

Regale's

รส@มาจอน



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Feed Me Menu

2 Small plates
2 Large dishes
\$59 per person 2 Side sides

Minimum 2 guests, maximum 7 guests
All guests at the table must participate

SMALL

Oysters GF (4 pcs) 24 Shiro ponzu, pineapple chilli dressing, pickled shallots +6.5 pc	Sun-dried Beef 20 Fried sun-dried beef, coriander seed, Sriracha sauce
Burrata VE 22 Capsicum relish, chilli crisp, charred Chinese doughnuts	Chicken Coconut Salad GF 25 Coconut-poached chicken, toasted coconut, chilli and lime dressing, chilli jam, fresh mint
Ox Tongue GF 22 Slow-braised ox tongue, pineapple chilli sauce, fried shallot salt +12 pc	Pla Goong 29 Charred prawns, fresh grapes, coconut, chilli jam, tobiko, rice crackers
Veg Dumplings GF, V (3 pcs) 16.5 Steamed vegetable dumplings, black vinegar and homemade chilli crisp peanut butter sauce +6 pc	Grilled Pork Salad GF 26 Nam Tok grilled pork jowl, tamarind dressing, mint, roasted rice powder, chilli and lime
Crispy Chicken 21 Sticky fish sauce glaze, chives, pickled radish	Charred Beef Salad GF 28 Charred grilled beef, cucumber, tomato, coriander, onions, green chilli and lime dressing
Kingfish Sashimi 24 Plum dressing, chilli oil, cucumber and pickled turnips	Salt and Pepper Calamari 26 Wok-tossed fried calamari, garlic, chilli, onions and spring onions
Gai Jor GF (4 pcs) 18 Chicken meatballs in tofu skin, plum sauce +5 pc	

LARGE

Crying Tiger Claypot GF 35 Signature claypot rice, grilled beef, Thai herbs, crispy pork fat, garlic chips, tamarind sauce	Garlic Chilli Tofu GF, V 28 Fried tofu wok-tossed with ginkgo seeds, lotus root, chilli, garlic and spring onions
Squid Ink Claypot GF 34 Squid ink rice, grilled squid, basil, green chilli chimichurri	Rib Eye (350g) GF 48 Charred grilled rib eye, coriander soy glaze, charred pickled garlic • add extra \$10 for feed me
Seafood Garlic Spaghetti 34 Spaghetti with prawns, squid, mussels, Thai basil, garlic sauce	Fried Barramundi GF 38 Tamarind and umesu sweet and sour chilli sauce, Thai herbs and fried shallots
Crab Curry Mafaldine 34 Thai crab curry, coconut, lime leaves pangrattato	Charred Grilled Picanha Green Curry GF 38 Thai green coconut curry with grilled beef, Thai eggplant, basil, green herb oil
Vegetable & Mushroom Drunken Spaghetti VE 30 Spaghetti stir-fried with vegetables, mushrooms, chilli, garlic, peppercorn and Thai basil	Duck Curry GF 39 Dry-aged duck breast, red curry coconut sauce, fresh grapes, lychee, tomato and basil
Crispy Pork Belly (Wok-tossed Garlic Chilli) GF 30 Crispy pork belly tossed with garlic and chilli	Thai Spicy & Sour Prawn Soup GF 36 Spicy and sour prawn broth with coconut, seasonal mushrooms, chilli and lime
Wok-tossed Crispy Chicken 29 Wok-tossed crispy chicken, cashews, lotus root and ginkgo seeds	

SIDE

Jasmine Rice V	4.5
Roti with Satay Sauce V, N	8
Smashed Cucumber V	8

GF - GLUTEN FREE
V - VEGAN

VE - VEGETARIAN
N - CONTAINS NUT

Allergy Notice: While we take great care in preparing every dish, Regale's kitchen handles a wide range of ingredients. Our dishes may contain traces of: nuts, dairy, gluten, eggs, soy, sesame, shellfish and pork. We cannot guarantee that any dish is completely allergen-free.

Regale's Dining Information

- A 15% surcharge applies on public holidays.
- A 10% surcharge applies on weekends.
- Credit card surcharges apply to all card payments.
- One bill per table — we are unable to split bills.
- Outside cakes are welcome.
- A cakeage fee of \$5 per guest applies (waived for Feed Me or Chef's Selection menus).
- Please inform our team of any dietary requirements or allergies when ordering.

