

## Queen Mother Café Lunch Menu

### Starters and Salads

#### Sticky Rice

steamed in a straw basket with a peanut sauce dip 5.95

#### Edamame

steamed soybean snaps served with chilli soy dipping sauce 6.95

#### Nam Jeun

three crispy Laotian spring rolls filled with a special vegetable mixture, served with sweet and spicy peanut sauce 6.95

#### Nam Dip

soft rice paper rolls filled with tofu, bean sprouts, cucumber, lettuce, vermicelli noodles, carrot, bell peppers, fresh mint and coriander, served with sweet and spicy peanut sauce 8.95

#### Dim Sum Quartet

an assortment of wonton wrapped dim sum filled with chicken and shrimp, steamed and served with soy sauce and a garlic chilli dipping sauce 8.95

#### Corn Chowder Crab Cakes

corn, potatoes, onion, red pepper, crab and fresh dill, coated with crispy gluten free bread crumbs and served with a tomato horseradish mayo 10.95

#### Crispy Calamari

marinated with ginger, garlic and chillies, dusted with seasoned flour and served with a sweet chilli dipping sauce 9.95

#### Harissa Artichoke Goat Cheese Dip

artichoke hearts and goat cheese blended with spicy harissa chilli paste, lemon, garlic and olive oil, served with crudité vegetables and crispy taro chips 9.50

#### Quinoa Salad

a high protein gluten free grain tossed with garlic, lemon, fresh herbs, red pepper, red onion, chickpeas and olive oil, topped with crumbled goat cheese and sundried tomatoes, nestled on baby greens 12.95

#### Arugula and Pecan Salad

baby arugula, toasted pecans, sundried cranberries, and crumbled blue cheese, in a caramelized balsamic vinaigrette 11.95

#### Kale, Roasted Tomato and Green Lentil Salad

fresh kale tossed in a toasted cumin, coriander and lemon vinaigrette, topped with oven roasted tomatoes, toasted pistachios and green lentils 11.95

#### House Salad

mixed greens tossed in a balsamic vinaigrette 8.95

ADD GRILLED CHICKEN TO ANY SALAD 4.00

### Noodles

#### Pad Thai

soft thin rice noodles stirfried with chicken, shrimp, bean sprouts, scallions, egg, chopped peanuts and ground roasted chillies in a tangy sweet and sour sauce (mild, medium or spicy) 12.95  
(can be ordered vegetarian with tofu instead)

#### Bah Me Hang

fresh thin egg noodles stirfried with bean sprouts, onions, celery, chopped peanuts, sautéed shrimp and golden sliced chicken in a spicy lime coriander sauce, topped with green onions (mild, medium or spicy) 12.95

#### Khao Soy Gai

traditional northern Laotian dish of chicken simmered in a spicy broth of ginger, fresh Thai herbs, turmeric, curry and coconut milk, served on a bed of soft thin egg noodles, bean sprouts, watercress, garnished with mint, shallots, marinated bok choy and fresh coriander 12.95

## Queen Mother Café Lunch Menu

### Entrées

#### Ping Gai

boneless chicken marinated with garlic, coriander and black peppercorns, grilled crispy and served with a spicy lime and coriander dipping sauce, salad and steamed rice 14.95

#### Lond Som Gai

an authentic Lao-Thai dish of chicken breast flash sautéed with green beans, lemongrass, galanga, shallots and fresh Thai bird's eye chilies, in a spicy coconut red bean curd sauce, served with steamed jasmine rice 14.50

#### Sri Lankan Curry Vegetable Roti

sweet potato, chickpeas, eggplant and baby spinach, in a spicy Sri Lankan curry sauce, wrapped in a warm Dahl roti, and topped with fresh coriander served with salad greens 13.95

#### Spinach and Ricotta Cannelloni

baked with garlic and herbed tomato sauce, topped with edam cheese, and served with green salad and garlic toast 13.95

### Burgers

served with your choice of hand cut fries or salad greens  
(half salad, half fries add 1.50, side of chipotle mayo add 1.00)

#### The Cosmic Burger

a high protein vegetarian patty of grains, nuts, herbs, egg and mushrooms, covered in melted cheese and served with our own special sauce, romaine lettuce and tomato, on your choice of whole wheat pita or toasted bun 13.95 add bacon 1.50

#### The Beefeater

homemade patty of lean ground premium beef grilled and nestled on a toasted bun with lettuce, tomato and chipotle mayonnaise 14.95  
add cheese 1.50, add bacon 1.50 add sautéed mushrooms and onions 1.50

