



BUBBLES  
RESTAURANT





Paprika Shrimp Skewers



Prawn and Chorizo Bites



Deep-Fried Calamari

# Chef's Tapas Selection

Tapas are a variety of appetisers and snacks, popular in Spanish cuisine. At Bubbles, tapas have evolved into an entire, and often sophisticated selection of Mediterranean delicacies.

While in Spain, dinners can order many different tapas and combine them to make a complete meal, we would recommend you to opt for a set of three or a shared combination of five as a starter.



Set of 3 Tapas  
THB 550

## Catch of the Day

- Paprika Shrimp Skewers
- Grilled Salmon Cubes

Black-Pepper Crust Ahi Tuna and Wasabi Dip

- Prawn and Chorizo Bites
- Deep-Fried Calamari and Tartare Sauce
- Marinated Baby Octopus

## Meat Lovers

- Mini Lamb Burgers with Caramelized Onion Confit
- Spicy Chicken Spring Rolls with Cheese
- Australian Beef Bites

## Healthy Options

- Avocado Bruschettas
- Mediterranean Ratatouille Calzone
- Tomato and Mozzarella Skewers
- Mushroom Crostini



Set of 5 Tapas  
THB 750

Black-Pepper Crust Ahi Tuna



Avocado Bruschettas



Tomato and Mozzarella Skewers



Spicy Chicken Spring Rolls



Mini Lamb Burgers

# Let the Journey Begin

## Chicken Caesar Salad • THB 360

Cos lettuce, smoked chicken, 🐷 crispy bacon, anchovies and parmesan cheese

## Red Melon Salad • THB 320

Watermelon, feta cheese, basil, pomegranate, rocket salad and savoury syrup

## 🍷 Som Tum Thai and Gai Tod "Northeastern style" • THB 360 🌶️🌶️

Green papaya salad with deep-fried chicken wings and steamed sticky rice

## Traditional Satays (6 pieces) • THB 250

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

## 🍷 E-sarn Laab Tod • THB 280 🌶️

Deep-fried spicy meatballs "Northeastern Style"... A must try!

## 🌿 Mango and Quinoa Salad • THB 360

Avocado, almond, cucumber, beetroot, red onion, apple and orange dressing

## Seared Ahi Tuna • THB 390

Beetroot purée, avocado wasabi, rocket salad and ginger vinaigrette dressing

## 🍷 Grilled Prawn Salsa • THB 380

Mango salsa, Greek yogurt and basil olive oil

## 🌿 Yum Som O Goong • THB 380

Pomelo, prawns, shallot, spring onion and spicy tamarind dressing

Traditional Satays



Chicken Caesar Salad



Grilled Prawn Salsa



Red Melon Salad



Prices are inclusive of tax and service charge.

🌿 Vegetarian 🍷 By Chef Anurak 🌶️ Spicy 🐷 Pork



# Som Tum Thai

Som Tum or green papaya salad is a spicy dish made from shredded green papaya. Originally from Laos, over time 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 320

Pumpkin cream soup with crab meat and crispy focaccia bread

## Salmon Tartare • THB 380

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

## Bubbles Seafood Bucket • THB 1,200

Chilled king crab legs, french oysters, blue crabs, jumbo prawns, mussels and garden salad on the side

## Australian Queen Scallops • THB 460

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

## Char-Grilled Salmon • THB 550

Japanese cucumber, fennel, sunflower sprouts and lemon aioli

## Oven-Baked Sea Bass • THB 750

Mediterranean style with sautéed green beans and tomato salsa

## Grilled Seafood Platter • THB 1,500

Tiger prawns, fish fillets, squids, blue crabs, mussels and potato fries on the side

