

BUBBLES
RESTAURANT





WELCOME TO THE FASCINATING WORLD OF THAI CUISINE

The history of food represents the history of people. As early as the 13th century, the heart of Siamese cuisine as we know it today had already been established. Various types of meat and seafood combined with local vegetables, herbs and spices; all served with rice.

Thai food is known for its balance of four fundamental taste senses: sour, sweet, salty and bitter. Thai cooking places emphasis on light dishes prepared with strong aromatic components. The spiciness of the cuisine is renowned the world over. As with other Asian cuisines, balance, details and variety are of great significance to Thai chefs.

Let the Journey Begin

Chicken Caesar Salad • THB 360

Cos lettuce, smoked chicken, anchovies and parmesan cheese



Summer Apple and feta cheese • THB 360

Apple, tomato, mixed salad, feta cheese, walnut with refreshing yuzu orange dressing



Spring Roll Our Way • THB 280

Deep - fried minced chicken, herb, spices and melting emmental cheese



Som Tum Thai Gai Yang "Northeastern style" • THB 380

Green papaya salad with grilled chicken and steamed sticky rice



Traditional Satays (5 pieces) • THB 280

A combo of marinated beef, chicken (or  pork) skewers served with homemade peanut sauce



Mango and Quinoa Salad • THB 380

Avocado, almond, cucumber, beetroot, red onions, apples and orange dressing



Seared Ahi Tuna Salad • THB 420

Avocado, green bean, tomato, cucumber, romaine cos, rocket, balsamic vinaigrette dressing



Yum Som O Goong • THB 390

Pomelo, prawns, shallot, spring onions and spicy tamarind dressingz



Neua Yang Jim Jaew • THB 550

Grilled Australian beef striploin  with spicy tamarind sauce



Traditional Satays



Chicken Caesar Salad











Seared Ahi Tuna Salad



Summer Apple and feta cheese



"Please let us know if you have any special dietary requirement, food allergy or intolerance."
Prices are inclusive of tax and service charge.

 Chef Recommended  Gluten  Gluten-free  Milk  Egg  Fish  Shellfish  Molluscs  Soybean  Mustard
 Sulphite  Celery  Sesame seeds  Peanut  Nuts  Vegetarian  Vegan  Pork  Well-Being



Som Tum Thai

Som Tum or green papaya salad is a spicy dish made from shredded green papaya. Originally from Laos, overtime it has become a very popular dish throughout Thailand and Southeast Asia.

The recipe consists of young papaya, tomatoes, sun-dried shrimps, peanuts, long beans and garlic. These ingredients are mixed and pounded in a mortar to create the perfect combination that makes Thai cuisine so unique... the well-balanced flavours from spicy bird's eye chillies, sour lime juice, savoury fish sauce and sweet palm sugar.

As is often the case, we decided to pair the salad with grilled chicken and sticky rice, a true Thai delicacy!



Food For the Soul

Pumpkin and Crab Soup • THB 360

Pumpkin cream soup with crabmeat and crispy focaccia bread



Salmon Tartare • THB 450

Marinated with shallots, spring onions, Dijon mustard, virgin olive oil and avocado



Burrata and Tomato salad • THB 420

Italian basil, balsamic and olive oil with pesto sauce



Fish and Chips • THB 360

Fillet of seabass with homemade tatar sauce



Australian Queen Scallops • THB 590

Pan-seared scallops, green pea mousseline, orange, rocket salad and citrus dressing



Pan Seared Salmon • THB 620

Quinoa, cucumber, avocado, mango rocket salad and honey balsamic



Oven-Baked Sea Bass • THB 790

Mediterranean style with roasted potatoes, green beans and tomato with mango salsa



