



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.



BEVERAGES

11am - 10:30pm

Fresh Lime Soda or Water

Lime juice served with soda / water either sweet or salted

40

Soft Drinks (7Up / Mirinda / Pepsi)

50

Service Tea

Black tea, milk & sugar served separately

35

Coffee

Coffee brewed with instant coffee powder

35

Masala Tea

Tea brewed with milk & Indian spices

35

Cutting Chai

Tea brewed with fennel seeds and cardamom, a specialty from Mumbai

40

Fresh Vegetable Juices (Cucumber & Mint / Ginger & Carrot)

80

Lassi - Sweet / Salted

Yogurt based popular drink from Punjab

80

Hot Chocolate

Chocolate flavored hot milk.

55

Milk Shake (Vanilla / Strawberry / Banana / Chocolate)

Cold beverage made with ice cream, milk & your choice of flavor.

80

Cold Coffee

Mix of cold Milk, Instant Coffee powder with Vanilla Ice cream.

80

Fresh Fruit Juices

Seasonal fresh fruit juice.

80

Cold Coffee with a Scoop of Ice Cream

Cold coffee served with a scoop of ice cream

90



ALL DAY DINING

7:30am - 10:30pm



• Vegetarian

Masala Papad 50

Roasted papad topped with mix of chopped onions and tomatoes

Pakorاس 85 (Veg / Chilli / Onion / Assorted / Kirai Bonda)

Delicious evening snack

Masala Peanut 100

A tangy mix of peanuts tossed with finely chopped onion & tomatoes

Sandwich 100

Served with Coleslaw salad & French fries.

- Cheese & Chutney
- Vegetables & Cheese
- Tomato & Cucumber
- Tomato Cheese

Bombay Sandwich 100

Yummy popular sandwich with mashed potatoes flavoured with mint sauce

Veg. Burger 120

A delicious burger made with vegetable patty and cheese. Served with French fries.

French Fries 110

Crispy potato fingers. All-time favorite

Coleslaw Sandwich 110

Served with Coleslaw salad & French fries

The Ultimate Vegetable Club Sandwich 120

Toasted sandwich made with Coleslaw, cheese, and vegetable filling

Herbed Potato Wedges 130

Perfectly browned and crispy, Herbed Potato Wedges

• Non - Vegetarian

Chicken Sandwich 140

Sandwich made with Chicken and mayonnaise filling.

Cheese Chilli Toast 110

Irresistible snack, loaded with cheese.

Chicken Burger 160

A delicious burger made with juicy Chicken patty and cheese. Served with French fries.

Club Sandwich Chicken 160

Toasted sandwich made with Chicken, fried eggs and cheese filling.

Fish Fingers 300

Crumb coated, deep fried fish fingers, served with tartar sauce.

Eggs to Order 100

Eggs served as per your choice, boiled, fried, poached, scrambled or omelette.

WRAPS - 1.30am to 3pm | 7pm to 10pm

Paneer Kathi Roll 190

Grilled cottage cheese and vegetables wrapped in Indian bread

Murgh Kathi Roll 200

Chicken morsels wrapped in Indian bread





BREAKFAST

7:30am - 10:00am

Idli - 2 pcs

Steamed rice cakes, served with chutney and sambar

50

Thatte Idli

Steamed rice cakes, served with chutney and sambar

30

Dosa - Plain / Masala

Lentil and rice pancakes, served with chutney and sambar.

60/70

Uthappam - Plain / Masala

Savoury, lentil and rice pancake

60

Vada

Fried lentil dumplings, served with chutney and sambar

30

Idli Vada Combo

2 pieces of idli and 1 vada served with chutney and sambar

80

Poori Bhaji

Deep fried Indian bread served with potato curry.

75

Tawa Paratha

Pan fried stuffed Indian bread, served with curd and pickle.

- Aloo
- Gobi
- Paneer

85

85

100

Fresh Cut Fruits

A mix of seasonal fresh cut fruits.

