









REGENCY CAFE

À LA CARTE MENU

SALADS

Grilled Portobello Mushroom 	11.00
Arugula salad, Parmigiana-Reggiano And drizzled with truffle oil 	
Greek Mediterranean Salad with Feta Cheese	9.00
Roasted pumpkin, chickpeas couscous, olives and tomatoes  	
Asian Chicken Salad	6.80
Mixed salad with grilled chicken breast, wonton crisps and Asian dressing   	
Caesar Salad	8.00
Heart of romaine lettuce, crispy bacon, toasted brioche bread and shaved Parmigiana-Reggiano Served with a Caesar dressing   	
Add - Grilled chicken breast	9.00
Add - Smoked salmon	10.90
Add - Prosciutto di Parma ham	10.90







SOUPS




Pacific Clam Chowder	9.00
With chunky potato and crispy bacon   	
Traditional French Onion Soup	12.00
Gruyere cheese with country bread crouton   	
Indonesian Oxtail Soup 	12.90
Served with steamed white rice 	




KHMER INSPIRED




Hot & Sour Tilapia Fish Soup Served in Coconut Shell	8.00
Khmer fresh herbs, oyster mushrooms, lime juice and chillies  	
Pleah Sach ko	9.80
Marinated sliced beef with chillies, lime, mint and bean sprouts 	
Trey Bom Pong with Sway Khchey	9.80
Fried catfish with spicy mango salad 	
Sea bass Fish Amok 	12.80
Traditional flavourful ground spices cooked with coconut milk Served with steamed rice 	
Kroeng Prawn	11.00
Wok fried prawns with bell peppers, turmeric and long beans Served with fragrant rice  	
Beef Lok Lak	12.80
Stir fried beef strips scented with Kampot black pepper, watercress salad, and egg. Served with steamed rice   	
Hot Basil Chicken	9.80
Wok fried chicken with flavourful ground spices and morning glory. Served with fragrant rice 	
Salt & Pepper Squid	9.00
Stir fried squid with a Kampot pepper, bell pepper and tamarind sauce 	
Khmer Noodle Soup	9.80
Rice noodle with bean sprouts, beef balls, chicken and vegetables  	

NIBBLES & BITES

IHG Wagyu Beef Burger with Melted Cheese 	15.00
Crispy bacon, iceberg lettuce, tomato, onions and gherkins. Served with steak fries     	




Club Sandwich	12.00
Whole wheat bread with grilled chicken, bacon and a fried egg    	




Tuna Melts	10.00
Garden salad and homemade potato chips   	



Steak Sandwich	16.00
Rib-eye on brown bread with caramelized onions and melted Pimento cheese   	






Potato Steak Fries with Homemade Spices	4.80
 	




PIZZA & PASTA





Spaghetti Bolognese	11.90
Grounded Wagyu beef cooked in a rich tomato sauce   	




Penne Pomodoro E Melanzane	11.00
Tomato basil sauce, eggplant, olives and shaved Parmigiana-Reggiano   	






Linguine Aglio E Olio Peperoncino with Tiger Prawns	12.80
Extra virgin olive oil with chillies, sundried tomato, fresh basil and garlic  	

Fettuccini Carbonara with Pan Seared Scallops 	12.80
Bacon, mushroom, broccoli in a rich creamy sauce    	


Lasagna Al Forno	12.80
Layered pasta sheet with grounded Wagyu beef ragout and Parmigiana-Reggiano   	





Pizza Siciliana	10.00
Grilled eggplant, zucchini, tomato, olives, fresh basil and mozzarella    	




Pizza Al Prosciutto Di Parma E Brie	12.80
Parma ham, tomato, brie cheese, mozzarella and rocket salad   	

Pizza Frutti Di Mare 	12.80
Shrimp, calamari, mussels, scallops, tomato, olives, egg and mozzarella    	

SIMPLY THE BEST

Mediterranean Braised Lamb Shank	18.80
Chickpeas, tomato and eggplant ragout 	

Pan Seared Rump Steak Escalope with King Prawns 	21.00
Seasonal vegetables drizzled with a sesame soy sauce   	

Pan Fried Five Spice Duck Breast	16.00
Goose liver and sweet onion pudding with caramelized dark cherry sauce   	

FROM THE GRILL

300g White Stripe Australian Lamb Chop	20.00
200g Australian Pasture Fed Beef Tenderloin	20.00
400 g USA Omaha T-Bone Steak	22.00
800g Texas Barbeque Spring Chicken	16.00
Amok Sausages (3 pieces)	8.50

Chef's Recommended Sauces
Accompanied with a caramelized shallot balsamic reduction, Texas barbeque sauce, red wine sauce, Kampot pepper sauce or wild mushroom sauce



FROM THE SEA


160g Norwegian Salmon Fillet	18.50
160g Sea Bass Fillet	14.80
Jumbo Prawns (5 pieces)	12.90
USA Sea Scallops (5 pieces)	18.00



Chef's Recommended Sauces
Accompanied with lemon caper beurre blanc, spicy tomato or salsa verde





All selections above are accompanied with side dishes which include
Mediterranean grilled vegetables and confit of garlic
Choice of potato steak fries, roasted baby potato or mashed potato




ASIAN DISCOVERY





Hainan Chicken Rice 	16.00
Poached chicken and fragrant rice Served with vegetable soup and condiments 	

Nyonya Assam Pedas Fish	12.90
Spicy & sour mackerel fish with turmeric, chillies, polgonum leaves and tamarind served with steamed rice 	


Indonesian Nasi Goreng	12.90
Sambal fried rice with grilled king prawns, sunny side up egg grilled chicken satay  	

Penang Char Kway Teow	11.80
Wok fried flat rice noodles with soya sauce and chili paste Chinese sausage, prawns, fish cake, bean sprouts, chives and egg    	


Cantonese Hor Fun with Seafood	12.80
Wok fried rice vermicelli noodles with prawns, scallops, sliced fish, vegetables and egg drop broth   	



Pad Thai	11.80
Stir fried rice, noodles with egg, bean sprouts, tofu and shrimp. Flavoured with tamarind and fish sauce, Served with lime, red chili pepper and roasted peanuts.    	

VEGETARIAN INSPIRATION




Mesclun and Garden Salad	8.00
Choice of dressing: Thousand Island, orange balsamic dressing, Ranch or roasted tomato vinaigrette 	

Wild Mushroom Cappuccino 	8.00
Sundried tomato and olive biscotti   	

Mixed Vegetable Curry	9.50
Indian spices cooked with cauliflower, carrot, green peas, French beans, potatoes and paneer 	

Spicy Ginger Tofu	8.00
Stir fried tofu with chillies, ginger, peanuts and basil  	





SWEET TOUCH




Homemade Ice Cream	6.80
Choice of 3 scoops Selection of chocolate, coconut, strawberry or vanilla ice cream   	

Banana Fritter with Chocolate Sauce 	5.20
Coconut ice cream   	

Raspberry and Lychee Parfait	6.80
Mixed berries compote    	









Rich Hot Chocolate Cake 	6.80
Stracciatella ice cream    	

Khmer Delights	5.20
Pumpkin custard and agar layer cake    	

International Cheese	15.00
Variety of five soft, semi soft cheeses with condiments   	

Topical Seasonal Sliced Fruits	5.80
	

CHEF SIGNATURE DISH

 Vegetarian	 Contains Gluten	 Contains-eggs
 Contains Beef	 Contains pork	 Contain Seafood
 Contains-nuts	 Contains Daily	

Prices are in US Dollars and subject to 7% Service Charge and Prevailing Government Taxes.