

REGENCY  
RESTAURANT

R

EST. MMXI

*We present to you a curated expression of our love for our land, Jamaica. We are faithful to its terroir, its produce and its producers. Our culinary philosophy is equally inspired by respect: respect for traditions past and for substance.*

*We present to you some dishes born in this very room, 60 years ago; and some new iterations that focus on fresh local dishes that nourish the senses.*

*Welcome to the Regency Restaurant: International  
Gastronomy in Jamaica's Most Opulent  
Fine-Dining Restaurant*

 = VEGETARIAN     = VEGAN  
 = GLUTEN FREE     = MAY CONTAIN NUTS

Kindly ask your Server for current rate of exchange. All fish may contain bones  
Please advise maitre d' of any food allergies



## Cocktails - \$12

*Specially created to enhance your dining experience*

### St. Rémy Old Fashioned

*St. Rémy Cognac. Angostura Bitters. Simple Syrup*

### Hampden Sour

*Hampden Estate Aged Overproof Rum. Simple Syrup*

*Fresh Lemon. Club Soda*

### Regency French 75

*St. Rémy Cognac. Fresh Lemon. Simple Syrup. Sparkling Wine*

*St. Germain Elderflower Liqueur*

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## Mocktail

Fresh Lemon Drop \$4

## By the Glass

### Sparkling

Santa Margherita - \$17

Perrier Jouet Brut Champagne - \$26

Perrier Jouet Rosé Champagne - \$32

### Chardonnay

Josh - \$8

Robert Mondavi Private Selection - \$9

### Pinot Grigio

Santa Margherita - \$12

### Sauvignon Blanc

Matua - \$13

### Cabernet Sauvignon

Chateau St. Jean - \$8

Robert Mondavi Private Selection - \$10

### Merlot

Robert Mondavi Private Selection - \$9

### Pinot Noir

Robert Mondavi Private Selection - \$10

Kim Crawford - \$15

### Red Blend

19 Crimes - \$10

### Moscato

Banrock Station Moscato - \$6

Beringer Pink Moscato - \$9

### Water

Highland Spring Still - 330 mL \$4.50, 750 mL \$7

Highland Spring Sparkling - 330 mL \$4, 500 mL \$7

Sparkling Pellegrino - 500 mL \$6, 750 mL \$11

Perrier - 330 mL \$5

Beverages





## Soups

### Lobster Bisque

*Rich Lobster Broth. Cream. Brandy*

\$16

### Carrot and Tarragon

*Coconut Cream. Fried Plantain Chip* 🌱

\$11

## Salads

### The Terra Nova Caesar Salad

*Garlic Anchovy Dressing. Crostini. Shaved Parmigiano Reggiano*

\$16

### Beet, Citrus & Goat Cheese

*Roasted Beet. Creamed Goat Cheese. Lime and Garlic Vinaigrette with Fresh Cracked Pepper Corn and Roasted Garlic*

\$15

### Chilled Ackee Salad

*Fresh Raw Ackee. Baby Pak Choy. Jerk. Apple Cider Vinegar Honey. Coconut Oil*

\$11

## Appetizers

### Deviled Egg Trio

*Bacon Jam. Anchovy. Lobster* 🌱

\$12

### Coquille de Mer

*Seafood Medley. Rich Cream Sauce. Mushrooms. Cheese*

\$20

### Blue Mussels

*Mussels. White Wine Herb Broth. Crispy Garlic Bread*

\$20

### Escargot

*Herbed Garlic Butter*

\$20

### Spicy Stuffed Crab Back

*Flaky Crab Meat. Asian Slaw*

\$18

### Jerked Jackfruit Confit

*Jerked Jackfruit. Jackfruit Bulb Compote. Sweet Potato Tostones* 🌱

\$11

Soups: Salads: Appetizers






Pastas  
Vegetarian Entrées.  
Entrées.  
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Pastas


## Vegetarian Entrées

### Scotch Bonnet Polenta

*Spinach and Polenta Bake. Pan-Fried. Seasoned Scallion  
Roasted Pumpkin. Garlic Ginger Buerre Blanc. Black Bean Lime Salsa  
Grilled Brussels Sprouts* 


\$26

### Terra Nova Thali

*Spicy Curried Eggplant. Sweet Brown Rice with Cumin  
Vegetable Korma. Oven Roasted Tomato Choka. Coconut Chutney* 

\$26

### Mushroom & Spinach Risotto

*Rich, Creamy Arborio Rice. Mushrooms. Spinach. Parmesan. Lemon Juice* 

\$26

## Pastas

### Oxtail Pasta

*Tender Oxtail Morsels. Farfalle Pasta. Rich Red Wine Cream Sauce  
Crispy Fried Broad Beans*

\$30

### Lobster Ravioli

*House Made Ravioli. Creamy Vodka Sauce. Herb Parmesan Crisp. Fresh Basil*

\$33

### Seafood Risotto

*Creamy Arborio Rice. Grilled Lobster. Shrimp  
Scallops. Mussels. Parmigiano Reggiano*

