



SOUTHSIDE CAFE

MENU



Timings: 12.00 pm to 3.00pm - 7.00pm to 10.00pm

Please allow a minimum of 30 minutes after placing the order.

Prices are in INR. | Taxes extra as applicable | Delivery charges applicable.



SALADS

Vegetarian

Cucumber Apple Salad 109

Cucumber and apple dices tossed with lettuce and red wine vinegar

Classic Veg Caesar Salad 109

Lettuce, cucumber and broccoli tossed with garlic cheese mayonnaise

Tandoori Paneer Tikka Salad 109

Paneer tikka salad tossed with lettuce and mint mayo dressing

Non Vegetarian

Chicken Caesar Salad 139

Chicken, lettuce, tossed with garlic cheese mayonnaise

Grilled Prawn Salad 249

Grilled prawn tossed with mix lettuce served with spicy tomato salsa

Tandoori Chicken Tikka Salad with Fruit Salsa 139

Sliced chicken tikka mix with lettuce onion and pepper

SOUPS



CONTINENTAL

Vegetarian

Roasted Tomato Basil Soup 109

Creamy mushroom soup with thyme 109

Purée of mushroom soup flavoured with thyme

Non Vegetarian

Chicken basil broth soup 119

Sweet basil scented liquid soup served with small cubes of boiled chicken.

Cream of Chicken Soup 119

Creamy style chicken soup cooked with fresh thyme and garlic.

STARTERS

Vegetarian

Cheesy Jalapeño Bites 169

Ball shaped starter bites mixed with jalapeño chilli and processed cheese

Crispy Onion Ring 169

Deep fried crispy onion rings

Vegetables Pizza 169

Stuffed Mushroom Bites 169

Batter fried button mushroom stuffed with cheddar cheese and chilli

Potato Garlic Bites 159

Paneer Tikka Kathi Roll 159



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STARTERS

TANDOORI

Gulabari Paneer Tikka 209

Tandoori kebab with a twist of rose petals in the marinade

Subzi Galouti 199

Minced vegetables ki tikki

Dahi Ke Kebab 209

Delicate kebab made with hung curd, cardamom, coriander, chilli

Lasooni Paneer Tikka 209

Garlic flavoured tandoori paneer tikka

Tandoori Malai Broccoli 209

Broccoli florets marinated with yoghurt, cream and cheese cooked in tandoor

Tandoori Gobi 199

Tandoori Baby Corn 199

Red tandoori masala marinated baby corn cooked in charcoal oven

Regent Veg Platter 299

Mix of paneer tikka, tandoori gobi, baby corn served with salad and mint chutney

CONTINENTAL

Fish Finger 219

Tex Mex Fried Chicken 219

Fiery supreme of chicken tossed in paprika, oregano, lemon and fresh coriander

Non Veg Pizza 199

Barbecue Chicken Bites 259

Succulent pieces of chicken with smoky barbecue sauce

Non Vegetarian

Mutton Seekh Kebab 329

Minced lamb seekh kebab served with pudina chutney

Pepper Fried Prawn 399

Crispy Fried Chicken Kebab 269

Lasooni Mahi Tikka 289

Garlic flavoured tandoori fish tikka

Murgh Malai Tikka 269

Yogurt marinated tandoori chicken

Akbari Murgh Tikka 259

Sweet and sour tandoori murgh tikka

Murgh Tikka Lal Mirch 259

Regent Kebab Platter 419

Murgh Malai Tikka, Tandoori Fish Tikka, Lasooni Murgh Tikka, Mutton Seekh Kebab

Tawa Fish Fry 289

Tandoori Chicken

Whole chicken marinated and cooked inside tandoori oven

Full 459

Half 299

Fish Amritsari 289

Batter fried fish served with mint chutney and lachha onion



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MAIN COURSE

Vegetarian

INDIAN

Subzi Sunehri Mushroom 229

Creamy style mushroom tempered with Indian whole spices

Banjara Subzi 209

Assorted vegetables with tomato and cashewnut gravy

Patiala Shahi Subzi 209

Shahi jeera tempered veg with whole cashewnuts, finished with tomato gravy

Subzi Ka Sangam 209

Mixed vegetables with chef's choice mild spicy yellow gravy

Subzi Gulistani 209

Chopped spinach tossed with seasonal vegetables in yellow gravy

Paneer Tikka Masala 229

Paneer tikka served in a mild spicy gravy

Paneer Charminar 219

Curry leaf flavoured paneer gravy finished with coconut milk

Paneer Butter Masala 229

Paneer chunks cooked in a rich and creamy masala gravy

Paneer Lazeez 229

Paneer cubes cooked in tomato gravy garnished with grated cheese

Paneer Bharta 219

Crumbled paneer tempered with south Indian spices, finished with tomato gravy

Paneer Chatpate 219

A tangy dish of paneer cooked in a mix of spices and finished with cream

Paneer Khurchan 219

A delectable dish with a combination of Indian spices and low fat cream; garnished with coriander leaves.