100

Eggs to order

Boiled / Poached / Fried / Omelette / Egg white Omelette

100





SOUPS

• Vegetarian

INDIAN

Tomato Dhaniya Shorba 75

Served piping hot, this shorba combines the goodness of tomatoes and coriander.

Dal Shorba 75

Nutritious and delicious lentil soup.

CONTINENTAL

Zuppa di Fungi Soup 80

Mushroom Soup - Italian Style

Cream Soup 80

Cream soups with:

- Tomato
- Mushroom
- Celery
- Veg

Broccoli Soup 90

An all-time healthy soup

• Vegetarian

SOUTH INDIAN

Melagu Rasam 100

Tangy lentil broth flavoured with coriander

• Non - Vegetarian

CONTINENTAL

Cream of Chicken Soup 90

Cream soup with cooked Chicken

Onion, Garlic and Chicken Clear Soup 90

An aromatic soup

Chicken & Broccoli Soup 110



SALADS

• Vegetarian

Paneer Tikka Salad 190

Mix the raw julienned vegetables, cooked paneer, ginger, cilantro, lemon juice

Garden Fresh Salad 80

Slices of fresh tomato, cucumber, onion and carrots

Greek Salad 100

Iceberg lettuce tossed with vegetables, vinaigrette and processed cheese

Caesar Salad 100

Ice burg lettuce & croutons dressed with parmesan cheese, olive oil, lemon juice

Waldorf salad 180

A Waldorf salad is a fruit and nut salad generally made of fresh apples and walnuts, dressed in mayonnaise.

Iceberg with Crushed Garlic and Lemon dressing 120

A superb option for weight watchers. Crispy Iceberg lettuce dressed with garlic and lemon dressing

• Non - Vegetarian

Caesar Salad 139

A house specialty with iceberg lettuce, chicken and Caesar dressing.

Murgh Tikka Salad 190

Tangy shredded char grilled chicken with tomatoes, onions and pepper.

Warm Chicken Salad 210

Chicken chunks, capsicum, broccoli, baby corn, lettuce & bokchoy tossed with balsamic vinegar

Chicken with steamed Veggies in Mustard Dressing 180

A healthy salad that combines the proteins and all the goodness of vegetables in a tangy mustard dressing



STARTERS

Lunch & Dinner
12 pm - 3pm and 7pm - 11pm



• Vegetarian

SOUTH INDIAN

Mushroom Pepper Fry 210

A popular dish, made in South Indian style.

Baby Corn Pepper Fry 190

Crispy fried baby corn tossed with ground peppercorn

TANDOOR

Hara Bhara Kabab 170

An all time Favorite,
made with a mix of vegetables

Tandoori Subzi 220

Assorted vegetables - baby corn, cauliflower, potatoes, marinated in fresh ground spices and char-grilled.

Dahi Paneer Tikki 210

Delicately flavored, soft tasty vegetarian kababs made with hung curd, cottage cheese and spices.

TANDOOR

Paneer Tikka 240

Cottage cheese marinated with spices, cooked in a clay oven.

- Ajwaini
- Hariyali
- Lal Mirch
- Achari
- Lahori

Paneer Tiranga 240

This tri-coloured Paneer Tikka is marinated in for a delicious starter.

Vegetarian Platter 275

Assortment of vegetarian kababs.



CHEF'S SIGNATURE DISHES



• Veg Starter

Tandoori Malai Broccoli 209

Cheesy Jalapeño Bites 169

• Non Veg Starter

Fish Amritsari 289

Andhra Tawa Fish Fry 289



STARTERS

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

• Non - Vegetarian

TANDOOR

Chicken Tikka

275

Chicken pieces marinated in the flavor of your choice.

- Malai
- Achari
- Hariyali
- Lal Mirch
- Lahori

Tandoori Chicken

Whole chicken steeped in marinade of aromatic Indian spices; char grilled in the clay oven.

- Half 275
- Full 550

Tangdi Kabab - 3 pcs

330

Succulent chicken legs marinated in Indian spices, grilled in clay oven.

