

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

rpm ROYAL
PHUKET
MARINA



Bluu
Asian Kitchen + Bar



A LA CARTE





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

350

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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