



— THE —
REGENT
— BRASSERIE —

TAKEAWAY & HOME DELIVERY MENU

MEAL DEAL FOR ONE

13.95

- Vegetable Pakora*
- Any Main Course*
- Rice or Nan Bread*
- Two Poppadoms & Spiced Onions

*Upgrade charges may apply on selected items

MEAL DEAL FOR TWO

26.95

- Any Two Starters*
- Any Two Curries*
- Rice & Nan Bread*
- Two Poppadoms and Spiced Onions

*Upgrade charges may apply on selected items

MEAL DEALS AND TEA TIME SPECIAL TERMS AND CONDITIONS:
These deals are not valid in conjunction with any other offer or 2 for 1 tokens, deliveries subject to delivery charge. Soft drinks are charged in addition. Our food may contain nuts or nut derivatives.

93-99 Cowgate,
Kirkintilloch, G66 1JD



www.regentbrasserie.co.uk

STARTERS

Haggis Pakora	5.50
Vegetable Pakora	4.75
Chicken Pakora	6.00
Mushroom Pakora	4.25
Mixed Pakora a medley of vegetable, chicken and mushroom pakora	5.50
Onion Bhaji (original)	4.75
Chicken Chaat chicken drumsticks swathed in sweet 'n' sour patia sauce	4.75
Garlic Mushrooms choice mushrooms sautéed in a creamy garlic sauce	4.25
Poori a light, thin, pan fried chapati stuffed with your choice of chicken, mushroom or spicy prawns	5.50
Chicken Tikka Starter a favourite from our tandoori selection served as a starter portion	6.00
Lamb Tikka Starter served as a starter portion	6.95
Tandoori Mixed Starter a starter sized medley	7.50

PUNJABI STARTERS

Keema Padora	5.50
Punjabi Mussels	6.00
Seabass	6.00
Malai Chicken	6.00
Tarkari (Stuffed Peppers)	5.50
King Prawn Butterfly	7.00

PUNJABI SPECIALS

Punjabi Garlic Chilli cooked in a secret family sauce, slightly spicy	10.95
Lamb Chilli Ginger a rich sauce with fresh cut ginger, chillies and onions	10.95
King Prawn Sweet Chilli Tiger succulent King Prawns cooked in a tangy sweet chilli sauce	14.95

VEGETARIAN DISHES

Mixed Vegetable Curry a fusion of Indian or European vegetables simmered in our traditional curry sauce	
Mushroom Bhaji mouth-watering mushrooms sautéed in a savoury curry sauce	
Tarka Daal wholesome lentils, fried onions and tomatoes cooked together and tempered with red chilli and asafoetida	
Aloo Saag diced potato, cooked with spinach and flavoured with coriander	
Bombay Potato Indian style spicy potato	
Chana Aloo chickpeas, potato and mushroom	
Dhall Makani	
Vegetarian Main Dish	6.95
Vegetarian Side Dish	4.95

OLD FAVOURITES

Available in: Chicken Breast 9.50 • Chicken Tikka 10.50 • Lamb 11.50 • Prawn 8.95 • King Prawn 14.95 • Indian or European Vegetable 8.95	
Royal Muglai Korma a sumptuously creamy sauce	
Ceylonese Korma lashings of creamed coconut	
Creamy Tikka Masala this unique, thick and creamy dish is prepared with ground cashew nuts, onions, peppers and fresh cream	
Traditional Curry Bhoona a rich, flavoursome condensed sauce with ginger, garlic and tomatoes	
Biryani (£1.25 extra) your choice, simmered in savoury rice, served with a separate curry sauce	
Patia a tangy sweet 'n' sour sauce	
Dhansac lashings of lentils with Eastern spices	

HOUSE SPECIALITIES

Available in: Chicken Breast 9.95 • Chicken Tikka 10.50 • Lamb 11.50 • Prawn 8.95 • King Prawn 14.95 • Indian or European Vegetable 8.95	
Chasni a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate	
Nawabi the meat is simmered in a karahi until lightly cooked then added to a tarka base of fried onions, fried mushrooms, capsicums and tomatoes	
Rogan Josh a flavoursome fusion of tomatoes, paprika and host of spices create this immensely popular dish	
Karahi Bhoona a host of spices sautéed in a rich tarka base with an abundance of capsicums and onions	
Jaipuri a potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic jaipuri spices	
South Indian Garlic Chilli fancy something hot and spicy? This is the hot favourite!	
Malaider spinach purée simmered with lashings of green chillies, garlic and a flourish of fresh cream	
Kerela Chilli a patia base, with kali mirch and a touch of coconut — for those who like it hotter, the green chillies do just the trick	
Jalandhri a simmering fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs sautéed in a spicy chilli sauce	
Spicy Tikka Masala a true Brasserie favourite. A mouth-watering blend with a rich exotic marinade and hot spices cooked with peppers, onions and fresh coriander	
Punjabi Pardesi a delicious dish created by our chefs - spinach, onions and mushrooms, simmered in a rich, ginger and garlic base	

FOR THE CONNOISSEURS OF INDIAN FOOD

Chicken on the Bone Cooked in a secret family recipe	11.95
Lamb on the Bone Cooked in a secret family recipe	11.95
Goat on the Bone Cooked in a secret family recipe	11.95

SIZZLING TANDOORI CUISINE

All tandoori items are served with rice, curry sauce and mixed seasonal salad. A sauce from the house speciality section e.g masala, chasni, etc may be ordered for an additional 95p.	
Chicken Tikka tender breast of chicken, marinated in our own special blend of herbs and spices	12.50
Lamb Tikka luscious lamb marinated in exotic spices	14.50
Shashlik succulent chicken pieces barbecued with onions, capsicums and tomatoes	14.50
Tandoori Jhinga plump pacific king prawns given the tasty tandoori treatment	17.95
Tandoori Mixed Platter a medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread served with fried rice, curry sauce, and side salad	17.95
No offers or promotional discounts, applicable with tandoori cuisine	

SUNDRIES & BREADS

Poppadom	1.00
Spiced Onions	1.00
Mushroom Pilau Rice	3.00
Fried Rice	2.75
Boiled Rice	2.50
Chips	3.50
Nan	3.00
Garlic Nan	4.00
Peshwari Nan	4.50
Paratha	3.00
Vegetable Paratha	4.00
Chapati	2.00
Traditional Curry Sauce	3.50
House Speciality Sauce	3.95

GIVE THE GIFT OF THE REGENT BRASSERIE

VISIT THE RESTAURANT AND A MEMBER OF STAFF WILL BE HAPPY
TO HELP YOU PURCHASE A VOUCHER

No. 0000

Name

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Value

Date

Receipt No.

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GIFT VOUCHER

93-99 Cowgate, Kirkintilloch, G66 1JD | 0141 776 7617 / 0141 776 5918 | www.regentbrasserie.co.uk

VALUE £	DATE ISSUED:	NO: 0000
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Terms & Conditions: 1. This voucher is valid for 6 months from the date of issue. 2. This voucher can only be redeemed against food, drink, takeaway and deliveries. 3. You must notify the restaurant team at the time of booking when you wish to redeem your gift voucher. 4. The management will not accept responsibility for any lost voucher (no replacement gift vouchers will be provided). 5. This voucher cannot be redeemed for cash and cannot be returned for a cash refund.

