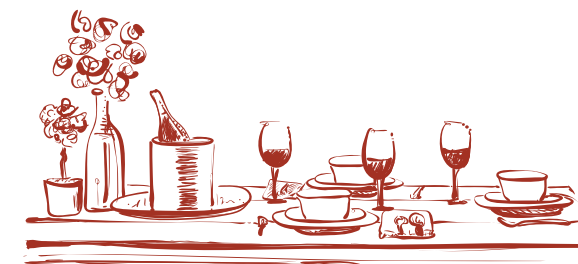




A LA CARTE



Please note a 10% surcharge applies on Sundays and a 15% surcharge on public holidays.
Menus are subject to change due to seasonal availability.

• MAINS •

BBQ Pork Ribs Coriander Brine, Honey Black Soy Glaze, Smashed Cucumber, Pickles	46
Salmon Steak Galangal Coconut Beurre Blanc, Salmon Roe, Kaffir Lime	48
Minute Steak Sirloin 200g Confit shallots, Chimichurri	46
Eye Fillet 240g Baked Potato Pavé, Crispy Leaves, Peanut & Cashew Praline, Massaman Jus	49
Dry-Aged Half Duck Grilled Witlof, Cucumber Ribbon, Honey Tamarind Jus	59

• SIDES •

Grilled Broccolini Peanut Tofu Cream, Chili Crisp	17
Regale Salad Homemade Fermentation Dressing, Cashew Praline	18
Chips Tomato Salt, Confit Garlic Aioli	16

• DESSERTS •

Green Velvet Tiramisu Avocado Mousse, Smoked Candle Infused, Genmaicha	23
Banoffee Filo Coconut Crisp, Dulce De Leche, Caramelized Banana, Palm Sugar Crumble	21
Sticky Rice & White Chocolate Mousse Sweet Corn Relish, Coconut Crumbs, Warm Milk Anglaise	22

• SMALLS •

Sourdough Chilli Jam Butter, Sea Salt	14
Fresh Oysters (2 pcs) Chilli Citrus Ponsu, Green Oil, Pickled Shallots	12
Baked Shark Bay Scallop (2 pcs) Chilli Jam Butter, Fried Betel Leaf	22
Grilled King Prawn (2 pcs) Roasted Chilli Relish Butter, Grilled Reddichio Soaked Coconut	24
Burratta Chinese Donut, Tomato & Roasted Capsicum Relish, Chili Crisp	22
Scallop Ceviche Pineapple Chilli Gazpacho, Tomato Oil, Radish, Caviar	32
Grilled Ox Tongue Peanut Praline & Sweet Chilli Sauce, Shallot Salt	21
Crispy Chicken Ribs Homemade Sweet Chili Mayo	21
Salt & Pepper Calamari Pickled Carrots, Salted Egg Tartare	26
Maguro Tuna & Salmon Green Chili, Lime Buttermilk Dressing	32

• RICES | PASTA •

Duck Fried Rice Black Garlic, Green Beans, Cucumber Ajad	34
Crying Tiger Claypot Rice Tamarind-marinated Beef, Roasted Rice, Asian Herbs, Palm Sugar Jeaw	52
Chicken Vodka Rigatoni Gochujang Vodka Sauce, Bacon, Smashed Olives, Stracciatella	34
Crab Mafaldine Seafood Curry Bisque, Kaffir Lime, Pangrattato	38

REGALE

SEASONAL CHEF'S SELECTION MENUS

Where East meets West in
a symphony of flavour and craftsmanship.

