

**ONE QUEEN**

PRESENTS  
**TIFFIN & TALES**

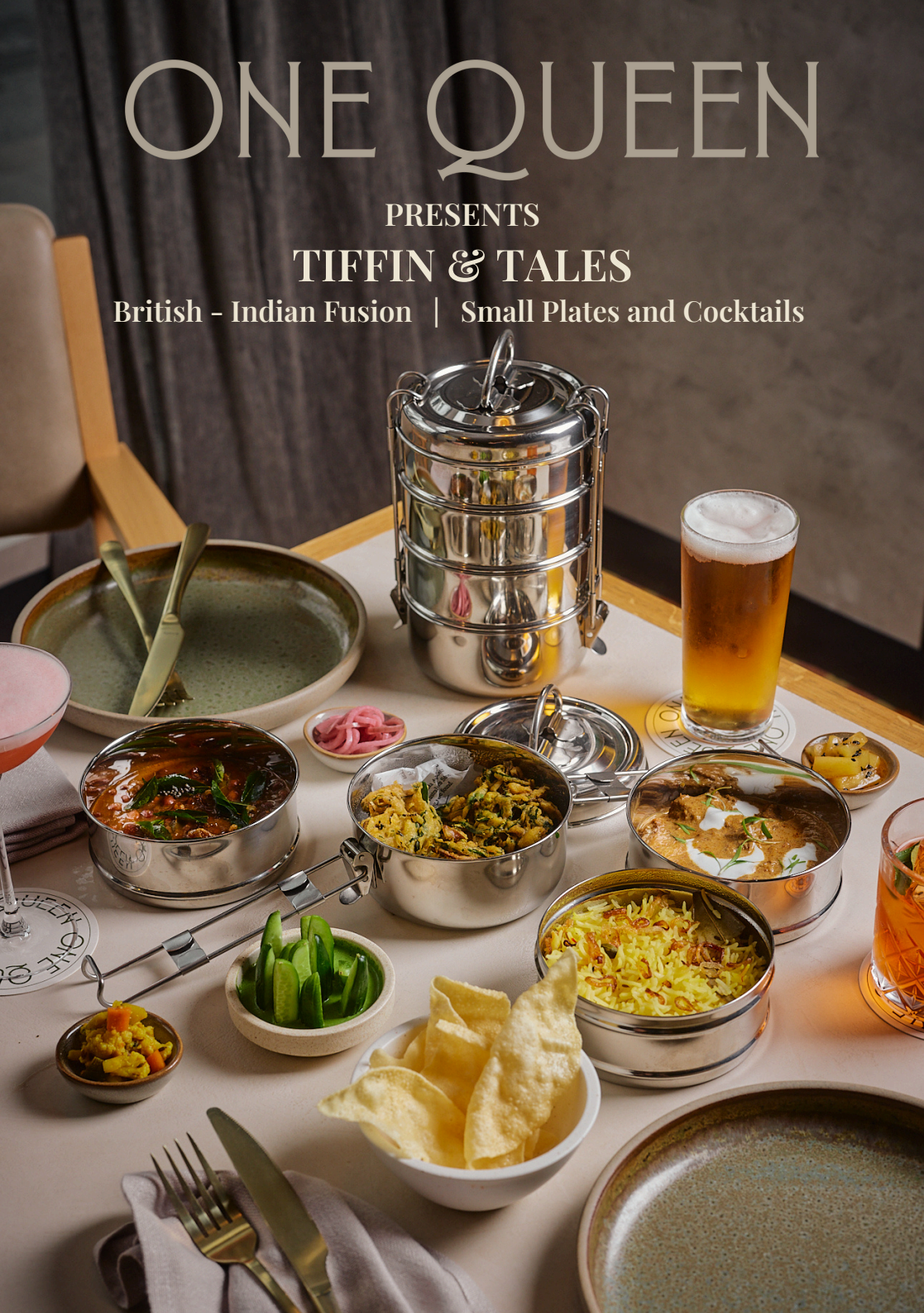
British - Indian Fusion | Small Plates and Cocktails

# ONE QUEEN

PRESENTS

## TIFFIN & TALES

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# Chapter I : One Queen's Tale

