MIDDAY
BY REGALE'S

Midday Menu

MOO BELLY (GF)   25
Palo five-spice braised pork belly
with sweet soy glaze.

BBQ PORK RIBS (GF)   26
Soy glazed BBQ pork ribs, pickles

NUA YANG (GF)   27
Grilled porterhouse with
signature glaze, tamarind sauce

GRILLED OX TONGUE SKEWER (GF) 26
24 hrs slow-cooked ox tongue
with signature glaze

CHICKEN NANBAN   22
Japanese-style fried chicken,
sweet & sour glaze, tartar sauce

PATTAYA CHICKEN SKEWER (NT)   21
Coconut and spice-marinated
grilled chicken thigh,
satay sauce

PLA SALMON (GF, 🌶)   26
Grilled salmon fillet top with
spicy Thai herbal salad

MIXED SEAFOOD (GF)   23
Wok tossed Calamari, prawns,
and mussels, glazed with
chilli jam sauce

BANGKOK SATAY TOFU (NT, VE)   21
Fried tofu skewers with
homemade peanut sauce.

Don Bowls

PAD KRAPAO CHICKEN DON   22
(🌶)
Chicken Katsu, scrambled egg,
garlic, chilli, green beans,
onions and basil on aromatic rice

CURRY PORK DON   23
Pork Katsu, curry scrambled egg,
salted egg sauce, onions,
spring onions, on aromatic rice

WELCOME TO THE JUNGLE   21
(GF, VE, 🌶)
Wok-tossed eggplant, green beans,
garlic, chilli, and basil
on aromatic rice

Sides

GARLIC BUTTER FRIED RICE (GF) 11

OYSTERS (GF)   6 each
Shiro ponzu, pineapple chilli
dressing, pickled shallots

SASHIMI OF THE DAY (GF, 🌶🌶)   19
Shiro ponzu, green chilli
Thai-style Chimichurri

FRIED THAI FISH BALLS   14
Spicy tamarind dipping sauce 🌶🌶

FRIED THAI PORK BALLS   14
Spicy tamarind dipping sauce 🌶🌶

GAI JOR (GF)   13.5
Fried chicken and prawn rolls
in tofu skin, plum sauce

FRIED CHICKEN BITES   16
Sticky fish sauce glaze,
fried shallots

SUN-DRIED BEEF (GF)   16
Fried marinated beef,
chilli dip 🌶

🌶 - Mild, contain some Chili
🌶🌶 - Spicy things up
🌶🌶🌶 - Authentic Thai level
GF - gluten free VE - vegan
VG - vegetarian NT - contains nuts

Make my tray Full House.
Only + $9.5

Tray Set includes;
1. Egg dish
2. Salad
3. Side dish
4. Soup
5. Fruit Bowl or daily sweets
   of your choice, and
6. Spicy Tamarind Sauce 🌶 or
   Sweet Plum Sauce