

Indian Cuisine with Kenyan Roots



Established 1991

Themed after a community members club in Kenya. The fusion of Indian spices and influences of Kenyan cooking techniques makes The Regency Club, a family business, one of the finest Bar and Grills around London.

Something to Share

Mother Earth

Crispy Bhindi Deep fried battered spiced okra	5.75
Paneer Tikka 6 pcs Spiced Indian cottage cheese cooked in a tandoor	5.75
Paneer Tikka Special Diced tandoori paneer tikka pieces sauteed in an indo-chinese sauce	6.95
Crispy Bhajia Sliced potatoes, battered with spices.	5.75
Peri Peri Chips Crispy potato chips coated in our own peri peri spice mix.	4.20

Garlic Mogo Our famous spiced casava chips tossed in a special chilli and garlic paste.	5.75
Chilli Paneer Indian cottage cheese, pan fried with an indo - Chinese sauce.	6.95

Veg Samosa 2 pcs Indian pastry filled with spiced mixed vegetables.	2.55
Jalapenos 5 pcs Breadcrumbed jalapeno peppers filled with cream cheese	4.95
Chilli Garlic Mushrooms Button mushrooms sauteed in an indo - Chinese sauce.	5.95
Harabhara Kebab 5 pcs Deep fried musty peas.	4.25
Pettis 3 pcs Deep fried spiced potato and pea filling	3.95
Kachori 3 pcs Indian pastry filled with spiced peas.	3.75
Mogo Boiled or fried casava served plain or with salt and chill powder	4.75
Mari Mogo Casava tossed in onions and black pepper	5.75

Hand Food

Veg Burger Served with Peri Chips Veggie Patty, Paneer Tikka, Kachumber and topped with Garlic Chilli Mayo sauce.	9.95
Lamb Burger Served with Peri Chips Lamb Patty and Kachumber	9.95
Chicken Burger Served with Peri Chips Tandoori Chicken Breast, Kachumber and topped with Garlic Chilli Mayo sauce.	9.95

Rolls & Wraps

Served with Peri Chips	
Regency Kebab	9.20
Chicken Tikka	10.70
Lamb Tikka	11.70
Paneer Tikka	11.20
Paneer Tikka Special	12.40
Chilli Paneer	12.40

For the Curry Lover

Vegetarian

Karahi Mix Veg Medley of mix vegetables in a curry sauce	6.45
Aloo Methi Potatoes cooked in a curry sauce infused with fenugreek	6.45
Bhindi Masala Okra in a spiced caramelised onion gravy	6.45
Makai Masala Sweetcorn in a curry sauce	6.45
Makai Methi Sweetcorn cooked in a curry sauce infused with fenugreek	6.45
Chana Masala Chickpeas in a curry sauce	6.45
Chana Aloo Chickpeas and potato in a curry sauce	6.45
Paneer Masala (Mild) Indian cottage cheese cooked in a mild creamy sauce	6.95
Palak Paneer Indian cottage cheese cooked in a curry sauce infused with fenugreek	6.95

Spring Lamb

Karahi Lamb Masala Lamb pieces cooked in an authentic curry sauce	8.45
Karahi Methi Lamb Lamb pieces infused in a fenugreek curry sauce	8.45
Lamb Kheema Mince lamb cooked in an authentic curry sauce	8.45

Karahi Methi Kheema Mince lamb cooked with fenugreek infused curry sauce	8.95
Rogan Gosht Lamb pieces cooked in a thick curry with intense flavours	8.95

Kheema Peas mince lamb cooked in an authentic curry sauce with peas	8.45
Mix Kheema Special Mince lamb and mince chicken cooked together in an authentic curry sauce	8.95
Tawa Lamb Lamb pieces cooked in a thick curry sauce	8.95
Lamb Mari Masala ((Lamb pieces cooked in a thick curry sauce	8.95
Lamb Hyderabad ((Lamb pieces cooked in a spicy tomato curry sauce	8.95
Dhaba Lamb Masala (((Lamb pieces cooked in an extra hot thick curry sauce	8.95
Lamb Nawabi (Mild) Lamb pieces cooked in a mild creamy sauce	8.95