### Desserts

please see our display case for today's selection

many of our dishes contain peanuts inform your server of any allergies  
18% service charge for groups of 5 or more  
h.s.t. not included

chef – Noy Phangnanouvong

sous chef – Matt Dowd

## Queen Mother Café Dinner Menu

### Starters And Salads

#### Sticky Rice

steamed in a straw basket with a peanut sauce dip 5.95

#### Edamame

steamed soybean snaps served with chilli soy dipping sauce 7.95

#### Nam Jeun

three crisp Laotian spring rolls filled with a special vegetable mixture, served with sweet and spicy peanut sauce 7.95

#### Nam Dip

soft rice paper rolls filled with tofu, bean sprouts, cucumber, lettuce, vermicelli noodles, carrot, bell peppers, fresh mint and coriander, served with sweet and spicy peanut sauce 9.95

#### Harissa Artichoke Goat Cheese Dip

artichoke hearts and goat cheese blended with spicy harissa chilli paste, lemon, garlic and olive oil, served with crudité vegetables and crispy taro chips 9.95

#### Dim Sum Quartet

an assortment of wonton wrapped dim sum filled with chicken and shrimp, steamed and served with soy sauce and a garlic chilli dipping sauce 9.95

#### Corn Chowder Crab Cakes

corn, potatoes, onion, red pepper, crab and fresh dill, coated with crispy gluten free bread crumbs and served with a tomato horseradish mayo 10.95

#### Crispy Calamari

calamari marinated with ginger, garlic and chilies, dusted with seasoned flour and served with a sweet chilli dipping sauce 9.95

#### Hand Cut Fries

house made French fries served with chipotle mayonnaise 6.50

#### Quinoa Salad

a high protein gluten free grain tossed with garlic, lemon, fresh herbs, red pepper and red onion, chickpeas and olive oil, topped with crumbled goat cheese and sundried tomatoes, nestled on baby greens 12.95

#### Arugula and Pecan Salad

baby arugula, toasted pecans, sundried cranberries, and crumbled blue cheese, in a caramelized balsamic vinaigrette 11.95

#### Kale, Roasted Tomato and Green Lentil Salad

fresh kale tossed in a toasted cumin, coriander, pistachio and lemon vinaigrette, topped with oven roasted tomatoes, toasted pistachios and green lentils 11.95

#### House Salad

mixed greens tossed in a balsamic vinaigrette 9.95

Add Grilled Chicken to any Salad 4.00

## Queen Mother Café Dinner Menu

### Entrées

#### Classic Steak Frites

grilled sirloin steak cooked to order and topped with blue cheese, thyme butter, finished with horseradish cream, and served with crispy hand cut frites 23.95

#### Green Curry Seafood Hot Pot

market fish, shrimp and calamari simmered with mixed vegetables and fresh basil in a Thai spicy green curry, coconut sauce, served with steamed jasmine rice 20.95

#### Lond Som Gai

an authentic Lao-Thai dish of chicken breast flash sautéed with green beans, broccoli, lemongrass, galanga, shallots and fresh Thai bird's eye chilies, in a spicy coconut red bean curd sauce, served with steamed jasmine rice 19.95

#### Ping Gai

boneless chicken marinated with garlic, coriander and black peppercorns, grilled crispy and served with a spicy lime and coriander dipping sauce, green salad and steamed jasmine rice 18.95

#### The Beefeater

homemade patty of lean ground premium beef grilled and nestled on a toasted bun with lettuce, tomato and chipotle mayonnaise, served with hand cut fries 16.95  
add cheese 1.50, add bacon 1.50 add sautéed mushrooms and onions 1.50

#### Sri Lankan Vegetable Curry Roti

sweet potato, chickpeas, eggplant, zucchini and baby spinach, in a spicy Sri Lankan curry sauce, wrapped in a warm Dahl roti, topped with fresh coriander and served with salad greens 17.95

#### Spinach Cannelloni

baked with garlic and herbed tomato sauce, topped with edam cheese and served with salad greens and garlic toast 17.95

### Noodles

#### Pad Thai

soft thin rice noodles stirfried with chicken, shrimp, bean sprouts, scallions, egg, chopped peanuts and ground roasted chillies, in a tangy, sweet and sour sauce 14.95  
(can be ordered vegetarian with tofu instead)

#### Bah Me Hang

fresh thin egg noodles stirfried with bean sprouts, onions, celery, chopped peanuts, sautéed shrimp and golden sliced chicken in a spicy lime coriander sauce, topped with green onions 14.95