THE SEASONAL DISCOVERY 2 COURSE SET MENU

*A refined expression of Regale's favourites.
Perfect for a lighter yet satisfying dining journey.
→ \$69 per guest
minimum of two guests, unified selection required*

WELCOME

Seasonal House Tonic Tea with Today's Delicate Canapé
Warm Brioche with Smoked Butter

ENTRÉE - (CHOOSE ONE)

- Crispy Chicken Wing Ribs, Turmeric Dressing
- Prawn Tempura & Stracciatella, Blood Orange and Pomegranate Syrup
- Beef Tartare, Homemade Crisps, Fresh Wasabi (Kisami)

MAIN COURSE - (CHOOSE ONE)

- Signature "Crying Tiger" Beef Clay Pot,
Aromatic Herbs, Tamarind Jaew Sauce, Pork Rind Crumble
- Black Squid-Ink Clay Pot Rice, Crispy Basil, Chilli, Onion Chips

SWEET FINALE

Add \$14 Per Guest - Yuzu Genmaicha Granita & Petits Fours

THE SEASONAL JOURNEY 3 COURSE SET MENU

*A balanced voyage through flavour, showcasing the season's
best ingredients with Regale's modern touch.
→ \$89 per guest
minimum of two guests, unified selection required*

WELCOME

Seasonal House Tonic Tea with Canapé
Warm Brioche With Smoked Butter

ENTRÉE - (CHOOSE ONE)

- Crispy Chicken Wing Ribs, Turmeric Dressing
- Prawn Tempura & Stracciatella, Blood Orange And Pomegranate Syrup
- Beef Tartare, Homemade Crisps, Fresh Wasabi (Kisami)

SECOND COURSE - (CHOOSE ONE)

- Signature "Crying Tiger" Beef Clay Pot, Aromatic Herbs,
Tamarind Jaew Sauce, Pork Rind Crumble
- Black Squid-Ink Clay Pot Rice, Crispy Basil, Chilli, Onion Chips

MAIN COURSE - (CHOOSE ONE)

- Grilled Chicken Kiev - Coconut Green Curry Glaze,
Pickled Chilli, Kosho Chimichurri, Charred Seasonal Vegetables
- Grilled Hiramasa Kingfish - Galangal-Coconut Beurre Blanc,
Barigoule Artichoke, Finger Lime

SWEET FINALE

Add \$14 Per Guest - Yuzu Genmaicha Granita & Petits Fours

THE SIGNATURE EXPERIENCE

CHEF'S SELECTION MENU

*An immersive dining experience curated by our chefs -
each course telling a story of culture, creativity, and craftsmanship.
→ \$124 per guest
minimum of two guests, unified selection required*

ARRIVAL

Seasonal House Tonic Tea with Bespoke Canapé

BREAD SERVICE

Warm Brioche with Whipped Cultured Butter

ENTRÉE

Oven-Baked Scallop with Chilli Jam Relish, Crispy Betel Leaf

SECOND COURSE

- Chargrilled Prawns with Smoked Salsa, Tom Yum Glaze
- Ox Tongue Skewer with Peanut-Pineapple Relish and Pickled Radish

THIRD COURSE

Trio Of Seasonal Crudo / Fish Of The Day
With Green Herb-Chilli Buttermilk Dressing

MAIN COURSE

- Duck Fried Rice With Black Garlic, Green Beans & Pickled Root Vegetables
- Bbq Pork Ribs with Honey-Black Soy Glaze, Coriander Brine,
Smashed Cucumber & Pickles Accompanied By House Salad
with Fermented Lactose Dressing

INTERMEZZO

Yuzu Gelato, Coconut Jelly & Genmaicha Granita

DESSERT

Signature Green Velvet Tiramisu

FINALE

Petits Fours & Handcrafted Chocolate Indulgence

CURATED PAIRINGS

NON-ALCOHOLIC PAIRING

→ \$79 per guest

*Three crafted beverages paired with your menu,
finished with your choice of coffee or tea.*

- Alcohol-free sparkling
- Seasonal mocktail with your main
- Iced tonic refresher before dessert

WINE & COCKTAIL PAIRING

→ \$79 per guest

*Three elegant pours curated by our sommelier,
finished with coffee or tea.*

- Sparkling wine with entrée
- Selected wine pairing with main
- Dessert cocktail or sweet wine

DINING NOTES

- A minimum of two guests per set menu;
all guests at the table are requested to dine from the same menu.
 - Set menus and à la carte cannot be mixed.
Additional à la carte dishes may complement a set menu.
 - Please advise of any dietary requirements or allergies in advance.
 - Menu items are subject to change depending on seasonal availability.
- Thank you for dining with us at Regale - where every plate tells a story.