

Queen Mother Café Lunch Menu

Starters and Salads

Sticky Rice

steamed in a straw basket served with a Thai peanut sauce dipping sauce 5.95

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, 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

Crispy Calamari

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

Sriracha Sweet Potato Hummus

sweet potato and chickpeas blended with lemon, garlic, sriracha sauce and tahini, topped with pumpkin seeds, served with crudité vegetables and crispy taro chips 9.50

Mediterranean Quinoa Salad

quinoa tossed with green and red bell peppers, garlic, lemon, fresh herbs, red onion, and olive oil, topped with crumbled feta cheese and kalamata olives, nestled on salad greens 14.95

Arugula and Pecan Salad

baby arugula, toasted pecans, sundried cranberries, and creamy goat cheese, in a caramelized balsamic vinaigrette 12.95

Kale, Roasted Tomato and Chickpea Salad

green and purple kale tossed in a toasted cumin, coriander, pumpkin seed and honey lemon vinaigrette, topped with oven roasted tomatoes, toasted pumpkin seeds and chickpeas 13.95

Classic Caesar Salad

Romaine lettuce tossed in a lemon, garlic and anchovy dressing, topped with crispy garlic toast, and freshly grated parmigiano reggiano cheese 12.95 add bacon 2.00

ADD GRILLED CHICKEN TO ANY SALAD 5.00 

Noodles

for an extra spicy kick, ask for our home made jaew bong sauce- a Laotian hot and smoky chili dip

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*) 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 (mild, medium or spicy*) 14.95

Khao Soy Gai *

traditional northern Laotian dish of chicken simmered in a spicy broth of 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 14.95

gf -made without gluten

gf* -can be made without gluten, ask about modifications

V -vegetarian

V* -can be made vegetarian, ask about modifications

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 greens and steamed jasmine rice 16.95

Red Curry Seafood Hot Pot *

daily fish, shrimp and calamari simmered with mixed vegetables and fresh basil, in a Thai spicy red curry, coconut sauce, served over rice noodles 16.95

Grilled Chicken Quesadilla

grilled chicken breast layered with black beans, tomatoes, herbs, chili and jalapeno jack cheese, on a soft flour tortilla, grilled and topped with spicy pineapple salsa and sour cream, served with roasted potato wedges 15.95

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 15.95

Spinach and Ricotta Cannelloni

baked with garlic and herbed tomato sauce, topped with melted cheese, and served with salad greens and garlic toast 14.95

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 14.95 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 15.95
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 gf v

steamed in a straw basket and served with a Thai peanut dipping sauce 6.95

Nam Jeun

three crisp Laotian spring rolls filled with a special vegetable mixture, served with sweet and spicy peanut sauce 8.95

Nam Dip gf v

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

Sriracha Sweet Potato Hummus gf v

sweet potato and chickpeas blended with lemon, garlic, sriracha sauce and tahini sauce, topped with toasted pumpkin seeds, 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

Crispy Calamari

calamari marinated with ginger, garlic and chilies, dusted with seasoned flour and served with a sweet chilli dipping sauce 10.95

Hand Cut Fries gf v

house made French fries served with chipotle mayonnaise 6.95

Mediterranean Quinoa Salad gf v

quinoa tossed with green and red bell peppers, garlic, lemon, fresh herbs, red onion, and olive oil, topped with crumbled feta cheese and kalamata olives, nestled on salad greens 14.95

Arugula and Pecan Salad gf v

baby arugula, toasted pecans, sundried cranberries, and creamy goat cheese, in a caramelized balsamic vinaigrette 13.95

Kale, Roasted Tomato and Chickpea Salad gf v

green and purple kale tossed in a toasted cumin, coriander, pumpkin seed and honey lemon vinaigrette, topped with oven roasted tomatoes, toasted pumpkin seeds and chickpeas 13.95

Classic Caesar Salad gf*

Romaine lettuce tossed in a lemon, garlic and anchovy dressing, topped with crispy garlic toast and freshly grated parmigiano cheese 12.95 add bacon 2.00

Add Grilled Chicken to any Salad 5.00 gf

gf -made without gluten

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Queen Mother Café Dinner Menu

