashmiri pepper & spices	
<b>Kofta Curry</b>	
Minced balls in curry sauce	
<b>Paneer</b> ✓🍌🍌	124
<i>homemade cottage cheese balls in cashew nut-spices creamy sauce</i>	
<b>Mix Sabji</b> ✓🍌	91
<i>vegetables balls in yellow curry</i>	
<b>Palak</b> ✓🍌	91
<i>spinach balls in yellow curry</i>	
<b>Lamb</b> 🍌	158
<i>grass-fed balls in red curry</i>	

## VEGETABLES CURRY

<b>Masala Spice</b> 🍃🍌	
Onion gravy	
<b>Khumbi Mutter</b>	67
<i>mushroom &amp; peas</i>	
<b>Bhindi</b>	75
<i>okra</i>	
<b>Baingan</b>	49
<i>eggplant</i>	
<b>Aloo Sabji</b>	
Potato & choice of vegetables tossed with tomato, fresh coriander & spices. Served dry	
<b>Mutter</b> 🍃🍌	49
<i>greenpeas</i>	
<b>Gobhi</b> 🍃🍌	58
<i>cauliflower</i>	
<b>Paneer</b> ✓🍌	67
<i>homemade cottage cheese</i>	
<b>Palak</b> 🍃🍌	67
<i>spinach</i>	
<b>Methi</b> 🍃🍌	41
<i>fenugreek leaves</i>	
<b>Jeera</b> 🍃🍌	41
<i>cumin seeds</i>	
Should you wish to enjoy your Aloo dish with curry extra charge applies	
	22
<b>Bhindi Do Pyaza</b> 🍃🍌	75
Okra cooked with onion-shallot-capsicum-tomato masala sauce	
<b>Saag Malai Wala</b> ✓🍌	91
Spinach, ginger, garlic & cream	

## CREATE YOUR OWN CURRY

Never been easier to satisfy your palate! Choose 1 protein and 1 curry sauce

### Protein:

<b>Paneer</b>	<i>homemade cottage cheese</i> ✓🍌🍌	58
<b>Khumbi</b>	<i>portobello mushrooms</i> ✓	43
<b>Mix Sabji</b>	<i>mixed vegetables</i> ✓	29
<b>Machhi</b>	<i>mahi-mahi fish</i> 🍌	58
<b>Jheenga</b>	<i>tiger prawns</i> 🍌	144
<b>Murgh</b>	<i>boneless chicken</i> 🍌	43
<b>Lamb</b>	<i>grass-fed</i> 🍌	101

### Curry Sauce:

<b>Korma</b>	✓🍌 <i>cashew paste &amp; cream</i>	91
<b>Masala</b>	🍃🍌 <i>semi-dry onion-masala gravy</i>	67
<b>Kadai</b>	🍃🍌 <i>semi-dry onion-tomato-masala, onion &amp; capsicum</i>	58
<b>Makhanwala</b>	✓🍌 <i>buttery tomato gravy &amp; cream</i>	67
<b>Allepy</b>	✓🍌 <i>coconut based tangy curry</i>	49
<b>Palak</b>	✓🍌 <i>puréed spinach seasoned with ginger, garlic &amp; garam masala</i>	75
<b>Yellow Curry</b>	✓🍌 <i>smooth onion-cashew gravy</i>	83
<b>Vindaloo</b>	✓🍌 <i>protein marinated in vinegar, blend of spices, cooked in a tangy piquant sauce. A speciality of Goa.</i>	41

All prices are nett and in thousands of IDR.

✓ Vegetarian 🍃 Vegan 🍌 Gluten free

🍌 Jain Food variants available upon special request



## ROTI & NAAN

### Queen's Basket ✓① 122

5 assorted Indian breads carefully chosen by our Chef (Butter Naan, Tandoori Roti, Chapati, Methi Parantha & Roomali)

### Bhatura ✓① 41

Fluffy refined flour deep-fried bread

### Bhatura Chollay ✓ 91

Served with Punjabi Style chickpeas

### Chapati ✓① 22

Puffed bread made with in-house hand-ground wheat

### Roomali Roti ✓① 25

An exotic handkerchief refined flour bread

### Puri ✓① 37

Fluffy whole-wheat deep-fried bread (2 pcs)

### Roti Chane ✓ 83

Layered Indian bread, Queen's curry

### Tandoori Roti

Whole-wheat bread grilled in tandoor

Plain ✓① 28

Butter ✓① 33

Methi ✓① fenugreek leaves 36

### Naan

Leavened refined flour bread cooked in tandoor

Plain ✓① 22

Butter ✓① 25

Garlic ✓ 28

Masala ✓ 39

Cheese ✓ 39

Mixed Herbs ✓① 28

Kashmiri ✓① dry fruits 39

Methi ✓① fenugreek leaves 28

### Parantha ✓①

Whole-wheat bread, flattened or layered (lachha)