#### Khao Soy Gai

traditional northern Laotian dish of chicken simmered in a spicy broth of ginger, fresh Thai herbs, turmeric, curry and coconut milk, served on a bed of soft thin egg noodles, bean sprouts and watercress, garnished with mint, shallots, marinated bok choy and fresh coriander 14.95

many of our dishes contain peanuts, please inform your server of any allergies  
18% service charge for groups of 5 or more  
h.s.t.. not included

chef – Noy Phangnanouvong

sous chef – Matt Dowd



## NIGHT BITES

**Sticky Rice** steamed in a straw basket with a peanut sauce dip 5.95

**Edamame** steamed soybean snaps served with chilli soy dipping sauce 7.95

**Nam Jeun** three crispy Laotian spring rolls filled with a special vegetable mixture, served with sweet and spicy peanut sauce 7.95

**Nam Dip** soft rice paper rolls filled with tofu, bean sprouts, cucumber, lettuce, vermicelli rice noodles, carrot, bell pepper, fresh mint and coriander, served with sweet and spicy peanut sauce 9.95

**Corn Chowder Crab Cakes** corn, potatoes, onion, red pepper, crab and fresh dill, coated with crispy gluten free bread crumbs, served with tomato horseradish mayo 10.95

**Crispy Calamari** marinated with ginger, garlic and chilies, dusted with seasoned flour and served with a sweet chilli dipping sauce 9.95

**Harissa Artichoke Goat Cheese Dip** artichoke hearts and goat cheese blended with spicy chili paste, lemon, garlic and olive oil, served with crispy taro chips 9.95

**Hand Cut Fries** served with chipotle mayonnaise 6.50

**Kale, Roasted Tomato and Green Lentil Salad** fresh kale tossed in a toasted cumin, coriander and lemon vinaigrette, topped with oven roasted tomatoes, toasted pistachios and green lentils 11.95

**Quinoa Salad** a high protein gluten free grain tossed with garlic, lemon, olive oil, fresh herbs, chickpeas, red pepper, red onion and olive oil, topped with crumbled goat cheese and sundried tomatoes, nestled on baby greens 12.95

**Ping Gai** boneless chicken marinated with garlic, coriander and black peppercorns, grilled crispy and served with a spicy lime and coriander dipping sauce, green salad and steamed jasmine rice 18.95

**Khao Soy Gai** a traditional northern Laotian dish of chicken simmered with ginger, fresh Thai herbs, turmeric, curry and coconut milk, served on a bed of fresh bean sprouts and soft thin egg noodles, topped with shallots, marinated bok choy, fresh mint and coriander 14.95

**Spinach and Ricotta Cannelloni** baked with garlic and herb tomato sauce, topped with edam cheese, served with salad greens and garlic toast 17.95

**The Cosmic Burger** a high protein vegetarian patty of grains, nuts, herbs, egg and mushrooms, covered in melted cheese and served with our own special sauce, lettuce and tomato, on your choice of whole wheat pita or toasted bun, and with choice of hand cut fries or salad greens 14.95

**The Beefeater** homemade patty of premium ground beef grilled and nestled on a toasted bun with lettuce, tomato and chipotle mayonnaise, served with your choice of hand cut fries or salad greens 16.95

**add cheese 1.50, add bacon 1.50 add sautéed mushrooms and onions 1.50**

### Sunday Brunch Starters and Salads

#### Sticky Rice

steamed in a straw basket with a peanut sauce dip 5.95

#### Nam Jeun

three crispy Laotian spring rolls filled with a vegetable mixture, with sweet and spicy peanut sauce 6.95

#### Nam Dip

soft rice paper rolls filled with tofu, bean sprouts, cucumber, lettuce, vermicelli noodles, carrot, bell peppers, fresh mint and coriander, served with sweet and spicy peanut sauce 8.95

#### Dim Sum Quartet

wonton wrapped dim sum filled with an assortment of chicken and shrimp, steamed and served with soy sauce and garlic chili dipping sauce 8.95

#### Crispy Calamari

calamari marinated with ginger, garlic and chillies, dusted with seasoned flour and served with a sweet chili dipping sauce 9.95

#### Harissa Artichoke Goat Cheese Dip

artichoke hearts and goat cheese blended with spicy harissa chilli paste, lemon, garlic and olive oil, served with crudité vegetables and crispy taro chips 9.50