Grilled Seafood Board • THB 1,500

Tiger prawns, snapper, salmon, squid, blue crab, mussels with sauce selection



Grilled Seafood Board



Australian Queen Scallops



Burrata and Tomato salad



Pumpkin and Crab Soup



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Baked Sea Bass



Bon Voyage

Club Sandwich • THB 350

Turkey ham, bacon, fried egg, cheese, tomato and lettuce with toasted bread



Reuben Sandwich • THB 350

Beef Pastrami , Sauerkraut and dill pickles



"Grand" Burger • THB 450

Double Australian beef patty, brioche bun, bacon, caramelized onion, dill pickles, and melting american cheddar cheese



Australian Beef Tenderloin "Bistro" Style • THB 1,190

Baked mushrooms, spinach, red wine port jus and potato mousseline



Australian Lamb Cutlets • THB 1,090

Oven baked with pumpkin mousseline, asparagus and red wine lamb jus



Braised Lamb Shank • THB 820

Mashed potatoes, broccoli, caramelized carrots and red wine reduction



Roasted Chicken Breast • THB 560

Mashed potatoes, bok choy, mushrooms and cherry red wine sauce



Vegan Burger • THB 380

Potato patty, caramelize onion ,tomato, avocado, cos lettuce served with french fries



Braised Lamb Shank



"Grand" Burger



Salami and Prosciutto Pizza



Reuben Sandwich



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Pizzas

Salami and Prosciutto Pizza • THB 420

Italian classic... salami and prosciutto, mozzarella and arugula leaves



Margherita Pizza • THB 320

Tomato, mozzarella and basil leaves



"Chalong" Seafood Pizza • THB 420

From the fishermen's market to the pizza oven



Four Cheese Pizza • THB 390

Mozzarella, fontal, parmesan, gorgonzola



Buongiorno!!!

Wild Mushrooms Soup • THB 290

Creamy mushroom soup served with a drop of truffle olive oil



Seared US Scallop with Truffle Fettuccine • THB 620

Fettuccine, truffle cream, parmesan cheese and champignons mushroom



Pasta Seafood with Tomato Sauce • THB 420

Spaghetti, market seafood with white wine tomato sauce



Chef's "aglio e olio" Spaghetti • THB 360

Bacon, garlic, dried chilli, tomato, basil, poached egg and parmesan cheese



Spaghetti, Tagliatelle, Linguini or Penne • THB 360




















With a choice of classic Italian sauces... carbonara, bolognese or  pomodoro



"aglio e olio" Spaghetti



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✧ Eat Like the Locals ✧



Tom Yum Goong • THB 360

Classic Thai spicy prawns soup with lemongrass and mushrooms



Tom Kha Gai • THB 330

Authentic coconut milk soup with chicken, lemongrass, galangal and mushroom



Gaeng Massaman Neua • THB 450

Slow cooked imported beef in massaman curry, coconut milk and peanuts



Goong Nam Ma Kham • THB 720

Phuket tiger prawns with sweet tamarind sauce and crispy shallots



Pla Neung Manao • THB 690

Steamed sea bass "Phuket style" with spices, garlic and lime



Gaeng Kiew Wan Gai • THB 380

Chicken in green curry, small Thai eggplant and jasmine rice on the side



Pad Thai Goong Sod • THB 360

Stir-fried rice noodles, prawns, egg and tamarind sauce



Mee Hoon Gaeng Poo • THB 470

The jewel of Phuket cuisine, yellow curry with crabmeat and vermicelli noodles...

If you only have time for only one dish!



