




SOUTHSIDE
CAFE



Beverages

11:00 am - 10:00 pm

HOT BEVERAGES

Tea

Cutting chai	40
Lemon mint tea	40
Green tea	60
Masala tea	40

Coffee

Instant South Indian coffee	40
Cold Coffee	80

Soft Beverages

Milk shakes (Vanilla, Mango, Chocolate)	80
Regent special fresh mint cooler	40
Fresh lime soda (sweet or salt)	40
Lassi (sweet or salt)	70
Bottled water(1ltr) MRP	MRP

Aerated Soft Drinks

Pepsi	40
Mirinda	40
Diet Pepsi	50

Healthy Fresh Vegetable Juices

Cucumber Mint	40
Plum Tomato	
Fresh Spinach	
Beetroot Celery	



All Day Dining

11:00 am - 10:00 pm

SANDWICHES

Served with French Fries

Vegetarian

The Vegetable Club	129
Two Layered toasted bread stuffed with grilled veg, lettuce and cheese	

Vegetable & Cheddar Cheese Focaccia	109
Home made bread stuffed with roasted vegetable and cheese	

Vegetable Sandwich (Plain/Toasted/Grilled)	99
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Choice of Filling (Cucumber/Tomato/Cheese/Chutney)	99
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Non-Vegetarian

Chicken Club Sandwich (Brown Bread / White Bread)	149
Two layered toasted bread stuffed with fried egg, chicken and coleslaw	

Focaccia chicken sandwich	139
Home made focaccia bread stuffed with pan grilled sliced chicken and cheese	

Plain / Toasted / Grilled Chicken Sandwich	129
Sandwich stuffed with chicken slaw	

Chicken Tikka Sandwich	139
Mint chutney spread sandwich stuffed with tandoori chicken tikka and chilli	

Crunchy Chicken Burger	139
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QUICK BITES

Vegetarian

Veggie burger / grilled cottage cheese burger	99
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Paneer Pakora	129
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French Fries	99
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Potato Wedges	99
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Assorted Vegetable pakora	99
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Onion Bhaji	99
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Breakfast

Saturday & Sunday
8:30 am – 10:30 am

NORTH INDIAN

Vegetarian

Paratha	
Aloo	75
Gobhi	75
Paneer	75

SOUTH INDIAN

Vegetarian

Dosa	
Plain	59
Masala	75
Rava	75
Mysore Masala	75
Paneer Masala	85

Uthappam	
Onion Uthappam	69
Vegetable Uthappam	69

Upma	59
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Idli	59
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Vada /-(2 Pieces)	59
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Poori Bhaji	79
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South Indian Breakfast Combo	149
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CONTINENTAL

Vegetarian

Fresh Cut Fruits	
(served with Honey and Mint)	79

Seasonal Fresh Fruit Juice	69
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Non-Vegetarian

Egg To Order	
(Boiled / Poached / Fried /	
Scrambled / Egg white /	
Omelette-Plain or Masala)	79

Pancake	
(Berry/Chocolate)	79

French Toast	79
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*All South Indian dishes are served with
sambhar and home made chutneys



Soups

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

Vegetarian

INDIAN SHORBA	
Bhuta Mirchi Da Shorba	89
Spicy Indian Style Corn Soup	

Dal Dhania Shorba	89
Delicious soup made of arhar dal and	
tomatoes with a flavour of garlic	
and ginger	

CHINESE

Spicy Sweet Corn Soup	89
Simple sweet corn soup with a hint of chilli	

Veg Manchow Soup	89
Thick ginger flavoured soup combined	
with vegetables	

Tom Yum Veg Soup	89
An authentic Thai broth soup	

Hot and Sour Veg Soup	89
Spicy and sour vegetable soup	

Lemon Coriander Soup	89
Delicious healthy soup with a	
combination of lemon and coriander	

Malaysian Veg Soup	89
A fragrant and spicy noodle veg	
soup with creamy flavour	

CONTINENTAL

Classic Veg Soup	89
Semi liquid soup made with puree of	
roasted veg and finished with cream	

Carrot and Orange Bisque	89
Cooked carrot and pulpy orange	
together served with a hint of ginger juice	

Vegetarian

Cream of Green Peas with Chilli	
and Mint Soup	89
Medium spicy creamy green peas soup	
garnished with fresh mint leaf	

Mushroom Cappuccino with	
Truffle Oil	89
Puree of mushroom soup flavoured	
with drop of truffle oil	