Celebrations at Regale's

From intimate birthdays to lively celebrations, we'll take care of the food — you enjoy the moment.
contacts@regaler.com.au

DRINKS MENU

SIGNATURE DRINKS

Cha Yen Milk Tea 8.5
24hr Infused Red Tea, Condensed Milk, Vanilla
(Booze Up: Bailey's +7)

Nom Yen Cloud 8.5
Coconut juice, Sala Fruit Syrup Cream,
Raspberry (Booze Up: Rum +7)

Mango Tea Sticky Rice 10
Honeydew Green Tea,
Mango Puree, Coconut, Cream
(Booze Up: Vodka +7)

Bangkok Fog 10
Cold Brew, Citrus, Thai Tea Cream
(Booze Up: Kahlúa +7)

Longan Blossom Iced Tea 8.5
Green tea, Longan, Elderflower, Lemon
(Booze Up: Gin +7)

Lychee Spritz 9
Lychee, Coconut, Lemonade, Soda
(Booze Up: Prosecco +7)

Butterfly Mojito 9
Butterfly Pea, Apply, Lime, Mint, Soda
(Booze Up: Rum +7)

SIGNATURE COCKTAILS

Koh Khao 18
Vodka, White Crème De Cacao,
Mango Purée, Soda

Songkran Martini 18
Gin, Viognier, Coconut, Jasmine

Tangmo Margarita 18
5-spice Tequila,
Watermelon Liqueur, Lime

Tiger Balm 18
Spiced Rum, Licor 43, Pineapple,
Ginger, Bitters

Roselle 18
Hibiscus infused Bourbon,
Sweet Vermouth, Cranberry

BY THE GLASS

NV	Yarra Burn Prosecco, Yarra Valley, VIC	14	60
2023	Langmeil 'Live Wire' Reisling, Eden Valley, SA	15	65
2024	Dusky Sounds Sauvignon Blanc, Marlborough, NZ	13	55
2024	Long Story Short 26 Maples Chardonnay, Mornington, VIC	17	75
2023	Maison Saint Aix Dry Rose, Provence, FR	16	70
2024	Les Peyrautins Pinot Noir, Pays d'Oc, FR	14	60
2023	Bass River Merlot, Gippsland, VIC	15	65
2020	Wills Domain Eightfold Shiraz, Margaret River, WA	16	70

BY THE BOTTLE

SPARKLING

NV	Riccadonna Prosecco, Veneto, IT	82
NV	Alfred Gratien Brut Champagne, FR	138
NV	Mumm Marlborough Sparkling Rose, Marlborough, NZ	116

WHITE

2023	Parish Vineyard Riesling, Coal River Valley, TAS	77
2023	Famille Hugel Riesling, Alsace, FR	118
2024	Tohu Whenua Awa Sauvignon Blanc, Awatere Valley, NZ	87
2024	Mud House Pinot Gris, Marlborough, NZ	65
2024	Kooyong Beurrot Pinot Gris, Mornington, VIC	79
2024	Tarrawarra Estate Chardonnay, Yarra Valley, VIC	80
2024	St Hugo Chardonnay, Eden Valley, SA	96

RED

2024	Rob Hall Pinot Noir, Yarra Valley, VIC	77
2021	Famille Perrin Reserve Rouge, Cotes du Rhone, FR	79
2022	Jane Eyre Fleurie Gamay, Beaujolais, FR	120
2021	Terrazas de Los Andes Reserva Cabernet Sauvignon, Mendoza, ARG	91
2022	Paralian 'Springs Hill' Cabernet Sauvignon, McLaren Vale, SA	110
2022	Paul Osicka 'Moombol' Shiraz, Heathcote VIC	104
2021	Powell & Son 'The Blend' Shiraz, Barossa, SA	88

Please note that vintages are subject to change

ONTAP

	POT	SCHOONER	JUG
Carlton Draught Lager 3.5%	7	11	32
Sapporo Premium Lager 4.9%	8	12	36
Singha Premium Lager 5%	8	12	36
Furphy Original Refreshing Ale 4.4%	7	11	32
Kaiju Pleazure Kruze Hazy Pale Ale 4.8%	7	11	32

CANS

Carlton Zero 0%	9.5
Golden Axe Kaiju Apple Cider 5.2%	12

SOFT DRINKS

Coca Cola / Coke Zero / Lemonade Sparkling Water	6.5
	5pp

COLD PRESSED JUICE

Orange Juice	7.5
Jack Rose Strawberry, Apple, Lemon, Mint	7.5
Green Supreme Apple, Pear, Banana, Passionfruit, Spinach	7.5

COFFEE

Black	5.2
White	5.5

TEA POT

Chamomile / English Breakfast / French Earl Grey / Honeydew Green / Lemongrass & Ginger / Peppermint	5.5
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