



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:

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STARTERS & SIDES

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

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THE WORLD OF CURRY

GRANDMA'S CURRY

Murgh Jalfrazi 🍌 108
Chunks of chicken
in mild spicy tomato sauce

Murgh Makhni 🍌 150
Pulled butter chicken
in a middy spiced tomato sauce

Murgh Tikka Masala 🍌 150
Chunks of grilled marinated chicken
cooked in red curry

Rogan Josh 🍌 150
Slow cooked grass-fed lamb
in Kashmiri pepper & spices

Kofta Curry

Minced balls in curry sauce

Paneer ✓🍌 *homemade cottage cheese balls
in cashew nut-spices creamy sauce* 124

Mix Sabji ✓🍌 *vegetables balls in yellow curry* 91

Palak ✓🍌 *spinach balls in yellow curry* 91

Lamb 🍌 *grass-fed balls in red curry* 158

VEGETABLES CURRY

Masala Spice ✓🍌

Onion gravy

Khumbi Mutter *mushroom & peas* 67

Bhindi *okra* 75

Baingan *eggplant* 49

Aloo Sabji

Potato & choice of vegetables tossed with
tomato, fresh coriander & spices. Served dry

Mutter ✓🍌 *greenpeas* 49

Gobhi ✓🍌 *cauliflower* 58

Paneer ✓🍌 *homemade cottage cheese* 67

Palak ✓🍌 *spinach* 67

Methi ✓🍌 *fenugreek leaves* 41

Jeera ✓🍌 *cumin seeds* 41

Should you wish to enjoy your Aloo dish
with curry extra charge applies 22

Bhindi Do Pyaza ✓🍌 75

Okra cooked with onion-shallot-capsicum-tomato
masala sauce

Saag Malai Wala ✓🍌 91

Spinach, ginger, garlic & cream

CREATE YOUR OWN CURRY

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

Protein:

Paneer *homemade cottage cheese* ✓🍌① 58

Khumbi *portobello mushrooms* ✓ 43

Mix Sabji *mixed vegetables* ✓ 29

Machhi *mahi-mahi fish* 🍌 58

Jheenga *tiger prawns* 🍌 144

Murgh *boneless chicken* 🍌 43

Lamb *grass-fed* 🍌 101

Curry Sauce:

Korma ✓🍌 *cashew paste & cream* 91

Masala ✓🍌 *semi-dry onion-masala gravy* 67

Kadai ✓🍌 *semi-dry onion-tomato-masala,
onion & capsicum* 58

Makhanwala ✓🍌 *buttery tomato gravy & cream* 67

Allepy ✓🍌 *coconut based tangy curry* 49

Palak ✓🍌 *puréed spinach seasoned with
ginger, garlic & garam masala* 75

Yellow Curry ✓🍌 *smooth onion-cashew gravy* 83

Vindaloo ✓🍌 *protein marinated in vinegar,
blend of spices, cooked in a tangy
piquant sauce. A speciality of Goa.* 41

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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 ② *boneless chicken* 116 215

Lamb ② *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

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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