Non-Vegetarian

INDIAN SHORBA	
Murgh Jahangiri Shorba	99
Indian style chicken broth soup	
flavoured with aromatic spices	

Murgh Dhania Shorba	99
Clear concoction of chicken soup	
served with loads of coriander	

CHINESE

Spicy Sweet Corn Chicken Soup	99
Simple sweet corn soup added with	
chicken cubes and finished with	
egg liaison	

Chicken Manchow Soup	99
Dark brown chinese soup combined	
with chicken and egg	

Hot and Sour Chicken Soup	99
Spicy and sour hot chicken soup	

Tom Kha Kai	99
Coconut milk based Thai broth soup	

Lung Fung Soup	99
Chicken and prawn soup laced with	
egg white and flavoured with rice wine	



Soups & Salads

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

SOUPS

🍲 Non-Vegetarian

Malasiyan Chicken Soup 99
Basically a fragrant and spicy noodle chicken soup with wonderful creamy flavour

CONTINENTAL

Prawn Cappuccino 129
Creamy style roasted prawn paste soup cooked with fresh lemon thyme

Chicken Basil Broth Soup 99
Sweet basil scented liquid soup served with small cubes of boil chicken

Cream of Chicken Soup 99
Creamy style chicken soup cooked with fresh thyme and garlic.

Chicken Minestrone Soup 99
Italian classic mix veg and chicken soup

SALADS

🥬 Vegetarian

Fresh veggie salad with lemon chilli vinigrette 79

Steamed broccoli salad 79
Steamed broccoli tossed with almond flakes

Grilled vegetable salad 79
Grilled Mix vegetable dressed with balsamic reduction

Citrus fruit salad 79
Citrus fruit salad tossed with chilli cheese dressing

🍲 Non-Vegetarian

Poached Chicken Salad 99
Poached chicken salad seasoned with pesto mayo dressing

Chicken Tikka Salad 99
Tandoori chicken salad served with fresh chilli and mint dressing

Grilled Chicken Salad 99
Grilled chicken salad served with red wine vinaigrette

Starters

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm



🥬 Vegetarian

Crispy Chilli Baby Corn 149
Crunchy baby corn tossed with capsicum and chilli sauce

Veg Spring Roll 139
A popular deep fried Chinese veg roll

Chilly Paneer 159
Fried cottage cheese tossed with chilli and capsicum

Paneer Manchurian 159
Fried cottage cheese tossed with celery and garlic

Crispy Honey Chilli Potato 139
crispy fried julienne of potato tossed with honey and chilli

Chilly Mushroom 159
Fried mushroom tossed with chilli and capsicum

Veg Ball Manchurian 149
Tempting combination of deep fried veg balls and spicy based starter prepared in traditional Chinese style

Baby Corn Satay 149
Grilled baby corn skewers marinated in Thai spices and served with peanut sauce

Shanghai Cauliflower 129
A delicious sweet and spicy cauliflower florets cooked with colourful bell pepper

Spicy Gobi Manchurian 129
Crispy fried cauliflower florets tossed with celery and garlic

Cheese Jalapeno Bites 149
Jalapeno and cheese bites served with tartar sauce

Crispy Onion Rings 149
Deep fried crispy onion rings served with garlic mayo

🥬 Vegetarian

Paprika Roasted Potato Bites 129
Potato bites seasoned with paprika powder

Stuffed Mushroom Bites 149
Batter fried button mushroom stuffed with cheddar cheese and chilli

Mexican Toast 129
Toasted bread loaded with corn and cheese

Chilli Cheese Toast 129
Toasted bread spread with cheese and chilli

Potato Garlic Bites 149
Garlic flavoured deep fried potato balls

Mini Paneer Tikka Pizza 149
Baked pizza topped with tandoori paneer tikka

TANDOORI

Gulabari Paneer Tikka 179
Tandoori kebab marinated with a twist of rose petals

Karare Aloo Cheese Roll 169
Deep fried roti roll stuffed with aloo and cheese

Hara Masala Bhuna Paneer Tikka 179
Spicy green chutney marinated paneer tikka

Subzi Galouti 169
Minced vegetable ki tikki

Dahi Ke Kebab 189
Delicate kebab made with hung curd, cardamom, coriander and fresh green chilli