- Fish Tikka
- Lal Mirch
- Pudina wale
- Achari
- Ajwain

Non - Vegetarian Platter

395

Assortment of fish, chicken & lamb kababs.

Tandoori Prawns

520

Delicately flavored prawns, grilled in clay oven



CHEF'S SIGNATURE DISHES



SIZZLERS SPECIAL

• Vegetarian

Paneer Steak

415

Chilli Paneer

415

Mushroom Cheese

415

• Non Vegetarian

Chicken Tikka

450

Chilli Chicken

450

BBQ Chicken

450



MAIN COURSE

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

• Vegetarian

INDIAN

Aloo - Matar/Jeera/Methi/Gobi 170

Potatoes tossed with Jeera / Matar / Methi.

Bhindi Do Pyaza 170

A delicious subzi made with one part Okra and double quantity of Onions.

Bhindi Aloo 170

A simple preparation, made with Okra and potatoes.

Veg Kolhapuri 180

A spicy mixed vegetable preparation. This is a very popular dish from Kolhapur.

Kadai Subzi 170

Kadhai Subzi offers 100% satisfaction, with its peppery flavour and delightful texture.

Mushroom Masala 200

Mushroom Masala is a dry dish and excellent combination to be served with Indian breads.

Choice of Palak

Nutritious vegetable gravy made using vitamin rich spinach with sweet corn / Mushrooms / Paneer.

- Corn 190
- Mushroom 200
- Paneer 230

Paneer Khurchan 230

A creation of cottage cheese with a serene aroma of spices

Paneer Butter Masala 230

It is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

• Vegetarian

INDIAN

Kadai Paneer 230

Paneer cooked in a kadhai with flavourful masalas, crunchy onions and capsicum.

Dum Paneer Kali Mirch 230

Cottage cheese flavoured with black peppercorns & slow cooked to perfection.

Paneer Tikka Masala 240

A popular paneer gravy made with Paneer Tikka in makhani gravy.

Kaju Matar Makhana 210

A creamy and delicious dish prepared with cashew nuts, green peas and puffed lotus seeds.

DALS

Rasam 100

This tangy, soupy preparation is a must in a South Indian meal.

Yellow Dal

Palak / Tomato / Tadka / Fry 150

Yellow lentils served as per your choice

Dal Makhani 180

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

SOUTH INDIAN

Andhra Tomato Pappu 140

A delicacy from Andhra Pradesh



MAIN COURSE

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

• Vegetarian

CONTINENTAL

Penne Pasta Arrabbiata Sauce 230

Arrabbiata sauce is a spicy sauce made from garlic, tomatoes, and red chili peppers cooked in olive oil.

Penne Pasta in Creamy Sauce 230

This dish is a hot favorite with kids

Spaghetti in Arrabbiata Sauce 230

Arrabbiata sauce is a spicy sauce made from garlic, tomatoes, and red chili peppers cooked in olive oil

Spaghetti in Creamy Sauce 230

Pasta tossed with a creamy sauce

Veggie Casserole 240

Baked creamy vegetables and cottage cheese with a base of tomato basil sauce

Sautee Vegetables 180

Cannelloni Ricotta with Spinach 230

Cannelloni tubes (pasta) stuffed with spinach, ricotta cheese, bell peppers and herbs, Baked with ivory sauce (mix sauce)

• Vegetarian

PIZZA

Margherita 180

A classic tomato, cheese and fresh lemon basil

Ortolana 200

Tomato and cheese pizza topped with onions and tri peppers

Al-Fungi 200

Tomato and cheese topped with fresh mushrooms and oregano



CHEF'S SIGNATURE DISHES



• Vegetarian

Sabzi ka sangam 209

Paneer Chatpate 229

Paneer Lazeez 229

• Non Vegetarian

Rara Murgh 275

Murgh Patiala 275



MAIN COURSE

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



• Non-Vegetarian

INDIAN

Egg Masala 160

Egg served in a thick spicy gravy.

Dhaba Murgh 290

A rustic, deliciously spicy Indian dhaba style chicken in a thick gravy.