#### Quinoa Salad

a high protein gluten free grain tossed with garlic, lemon, fresh herbs, chickpeas and olive oil, topped with crumbled goat cheese, nestled on baby greens 12.95

#### Arugula and Pecan Salad

baby arugula, toasted pecans, sundried cranberries, and crumbled blue cheese, in a caramelized balsamic vinaigrette 11.95

#### Kale, Roasted Tomato and Green Lentil Salad

fresh kale tossed in a toasted cumin, coriander and lemon vinaigrette, topped with oven roasted tomatoes, toasted pistachios and green lentils 11.95

#### House Salad

mixed greens tossed in a balsamic vinaigrette 8.95

ADD GRILLED CHICKEN TO ANY SALAD 4.00

### Noodles

#### Pad Thai

soft thin rice noodles stirfried with chicken, shrimp, bean sprouts, scallions, egg, chopped peanuts and ground roasted chillies, in a tangy sweet and sour sauce (mild, medium or spicy) 12.95

#### Bah Me Hang

fresh thin egg noodles stirfried with bean sprouts, onions, celery, chopped peanuts, sautéed shrimp and golden sliced chicken in a spicy lime coriander sauce, topped with green onions (mild, medium or spicy) 12.95

#### Khao Soy Gai

traditional northern Laotian dish of chicken simmered in a spicy broth of ginger, fresh Thai herbs, turmeric, curry and coconut milk, served on a bed of and soft thin egg noodles with bean sprouts, watercress, and topped with mint, shallots, marinated bok choy and fresh coriander 12.95

## Sunday Brunch Entrées

### Eggs Benedict

poached eggs with your choice of peameal bacon or smoked salmon, on an English muffin, topped with Hollandaise sauce, and served with home fries 13.95

### Shakshuka

poached eggs nestled on a warm middle eastern tomato and red pepper sauce with cumin, cayenne and paprika, dotted with creamy goat cheese and served with grilled pita bread 13.95

### Crab Cake Benny

house made patties of crab, corn, potatoes, onion, red pepper and fresh dill, coated with crispy gluten free bread crumbs and topped with poached eggs and Hollandaise sauce, served with salad greens 14.95

### Stuffed French Toast

challah bread stuffed with apples and toasted pecans, in cinnamon and vanilla egg batter, served golden brown, drizzled with vanilla yogurt, served with real Ontario maple syrup 14.95

### The BLT

the classic sandwich combination of bacon, lettuce and tomato on a toasted baguette with chipotle mayonnaise, served with your choice of salad or hand cut fries 13.95  
with fried egg add 2.00

### Smoked Salmon Plate

slices of smoked salmon with a toasted bagel, cream cheese, capers, red onion, lemon and fresh dill 13.95

## Brunch Sides

Homefries 4.50, Bacon 4.00, Hand Cut Fries 6.50, Toast 1.00 Chipotle Mayonnaise 1.00, Bagel 2 with Cream Cheese 3

## Lunch Entrées

### Ping Gai

boneless chicken marinated with garlic, coriander and black peppercorns, grilled crispy and served with a spicy lime and coriander dipping sauce, salad and steamed rice 14.95

### Spinach and Ricotta Cannelloni

baked with garlic and herbed tomato sauce, topped with edam cheese, served with green salad and garlic toast 13.95

### Sri Lankan Curry Vegetable Roti

sweet potato, chickpeas, eggplant, bell peppers and baby spinach, in a spicy Sri Lankan curry sauce, wrapped in a warm Dahl roti, and topped with fresh coriander served with salad greens 13.95

### The Cosmic Burger

a high protein vegetarian patty of grains, nuts, herbs, egg and mushrooms, covered in melted cheese and served with our own special sauce, romaine lettuce and tomato, on your choice of whole wheat pita or toasted bun and choice of salad or fries 13.95 with bacon add 1.50

### The Beefeater

homemade patty of lean ground premium beef on a toasted bun, and chipotle mayonnaise, served with hand cut fries or salad 14.95  
with cheese add 1.50, with bacon add 1.50 with sautéed mushrooms and onions add 1.50