*At One Queen, Spring arrives with a new palette of flavours of classic Indian spice pairings reimagined with the lightness of British refinement. Our menu reflects the season's vibrancy, where aromatic spices meet delicate finishes, and familiar traditions are given a refreshing twist using local Australian ingredients. More than a menu, it is a shared experience, a bridge between past and present, served on a plate.*

## Chapter II : Chef Ajosh's Tale



*Every dish I create carries a memory, a story from the kitchens that shaped me. Growing up in Kerala- the land of spices, I discovered how every spice and ingredient carried its own story, from the fiery heat of red chilies to the sweet warmth of coconut. When I moved to New Zealand fifteen years ago, I discovered how Indian ingredients could meet the flavours of the wider world, inspiring me to think differently about the dishes I had grown up with.*

*Tiffin & Tales is my invitation to share this journey with you. Each tiffin tells a story - of a childhood in Kerala, of travels across kitchens far from home, and of the flavours that have inspired me along the way. The new menu celebrates British-Indian fusion in small, thoughtful ways, honouring both my roots and the experiences that have shaped me as a chef. I hope that when you open each tiffin, you don't just taste the food but also taste the story it carries.*

# Chapter III :

## Cocktales



### Clarified Mango Lassi \$22

Gin, mango, house cardamom & saffron liqueur, citrus, clarified

*A rich blend of mango, yogurt, and spices, born in Punjab to cool the body and aid digestion, is reimagined through clarification—transforming a beloved classic into a refined British-Indian fusion.*

### Coconut Margarita \$22

Coconut Tequila, fresh pineapple, fresh lime, jaggery

*Born on sun-soaked coasts, the classic Margarita is reimagined with coconut tequila, fresh pineapple, and a touch of jaggery—infusing tropical island warmth with the rich sweetness and bold spices of India*

### Neembu Mojito \$22

Rum, mint, fresh lime, spiced rhubarb, salted lemonade

*Neembu, meaning lime in Hindi and Marathi, inspires this mojito twist—combining classic Cuban rum and mint with spiced rhubarb and salted lemonade to create a vibrant fusion of Indian flavors, Caribbean heritage, and British-inspired refreshment*

### Chai Old Fashioned \$22

Bourbon, chai spices, aromatic bitters

*Inspired by the British love for Indian chai and the classic American Old Fashioned, this cocktail blends bourbon with chai spices and bitters, bridging tea culture with timeless whiskey tradition.*

### Strawberry Thandai \$22

Vodka, coconut milk, strawberry, rose queen spiced syrup

*Thandai is a fragrant Indian spiced milk drink traditionally enjoyed during festive celebrations, known for its blend of warming spices and floral notes; this cocktail reinterprets those timeless flavors with a refreshing British-Indian fusion twist.*



# Chapter IV : Wine Tales



## Chaffey Bros Wine Co

*Chaffey Bros Wine Co is a boutique winery in **South Australia's Barossa and Eden Valleys**, known for its modern, minimal-intervention approach that highlights the region's unique terroir. Their handcrafted, aromatic wines showcase purity and texture, reflecting a fresh take on Barossa winemaking.*

Per glass \$16 | Per bottle \$78

### **2022 Funkelpunkt - Sparkling Riesling + Kerner**

Crisp acidity and bright citrus cut through rich, creamy dishes like butter chicken. The textured Kerner adds body to complement spiced fried snacks.

### **2024 Tripelpunkt - Textural Riesling**

Zesty citrus and mineral notes balance medium-spiced curries and subtly sweet dishes like mango chutney. Dry and refreshing, it tames aromatic heat.

### **2024 Düfte Punkt - Riesling + Gewürztraminer + Kerner Aromatic Blend**

Fragrant and rich, with rose and lychee aromas. Spiced and floral, it complements dishes with cardamom, cinnamon, and chili heat.

### **2023 Lux Venit - Old Vine Rosé Grenache + Mourvèdre**

Medium-bodied with fresh red fruit and subtle spice. Soft tannins make it ideal for smoky grilled meats and herb-infused curries.

### **2022 Evangeline - Syrah**

Dark fruit, pepper, and smoky notes with smooth tannins. A bold partner to rich, smoky BBQ and slow-cooked lamb dishes.