\$38





### Grilled Salmon Salad

*Salad Greens. Tropical Fruit Salsa. Tomatoes. Grilled Broccoli  
Pickled Beets. Red Onions. Balsamic Vinaigrette* 🌱

\$23

### Catch of the Day

*Fresh Catch of the Day. Lemon Butter Sauce  
Tournée Potatoes and Pumpkin. Grilled Vegetables Mélange*

\$33

### Bouillabaisse

*Flavourful Seafood Stew. Snapper. Shrimp. Mussels. Scallops  
Lobster Morsels*

\$39

### Sicilian Pesto Shrimp

*Sautéed Garlic Shrimp. Parmesan Crusted Spinach and Polenta Bake  
Grilled Brussels Sprouts. Steamed String Beans. Fresh Pesto* 🌱

\$34

### Lobster Thermidor

*Tender Lobster Morsels. Creamy Mushroom and Cheese Sauce  
Garlic Mashed Potatoes*

\$49

### Grilled Garlic Lobster

*Grilled Lobster. Drawn Butter. Garlic Mashed Potatoes  
Roasted Brussels Sprouts* 🌱

\$42

Sea  
-  
Entrées



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Chicken Kiev

*Chicken Breast. Herbed Butter. Saffron Rice  
Butter Glazed Carrots and String Beans*

\$28

Confit of Duck A L'Orange

*Partially Deboned Leg Quarter. Orange. Cumin. Rosemary  
Grand Marnier. Duchess Sweet Potato* 🌿

\$38

Rack of Lamb

*New Zealand Lamb Rack. Rosemary and Garlic. Red Wine Jus  
Mint Relish. Sautéed Tournée Potatoes* 🌿

\$48

Terra Nova Filet Mignon

*8 oz. Prime Filet Mignon. Buerre Blanc Sauce  
Sautéed Potato. Local Green Beans* 🌿

\$49

Terra Nova Mixed Grill

*Grilled Lobster. Grilled Snapper Fillet. Petit Filet Mignon  
Skewered Chicken Breast. Béarnaise and Lemon Basil Caper Sauces  
Tournée Potatoes. Vegetable Melange* 🌿

\$58

Regency Signature Burger

*Grilled Beef Patty. Home Made Bun. Smoked Bacon. Red Onion Jam  
Blue Cheese OR Aged Cheddar Cheese. Garlic Aioli. Herbed Fries*

\$22

Surf & Turf

*Grilled Garlic Lobster. Prime Filet Mignon  
Sautéed Potatoes. Grilled Brussel Spouts. Roasted Carrots  
Sautéed Mushrooms. Drawn Butter*

\$57

Chateaubriand for Two *(three hours minimum)*

*Sautéed Fresh Mushrooms. Fresh Vegetables. Béarnaise Sauce* 🌿

\$92

Extras/Sauces

Drawn Butter - \$2.00

Béarnaise - \$4.00

Black Peppercorn - \$4.00

Garlic Aioli - \$4.00

Truffle Cream - \$4.00

Mushrooms - \$4.00

Entrées - Land



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## Desserts

### Flourless Chocolate Torte

*Chocolate Ganache*  
🌿 *Fresh Fruit Compote. Tuile*  
\$12

### Hampden Rum Cake

*Rich Rum-Infused Cake*  
*White Chocolate Mousse*  
*Pineapple Coulis*  
\$12

### Crème Brûlée (flamed)

*Velvety Egg Custard*  
*Caramelized Sugar*  
*Hampden Rum Flame*  
\$13

### Chocolate Dome

*(Dome melted tableside)*  
*Assorted Truffles. Molten Chocolate*  
\$14

### Classic Cheesecake

*Classic Cheesecake*  
\$9

### Baileys Cheesecake

*Classic Cheesecake. Baileys*  
*Coconut Gizzarda Crumb*  
\$16

### Baked Alaska for 2

🌿 *Thin Layered Vanilla Sponge Cake*  
*Fruit. Ice Cream Meringue*  
*(30 minute minimum)*  
\$28

### House-made Sorbet

🌿 *Fresh Mint*  
\$9

### House-made Ice Cream

\$9

## Digestifs

### COGNAC

Hennessy XO  
\$55.00

Hennessy 250th Anniversary  
\$130

St. Rémy Signature  
\$9

Rémy Martin VSOP  
\$20

Rémy Martin XO  
\$55

Rémy Louis XIII  
\$180 1/2 oz pour \$90

### RUM

Appleton Estate 21 Year Old  
\$21

Hampden Estate Distillery Edition  
\$20

Worthy Park Estate Reserve  
\$9

### SCOTCH

Glenfiddich Founders Reserve  
\$12

Glenfiddich Solera Reserve 15 Yr  
\$16

Macallan Double Cask 12 Year  
\$26

### LIQUEUR

Baileys Irish Cream  
\$4

Harveys Bristol Cream  
\$7

Grand Marnier  
\$10

Cheeseboard - *Black Bomber, Brie with Mushroom, Comte 24 Month, Dried Fruits, Cashew Chutney* - \$19

*Unless otherwise indicated, Digestif pours are 1 oz each*