Bluu

Asian Kitchen + Bar

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, movement and discovery - where the spices tell their own story and are reimagined with modern elegance, creating a timeless dining experience.

SMALL PLATES

POR PIA LARB GAI ROLLS
Crispy Thai spring rolls with minced chicken, glass noodles & chili-shallot relish, paired with a sweet chili-peanut dip
260 .-

TOM YUM PANI PURI
Crunchy puri shells filled with bean sprout salsa & a zesty tom yum infusion
230 .-

PALAK PATTA CHAAT TEMPURA
Crispy spinach leaves with smoked potato, sweet yogurt & spiced lavash
230 .-

AMRITSARI SEABASS BITES
Crispy seabass with tomato-onion salsa & rassam
250 .-

SOUTHERN THAI GAI GOLAE SKEWERS
Char-grilled chicken glazed with roasted coconut & island spices
270 .-

VIETNAMESE SUMMER ROLLS
Tofu, mango, carrot & fresh herbs, fried shallots, nuoc cham chili dip
250 .-

CEVICHE & SALAD

ANDAMAN CITRUS SNAPPER CEVICHE
Lemon-cured snapper with young turmeric, served with crisp rice crackers
250 .-

POMELO JUNGLE SALAD
Lemongrass, crispy shallots, fresh herbs & tamarind dressing
300 .-

SOM TUM PAPAYA SALAD
Grilled marinated pork collar with green papaya, dried shrimp & cashews
300 .-

THAI PICANHA STEAK SALAD
Grilled sirloin steak with red onion & cherry tomatoes, zesty Thai dressing
450 .-

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-and-sour broth, lemongrass, galangal, & kaffir lime (v)
NORMAL (V) 220.- | ADD SEA PRAWNS 350.-

TOM KHA
A velvety coconut broth infused with galangal, mushrooms & kaffir lime (v)
NORMAL 200 | ADD CHICKEN 250 .-

THAI BOAT NOODLE SOUP
Rich, spicy broth inspired by Thailand's floating markets - rice noodles, morning glory, fresh herbs & spices (v)
CHOICE OF PORK OR BEEF 250 .-

VIETNAMESE PHO
Slow-simmered clear beef broth with rice noodles, beef slices, fresh herbs & lime
250 .-

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

Recommended Vegetarian Vegan

FIRE & SPICE

FROM THE SEA

CRISPY ANDAMAN SEABASS
Tangy tamarind glaze, spring onions & coriander
670 .-

SINGAPORE CHILI CRAB
Local Mud crab wok-tossed in a fiery sauce, with scallions, onions & a hint of dried red chili heat
1,100 .-

WOK-TOSSED PHUKET CLAMS
Local clams seared 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, delicate South Indian steamed rice cakes dusted in spiced podi
950 .-

FROM THE LAND

CHAR-GRILLED PICANHA SIRLOIN STEAK
Thai herb chimichurri & paew leaf
600 .-

SLOW-BRAISED MUTTON PEPPER FRY, NEER DOSA
Black pepper & young coconut, served with South Indian rice crepes
500 .-

MOO HONG - FIVE-SPICE BRAISED PORK BELLY
Succulent pork belly slow-braised in a fragrant five-spice infusion, paired with pickled cabbage & kale
350 .-

CURRIES

PHUKET YELLOW CRAB CURRY
Sweet Phuket crab meat simmered in a delicate coconut curry, with spices & served over rice noodles
800 .-

MEEN MANGA – KERALA FISH CURRY
Andaman white snapper, coconut cream, turmeric & unripened mango
350 .-

INDIAN DAL
Black & yellow lentils gently simmered with a spiced infusion
300 .-

BABY SPINACH & AVOCADO CURRY
Fresh herbs & soft Indian cottage cheese
300 .-

THAI GREEN CURRY WITH CHICKEN
Fresh green chilies, kaffir lime & coconut milk, slow-simmered and poured over grilled chicken & local aubergine
320 .-

THAI GREEN CURRY WITH VEGETABLES
Mixed grilled local vegetables, slow-simmered fresh green chilies, kaffir lime & coconut milk
300 .-

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, and crushed peanuts, wrapped in an omelet
Choice of chicken, prawn or tofu (v)
300 .-

WOK-TOSSED FRIED RICE
Jasmine rice tossed with seasonal vegetables, egg, and wok-charred spice
250 .-

NUTTY RED RICE BERRY
Whole-grain Thai nutritious red rice with a naturally sweet, nutty & earthy flavor
40.-

FRAGRANT JASMINE RICE
Steamed Thai jasmine grains
30 .-

AROMATIC BASMATI RICE
Long-grain Indian basmati grains
40 .-

ON THE SIDE

FLAKY THAI ROTI
Buttery, pan-fried flatbread with a crispy edge (2 PCS)
60 .-

GOAN "POEE" BREAD
Traditional Goan-style bread with a rustic crust & airy crumb
40 .-

RAITA
Yogurt, cucumber, pomegranate & spices
100 .-

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

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