Starters

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

Vegetarian

Lasooni Paneer Tikka Rich garlic flavoured tandoori paneer tikka	179
Tandoori Malai Broccoli Broccoli florets marinated with yoghurt, cream and cheese cooked in tandoor	189
Palak Paneer Ki Tikki Chopped spinach and grated cottage cheese mixed with Indian spices and cooked with desi ghee.	179
Tandoori Baby Corn Red tandoori masala marinated baby corn cooked in charcoal oven	169

Non-Vegetarian

TANDOORI KEBABS

Spicy Lamb Morish Kebab paprika flavoured minced lamb kebab ki tikki	289
Mutton Seek Kebab Minced lamb seekh kebab served with pudina chutney	289
Murgh Jhangiri Kebab Chicken minced seekh kebab filled with cheese and herb	219
Jeera Mirchi Tawa Chicken Fry Roasted cumin flavoured tawa chicken cubes served with pudina chutney	219
Murgh Chakli Kebab Shallow fried chicken minced ki tikki	219
Jaituni Murgh Seekh Kebab Pitted black olive mixed with chicken mince cooked in tandoor	219

Non-Vegetarian

Lasooni Mahi Tikka Rich garlic flavoured tandoori fish tikka	249
Tandoori Prawn Tandoori red marinated prawn cooked in a charcoal oven	450
Murgh Malai Tikka White marination tandoori prawn	219
Tawa Fish Fry Curry leaf flavoured pan grilled slice fish	249
Til Jhinga Sesame seed mixed prawn starter cooked in tandoor	449
Akbari Murgh Tikka Sweet and sour tandoori murgh tikka	219
Tandoori Chicken Wings	179
Murgh Nawabi Tikka Nuts and all spicy seasoned tandoori murgh tikka	219
Regent Special Kebab Platter Mutton seekh kebab, tandoori fish tikka, chicken tikka 2 types served in one plate	389
Tandoori Chicken Full Traditionally whole chicken cooked inside tandoori oven	399
Tandoori Chicken Half	249
Hariyali Tawa Machli Tikka Coarinder and mint marinated pan grilled fish	249



Starters

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

Non-Vegetarian

CHINESE	
Lat Mai Kai Spicy fried chicken tossed in tongue teasing blend of pepper and garlic	219
Drums of Heaven Chicken lollipop tossed in Schezwan sauce	219
Chicken Spring Roll A popular Chinese snack deep Fried chicken roll served with Hot garlic sauce	189
Tai Pai Chicken Spicy chicken cooked with Magic five spice powder	219
Chilli Sesame Chicken Chilly chicken tossed with lots of sesame seeds	219
Kung Pao Fish Sliced fish sautéed in a sweet & Spicy red sauce garnished with Cashew nuts and spring onion	249
Pan-fried Fish Sliced fish sautéed in soya sauce, Flavoured with green chillies, Celery and five spice powder	249
Chilli Fish Fried fish tossed in chilli	249
Chilli Garlic Prawn Prawns sautéed in lots of garlic, green chillies, onions and capsicum	449
Sizzled Chilly Prawns Prawns sautéed in oyster sauce, seasoned with fresh chili flakes	449

Non-Vegetarian

CONTINENTAL	
Chapli Mustard Chicken Chapli mustard marinated boneless chicken slices grilled on hot plate.	219
Mini Chicken Tikka Pizza 2 pieces of mini sized pizza topped with cheese and chicken tikka	189
Chicken Nuggets Chicken coated with cornflakes and deep fried	189
Mexican Chicken Cheese Toast Toasted bread topped with jalapeno, diced chicken and cheese	169
Barbeque Chicken Wings Roasted chicken winglets tossed with smoky barbeque sauce	219
Cajun Spicy Chicken Pan grilled boneless chicken marinated with paprika, garlic and thyme	219



Main Course

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

Vegetarian

INDIAN

Subzi Sunheri Mushroom Creamy style mushroom tempered with Indian whole spices	189
Banjara Subzi Assorted english vegetable cooked with tomato and cashew nut gravy	179
Patiala Sahi Subzi Vegetable cooked with tomato gravy and tempered with jeera and cashew nut	169
Subzi Ka Shangam Mix vegetable with chef choice Mild spicy yellow gravy	169
Subzi Gulistani Chopped spinach tossed with seasonal vegetables and cooked with yellow gravy	169
Paneer Tikka Masala Essentially made from paneer tikka served in a mild spicy gravy	179
Paneer Charminar Curry leaf flavoured paneer gravy finished with coconut milk	179
Khumb Makai Hara Pyaz A delightful dish made with button mushroom and spring onion	189
Paneer Butter Masala Cottage cheese chunks cooked in a rich and creamy masala base gravy	179
Paneer Lazeez Cottage cheese in a tasty gravy loaded with grated cheese	179

