



We cordially welcome you to Queen's Tandoor,
the premier Indian dining establishment in Bali,
proudly serving since 2004 in Seminyak.

Over the course of the last two decades,
we have provided our esteemed clientele
with an immersive gastronomic experience,
showcasing authentic cuisine.

In commemoration of our remarkable 20-year milestone,
we have introduced progressive Indian cuisine to our offerings,
thereby elevating the overall culinary journey.

Our menu presents a harmonious blend of classic
and contemporary dishes, combining traditional Indian flavours
with innovative culinary techniques
to offer a distinctive and memorable dining experience.




We trust that your dining experience will be delightful
as you embark on a culinary exploration
that combines a deep appreciation for tradition with innovative creativity.
This will be enhanced by the contemporary interior design
and welcoming ambiance of our establishment.

Bon appétit!

SMALL BITES

Chef's Taster small bites selection according to the chef's mood	165	Makhni Phyllo butter chicken, phyllo pastry	50
Masala Churros makhni dip	 60	Dakshini Pizza South India spices, mozzarella	  50
Hindi Bruschetta truffled mushrooms, Indian biscotti	 50	Galouti Kebab pan-fried lamb kebab	 90
Kebab Pops garam masala chicken, tomato relish	40	Chutney Crackers mango-tomato salsa	   50
Salmon Canapé coriander pesto cured	 90	Crusty Chick deep-fried tandoor spiced boneless chicken	 60
Ghee Chicken Wings Malabar region spiced	 60	Samosa Trio one-bite samosa, potato, spinach, red beet	50
Calamari Toast corn mash-Indian spiced calamari	 60		







APPETIZERS

Tomato Soup salted crisps	49	Frankie stuffed wheat flour wrap	
Classic Samosa potato-cumin filling	59	• Paneer	98
Indie Burrata soft & fresh Italian cheese, tomato confit, curry leaves pesto	160	• Chicken	80
Vegetables Tikki deep-fried patties	 55	Gosht Lukmee confit chilli lamb, Indian pastry, guava relish	80
Grilled Calamari tomato coulis	  145	Manchurian pan-tossed Sino-Indian vegetables or meatballs	
Hara Bhara Kebab pan-fried green vegetable patties, guava chutney	55	• Vegetables	  60
Pakora choose your fritters		• Marinated Chicken	 70
• Onion	 70	Tacos Thepla Indian variant soft taco, chicken fingers	 70
• Vegetables	 70	Jeera Toast & Pesto Salsa cumin-spiced charcoal bread, vegetable-curry leaves pesto	 60
• Cauliflower	 70	Puffed Prawns puffed rice-coated prawns, aioli	149
• Chicken	80	Pav Bhaji mashed vegetables, toasted homemade soft milk bread	 80

 Vegan  Spicy  Gluten free  Nut free

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CHAAT

Pani Puri tamarind-mint infusion, hollow crispy puff		50	Kachori Chaat deep-fried lentil puffs, chutneys	75
Sev-Papdi flat pastry, vegetables, tamarind-yoghurt sauce		70	Sprout Chaat fat-free sprout mix, baker's crisps	  60
Aloo Tokri potato nest, vegetable patties, beet curd		42	Papdi Chaat fried flat pastry, potato, chutney	70
Aloo Chana tangy potato-chickpea mix		45	Dahi Puri crispy puff, sweet yoghurt	50
Smoky Bhel Puri smoked spiced puffed rice		52	Delli 6 Moong fried lentil delicacy	   45
Samosa Chaat classic potato samosa, sweet curd, chutney		55	Papadum chickpeas crackers	
Mumbai Vada Pav crisp potato puff, toasted milk bread		75	• Plain	  25
			• Masala	  36





SOUTH INDIAN SPECIALITIES

All served with lentils & vegetable stew (sambhar),
gunpowder, coconut chutney, and tomato chutney.

