



REGENCY
BAR & LOUNGE

MENU
2019

PLATES
&
BITES





SOUP & PANINI

Soup Du Jour with Garlic Bread
US\$9.95

Soup Du Jour - Filet Mignon Panini
with Cheese, Merlot Onion Jam
US\$15.95

Soup Du Jour - Jerk Chicken Panini
with Cheese and Balsamic Syrup
US\$15.95

SALADS

Regency Chopped Salad
Fancy Greens surrounded by Chopped Ripe Tomatoes, Roasted Corn, Roasted Beets and Cubed Apple with Pickled Cucumbers, Julienne Carrots and Red Cabbage served with House-made Salad Dressing
US\$12.95

Nutty Greens Salad
Candied Pecans, Toasted Almonds, Green Beans, Wild Greens Dressed with Asian Dressing and served with Parmesan Pistachio Crostini
US\$13.95

Add to Salad:

Grilled Snapper - US\$5.50 Jerked Chicken - US\$5.50
Bacon - US\$3.00 Lobster - US\$7.95



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LITTLE PLATES

Smoked Marlin Pâté

Creamed Smoked Marlin with a hint of Scotch Bonnet Pepper and Red Onion Zest, served with Buttery Toast and Pepper Jelly

US\$11.50

Regency Pissaladière Duck

Mini Pizza topped with Confit of Duck meat, Plum Sauce and Caramelized Onion, Mixed Cheeses

US\$13.50

Regency Pissaladière Vegetarian

Mini Pizza topped with Marinara, Callaloo, Feta and Sundried Tomato, Mixed Cheeses

US\$12.50

Roasted Pumpkin and Irish Potato Cake

(Vegan)

With Micro greens, fresh Radish, Coconut Dill Hummus, and a Cumin Beetroot reduction

US\$11.50

Coconut Shrimps

6 Herbed marinated Shrimps dredged in toasted Coconut Flakes and fried, served with a Pineapple Rum Sauce

US\$13.95

Traditional Escoveitched Fish Fingers

Strips of Snapper Fillet, Lightly Floured, Fried and topped with Escoveitched Pickles, Served with Arugula, Roasted Beets and Candied Pecan Salad

US\$12.50

All prices quoted in USD

Prices quoted attract 10% GCT & 10% Service Charge

June 2019



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LITTLE PLATES CONT'D

Quesadilla

*Soft tortilla filled with Cheese, Diced Onion, Escallion,
Grilled and served with Tomato Salsa and Crème Fraiche*

US\$9.95

Add:

Chicken - US\$3.00 Vegetable - US\$3.00

Lobster - US\$7.95

The Wings Plate

12 PCS of braised Wings served any way you choose:

Jerk BBQ Honey Whiskey Tequila Lime

Guinness Battered

US\$16.95



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SANDWICHES & BURGERS

Trio of Meat Sliders

*Chicken Parmesan topped with Tomato Sauce and
Mozzarella,*

*BBQ Pulled Pork topped with a Spicy Cranberry and
Apple Relish,*

*Miniature Beef patty topped with Caramelized Onion and
Cheddar Cheese.*

US\$14.95

Trio of Seafood Sliders

Beer Battered Shrimp topped with Sweet and Spicy slaw

Pan seared Salmon Patty topped with Scotch Bonnet Aioli

Curried Snapper topped with Mango Chutney

US\$14.95

Jerk Chicken Club Sandwich

Jerk Chicken, Mango chutney, Salad on layers of toasted

White Bread with Bacon, Cheddar Cheese, Lettuce and

Tomato, served with Sweet and Spicy Slaw

US\$13.95

Regency Lobster Club Sandwich

Grilled Lobster dressed with a Mint and Pepper Aioli, Ham

on layers of toasted White Bread with Cucumber Curls,

and Lettuce, served with Sweet and Spicy Slaw

US\$15.95

Regency Beef Burger

Char Grilled Beef Patty with Cheddar Cheese, Mushroom

& Onion served with a Sweet and Spicy Slaw

US\$16.95

Regency Lamb Burger

With Minted Eggplant & Raisin Relish served with Sweet

and Spicy Slaw

US\$16.95

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COMFORT PLATES

Oxtail Tart

Boneless Oxtail Cooked to Perfection with spinners and served in a Buttery Tart Shell

US\$15.95

Mixed Grill

Grilled Ribbon Chicken Skewers, BBQ Ribs and Shrimps served with Rum BBQ dipping Sauce, Seasoned Fried Potato Wedges and a Sweet and Spicy Slaw

US\$19.95

Regency Rigatoni Bowl

A Large Spicy Meatball served on Rigatoni and covered in slow cooked Marinara Sauce

Or

Jerk Chicken Breast served on Rigatoni with Alfredo Sauce,

**Both served with Parmesan Cheese and Garlic Bread*

US\$13.95

RBL Lobster Mac

Rich Creamy Mac and Cheese with Garlic Lobster Chunks and a hint of Scotch Bonnet

US\$15.95

Croque Monsieur

Toasted Hard Dough Bread with Dijon Mustard, Honey Roasted Ham and Cheddar Cheese Topped with Creamy Béchamel Sauce and Finished in the Oven

US\$15.95

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COMFORT PLATES

Regency Shepherd's Pie

*A Casserole of Seasoned Ground Lamb and Vegetables
cooked to perfection, topped with Garlic Mashed Potato and
Baked until Golden Brown*
US\$15.95

SIDES

Bammy Sticks US\$7.50 Side Salad US\$5.50

Garlic Bread US\$4.50 Herbed Fries US\$6.50

Sweet Potato Fries US\$7.50 Coleslaw US\$4.50

*Loaded Nachos with creamy corn dip
& Pumpkin Salsa*
US\$6.50



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BIG PLATES

Quesadilla Platter

*8 pcs Beef, 8 pcs Chicken & 8 pcs Veggie Quesadillas
with Salsa and Crème Fraiche*

US\$30.95

BBQ Meat Platter

*8 pcs Filet Mignon Skewers, 8 pcs Ribbon Chicken
Skewers, 8 pcs Pork Ribs, 4 pcs Mini Meatballs in Garlic
Buns, served with Blue Cheese Dipping Sauce and
Barbeque Sauce*

US\$39.95

RBL Seafood Platter

*8 pcs Coconut Shrimp, 8 pcs Escoveitched Fish fingers,
8 pcs Crab Croquettes, 8 pcs Bammy Strips,
4 pcs Lobster Cake topped with a Spiced Coleslaw in
toasted Garlic Bun, Served with Chili and Lemon Aioli*

US\$42.95

Five Wings Platter

*5 pcs Jerk Wings, 5 pcs BBQ Rum Pineapple Wings ,
5 pcs Tequila Lime Garlic Wings, 5 pcs Honey whiskey
Wings, 5 pcs Guinness Battered Fried Wings
with a Sweet Scotch Bonnet Dipping Sauce*

US\$39.95

The MBC Cheese Board

*3 oz. each Manchego, Brie, and Vintage Cheddar served
with Pineapple Pepper Jelly, Walnut Ginger Brittle and
Crackers*

US\$23.95

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