Entrées

Moroccan Steak Frites

grilled flat iron steak cooked to order and finished with a Moroccan spice and fresh herb Chermoula sauce, served with crispy hand cut fries 23.95

Thai Caramelized Salmon

salmon filet marinated with chili garlic sauce and olive oil, pan seared and finished with a caramelized brown sugar, lime, tamari reduction, served with sautéed Chinatown greens, fresh Thai herbs, green chilies and Thai purple rice 22.95

Red Curry Seafood Hot Pot *

daily fish, shrimp and calamari simmered with mixed vegetables and fresh basil, in a Thai spicy red curry, coconut sauce, served over rice noodles 19.95

Indonesian Grilled Chicken

skewered chicken breast marinated with garlic, ginger, tamari and sesame oil, grilled and served with a coconut sticky rice cake, green mango 'slaw and peanut dipping sauce 19.95

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 17.95
add cheese 2.00, add bacon 2.00 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 melted cheese and served with salad greens and garlic toast 17.95

Ping Gai

boneless chicken marinated with garlic, coriander and black peppercorns, grilled crispy and served with salad greens and steamed jasmine rice, and a spicy lime coriander dipping sauce 19.95

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 15.95
(mild, medium or spicy*) (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 15.95 (mild, medium or spicy*)

Khao Soy Gai *

traditional northern Laotian dish of chicken simmered in a spicy broth of 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 15.95

***for an extra spicy kick, ask for our home made jaew bong sauce- a Laotian hot and smoky chili dip**

**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**



Sticky Rice

steamed in a straw basket with a peanut sauce dip 6.95

Nam Jeun

three crisp Laotian spring rolls filled with a special vegetable mixture, served with sweet and spicy peanut sauce 8.95

Nam Dip

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

Sriracha Sweet Potato Hummus

sweet potato and chickpeas blended with lemon, garlic, sriracha sauce and tahini sauce, topped with toasted pumpkin seeds, served with crudité vegetables and crispy taro chips 9.95

Crispy Calamari

calamari marinated with ginger, garlic and chilies, dusted with seasoned flour and served with a sweet chilli dipping sauce 10.95

Hand Cut Fries

house made French fries served with chipotle mayonnaise 6.95

Mediterranean Quinoa Salad

quinoa tossed with green and red bell peppers, garlic, lemon, fresh herbs, red onion, and olive oil, topped with crumbled feta cheese and kalamata olives, nestled on salad greens 14.95

Arugula and Pecan Salad

baby arugula, toasted pecans, sundried cranberries, and goat cheese, in a caramelized balsamic vinaigrette 13.95

Kale, Roasted Tomato and Chickpea Salad

green and purple kale tossed in a toasted cumin, coriander, pumpkin seed and honey lemon vinaigrette, topped with oven roasted tomatoes, toasted pumpkin seeds and chickpeas 13.95

Classic Caesar Salad

Romaine lettuce tossed in a lemon, garlic and anchovy dressing, topped with crispy garlic toast and grated parmigiano cheese 12.95 add bacon 2.00

Add Grilled Chicken to any Salad 5.00

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 17.95

add cheese 2.00, add bacon 2.00 add sautéed mushrooms and onions 1.50

The Cosmic Burger

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

Spinach Cannelloni

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

Ping Gai

boneless chicken marinated with garlic, coriander and black peppercorns, grilled crispy and served with salad greens and steamed jasmine rice, and a spicy lime coriander dipping sauce 19.95

Khao Soy Gai *

traditional northern Laotian dish of chicken simmered in a spicy broth of 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 15.95

 -made without gluten * -can be made without gluten, ask about modifications

 -vegetarian * -can be made vegetarian, ask about modifications

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 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, 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

Crispy Calamari

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

Sriracha Sweet Potato Hummus

sweet potato and chickpeas blended with lemon, garlic, sriracha sauce and tahini, topped with pumpkin seeds, served with crudité vegetables and crispy taro chips 9.50