Lasooni Murgh 290

This simple dish uses the strong flavours of the Balti paste such as cumin, coriander and other authentic spices with garlic.

Methi Murgh 290

Tender chicken pieces cooked in a delicious earthy sauce flavored with fresh fenugreek leaves.

Kadai Murgh 290

Kadhai chicken is mildly flavored with spices and capsicum.

Murgh Tikka Masala 295

Chicken marinated in yogurt & spices, char-grilled in clay oven and then served in a creamy tomato gravy

Murgh Makhani 290

Succulent pieces of chicken in rich creamy gravy, a classic staple of Punjab.

Gosht Kalimirch 390

Spicy lamb flavoured with black pepper

Mutton Rogan Josh 390

A scrumptious delicacy from the Kashmiri cuisine distinguished by its thick, aromatic, flavourful red sauce and tender meat.



• Non-Vegetarian

CONTINENTAL

Grilled Chicken with Mushroom / Red Wine Sauce 290

This all-time favourite chicken is served with your choice of sauce.

Chicken Stroganoff 290

Chicken in ultra-creamy sauce served with rice and sautéed / boiled vegetables.

Chicken Casserole 290

All-time favourite.

Spaghetti Chicken 280

Aglio Liguine E Olio is a simple Italian dish of garlic, olive oil, parsley and chicken.

Chicken Penne Arrabbiata 280

All-time favourite.

FISH

Grilled Fish on a Bed of Spaghetti Aglio Olio 340

Fish served with spaghetti and vegetables tossed in chilli olive oil

Poached Fish with Mustard Sauce 340

Poached fish served with herb rice and boiled vegetable

PIZZA

Al-Funghi De Polo 230

A classic tomato, cheese and chicken supreme marinated with basil and roasted garlic

Polo De Barbecue 230

Chicken tikka pizza with plum tomato sauce and Indian spices and herbs

ACCOMPANIMENTS

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



ROTI / INDIAN BREADS

Roti

Whole wheat bread, cooked in the clay oven.

- **Butter Roti** 50
 - **Methi Roti** 40
- Whole wheat rotis made using Fenugreek leaves.

Naan

Leavened bread made with refined flour.
Served plain, with garlic or butter.

- **Plain** 40
- **Butter** 45
- **Garlic** 50

Kulcha 40

Leavened bread made with refined flour
served plain or with butter.

- **Plain**
- **Onion**
- **Butter**
- **Pudina**

Chapati/ Phulka 30

Stuffed Kulcha 80

- **Aloo**
- **Veg**
- **Gobi**

Bread Basket 205

RICE

Steamed Rice 100

Curd Rice 80

Pulao 130

- **Veg**
- **Peas**
- **Jeera**

Papad

- **Roasted** 30
- **Fried** 35
- **Paneer** 120

Raita 60

Cucumber / Mixed Vegetable

Biryanis

A delicacy of long grain basmati rice, flavored
with Indian spices, served with mirchi ka salan
and raita.

- **Vegetable Biryani** 195
- **Egg Biryani** 220
- **Chicken Biryani** 280
- **Mutton Biryani** 340
- **Prawn Masala Biryani** 530



DESSERTS

Lunch & Dinner
12 noon - 3pm and 7pm - 11pm

Ice Cream 90
Vanilla / Mango / Chocolate / Strawberry / Butter Scotch

Gulab Jamun 90
This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in cardamom flavored sugar syrup.

Gajar Halwa 90
One of the most popular Indian dessert, made with fresh grated carrots, milk and khoya.

Rasmalai 100
Cottage cheese dumplings served in rich creamy saffron milk.

Indian Dessert of the day 100

Blow Hot Blow Cold 110
Hot Gulab Jamun served with a dollop of Vanilla ice cream.

Fresh Fruit Salad with Ice Cream 120
Fresh cut fruits served with a dollop of Ice Cream.

Warm Chocolate Brownie with Ice Cream 125

Kindly let us know if you have any dietary restrictions or special request



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