Pumpkin and Crab Soup



Australian Queen Scallops







Bubbles Seafood Bucket

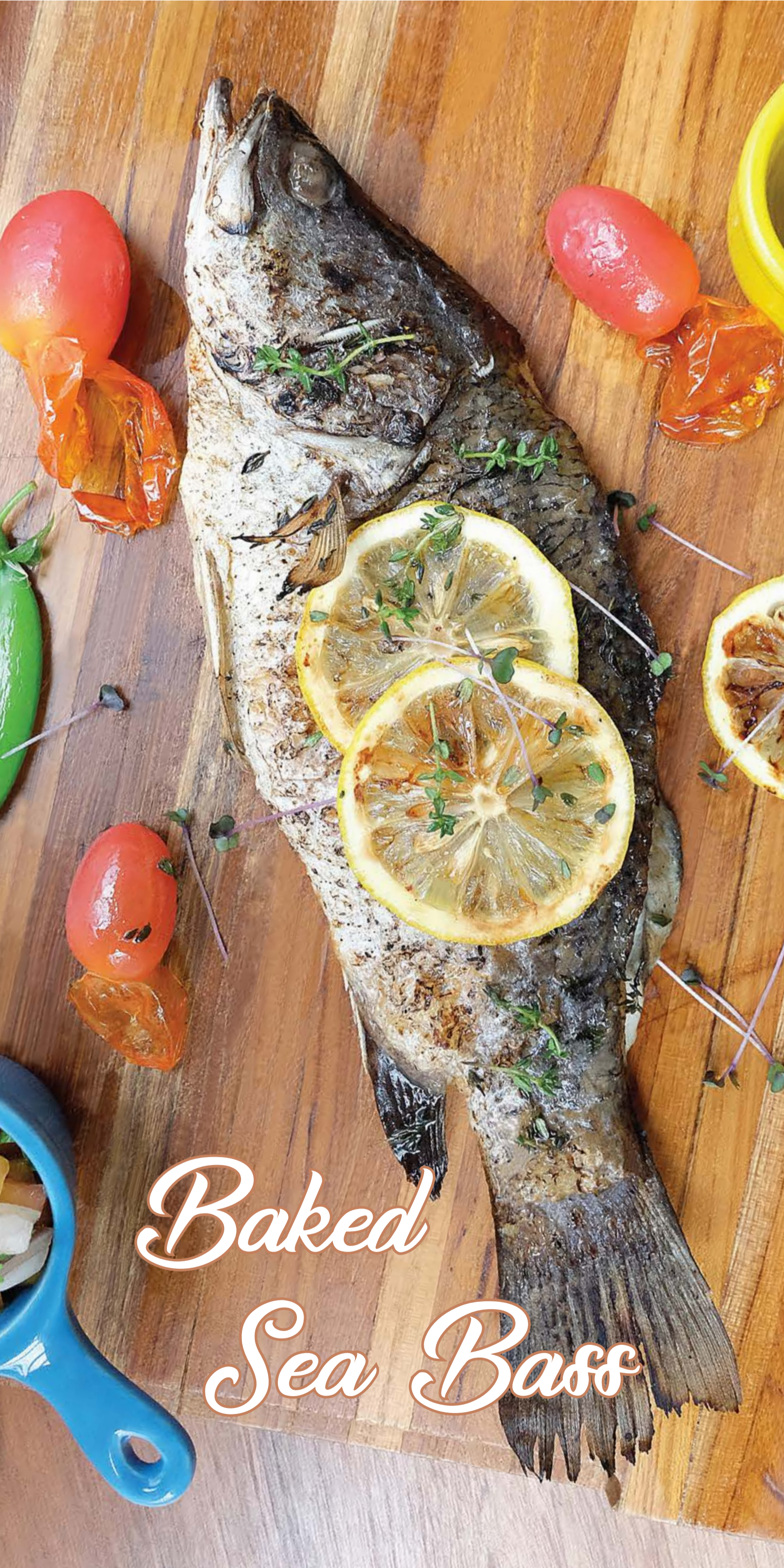


Salmon Tartare



Prices are inclusive of tax and service charge.