Sea Food

Karahi Fish Masala Authentic spiced gravy	8.45
King Prawn Masala Authentic spiced gravy	13.45

All curries are medium hot unless stated

Tarka Dal Mixed lentils	6.45
Mixed Dal Black lentils	6.45
Veg Kheema Soya mince coated in a thick curry sauce	6.45

Vegetable Bahar Soft mix and paneer tikka pieces cooked in a curry sauce infused with fenugreek	6.95
Paneer Tikka Masala Diced tandoori paneer tikka pieces in an authentic curry sauce	6.95

Egg Curry Sliced eggs cooked in a curry sauce	6.45
Egg Bhurji Scrambled eggs cooked with indian spices and fenugreek	6.45

Chicken

Karahi Chicken Masala Chicken pieces in an authentic curry sauce	8.25
Karahi Methi Chicken Chicken pieces infused in a fenugreek curry sauce	8.25
Chicken Kheema Mince chicken cooked in an authentic curry sauce	8.25
Chicken Methi Kheema Mince chicken cooked with fenugreek infused curry sauce	8.45

Tawa Chicken Chicken pieces cooked in a thick curry sauce	8.45
Bombay Chicken Bahar Mince chicken and chicken tikka pieces cooked together in a curry sauce infused with fenugreek	8.45

Chicken Mari Masala Chicken pieces infused in a black pepper curry sauce	8.45
Patia Chicken Sliced chicken tikka pieces in a rich curry sauce	8.45
Chicken Chilli Masala (((Chicken pieces in a fiery curry sauce	8.45
Chicken Manchurian (((Indo-Chinese twist	8.45
Chicken Tikka Masala (Mild) Chicken tikka pieces cooked in a mild creamy curry sauce with a slight sweet taste	8.45
Makhani Chicken (Mild) Tom tandoori chicken in a mild and creamy sauce	8.45
Handi Chicken Chicken pieces on the bone cooked slowly in an authentic curry sauce	8.45

SPECIAL ORDER

We Require 24hrs notice to prepare the following dishes

Leg of Lamb 59.95 Slow cooked joint served with kheema gravy and roast potatoes	39.95
Whole Chicken Roast tandoori chicken served with kheema gravy and roast and eggs	2.80

Rice Fields

Rice Basmati steamed rice	2.75	Jeera Rice Cumin fried rice	2.80
Pilau Rice Saffron scented rice	2.80	Mushroom Rice Mushroom pieces in rice	2.80

Chicken Biryani Aromatic chicken in a thick gravy, layered with rice and eggs	9.25
Lamb Biryani Lamb in a thick gravy, layered with rice and eggs	9.45
Vegetable Biryani Mixed vegetables in a thick gravy, layered with rice	7.45

The Tandoor

Tandoori Naan	2.30	Garlic Chilli Naan	2.80
Garlic Naan	2.80	Tandoori Roti	2.30
Chilli Naan	2.80	Tandoori Paratha	2.95
Tandoori Aloo Paratha Potato stuffed paratha	3.10		

Sides

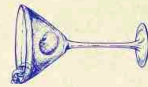
Raita Sweet yoghurt with carrots, cucumber and onion	1.95
Special Salad Sliced lettuce, tomato and cucumber	2.10
Yoghurt	1.50

Indian Sweet Tooth

Paan	1.00	Mango Kufri	2.45
Rasmalai	2.45	Almond Kufri	2.45
Pista Kufri	2.45	Malai Kufri	2.45

Garam Pani

Tea 2.95	Espresso 2.95	Cappuccino 2.95
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LYCHEE MARTINI 8.95

The perfect celebration of lychees, using vodka, lychee liqueur, lychee juice and lemon juice. A floral treat.

Our Drinks

((Extra Hot ((Hot