Choice 1: Tandoor (baked)

Tava (pan-fried)

Choice 2: Butter 49

Chili 58

Methi fenugreek leaves 49

### Stuffed Parantha ✓

Whole-wheat bread filled with your liking

Choice 1: Tandoor (baked)

Tava (pan-fried)

Choice 2: Aloo potato 58

Paneer homemade cottage cheese 67

Onion 58

Cauliflower 67

## RICE

All rice preparations are served for 1-2 persons, except Dum Biryani

### Pulao ✓②

Basmati sautéed with your choice

Mix Sabji mixed vegetables 49

Kashmiri dry fruits 49

Mutter green peas 49

### Dum Biryani

Basmati cooked with several spices

in clay pot sealed with dough Small Medium

Mix Sabji ✓② mixed vegetables 99 182

Murgh boneless chicken 116 215

Lamb grass-fed 137 262

### Basmati ✓② 41

The Jewel of India!

Fragrant steamed long grain rice

### Jeera Rice ✓② 49

Basmati rice tempered with butter & jeera (cumin seeds)

### Saffron Rice ✓② 58

Saffron basmati

All prices are nett and in thousands of IDR.

✓ Vegetarian ✓ Vegan ② Gluten free

① Jain Food variants available upon special request



## LENTILS & BEANS

**Daal Tadka** 🌱🌱 49  
Skinned & split green gram  
petite lentils tempered with ginger, garlic & butter

**Daal Makhani** 🌱 99  
Simmered imported Punjab black lentils  
in cream & butter

**Cholley Masala** 🌱🌱 75  
Chick peas in onion-tomato masala

### Chutney

**Mango** 🌱🌱🌱 16  
**Mint** 🌱🌱 16  
**Tamarind** 🌱🌱🌱 25  
**Coconut** 🌱🌱 25  
**Tomato** 🌱🌱 16  
**Onion Pickled** 🌱🌱 30

### Raita

Seasoned homemade yoghurt

**Kheera** *cucumber* 🌱🌱🌱 33  
**Mix Sabji** *mixed vegetables* 🌱🌱 33  
**Anaanaas** *pineapple* 🌱🌱🌱 41  
**Burani** *garlic* 🌱🌱 49  
**Pudina** *mint* 🌱🌱 41  
**Kashmiri** *dry fruits* 🌱🌱 41

### Dahi

 🌱🌱🌱

**Plain** *homemade yoghurt* 26  
**Kesri Mishti Doi** *sweet saffron yoghurt* 36

## SOUTH INDIA SPECIALTIES

**Dosa**  
Thin & crispy fermented rice batter crêpe  
**Plain** 🌱🌱🌱 63  
**Masala** 🌱🌱 *mixed potato* 83  
**Paneer** 🌱🌱 *homemade cottage cheese* 116  
**Cheese** 🌱🌱 67

### Uttapam

South Indian pancake with toppings  
**Plain** 🌱🌱🌱 63  
**Masala** 🌱🌱 *mixed potato* 83  
**Pyaz** 🌱🌱 *onion* 83  
**Mix Sabji** 🌱🌱 *mixed vegetables* 75  
**Khumbi** 🌱🌱 *portobello mushrooms* 83

All served with sambhar (lentils & vegetables stew),  
coconut chutney & tomato chutney

**Additional sambhar** 25

## MUMBAI SPECIALTIES

**Pao Bhaji Fondue** 🌱 91  
Mumbai style mix vegetables stew, pao croutons

**Pao Keema Fondue** 132  
Mumbai style lamb stew, bun croutons

**Additional Pao Croutons** 21

## DESSERT

**Gulab Jamun** (1pcs) 🌱🌱🌱 67  
Deep-fried milk curd ball,  
soaked in sugar syrup

**Sizzling Brownie** 🌱 99  
Dark chocolate brownie, vanilla ice cream,  
hot chocolate sauce

**Gajar Halwa à la Neeta** 🌱🌱 58  
Shredded carrots cooked in sweet milk

**Kulfi** 🌱🌱🌱 41  
Homemade Indian style iced cream popsicle  
Rose or Saffron

**Pani Puri Chocolate** (3 pcs) 41  
Chocolate coated hollow puff, whipped cream,  
iced coffee latte pour

**Ice Cream** (1 scoop) 25  
Chocolate, Vanilla or Strawberry

All prices are nett and in thousands of IDR.

🌱 Vegetarian 🌱 Vegan 🌱 Gluten free

🌱 Jain Food variants available upon special request