Vegetarian

Paneer Bharta Crumbled paneer tempered With south Indian spices and Finished with tomato gravy	179
Paneer Chatpate A tangy dish of paneer cooked in a mix of spices and finished with cream	179
Paneer Saagwala Wilted spinach tossed with cubes of fried paneer and cheese	179
Veg Kofta Sam Savera Bhuna palak stuffed with grated paneer cooked in traditionally Punjabi style	179
Lahori Kofta Curry Minced chopped vegetable with dry nuts and finger size kofta curry finished with melon seed.	179
Lassooni Bhutta Palak Fresh corns cooked in a spinach based gravy	169
Pindi Chole Spicy preparation made by cooking chickpeas with an onion tomato masala in spicy Punjabi style	149
Dal Makhani Black gram dal simmered overnight on the tandoor, finished with home churned butter & cream	149
Yellow Dal (Tomato / Tadka / Palak) Yellow lentils served as per your choice	129



Main Course

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

Vegetarian

CHINESE

T-sing Hoi Potato Deep fried potato wedges tossed With zesty ginger, chilli and tomato sauce	159
Three Treasure Vegetable with Hunan Sauce Carrot, broccoli, tofu, spring onion cooked with almonds	159
Gobi Manchurian Gravy Deep fried cauliflower florets served with Indo-Chinese spicy tangy sauce	159
Babay Corn and Mushroom Hupak Baby corn cooked in black bean sauce garnished with pickled onion	179
Stir fry Veg with Mild Garlic Sauce Chinese green vegetables cooked with rice wine and garlic	159
Exotic Veg In Black Bean Sauce Fresh vegetable cooked with chilli, Black bean paste and light soya sauce	159
Chilli Paneer Spicy and tasty Indo-Chinese paneer dish.	189
Thai Veg Green Curry Exotic veg cooked in authentic Green curry paste and coconut milk	189
Thai Veg Red Curry Exotic veg with mushroom cooked with authentic red curry paste and coconut milk	189

Vegetarian

CONTINENTAL

Grilled Polenta with Ratatouille Corn meal cake served with ratatouille	229
Grilled Cottage Cheese Pesto marinated cottage cheese served with barbeque sauce	229
Stuffed Veg Cannelloni Pasta Home made pasta stuffed with cheese and vegetables	229
Stuffed Crepes with Tomato Butter Emulsion Pancake stuffed with corn and spinach served with melted butter and cherry tomato	229

Non-Vegetarian

INDIAN

Chicken Butter Masala Chicken tikka cooked in creamy tomato gravy	229
Murgh Ashiana Chef speciality chicken dish	229
Rara Murgh Popular aromatic and delicious dish prepared with chicken chunks and mince chicken	229
Murgh Bharta Chicken bharta is a spicy minced chicken dish	229
Murgh Patialla Punjabi chicken dish full of rustic flavour	229



Main Course

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

Non-Vegetarian

Kesari Dhaniya Murgh Chicken cooked in fresh coriander leaves paste	229
Murgh Hyderabad Its a famous Hyderabad nawabi dish. This dish is prepared with different nutty ingredients which are blended into a paste and dum cooked	229
Murgh Tikka Masala Chicken cooked with spicy and creamy sauce	229
Jaituni Murgh Chicken cooked with olive fruit and olive oil	229
Dum Khaas Methi Murgh Dum murgh cooked with curd and methi leaves	229
Chef Special Egg Curry	169
Mutton	
Mutton Rogan Josh Signature lamb dish of Kashmiri Cuisine	279
Mutton Rara Gosht Mutton pieces cooked along with the mutton keema	279
Achari Gosht Pickle flavoured lamb dish of awadhi cuisine	279

Non-Vegetarian

Fish	
Malikey -e-dariya	229
Chef Special Fish Curry	
Sarsoo Fish Curry Bengali style fish curry cooked with mustard seed paste and curd	229
Goan Mango Fish Curry Coconut-based spice curry flavoured with the addition of fish and raw mango used as the souring agent	229
Tava Fish Masala Fish marinated with Indian masalas and cooked on hot plate	229
Kasturi Jhinga Prawn curry cooked with fresh fenugreek leaf	399
Prawn Masala	399