## Chapter V : Tiffin Tale



*The term "tiffin" originated in 18th-century India from the English slang "tiffing," meaning a small drink or sip of diluted liquor, and evolved to refer to a light meal eaten in the afternoon during the British Raj. It became a convenient way for the British to have a lighter lunch to cope with the heat, eventually encompassing afternoon snacks, light breakfasts, and even lunchboxes. Today, "tiffin" refers to the packed lunchbox, the food within it, or afternoon tea, and the stacked containers that carry it are known as tiffin carriers.*

# Chapter V :

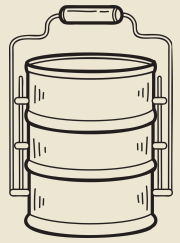
## When the Tiffin Opens

*Tales of Spice, Memory, and Home*



# Chapter V :

## Layers of the Tiffin Box



*Each Tiffin box served with dipping sauces,  
our signature house pickles, crispy papadoms, and fresh vibrant salad*

### Braised Beef Cutlets

Spiced beef chuck with potato & fresh herbs

*Inspired by Anglo-Indian kitchens, cutlets became a staple in colonial clubs and homes. We've braised ours for richness, spiced it with pepper and garam masala, and added fresh herbs to connect nostalgia with modern comfort.*

### Avocado Papadi Chaat

Crisp papadi topped with avocado, mint & pomegranate

*Chaat is street food theatre — tangy, crisp, refreshing. Here, we weave in avocado, a Western favorite, blending the vibrant chaos of Indian bazaars with a contemporary, global palate.*

### Chettinad Lamb Shoulder

Slow cooked lamb shoulder in black pepper & tomato

*From Tamil Nadu's Chettinad kitchens comes one of India's boldest spice blends, famed for its peppercorn heat. Traditionally made with goat, we use lamb shoulder for a slow-cooked depth that bridges Southern India and British Sunday roasts.*

### Butter Chicken

Chicken thigh in creamy tomato butter sauce

*Born in Delhi in the 1950s, butter chicken was created by accident when leftover tandoori chicken was simmered in tomato, butter, and cream. A true Indo-British classic, it's now one of the world's most beloved curries.*

### Aromatic Rice

Fragrant Basmati Rice

*The British adopted basmati rice as a staple. Here, we let you start your journey — light and fragrant.*

**This is a sample menu as we rotate our menu weekly, so you have the chance to try  
a new Tiffin & Tales every week!**



# Chapter V : Special Tales

*Lunch & Dinner*



Every promotion isn't just a deal, but a story worth experiencing.

## Lunch

**\$26 per person**

*1 x Tiffin Box*

## Dinner

**\$45 per person**

*chef's selection of 1 x Small Plates , 1 x Dessert and  
1 x Tiffin Box*

## A top-down view of a large, ornate wooden table set for a formal dinner. The table is covered with a light-colored, patterned tablecloth. It is set with numerous plates, bowls, and glasses, each containing different dishes. The dishes include various meats, vegetables, breads, and salads. The table is surrounded by a decorative, ornate border.



# Chapter VI :

## Shared Plates, Shared Tales

### *Small Plates*

#### **Malabar Crab Sliders (2 pieces) \$16**

Soft buns, spiced crab, coconut & curry leaves  
*The Malabar coast is famed for its spice routes and seafood. Here, we bring that heritage to a modern slider — where the ocean's bounty meets Kerala's signature flavors of coconut and curry leaf.*



#### **Kerala Fried Chicken \$18**

Crisp fried chicken, spices, curry leaf aioli  
*South India's answer to comfort food. Our version layers the crunch of fried chicken with Kerala's peppery, aromatic spices — a playful nod to both KFC and traditional spice kitchens.*



#### **Brussels Sprouts & Spinach Pakora \$14**

Crispy fritters with chutneys  
*Pakoras are monsoon street snacks. By pairing them with brussels sprouts — once a British staple — we fuse tradition with a modern green twist, creating nostalgia and novelty in one bite.*



### **Avocado Papadi Chaat \$14**

Crisp papadi, avocado, mint & pomegranate  
*Chaat is the flavor explosion of India's streets. Avocado adds a creamy global accent, showing how Indian street food adapts and evolves across cultures.*



### **Beef & Potato Croquettes (3 pieces) \$16**

Golden crumbed, spiced filling  
*Croquettes, popularized in Europe, were embraced by Anglo-Indian households. Ours blend slow-braised beef with Indian spice, creating a bridge between colonial club snacks and today's bar bites.*



