

REGALE'S DINNER MENU

Entree

Fried Focaccia 14 VG

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

Oysters (2 pcs) 12

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

Burrata (60g) 19

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

Ox Tongue 20

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

Crispy Chicken 18

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

Kingfish Sashimi 24

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

Gai Jor (3 pcs) 13.5

Gai Jor
Chicken meatballs in tofu skin, plum sauce

Sun-Dried Beef 20

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

Sour Pork Soft Bones 18

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

Regale's

รสกลมกลวน

Our food is Ros Klom Kluan รสกลมกลวน -
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 22

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

Smashed Cucumber 16 VG

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

Chicken Coconut Salad 25

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

Pla Goong 29

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

Grilled Pork Salad 24

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

Charred Beef Salad 26

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

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.

Regale's รสเกินคาด Spice and Share \$79 per person

Bread & Chilli Jam Butter

Oysters

Shiro ponzu, pineapple chilli dressing,
pickled shallots

Burrata

Capsicum relish, chilli crisp,
charred Chinese doughnuts

Salmon Sashimi

Ponzu, green chilli chimichurri, fried shallots

Chicken Coconut Salad

Coconut-poached chicken, toasted coconut,
chilli & lime dressing, chilli jam

Charred Grilled Picanha – Thai Green Curry

Thai green curry, basil, Thai eggplant, herb oil
Served with steamed rice

Wok-Fried Cabbage

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

Green Velvet Tiramisu

Avocado mousse, coconut cream,
jasmine, genmaicha

We can cater for dietary requirements –
just let us know in advance.
Please tell us about any allergies when ordering.
Ingredients may change depending on
what's fresh and in season.

This set menu is for 2 people or more.
For groups of 8 or more, we recommend a set menu
so you can try a bit of everything
and enjoy the full experience.