Additional Sambhar 20

Curd Rice spiced yoghurt Bali rice		75	Dosa crispy fermented rice batter crepe	
Uttapam South-India pancake with toppings			• Plain	  55
• Plain	 	60	• Masala	  70
• Masala	 	72	• Paneer	 98
• Onion	 	72	• Cheese	 65
• Vegetables	 	72	• Egg	 60
• Portobello Mushrooms	 	75	• Chicken	 75
			• Curry Leaves Pesto	  70

Available from 12pm to 7pm

Idli steamed rice pillow	 	70	Appa stuffed fluffy rice-lentil dumplings	
			• Paneer	 65
			• Chicken	 60

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TANDOOR CLAY OVEN

















Boti Kebab Queen's special marinated lamb chunks	 180	Tandoori Chicken chicken legs, tikka marinade	 125
Sheekh Kebab minced & grilled skewer		Kaffir Fish Tikka cod fish kaffir lime-mustard marinade	 140
• Lamb	 100	Bali Octopus malai marinade, cheddar cheese, creamy relish	 180
• Jackfruit	  85	Organic Quail tikka marinade, burrani, pepper dip, tandoori pita	150
Queen's Broccoli onion-sour cream marinade	90		

ROYAL TANDOOR PLATTER





Maharaja lamb, chicken, portobello mushroom, potato	 225	Kumari paneer, broccoli, portobello mushroom, potato	 260
Maharani fish, tiger prawn, portobello mushroom, potato	 245	Mantri chicken, fish, portobello mushroom, potato	 198

THE FAMOUS TIKKA

yoghurt-Kashmiri red chilli-mustard oil marinade

• Paneer Tikka (cottage cheese)	  138
• Aloo Tikka (potato)	  90
• Khumbi Tikka (portobello mushroom)	  110
• Broccoli Tikka	  90
• Jheenga Tikka (king prawn)	  220
• Murgh Tikka (boneless chicken leg)	  115
• Machhi Tikka (fish)	
- Mahi Mahi	  130
- Cod	  150

Should you wish to enjoy another marinade:

• Achari Tikka yoghurt-green chilli-turmeric pickle paste	
• Black Pepper Tikka yoghurt-black pepper paste	
• Harra Tikka yoghurt-coriander-mint-green chilli paste	
• Malai Tikka yoghurt-cream-cashew-cheddar cheese paste	

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VEGETERIAN CORNER

STREET STYLE CLASSICS







(available from 12pm - 7pm)

Cholla Bhatura black tea-chickpea curry, deep-fried bread	85	Puri Subzi light potato curry, deep-fried bread	80
Chana Kulcha onion-tomato-chickpea curry, oven-baked bread	95	Daal Bati Churma charcoal-baked Indian pastry, lentils, ghee	70






Kofta Curry cashew creamy gravy		Bhindi Do Pyaza okra, onion-shallot-capsicum-tomato-masala sauce	  89
• Paneer	 138		
• Vegetables	 99		
Jackfruit Curry red beans, crispy okra, yellow gravy	 99	Saag Malaiwala cumin-garlic tempered spinach	 95
Paneer Raviole artisan cottage cheese, homemade pasta dough, creamy spinach sauce	125	Vegan Roulade grilled soya-based stuffing, zucchini, spinach basmati risotto style, makhni sauce	 100
Khumb Mutter Masala button mushrooms, green peas, onion gravy	  110	Dhaba Soya Chaap soya chunks, masala gravy	 89

ALOO

potato & choice of vegetables tossed with tomatoes, fresh coriander & spices

• Aloo Mutter (green peas)	  90
• Aloo Gobhi (cauliflower)	  90
• Aloo Jeera (cumin seeds)	  90

LENTILS & BEANS





Daal Tarka ginger-garlic-onion tempered lentils	 70
Daal Makhni cream & butter simmered black lentils	 99
Chollay Masala garam masala tempered chickpeas	  75
Daal Burrata smoked daal makhni, soft & fresh Italian cheese	 160

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LAND & SEA







FISH

Salmon Steak grilled cumin seed-salmon, smoked tomato coulis, basmati pilaf	 	180	Cod Moilee light coconut milk-based cod fish stew	 	160
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LAMB

Lamb Pappardelle Australian lamb casserole à-la-Hindi, homemade pappardelle		180	Queen's Raan (<i>recommended for 2</i>) roasted lamb shank, Peshawari aromatic spices		399
Mutton Rezzala rosewater fragrant curd gravy		169	Rogan Josh classic Kashmiri lamb stew		180
			Lamb Kofta Australian lamb dumplings, cashew-based gravy		170

POULTRY

Murgh Jalfrazi chicken chunks, mild spicy tomato sauce		138	Chicken Tikka Masala smoked chicken roulade, chopped vegetable gravy		138
Traditional Butter Chicken pulled chicken tikka, tomato-butter gravy		138	Chicken Chaap chicken leg, Royal Mughal curry		120
Chicken Galantine sous-vide tandoor chicken, spinach basmati risotto style		120	Smokin' Duck grilled garam masala-infused imported duck breast, rogan jus		180