Non-Vegetarian

CHINESE	
Shredded Lamb Black bean sauce / hot garlic sauce / chilli onion sauce / chilli garlic sauce	279
Conji Crispy Lamb Sliced lamb pieces tossed in piquant sauce	279
Slice Chicken in Oyster Sauce Sliced chicken with baby corn in oyster sauce	249
Slice Chicken in Black Bean Sauce Devils sauce / hunan sauce / chilli garlic sauce / hot garlic sauce	249
Thai Chicken Red Curry Diced chicken cooked in Thai red curry paste served with steamed rice	239
Hupak Chicken Cubes of chicken tossed with black bean and bell peppers	239
Bok Choy Chicken Slice chicken tossed with garlic, simple light soya sauce	239
Chilli Chicken	239
Slice Fish in Chilli Mustard Batter fried fish cubes tossed with slant cut chilli and mustard paste	249
Thai Red Prawn Curry Prawn cooked in Thai red curry paste, basil and lemon grass with bamboo shoot served with steamed rice	399

Main Course

Lunch & Dinner
12 noon – 3:00 pm and 7:00 pm – 10:00 pm

Non-Vegetarian

CONTINENTAL	
Mexican Grilled Prawn Mexican spicy marinated grilled prawn	399
Steamed Fish with Bitter Orange Sauce Fish cooked with fresh orange juice and served with boiled vegetable	239
Pan Seared Fish with Carrot Mash Marinated fish cooked with garlic and butter served with carrot mash	239
Roasted Chicken with Rosemary Jus Oven roasted rosemary flavoured chicken served with own jus	239
Piri Piri Chicken Traditionally Portuguese style spicy grilled chicken	239
Chicken Chermoula African style roasted chicken dish served with steamed couscous.	239





Accompaniments

Lunch & Dinner
12 noon - 3:00 pm and 7:00 pm - 10:00 pm

Vegetarian

INDIAN BREADS

Tandoori Roti	35
Naan (Plain naan, garlic naan)	37
Tandoori Paratha (Plain, Pudina)	37
Kulcha	37
Bread Basket	149

INDIAN RICE

Corn Jeera Pulao / Onion Peas Pulao / Jeera Pulao	99
Veg Pulao / Veg Biryani	109

CHINESE RICE & NOODLES

Moon Fan Fried Rice (Mushroom/garlic/ Five Spicy Powder)	119
Chilli Garlic Fried Rice	119
Thai Veg Fried Rice	119
Ginger, Capsicum Fried Rice	119
Veg Fried Rice	99
Veg Hakka Noodles	119
Hofan Noodles (Blackbean, Capsicum, Onion, Mushroom)	119
Chilli Garlic Noodles	119
Singapore Noodle	119
Jai Thai Chicken Noodles	119
Mangolian Noodles	119

PASTA

Penne, Spaghetti, Fusilli with Sauce	179
Tomato Basil	
Creamy Pesto	
Alfredo	
Arrabiata	
Creamy Lemon	
Parsley Green	
Aglio Olio	

Non-Vegetarian

INDIAN RICE

Chicken Biryani	219
Mutton Biryani	259
Masaledar Prawn Biryani	399
Chatpate Egg Masala Biryani	149

CHINESE RICE & NOODLES

Chicken Fried Rice	149
Egg Fried Rice	149
Mixed Fried Rice	
(egg, chicken, prawn)	250
Chicken Hakka Noodles	149
Chicken Chilli Garlic Noodles	149
Mixed Noodle	
(chicken, prawn, egg)	250
Singapore Chicken Noodles	149
Jai Tai Chicken Noodles	149

PASTA

Penne, Spaghetti, Fusilli with Sauce	199
Tomato Basil	
Creamy Pesto	
Arrabiata	
Creamy Lemon	
Parsley Green	
Aglio Olio	
Prawn Pasta with Sauce	249



Desserts

Lunch & Dinner
12 noon - 3:00 pm and 7:00 pm - 10:00 pm

Rasgulla	69
Walnut Chocolate Brownie	109
Khajur Ka Halwa	99
Gajar Ka Halwa	99
Ice Cream Vanilla / Mango / Butter Scotch / Chocolate	79
Rasmalai	69
Gulab Jamoon	69
Choco Lava Cake	109

Note

- Please allow a minimum of 20 mins after placing the order
- Prices are in rupees
- Taxes and service charge extra as applicable



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