Mediterranean Quinoa Salad

quinoa tossed with green and red bell peppers, garlic, lemon, fresh herbs, red onion, and olive oil, topped with crumbled feta cheese and kalamata olives, nestled on salad greens 14.95

Arugula and Pecan Salad

baby arugula, toasted pecans, sundried cranberries, and creamy goat cheese, in a caramelized balsamic vinaigrette 13.95

Kale, Roasted Tomato and Chickpea Salad

green and purple kale tossed in a toasted cumin, coriander, pumpkin seed and honey lemon vinaigrette, topped with oven roasted tomatoes, toasted pumpkin seeds and chickpeas 13.95

Classic Caesar Salad

Romaine lettuce tossed in a lemon, garlic and anchovy dressing, topped with crispy garlic toast and grated parmigiano cheese 12.95 add bacon 2.00

ADD GRILLED CHICKEN TO ANY SALAD 5.00 gf

Noodles

for an extra spicy kick, ask for our home made jaew bong sauce- a Laotian hot and smoky chili relish

Pad Thai gf*V*

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*) 13.95

(can be ordered vegetarian with tofu instead)

Bah Me Hang V*

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*) 13.95

Khao Soy Gai gf*

traditional northern Laotian dish of chicken simmered in a spicy broth of 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 13.95

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Sunday Brunch Entrées

Eggs Benedict gf*

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 gf*V

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

Stuffed French Toast V

challah bread stuffed with berries 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 3 with Cream Cheese 5

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 15.95

Spinach and Ricotta Cannelloni

baked with garlic and herbed tomato sauce, topped with melted cheese, served with green salad and garlic toast 14.95

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 14.95

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, with lettuce, tomato 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, 5.50

steam whistle, mill st. organic lager, creemore springs 6.25

boneshaker IPA corona, grolsch swingtop, singha 6.50

tall cans 3 speed lager, spotted cow white wheat 6.75

boddington's ale, guinness, stiegl grapefruit radler 7.50

draught amsterdam natural blonde, or big wheel amber (14oz) 6.00 (20 oz) 7.00

cider strongbow 6.50

non alcoholic beer beck's 3.50

LIQUOR 1oz unless noted

aperitif dubonnet, campari, dry vermouth, sweet vermouth, aperol 6.00

vodka stoli 6.25 absolut, absolut raspberry, absolut vanilla,

sky blood orange, skyy 6.50 grey goose 9.00

gin beefeater 6.25, bombay sapphire 6.50

hendrick's 8.50 Pimm's 6.50

whiskey wiser's rye, johnny walker scotch, jim beam bourbon 6.25

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

the glen livet single malt, maker's mark 9.00

rum j. wray white 6.25 appleton amber, malibu 6.50

liqueur blue curacao, cherry brandy, crème de cacao, crème de menthe, melon,
peach schnapps, sambuca, sour apple, sour raspberry, triple sec 6.00

amaretto, bailey's, kahlua, lychee 6.50

chambord, grand marnier 8.50

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

drambuie 8.50 courvoisier vs 9.00

tequila sauza gold, el jimador blanco 6.75

nice drinks martinis, cocktails and more, see insert

defrosters specialty coffees fortified with liquor priced accordingly

SOFT DRINKS

coolers choice of cranberry, orange, lime or lemonade with sparkling water 2.75

pop cola, diet cola, ginger ale, sprite, soda, tonic water 2.50

sanpellegrino aranciata rossa 3.50

H2O gerolsteiner glass 3.00 750ml bottle 6.00

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	41.00
<u>Gabbiano</u> (Italy) chianti DOCG	43.00
<u>Negrar</u> (Italy) ripasso valpolicella classico	49.00
<u>Trapiche</u> (Argentina) malbec	39.00
<u>Campo Viejo</u> (Rioja Spain) crianza	42.00

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	45.00
<u>Cave Spring</u> (Ontario) off dry reisling	42.00
<u>Pierre Sparr</u> (France) gewerztraminer	46.00

Bubbly

<u>Veuve Cliquot</u> (France)	95.00
<u>Freixenet Cordon Negra</u> Cava(Spain)	46.00
<u>Henkel Troken piccolo rosé</u> (Germany)	9.00

hst not included