



THE REGENCY

RESTAURANT

IN KEEPING WITH the “Royal” theme, the aptly-named Regency restaurant has reigned over Sandals Royal Caribbean’s culinary offering since the beginning. With flavorsome International cuisine, guests from near and far enjoy the decadence of the Regency by day for buffet-style breakfast and lunch, and bask in its outdoor essence with dining by night for an exquisite a la carte dinner.

The character of Regency’s open-air setting is charming, as guests can watch the sailboats passing, indulge in candlelit dinners, see the fiery sunset, or bask in the cool sea breeze. Savor the flavors of a flagship restaurant and toast to the distinct character of this lively seaside eatery overlooking the Caribbean Sea.

APPETIZERS

- Fish & Seafood Salad / *Whitefish, shrimp, scallops, squid, papaya, red onion, peppers, cilantro-lime dressing* ✓
- Grilled Vegetable Napoleon / *Tomato, zucchini, eggplant, bell peppers, mushrooms, olives, Romesco sauce, sesame cracker* ✓ 🌿
- Shrimp Cocktail / *Lime, traditional American cocktail sauce*
- Chicken Risotto / *Grilled bell peppers, onion, truffle oil*
- Seafood Bisque / *Cayenne and Parmesan dusted puff pastry grissini*
- Vine-Ripened Tomatoes / *Blue cheese crumbles, shaved purple onion, ranch dressing* 🌿
- Deconstructed Caesar Salad / *Romaine hearts, garlic croutons, semi-dried tomato, Caesar dressing, shaved Parmesan* ✓ 🌿
- Golden Fried Calamari / *Garlic aioli*

MAIN COURSE

- Bacon-Wrapped Roasted Pork Tenderloin / *Braised carrots, Brussels sprouts, sweet potato, pimento-apple compote, pan gravy*
- Chorizo, Chicken & Scallop Kebab / *Chef’s vegetable, roasted potato, salsa verde*
- Blackened Snapper Fillet / *Buttered broccoli, charred corn steamed rice, Creole sauce* ✓
- Shrimp Surf & Turf / *Chargrilled Boston striploin steak, garlic-herb butter broiled shrimp, green beans, grilled tomato, red wine reduction*
- Lamb Osso Bucco / *Tomatoes, mushrooms, sautéed seasonal vegetables, grilled cheese polenta*
- Chicken Marsala / *Sautéed chicken scallopini, buttery mashed potatoes, market vegetables, Marsala-mushroom sauce* 🌿
- Seafood Spaghetti / *Bay scallops, mussels, shrimp, peas, lemon-cream-Chardonnay reduction* ✓
- Soy & Miso Glazed Salmon Fillet / *Garlic sautéed bok choy, steamed rice, lemongrass-coconut emulsion* ✓
- Vegetarian Cannelloni / *Spinach, mushroom, eggplant, tofu, light tomato-basil coulis* 🌿

DESSERT

- Banoffee Mascarpone Verrine / *Caramelized bananas, mascarpone Chantilly cream, caramel sauce, pecan toffee crumble*
- Chocolate Délice / *Chocolate fudge mousse, chocolate cream, chocolate sable*
- Tiramisù / *Sponge cake, espresso, Marsala wine, soft mascarpone, fresh cream zabaglione*
- Poached Pear / *White chocolate cream, flaked toffee almonds*



Balanced Lifestyle



Vegetarian



Can be Prepared
Gluten Free



Can be Prepared
Lactose Free



Signature Dish

Ask your server about additional sugar-free and gluten-free desserts. Please inform your server if you have any food allergies or special dietary requirements. Sandals’ kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.