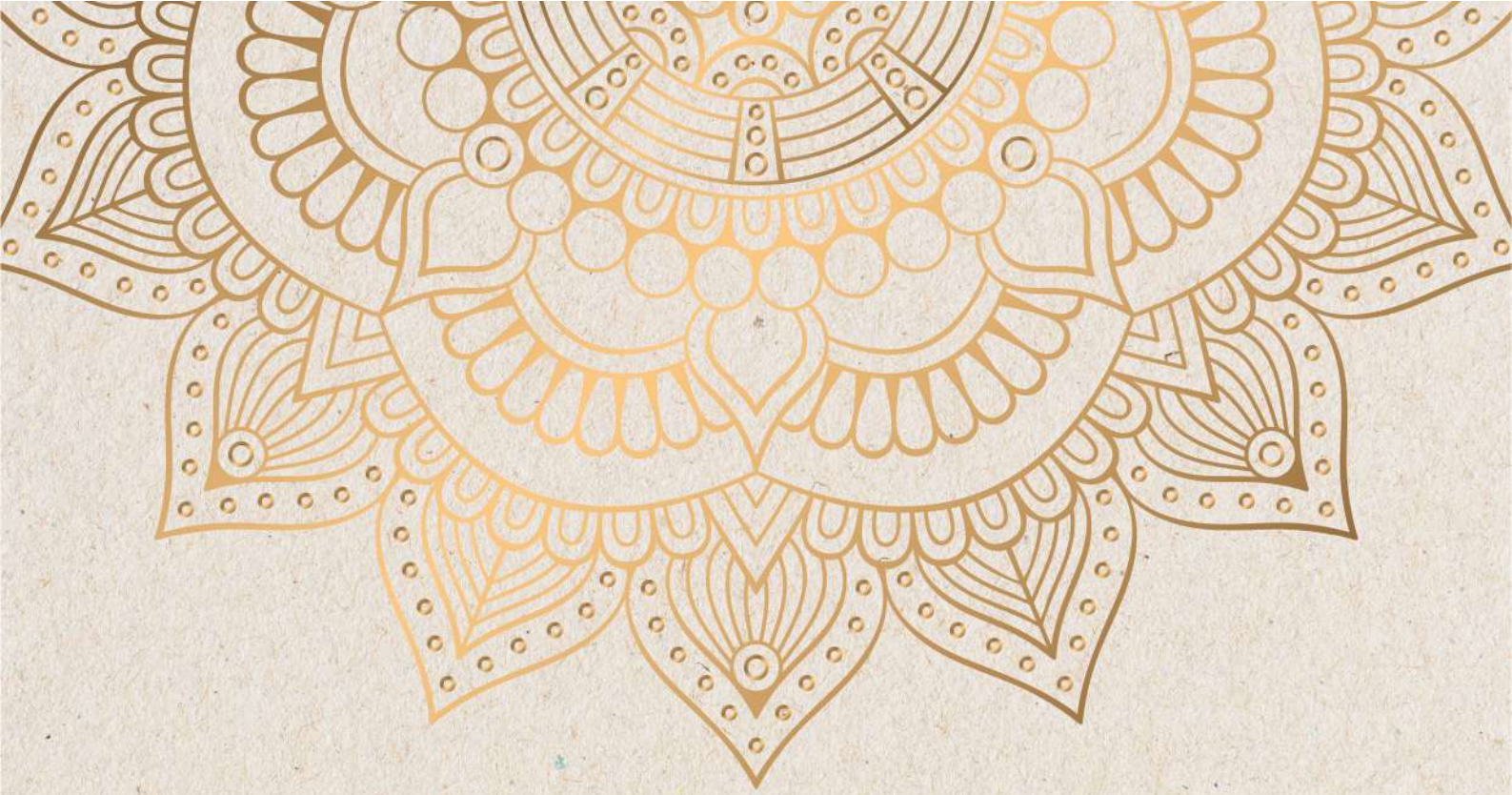
Pani Puri Chocolate (3 pcs) 41
Chocolate coated hollow puff, whipped cream,
iced coffee latte pour

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

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DRINK MENU

MIXOLOGY

CRAFT COCKTAILS

Sharabi	125	Indian Mule	125
Gin, cucumber, lemon grass, apple juice, lime, mint, sprite		Vodka, ginger, allspice, lime, black pepper, honey, soda water	
Swagarita	125	Thendal Sour	125
Tequila, triple sec, cardamom, lime, coriander root, apple juice		Whisky, dulce de leche, pineapple rose syrup, lemon juice	
Rajasthan Colada	125	Neeta's	125
Spiced rum, pineapple, yoghurt, coconut cream, roasted cumin,		Rum, mango, orange juice, lime, chilli, mango liqueur	
Goa's Vibes	125	Pink Sholey	125
Vodka, rum, gin, tequila, aperol, lemon, ginger, turmeric, ginger ale		Vodka, lemongrass, kaffir lime leaf, chilli, lime, honey, cranberry juice	
Punjab Martini	125	Bloody Makhani	125
Whisky, kahlua, espresso coffee, cinnamon syrup		Vodka, tomato juice, Indian chilli, tomato-curry gravy, lemon, cumin	

CLASSIC COCKTAILS

Please let us know if you have any special requirements

Select your concoction

Caipirinha	125
Caipiroska	125
Daiquiri	125
Margarita	125
Martini	125
Mojito	125

Choose your flavour

Classic
Lychee & rose
Mango & kemangi
Apple & mint
Strawberry & chili
Ginger & turmeric

MOCKTAILS

Mowgli	60
Strawberry, lychee, lime, cranberry	
Slumdog	60
Cucumber, lemongrass, lime, apple, mint, sprite	
Geena	60
Mango, pineapple, coconut cream	
Mumtaz	60
Kaffir lime leaf, lemongrass, chilli, pineapple, apple, lemon	

LEMONADES

White Rose	30
Lychee, rose, lemon juice, sprite	
Bluegrass	30
Lemongrass, blue Curaçao syrup, lemon, apple juice, sprite	
Orang'gila	30
Orange, mango, lemon juice, sprite	
Berry me	30
Strawberry, cranberry, sprite	

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THIRST-QUENCHING

INDIAN MASALA MIX

Masala Magic	36
Mint leaves, jaljeera powder	
Masala Diaquiri	36
Lime juice, coriander leaves, green chili, chaat masala	
Jaljeera	
Jaljeera powder with your choice	
Regular (water)	36
Soda	42

LASSI

Sweet	60
Salted	72
Salted & Mint	72
Banana	72
Chocolate	72
Mango	78
Rose	72
Strawberry	72

FRESH JUICES

Orange	30
Lime	30
Lemon	30
Watermelon	30
Apple	30
Carrot	30
Pineapple	30
Banana	30
Mixed Juice	36
Seasonal Fruits	36