Phuket "Moo Hong" • THB 380

Local braised pork belly in black sweet soy sauce with quail eggs



Khao Ob Sapparod • THB 370

Pineapple fried rice with chicken, pineapple bites, cashew nuts and shredded chicken



Gaeng Kiew Wan Pak • THB 320

Vegetables in Thai green curry with tofu and basil leave



Pad Ka Praow



Pork 🐷, Chicken • THB 290

Prawns 🦐, Seafood 🐠🐡 • THB 340

Stir-fried minced 🐷 pork or chicken or prawns or seafood, chilli, hot basil served with steamed rice and crispy fried egg

Khao Pad



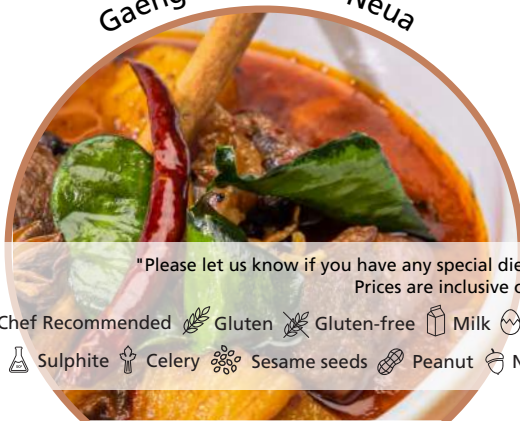
Veg 🌱 • THB 250

Pork 🐷, Chicken • THB 290

Prawns 🦐, Seafood 🐠🐡 • THB 340

Thai fried rice with a choice of 🐷 pork or chicken or prawns or seafood and mixed vegetables served with crispy fried egg

Gaeng Massaman Neua



Pad Thai Goong Sod



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This local dish is an all-time favourite in Phuket and other cities in Southern Thailand.

Chef Anurak combines local curry paste with fresh blue crabs and adds his own little twist by mixing together the yellow curry and rice vermicelli noodles.



Mee Hoon Gaeng Poo

From Delhi with Love...



Vegetarian Samosas • THB 350

Deep fried potato and vegetarian dumplings with mint and tamarind chutney



Yellow Dal Tadka Curry • THB 350

Yellow lentils in vegetable broth, turmeric and cayenne served with rice



Butter Chicken Masala • THB 450

Chicken breast cooked with cream, onion and tomato masala served with rice



Tandoori Chicken • THB 420

Barbecued marinated chili, garlic, Indian spice served with rice and yoghurt cucumber



Vegetarian Samosas



Butter Chicken Masala



Tandoori Chicken



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In 2016, Phuket was dubbed as a “city of gastronomy” by the UNESCO Creative Network. Phuket’s original and locally acclaimed recipes combine Royal Thai, Hokkien Chinese and Malay cuisine... a blend of delicate flavours unique to the Island of Phuket. Among the 60 dishes included in the accolade, Chef Anurak has prepared a selection of seven specialties, which we believe best represent Phuket’s influence. Embark on a culinary journey like no other!

Set for two persons or more • THB 1,500



Yum Hua Plee Goong Thod

Crispy banana blossom, prawns and local spicy sauce



Mee Hoon Gaeng Poo

Crab meat in yellow curry and vermicelli noodles



Pla Yang Kamin

Grilled turmeric-infused snapper fillet



Pad Pak Miang

Sautéed local vegetables



Moo Hong

Braised  pork belly, quail eggs and pepper & garlic sauce



Khao Hom Mali and Khao Klong

Thai jasmine rice and riceberry brown rice



Oh Aew

Banana essence jelly and palm seed coconut ice cream



Jewels of Phuket





Phuket "Oh Aew"



Banana Banoffee Tart With Caramelized Banana

Phuket's Pineapple Carpaccio



Smoked Coconut Crème Brûlée



Final Destination

Phuket's Pineapple Carpaccio • THB 220
With passion fruit syrup and mango sorbet



Classic Baked New York Cheesecake • THB 250
With homemade blueberry compote



Smoked Coconut Crème Brûlée • THB 220



Khao Niew Mamuang • THB 200
Classic Thai dessert mango with sticky rice



Phuket "Oh Aew" • THB 190
Banana essence jelly and palm seed coconut ice-cream



Banana Banoffee Tart With Caramelized Banana • THB 250



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Chef Recommended Gluten Gluten-free Milk Egg Fish Shellfish Molluscs Soybean Mustard
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*Khao Niew
Marnuang*

