

Create Your Own Menu (minimum 2 persons)

Sunday - Thursday £30 per person, £16 per child under 10

Appetisers

- 1 Regency Mixed Hors D'Oeuvres (min 2 persons)
- 2 Vegetarian Mixed Hors D'Oeuvres (min 2 persons)
- 3 Crispy Aromatic Duck
 (with wheaten pancakes, cucumber, spring onion and hoi sin sauce)
- 4 Chilli & Salt Chicken
- 5 Satav Chicken on Skewers
- 6 Satay Beef on Skewers
- 7 Satay King Prawns on Skewers
- 8 Satay Tofu on Skewers
- 9 Honey Glazed Spare Ribs
- 10 Chilli and Salt Spare Ribs
- 11 Black Pepper Ribs
- 12 Spare Ribs in Sweet and Sour Sauce
- 13 Peking Style Spare Ribs
- 14 Barbecue Spare Ribs in Sauce
- 15 Szechuan Spicy Smoked Chicken Shreds
- 16 Crispy Seaweed
- 17 Sesame Seed Prawn on Toast
- 18 Vegetable Spring Rolls
- 19 Crispy Won Tons
- 20 Deep Fried Tofu in Chilli and Salt
- 21 Deep Fried Squid in Chilli and Salt
- 22 Deep Fried Prawns in Chilli and Salt
- 23 Deep Fried Calamari with a Sweet Chilli Dip

Seasonal Specials



Soup

- 24 Chicken and Sweet Corn Soup
- 25 Crab and Sweet Corn Soup
- 26 Hot and Sour Soup
- 27 Won Ton Soup
- 28 Chicken and Noodle Soup

Duck

- 29 Roast Duck Chinese Style
- 30 Roast Duck in Black Bean Sauce
- 31 Roast Duck with Pineapples

Poultry

- 32 Chicken with Cashew Nuts in Yellow Bean Sauce
- 33 Chicken with Peppers in Black Bean Sauce
- 34 Fruity Sweet and Sour Chicken Hong Kong
- 35 Kung Po Chicken in Chilli Sauce
- 36 Chicken with Ginger and Spring Onions
- 37 Lemon Chicken
- 38 Chicken with Pineapples
- 39 Chicken in Breadcrumbs
- 40 Chicken Szechuan Style
- 41 Chicken with English Mushrooms
- 42 Roast Chicken Chinese Style
- 43 Stir Fried Chicken with Baby Corn Straw & Straw Mushrooms

Pork

- 44 Fruity Sweet and Sour Pork
- 45 Szechuan Pork
- 46 Cantonese 'Char Siu' Roast Pork
- 47 Roast Pork in Black Bean Sauce
- 48 Roast Pork in Ginger and Spring Onions

Beef

- 49 Deep Fried Crispy Chilli Beef
- 50 Beef with Seasonal Vegetables
- 51 Beef with Peppers in Black Bean Sauce
- 52 Beef with Ginger and Spring Onions
- 53 Sautéed Beef in Oyster Sauce
- 54 Sautéed Beef in Szechuan Sauce

Lamb

- 55 Lamb in Ginger and Spring Onion
- 56 Lamb with Peppers in Black Bean Sauce

Seafood

- 57 Fruity Sweet and Sour Fish Fillets
- 58 Mussels in Black Bean Sauce
- 59 Mussels in Szechuan Chilli Sauce
- 60 Squid in Black Bean Sauce

King Prawns

- 61 Fruity Sweet and Sour King Prawns Hong Kong
- 62 Szechuan Style King Prawns
- 63 King Prawns with Cashew Nuts and Yellow Bean Sauce
- 64 Kung Po King Prawns in Chili Sauce
- 65 King Prawns in Black Bean Sauce

Curry Dishes

- 66 Curry King Prawns
- 67 Curry Chicken
- 68 Curry Beef
- 69 Curry Lamb
- 70 Curry Pork
- 71 Curry Mixed Meat
- 72 Curry Vegetables

Vegetable Dishes

- 73 Seasonal Vegetables with Oyster Sauce
- 74 Stir Fried Bean Sprouts
- 75 Chinese Leaf with Garlic or Oyster Sauce
- 76 Fried Tofu in Black Bean Sauce
- 77 Monks Vegetables
- 78 Deep Fried Crispy Chilli Vegetables

Rice & Noodles

- 79 Yeung Chow Fried Rice
- 80 Chicken Fried Rice
- 81 Egg Fried Rice
- 82 Steamed Jasmine Fragrant Rice
- 83 Coconut Pineapple Rice
- 84 Regency Special Noodles
- 85 Chicken Chow Mein
- 86 Beef Chow Mein
- 87 Plain Chow Mein with Bean Sprouts
- 88 Singapore Fried Rice Vermicelli

Maximum of 5 items are cooked each time Left-Overs cannot be taken away All prices include VAT 10% Service charge will be added to the bill

The lamination on this menu, Derprosa™ Bacterstop, is an exclusive and revolutionary antibacterial solution that removes 99.9% of bacteria that comes into contact with it. The film acts as a barrier against any infection no matter how many people handle it. If you want to know more, please ask.