CURRY WORLD

Makhni tomato-butter creamy gravy Best with: Prawn 220 / Paneer		138	Vindaloo Portuguese inspired Goan curry Chicken 138 / Lamb 180 Vegetables 105	 	
Alleppey tangy coconut-mango curry Mahi Mahi 130 / King Prawn 220 Cod 150			Masala onion-tomato-garam masala based Chicken 138 / King Prawn 220 Mahi Mahi 115 / Egg 105 Paneer 138 / Vegetables 105 Portobello Mushrooms 110	 	
Kadhai semi-dry onion-capsicum tossing Chicken 138 / Paneer 138 Vegetables 105			Queen's Special Curry The most kept-secret curry Chicken 138 / King Prawn 220 Mahi Mahi 130 / Egg 105 Paneer 138 / Vegetables 105 Portobello Mushrooms 110		
Korma cashew-based silky gravy Chicken 138 / Paneer 138 Vegetables 105			Additional Gravy		40
Palak silken spinach gravy Paneer 138 / Lamb 180					













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ROTI & NAAN

Queen's Basket butter naan, tandoori roti, chapati, methi parantha, roomali		105	Naan tandoor baked leavened refined flour bread		
			Plain	22 / Butter	25
			Garlic	25 / Masala	25
			Cheese	30 / Chilli	30
			Pickle	30	
Bhatura fluffy refined flour deep-fried bread		35	Parantha whole-wheat bread, flattened or layered (lachha)		
Chapati wheat flour flat bread	 	25	Choice 1:		
Roomali Roti refined flour handkerchief thin bread		25	Tandoor (baked) / Tava (pan-fried)	Choice 2:	
Puri fluffy whole-wheat flour deep-fried bread		25	Butter	35 / Chilli	40
			Fenugreek	35	
Tandoori Roti tandoor-baked whole-wheat flour bread			Stuffed Parantha whole-wheat bread with filling	Choice 1:	
Butter		25	Choice 2:		
			Tandoor (baked) / Tava (pan-fried)		
Keema Kulcha tandoor-baked minced spicy lamb stuffed leaven bread		60	Potato	50 / Paneer	65
			Onion	50 / Cauliflower	50
			Cheese	50	
Kulcha oven-baked leaven bread		30	Pav Bread (2 buns) toasted or non-toasted homemade soft milk bread		25
Charcoal Bread cumin-spiced charcoal toasted bread		30			

BASMATI & GRAINS

Steamed Basmati fragrant steamed long grain rice	 	50	Dum Biryani clay pot slow cooked spiced basmati		
			• Vegetables		120
Mutter Pulao green pea basmati		60	• Jackfruit		120
			• Chicken		150
Jeera Pulao butter & cumin seed tempered basmati		55	• Lamb		180
Kesar Rice saffron basmati		60	Dal Khichdi rice-lentil congee		85
Moti Pulav paneer pearl pilaf		65	Quinoa Khichdi red quinoa-lentil congee		120

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SIDES





CHUTNEY

Mango	20 / Mint	20
Tamarind	20 / Coconut	20
Tomato	20 / Onion Pickled	20

DAHI & RAITA








seasoned homemade yoghurt		
• Dahi (plain homemade yoghurt)		25
• Cucumber		28
• Vegetables		28
• Pineapple		28
• Garlic		28

SALAD

Green Salad	 	30	Kachumber Salad	 	35
tomato, onion, cucumber, carrot			julienned vegetables, lemon-chilli dressing		



DESSERTS

Gulab Jamun		45	Pani Puri Chocolate		55
deep-fried milk curd ball, sugar syrup			dark chocolate coated hollow puff, whipped cream, iced coffee latte		
Sizzling Brownie		85	Chilli Rasgulla		50
dark chocolate brownie, vanilla ice cream, hot chocolate sauce			cottage cheese balls, chilli-infused-sugar syrup		
Gajar Halwa à la Neeta		50	Choco-Kheer Taco		80
shredded carrots, condensed milk			dark chocolate tacos, raspberry kheer		
Kulfi			Golden Brulée		80
homemade Indian-style ice cream			saffron flavoured custard, jalebi, gold leaves		
• Rose		50			
• Saffron		50			
Kulfi Galaxy		70	Ice Cream (1 scoop)		20
avocado kulfi, blueberry jam, pineapple coulis			ask your server for today's flavours		

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