

# VEGETABLES

NORTHERN THAI AUBERGINE   
Fermented spicy black bean sauce  
260

WHITE CABBAGE   
Soy sauce, fried garlic  
200

STIR FRIED LOCAL GREENS   
Morning glory, curly kale & broccoli tossed in a soy-ginger sauce  
220

# NOODLES & RICE

HOKKIEN EGG NOODLES  
Wok-fried egg noodles tossed with coastal vegetables & a soy glaze  
Choice of chicken, prawn or tofu  
300

PAD THAI  
Thailand's iconic noodle dish, wok-tossed with tamarind, bean sprouts & crushed peanuts, wrapped in an omelet  
Choice of chicken, prawn or tofu  
300

WOK FRIED RICE   
Jasmine rice, seasonal vegetables, egg & wok-charred spice  
250

NUTTY RED RICE BERRY   
Whole grain, nutritious Thai red rice with a naturally sweet, nutty & earthy flavor  
75

FRAGRANT JASMINE RICE   
Steamed Thai jasmine grains  
50

AROMATIC BASMATI RICE   
Long-grained Indian Basmati rice  
75

# ON THE SIDE

FLAKY THAI ROTI   
Buttery, pan-fried flatbread (2 pcs)  
100

GOAN “POEE” BREAD   
Traditional Goan-style bread with a rustic crust & airy crumb  
50

RAITA   
Yoghurt, cucumber, pomegranate & spices  
100

Desserts are served separately. Please ask your server for our 'Sweet Arrival' Menu

Price is subject to 10% service charge and 7% Vat.



Captain's Choice



Vegetarian



Vegan





## OUR STORY

WELCOME TO BLUU, SET BY THE WATER’S EDGE  
AT THE ROYAL PHUKET MARINA.

HERE, THE SALTY OCEAN BREEZE BLENDS WITH THE  
VIBRANT ENERGY OF OUR MARINA, ALL WHILE  
IMMERSING YOU IN  
THE BOATING LIFESTYLE WE CHERISH.

BLUU BRINGS TOGETHER THE REFINED FLAVORS OF  
THAILAND, SOUTHEAST ASIA & COASTAL INDIA,  
INSPIRED BY THE ANCIENT MARITIME SPICE ROUTES  
OF THE ANDAMAN SEA AND INDIAN OCEAN.

OUR MENU IS A CELEBRATION OF DIVERSITY AND  
DISCOVERY, WHERE THE SPICES TELL THEIR OWN STORY.

## SMALL PLATES

### POR PIA LARB GAI SPRING ROLLS

Thai-spiced minced chicken, chili-shallot relish & glass noodle spring rolls,  
sweet chili peanut dip

260

### TOM YUM PANI PURI



Crunchy puri shells filled with potato & bean sprout salsa,  
served with a zesty tom yum infusion

230

### PALAK PATTA CHAAT TEMPURA



Crispy spinach leaves layered with smoked potato,  
sweet yogurt & spiced homemade lavash

230

### ROASTED BBQ PORK RIBS

Braised ribs, garlic & chili oil

425

### SOUTHERN THAI GAI GOLAE SKEWER



Char-grilled chicken glazed with roasted coconut & island spices

270

### VIETNAMESE FRESH PRAWN SUMMER ROLLS

Pickled carrots, crispy shallots & fresh herbs, nuoc cham chili dip

270

### HOMEMADE MIXED PAPADS & CHUTNEYS



Charred Pepper & Cilantro Relish, Tomato Chilli Jam, Artisanal Vegetable Pickle,  
Silken Peanut & Coriander Coulis

300

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## CEVICHE & SALAD



### SOM TUM SALAD, GRILLED PORK

Grilled marinated pork collar served alongside a salad of green papaya, dried shrimp & cashews

300

### THAI PICANHA BEEF SALAD

Grilled sirloin steak, red onion & cherry tomatoes, Thai lime-soy vinaigrette

450

### ANDAMAN CITRUS SNAPPER CEVICHE

Citrus-cured snapper, young turmeric, crispy rice crackers

250

### POMELO JUNGLE SALAD



Lemongrass, crispy shallots, fresh herbs & tamarind dressing

300

## BROTH & NOODLE SOUP

### TOMATO RASSAM



Heirloom Chiang Mai tomatoes & tamarind in a light  
Southern Indian broth, curry leaf foam

200

### TOM YUM



Iconic Thai hot-&-sour broth, lemongrass, galangal & kaffir lime

220

ADD SEA PRAWNS 350

### TOM KHA



A velvety coconut broth infused with galangal, mushrooms & kaffir lime

200

ADD CHICKEN 250

### THAI BOAT NOODLE SOUP

Rich, spicy broth inspired by Thailand's floating markets - yellow egg noodles,  
morning glory, fresh herbs & spice

PORK OR BEEF 250

### VIETNAMESE PHO

Slow-simmered clear chicken broth - rice noodles, fresh herbs & lime

CHICKEN OR BEEF 250

## FIRE & SPICE

### FROM THE SEA

### CRISPY ANDAMAN SEABASS

Tangy tamarind glaze, spring onions & coriander

670

### CRISPY SOFT-SHELLED CRAB

Tempura soft-shelled crab, black pepper & garlic

550

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### XO PHUKET CLAMS

Local clams wok tossed in a rich umami-packed XO sauce, Thai basil

350

### ROCK LOBSTER PULLISSERY WITH PODI IDLI



Phuket rock lobster simmered in a coconut tomato curry served  
with delicate South Indian steamed rice cakes dusted in spiced podi

800

### FROM THE LAND

#### NEUA YANG

Char-grilled grain-fed Thai beef tenderloin, Nam Jim Jaew sauce

700

### SLOW-BRAISED MUTTON PEPPER FRY, NEER DOSA

Black pepper & young coconut, served with South Indian rice crepes

500

### MOO HONG – FIVE SPICED BRAISED PORK BELLY



Succulent pork belly slow-braised in a fragrant five-spice  
infusion, paired with pickled cabbage & kale

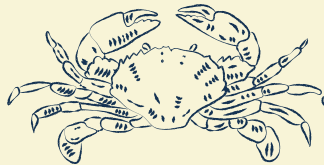
300

### GAI TODE – THAI SOUTHERN FRIED CHICKEN

Fried boneless chicken marinated in Southern Thai spices, Nam Jim Jaew sauce

300

## CURRIES



### PHUKET YELLOW CRAB CURRY



Sweet Phuket crab meat simmered in a delicate coconut spiced curry,  
served alongside rice noodles

600

### MEEN MANGA – KERALA FISH CURRY

Andaman white snapper, coconut cream, turmeric & raw mango

350

### INDIAN DAL



Black & yellow lentils gently simmered in a spiced infusion

300

### BABY SPINACH & AVOCADO CURRY



Fresh herbs & soft Indian cottage cheese

300

### ‘BLUU’ THAI GREEN CHICKEN CURRY



Fresh green chilies, kaffir lime & coconut milk, slow-simmered and  
poured over grilled chicken & local aubergine

320

### THAI VEGETABLE GREEN CURRY



Mixed grilled local vegetables, slow-simmered coconut milk infused  
with fresh green chilies & kaffir lime

300

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