

REGALE'S DINNER MENU

Entree

Fried Focaccia

Khanom Pang Tod · Phak Dong · Nam Prik Pao
Capsicum relish, radish, fried shallots, chives

14 VG

Oysters (2 pcs)

Hoi Nang Rom · Ponzu Sauce · Sapparot
Shiro ponzu, pineapple chilli dressing,
pickled shallots

12

Burrata (60g)

Cheese Sot · Prik Daeng Yang Fai · Pa Tong Go Yang
Capsicum relish, chilli crisp,
charred Chinese doughnuts

19

Ox Tongue

Lin Wua Toon 36 Hours
Slow braised ox tongue, pineapple chilli sauce,
fried shallot salt

20

Crispy Chicken

Gai Krob · Nam Pla Sauce
Sticky fish sauce glaze, chive, pickle radish

18

Kingfish Sashimi

Hue Sae Pla · Chinese Plum Sauce
Plum dressing, chilli oil, cucumber and pickles turnips

24

Gai Jor (3 pcs)

Gai Jor
Chicken meatballs in tofu skin, plum sauce

13.5

Sun-Dried Beef

Nuea Daet Diao Tod · Chilli Sauce
Fried sun-dried beef, coriander seed, chilli dip

20

Sour Pork Soft Bones

Naem Moo Kraduk On Tod
Fermented pork soft bones, peanut, shallots, coriander

18

Regale's

รสกลมกลืน

Our food is Ros Klom Kluan รสกลมกลืน -
Rounded, Layered and Quietly Bold.

This is the story of cooks who believe food should be shared.
Every dish is designed for the middle of the table
small plates, many flavours, passed hand to hand.

Sour, spicy, sweet, rich, salty - all in one meal.
Order a little more than you think. Open your mind. Stay awhile.

Salad

Strawberry Watermelon Salad

Strawberry · Taeng Mo · Nam Pla Waan
Strawberry, watermelon chilli & tamarind dressing,
dried shrimp powder, macadamia

22

Smashed Cucumber

Yam Taeng Kwa Thup · Peanut Butter · White Sesame
Cucumber, peanut butter, sesame, chilli crisp

16 VG

Chicken Coconut Salad

Yam Ok Gai Chik · Tom Kathi
Coconut-poached chicken, toasted coconut,
chilli & lime dressing, chilli jam

25

Pla Goong

Pla Goong Yang Kathi · Khao Kriap Nga Krob
Charred prawns, grapes, coconut, chilli jam, rice crackers

29

Grilled Pork Salad

Nam Tok Kaem Moo Yang
Nam tok grilled pork jowl, tamarind dressing,
mint, roasted rice

24

Charred Beef Salad

Yam Nuea Yang · Taeng Kwa
Charred grilled beef, cucumber, tomato, chilli, coriander

26

Wok Fried

Wok tossed Cabbage

Ka Lam Pad Nam Pla

Fish sauce wok-fried cabbage, prawn crisps, fried shallots

Pork Belly Chili Salt

Moo Krob Kua Prik Kluea

Crispy pork belly, tossed in garlic and Chili

Wok - tossed crispy Chicken

Pad Gai Krob · Med Mamuang · Pae Guay

Wok-Tossed crispy Chicken, Cashews,

Lotus Root with Ginkgo Seeds

Garlic Chilli Tofu

Pad Tao Hoo Tod · Med Mamuang · Pae Guay

Fried tofu, ginkgo seeds, lotus root, chilli, garlic & spring onions

Rice and Pasta

Crying Tiger Claypot

Khao Pad Kratiem Dam · Nuea Yang · Nam Jim Jaew

Signature Claypot rice, grilled beef, thai herbs, crispy pork fat, garlic chips, tamarind sauce

Squid Ink Claypot

Khao Pad Muek Dam · Nam Jim Seafood

Squid ink rice, grilled squid, basil, green chilli chimichurri

Spaghetti Pork & Black Olive

Spaghetti Moo Sap Kua Nam Pla Nam Liab

Minced pork, black olive, garlic, dried chilli, bacon, chives

Crab Curry Malfadine

Pasta Kaeng Pu · Bai Cha Phlu

Thai crab curry, coconut, lime leaves Pangrattato, Malfadine pasta

Thai canteen macaroni

Makkaroni Rong Rian · Gai Krob

Crispy chicken, tomato, onion, eggs thai style school pasta

Mains Curry Soup

Rib Eye (350g)

Rib eye Yang · Kratiem Thon Dong Yang
Char-grilled rib eye, coriander soy glaze, charred pickled garlic

Fried Barramundi

Pla Tod · Nam Makham · Buai Dong

Tamarind & umesu, sweet-sour chilli, Thai herbs, fried shallots

Charred Grilled Picanha Green curry

Gaeng Kiew Wan Nuea Yang

Thai green curry, basil, Thai eggplant, herb oil

Duck Curry

Gaeng Phed Ok Ped Yang

Dry-aged duck breast, red curry, grapes, lychee

Crispy Pork Belly

Moo Krob Tod · Nam Jim Seafood

Fried pork belly, pickles, green chilli chimichurri

Thai Spicy & Sour Prawn Soup

Tom Yum Goong

Spicy sour coconut prawn soup, seasonal mushroom, chilli, lime

Steamed Rice

Small 4 | Large 7.5

Dessert

Green Velvet Tiramisu

Avocado mousse, coconut cream, jasmine, genmaicha

Pandan Crème Brûlée

Silky pandan crème brûlée, pineapple & vanilla jam

Sago Melon Ice Cream

Milk pudding, coconut sago, melon ice cream, fresh melon pearls

Corn Ice Cream

Coconut rice pudding, sweet corn kernels, corn ice cream

Our menu may change slightly depending on seasonal availability of ingredients.
Please inform our staff of any dietary requirements or allergies.