Mango; Strawberry; Avocado
(ask our team for availability)

INDIAN TEA

A flavoured tea beverage made by brewing black tea with a mixture of aromatic Indian spices & herbs

Ginger Tea	36
Ginger & Elaichi Tea	38
Masala Tea	42

ICED TEA

Regular	30
Lemon	36
Mint	36
Ginger & honey	36

MILKSHAKES

Chocolate	42
Strawberry	42
Vanilla	42
Mocha	42
Banana	42
Cookies & Cream	42
Mango	60
Caramel & Cinnamon	42

SQUASH

Lime	30
Lemon	30
Orange	30
Lime-Mint-Ginger Mix	30

WATER & SODAS

Mineral Water	36
Equil Sparkling	42
Soda Water	30
Coke; Diet Coke; Sprite	30
Fanta Strawberry	30
Tonic; Ginger Ale	30

BEER & CRAFT BEER

Bintang	36	1945	56
Bintang Radler	36	Stark IP	68
San Miguel Pilsener	48	Stark Dark Wheat	68
San Miguel Light	48		
Heineken	48		

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SPIRITS

APERITIF

Aperol	120
Campari	120
Martini Extra Dry	78
Martini Rosso	78

LIQUEURS

Amaretto	120
Bailey's Irish Cream	120
Cointreau	120
Kahlua	120
Sambuca	120

GIN

Bombay Sapphire	120
Hendrick's	120
Roku Gin	120
Silver Gin	78

VODKA

Grey Goose	144
Smirnoff	78

RUM

Havana 3YO	120
Captain Morgan Gold	78

TEQUILA

Jose Cuervo 1800	216
Sierra Reposado	78

WHISKEY & BOURBON

Jack Daniel's	120
Jim Beam	120
John Jameson	120
Johnnie Walker Red Label	108
Johnnie Walker Black Label	156
Chivas Regal	156
Glenfiddich 18YO	300
Omrack	78

DIGESTIF & BRANDY

Bols Peppermint Green	108
Bols Peppermint White	108
Grand Marnier	144
Hennessy VSOP	216
Martell VSOP	216

COFFEE & TEA

COFFEE (Hot or Iced)

Espresso	24
Double Espresso	42
Long Black	24
Macchiato	30
Cappuccino	30
Flat White	30
Cafe Latte	30
Mocha Coffee	30

TWININGS TEA

Earl Grey	30
English Breakfast	30
Pure Green Tea	30
Peach	30
Pure Camomile	30
Pure Peppermint	30

WINES

HOUSE WINE

				Glass -15cl	Carafe -50cl
Bali White	Muscat St.Vallier	NV	Bali	78	216
Bali Red	Alphonse Lavallée	NV	Bali	78	216
Bali Rosé	Alphonse Lavallée	NV	Bali	78	216

WHITE

Two Islands	Chardonnay	2019	Australia-Bali	456
Two Islands Reserve	Chardonnay	2019	Australia-Bali	720
Vina Maipo Mi Pueblo	Chardonnay	2019	Chile	470
Roche De Bellene Vieille Vignes	Chardonnay	2010	Côte de Beaune/Bourgogne	1200
Babich Classic	Pinot Gris	2018	Marlborough/New Zealand	660
Two Islands	Riesling	2019	Australia-Bali	456
Leo Buring Dry Riesling	Riesling	2018	Clare Valley/Australia	816
Clarendelle by Haut-Brion	Sémillon, Sauv. Blanc	2016	Bordeaux/France	936
Brancot Estate	Sauvignon Blanc	2016	Marlborough/Australia	816

RED

Vina Maipo Vitral Reserva	Carmenere	2017	Chile	576
Mi Terruno Malbec Reserve	Malbec	2017	Argentina	653
Babich Classic	Pinot Noir	2018	Marlborough/New Zealand	768
Ch.Tour St.Germain Cu.Moulin	Merlot	2015	Côtes de Bordeaux/France	643
Mazzei Poggio Badiola	Sangiovese, Merlot	2014	Toscana/Italia	664
Two Islands	Cabernet, Merlot	2019	Australia-Bali	456
Two Islands Reserve	Cabernet Sauvignon	2019	Australia-Bali	720
Wolf Blass Eaglehawk	Cabernet Sauvignon	2018	South Australia	547
Two Islands	Shiraz	2019	Australia-Bali	456
Wolf Blass Grey Label	Shiraz	2011	Barossa Valley/Australia	1536
Penfolds Max's	Shiraz, Cabernet	2016	Australia	1176
Vidal Fleury Gigondas	Syrah, Grenache	2012	Côtes du Rhône/France	1632
B. Iniesta Corazon Loco Tinto	Tempranillo, Syrah	2017	Spain	518

ROSÉ

Babich Rosé	Pinot Noir	2017	Marlborough/New Zealand	600
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SPARKLING

Two Islands Reserve	Pinot Noir, Chardonnay	2019	Australia-Bali	792
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