



REGALE FESTIVE EXPERIENCE

Christmas: 25–27 Dec
New Year: 1–3 Jan





THE FESTIVE EXPERIENCE

A limited festive menu crafted as a shared journey, where each course reflects Regale's blend of tradition, innovation, and seasonal warmth.

9 COURSES — \$139





ARRIVAL

Seasonal House Tonic Tea

Bespoke Canapés

- *Foie Gras Mousse Tart, Cherry Compote*
- *Salmon Tartare, Caviar, Crispy Nori*

BREAD SERVICE

*Warm Brioche & Bread Selection
with Whipped Uni Beurre Noisette*



ENTRÉE

*Oven-Baked Scallop
Herb-Crust Viennoise, 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

*Paccheri Guanciale (House-Cured)
Homemade pasta, garlic, seasonal herbs*

*BBQ Pork Ribs
Honey—Black Soy Glaze, Coriander Brine,
Smashed Cucumber & Pickles*

House Salad in Fermented Lactose Dressing



PRE-DESSERT

Melon Gelato, Sago, Coconut Jelly

DESSERT

Signature Green Velvet Tiramisu

FINALE

*Petits Fours &
Handcrafted Chocolate Indulgence*





(Optional)

Upgrade to the \$179 Premium Festive Experience and elevate your main course with a selection from our premium dishes.

PREMIUM COURSE

*Baked Lobster — Thermidor Style
with Prawn-Head White Wine Velouté*

or

*Dry-Aged Tomahawk
Charcoal-Grilled, Crisp Potato Mille-Feuill*