## Desserts

please see our display case for today's selection

many of our dishes contain peanuts, inform your server of any allergies  
18% service charge for groups of 5 or more  
h.s.t. not included

chef – Noy Phangnanouvong

## QUEEN MOTHER BEVERAGES

### BEERS

**bottles** coors light, 5.25

steam whistle, mill st. organic lager, mill st. tank house ale

creemore springs, mcauslan apricot wheat ale 6.00

boneshaker IPA 6.25

corona, grolsch swingtop 6.25

**tall cans** boddington's ale, guinness, blood orange radler 7.00

**draught** amsterdam natural blonde, or big wheel amber (14oz) 5.50(20 oz) 6.50

**cider** strongbow 6.25

**non alcoholic beer** beck's 3.50

### LIQUOR

**aperitif** (1.25 oz) dubonnet, campari, dry vermouth, sweet vermouth, aperol 6.00

**vodka** (1.25 oz) absolut, skyy 6.25 absolut raspberry, absolut vanilla, sky blood orange, stoli 6.50 ketel one 8.50 belvedere 9.00

**gin** (1.25oz) beefeater 6.25 bulldog 6.25, bombay sapphire 6.50 hendrick's 8.50 Pimm's 6.50

**whiskey** (1.25oz) wiser's rye, johnny walker scotch, jim beam bourbon 6.25

jack daniels, famous grouse, forty creek, jameson, wild turkey bourbon 6.50

the glenlivet single malt, maker's mark 8.50

**rum** (1.25oz) appleton white 6.25 appleton amber, lamb's spiced rum, malibu 6.50

**liqueur** (1oz) blue curacao, cherry brandy, crème de cacao, crème de menthe, melon, peach schnapps, sambuca, sour apple, sour raspberry, triple sec 6.00 amaretto, baily's, kahlua, lychee 6.50

chambord, grand marnier 8.50

**digestif** (1oz) de valcourt napoleon brandy vsop; (2oz) taylor fladgate port 7.50

(1oz) drambuie 8.50 courvoisier vs 9.00

**tequila**(1.25oz) sauza gold 6.75

**nice drinks** martinis, cocktails and more, see insert

**defrosters** specialty coffees fortified with liquor priced accordingly

### SOFT DRINKS

**cooler** cranberry or orange juice and sparkling water 2.75

**pop** cola, diet cola, ginger ale, sprite, soda, tonic water 2.25

**bottled pop** ting 3.25

**H<sub>2</sub>O** gerolsteiner glass.2.75 750ml bottle 5.50

**juice** orange; cranberry, tomato, pineapple, grapefruit, apple 2.75

**milk** 2.75

**iced tea** 2.75

**iced coffee** espresso coffee with frothy milk over ice 3.50

### hot drinks

coffee, our house coffee is an organic fair trade blend 2.25

capuccino; café au lait (cup); double espresso, hot chocolate 3.25

espresso; decaffeinated espresso 2.75

café au lait in a bowl, latte in a glass 3.50

orange pekoe tea 2.25

earl grey; english breakfast; mint; chamomile; rosehip,

jasmine, green tea, lemon ginger 2.50



## WINE

**House-** Glass 8.00 Half Litre 22.25 Bottle 29.50

**Red** Santa Rita 120 cabernet sauvignon (Chile)

**White** Santa Rita 120 sauvignon blanc (Chile)

**Pink** Beringer white zinfandel (California)

**Feature Wines** red and white by the glass, ½ litre or bottle – see insert

**Sangria-** Glass 8.50 Litre 35.00

**Red** house red, cherry brandy, oj, sprite, fruit

**White** house white, peach schnapps, pineapple juice, soda water, fruit

**Pink** house pink, raspberry liqueur, cranberry, soda water, fruit

### **Red Bottles**

<u>Bonterra</u> (California) cabernet sauvignon (organic)	49.00
<u>Wyndham Estate</u> (Australia) Bin 555 shiraz	42.00
<u>Chateau St. Germain</u> (France) bordeaux supérieur	39.00
<u>Gabbiano</u> (Italy) chianti DOCG	39.00
<u>Negrar</u> (Italy) ripasso valpolicella classico	45.00
<u>Trapiche</u> (Argentina) malbec	31.00
<u>Campo Viejo</u> (Rioja Spain) crianza	38.00

### **White Bottles**

<u>Beringer Founder's Estate</u> (California) chardonnay	48.00
<u>Stoneleigh</u> (New Zealand) sauvignon blanc	49.00
<u>Santa Margherita</u> (Italy) pinot grigio	41.00
<u>Cave Spring</u> (Ontario) off dry reisling	37.00
<u>Pierre Sparr</u> (France) gewerztraminer	46.00
<u>Ogier Ventoux</u> (France) rosé	42.00

### **Bubbly**

<u>Veuve Cliquot</u> (France)	95.00
<u>Freixenet</u> (Spain)	40.00
<u>Henkel Troken piccolo rosé</u> (Germany)	9.00

hst not included