### **BBQ Lamb Ribs \$22**

Smoky ribs, masala glaze  
*Barbecue meets Indian spice rubs. The sweetness of char pairs with earthy garam masala, a tale of two fire traditions — the Western grill and the Indian tandoor.*







### **Grilled Skull Tiger Prawns (3 pieces) \$29**

Charred prawns, spiced butter

*Skull Island prawns — iconic, Australian, bold in flavor. We let fire and spice tell the story of land meeting sea, of Australia meeting India.*

### **Tandoori-Spiced Roasted Half Spatchcock \$32**

Juicy chicken, tandoori marinade, charred lemon

*A halfbird, marinated the traditional way, roasted with care.*

*This dish carries the story of community feasts and celebratory tandoor cooking — rustic, bold, and made to share.*



### **Pork Pepper Loaded Fries \$16**

Crispy fries, spiced pork pepper fry, curry leaf

*Fries — the ultimate British snack. Pepper fry — a fiery South Indian favorite. Together they're indulgence with a kick, the cheekiest chapter of the tiffin tale.*

# Chapter VII :

## Tales from the Sugar Jar

*Dessert*



### **Mango Lassi Cheesecake Tart (3 pieces) \$12**

Saffron mango cheesecake, cocoa tarlet, pistachios  
*Combination of classic mango lassi and cheesecake in a bite-size, a sweet echo of Indian summers — bold, bright, and beautifully nostalgic*

### **Rum Soaked Gulab Jamun \$14**

Infused with Old Monk Rum, vanilla ice cream  
Gulab — rose. Jamun — black plum. Together they created a beloved dessert and a symbol of celebration. Made from reduced milk solids, these soft balls are deep-fried and soaked in rose scented old monk rum.



### **A Note from the Kitchen:**

*We take pride in crafting every dish with care and attention to detail. If you have any dietary requirements, allergies, or intolerances, please let us know—your comfort and safety are important to us. While we do our best to prevent cross-contamination, our kitchen handles a variety of ingredients, and traces may still be present.*

# Chapter VIII :

## A Tale of Two Queens

### *A Feast of Friendship*



The sun spilled golden light across a grand palace kitchen, where history whispered through carved wooden panels and polished marble counters. Aromas hung in the air like invisible tapestries—the warm earthiness of turmeric, the sharp brightness of fresh herbs, the comforting scent of roasting meat. In this moment, two worlds were about to collide.

The Maharani of India moved with fluid grace, her hands expertly crushing spices, releasing a fragrant cloud of coriander, cumin, and cardamom. Each pinch, each stir, was a delicate conversation with generations past. Nearby, the British Queen tended to a golden roast chicken, brushing it with **lemon, thyme, and softened butter**, the gentle sizzling of the pan blending with the quiet rhythm of her precise, elegant motions.

When they finally met at the central island, there was a pause—curiosity sparking in their eyes. The Maharani handed over a small jar of spice with a smile; the Queen responded with a tip on basting meat evenly. **Laughter rippled through the kitchen**, mingling with the clatter of utensils and the soft hiss of steam rising from simmering pots. They tasted each other's creations. The Maharani inhaled the fragrant roast, nodding in approval. The Queen sampled the curry, her eyes lighting up at the symphony of spice, heat, and herbs. Every bite was a bridge across continents, a testament to the way flavors could tell stories and forge connections. **The heat of the curry warmed their senses; the citrusy aroma of the roast soothed and balanced it—together, they became a celebration of unity in difference.**

As evening fell, the two dishes were brought together on a single long table, draped in soft linens and candlelight. **The vivid reds, greens, and golden hues** of the curry intertwined with the warm browns and citrus glint of the roast chicken. Guests marvelled at the harmony of flavors, the delicate dance of spice and herb, and the care evident in every swirl, every garnish. But beyond the visual feast and delectable aromas, the true magic was in the connection that had formed—a **friendship simmering gently, tender and enduring, just like the dishes they had created together**. In that kitchen, amidst laughter, steam, and the heady perfume of spices, the Maharani and the Queen discovered a universal truth: **food is more than nourishment—it is a bridge between worlds, a canvas for creativity, and a vessel for the heart**. And in that shared passion, two remarkable women, from opposite ends of the world, found something far more enduring than a perfect meal—they found each other.