Paneer Kadhahi 229

Paneer cubes cooked with onion, tomato and aromatic spices

Paneer Makhani 219

Paneer in a creamy tomato sauce

Veg Kofta Shaam Savera 219

Bhuna palak stuffed with grated paneer curry in traditional Punjabi style

Lahori Kofta Curry 219

Minced vegetables with dry nuts and kofta curry finished with melon seeds

Lahsooni Bhutta Palak 199

Fresh corns cooked in a spinach based gravy

Mutter Paneer 189

Paneer & green peas cooked in tomato based gravy, seasoned with Indian spices

Dal Makhani 189

Black gram dal simmered overnight on the tandoor, finished with home churned butter & cream

Yellow Dal 179

CONTINENTAL

Stuffed Veg Crepes with Creamy Saffron Sauce 249

Crepes stuffed with veg and cheese

Veg Cannelloni Pasta 229

Stuffed pasta with vegetables and cheese

Paneer Shaslik with Tangy Barbecue Sauce 249

Paneer grilled in BBQ sauce served with herb rice or pasta

Grilled Burritos 249

Tortilla bread stuffed mix veg and cheese served with spicy salsa

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Non Vegetarian

CHICKEN

Butter Chicken 275

Chunks of grilled chicken cooked in a smooth buttery & creamy tomato based gravy

Rara Murgh 275

Flavorful Punjabi chicken dish in a thick curry, spiced up with cardamom, yogurt and whole red chillies

Murgh Bharta 275

Chicken bharta in a spicy minced chicken dish

Murgh Patiala 275

Chicken cooked in makhani gravy garnished with dry fruits

Murgh Hyderabad 275

Whole chicken marinated leisurely in a host of spices along with cashews, chironji and fried onions.

Murgh Tikka Masala 275

Marinated boneless chicken pieces that are cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.

Dum Khaas Methi Murgh 275

Murgh cooked along with curd and chopped methi leaves

Chef's Special Egg Curry 189

MUTTON

Mutton Rogan Josh 349

Rogan josh, is an aromatic lamb dish of Persian origin, which is one of the signature recipes of Kashmiri cuisine

Mutton Rara Gosht 349

Mutton Rara is a very unique mutton recipe as it combines the mutton pieces along with the mutton keema

Mutton Do Pyaza 349

Lamb cooked with ginger garlic paste with Indian spices

FISH

Jalandhari Fish Curry 279

Chef's special fish curry

Sarso Fish Curry 279

Bengali style fish curry cooked with mustard seeds paste and curd

Tawa Fish Masala 289

Fish marinated with Indian masalas, tawa fried and served with sautéed vegetables

Tawa Fish Fry Andhra Style 289

Spicy and curry leaf flavoured pan grilled fish

CONTINENTAL

Grilled Chicken with Creamy Saffron Sauce 289

Marinated grilled chicken served with saffron flavoured sauce

Stuffed Chicken with Cheese and Spinach 289

Stuffed roasted chicken served with jalapeño sauce

Grilled Fish with Pistachio 289

Pistachio nuts crusted grilled fish served with Madras curry sauce

Pan seared Fish with Carrot and Mashed Potatoes 289

Marinated fish served with garlic butter sauce

Poached Mustard Fish 269

Boneless fish cooked in chilli mustard sauce served with scallion mashed potatoes and sauté vegetables

Chipotle Chicken 269

Mexican style stuffed grilled chicken

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MAIN COURSE



INDIAN BREADS

Tandoori Roti	45
Naan (Plain)	45
Naan (Butter & Garlic Naan)	49
Tandoori Paratha (Plain, Pudina)	49
Kulcha	49
Cheese Kulcha	79
Bread Basket (5 types of Indian Breads)	175

INDIAN RICE

Vegetarian

Corn/ Jeera / Onion / Peas Pulao	149
Veg Pulao / Veg Biryani	169
Curd Rice	149

Non Vegetarian

Chicken Biryani	279
Mutton Biryani	349
Prawn Biryani	399
Egg Masala Biryani	189

PASTA

Veg	219
Tomato Basil Sauce Creamy Pesto Sauce Alfredo Sauce Arrabiata Sauce Parsley Green Sauce	
Aglio Olio Sauce	229
Non Veg	249
Arrabiata, alfredo, creamy lemon sauce, parsley sauce	
Chicken Ravioli Pasta	269

DESSERT

Brownie with Ice Cream	119
Gajar Ka Halwa	99
Ice Cream - Vanilla / Mango / Butter Scotch / Chocolate	79
Gulab Jamoon	79
Pastry	65

AERATED SOFT DRINKS

Pepsi	50
Mirinda	50
Diet Pepsi	50

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Brigade Metropolis Campus,
114/1 Garudachar Palya, Whitefield Main Road,
Mahadevpura Post, Bangalore - 560 048
Phone : +91 90080 16185 | Email: fbmanager@regentclub.in
www.regentclub.in