 Vegetarian  By Chef Anurak  Spicy  Pork



*Baked  
Sea Bass*



**Club Sandwich • THB 320**

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

**🍷 "Grand" Burger • THB 420**

Australian beef patty, onion jam, 🐷 bacon, arugula and melting Emmental cheese... our signature burger!

**Cuban Pulled Pork Sliders • THB 390**

Slow-cooked 🐷 pork in brioche bun, apple and cabbage coleslaw with homemade fries

**Patong Reuben • THB 420**

Chicago's recipe... beef pastrami, sauerkraut and Emmental cheese on rye bread

# Bon Voyage

**🍷 Pork Belly • THB 590**

Roasted crispy 🐷 belly, sweet mashed potato, caramelised apple, young kale and red wine apple sauce

**Australian Beef Tenderloin "Bistro" Style • THB 990**

Baked mushrooms, red port jus and potato mousseline

**🍷 New Zealand Lamb Cutlets • THB 890**

Oven baked with pumpkin mousseline, onion confit and red wine lamb jus

**Roasted Chicken Breast • THB 520**

Mashed potato, baked mushrooms and cherry red wine sauce

Australian Beef Tenderloin "Bistro" Style



"Grand" Burger



Cuban Pulled Pork Sliders



New Zealand Lamb Cutlets



Prices are inclusive of tax and service charge.

🌿 Vegetarian 🍷 By Chef Anurak 🌶️ Spicy 🐷 Pork





*Roasted  
Chicken*



### Salami and Prosciutto Pizza • THB 350

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

### ✓ Margherita Pizza • THB 300

Tomato, mozzarella and basil leaves

### 🍷 "Chalong" Seafood Pizza • THB 350

From the fishermen's market to the pizza oven

### 🍷 Carbonara Pizza • THB 320 🌶️

A local version of the famous recipe, 🐷 bacon, onion, cream, chilli and coriander

# From Italy with Love

### Wild Mushroom Soup • THB 290

Creamy mushroom soup served with a drop of truffle olive oil

### Vodka Seafood Arrabiata • THB 460

Spaghetti, market seafood with vodka tomato sauce

### Tagliatelle Prawns • THB 420

Mushroom, spinach, Parmesan cream and truffle oil

### 🍷 Chef's "aglio e olio" spaghetti • THB 380

Bacon, garlic, dried chillies, tomatoes, basil, poached egg and Parmesan cheese

### Spaghetti, Tagliatelle, Linguini or Penne • THB 320

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



"aglio e olio" by Chef Anurak

Prices are inclusive of tax and service charge.

✓ Vegetarian 🍷 By Chef Anurak 🌶️ Spicy 🐷 Pork



*Prosciutto*

*Pizza*

# ✧ Eat Like the Locals ✧

## Tom Yum Goong • THB 320

Classic Thai spicy shrimp soup with lemongrass and mushrooms

## Gaeng Kiew Waan Gai • THB 360

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

## Pad Thai Goong Sod • THB 320

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

## Mee Hoon Gaeng Poo • THB 420

The jewel of Phuket cuisine, yellow curry with crab meat and vermicelli noodles... if you only had time for one dish!


## Guay Tiew Tom Yum • THB 380

Rice vermicelli noodles and seafood in traditional Tom Yum soup

## Khao Ob Sapparod • THB 290

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

## Pad Ka Prao Moo or Gai • THB 290

Stir-fried minced  pork or chicken, chillies, hot basil served with steamed rice and crispy fried egg

## Khao Pad Gai, Goong or Vegetarian • THB 240

Thai fried rice with a choice of chicken, shrimps or mixed vegetables served with crispy fried egg

## Pla Neung Manao • THB 620

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

Gaeng Kiew Waan Gai



Khao Ob Sapparod




Tom Yum Goong



Pad Thai Goong Sod



Prices are inclusive of tax and service charge.

 Vegetarian  By Chef Anurak  Spicy  Pork

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*



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!

# Jewels of Phuket

Set for two persons or more • THB 1,400

## 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 filet

## Moo Hong

Braised 🐷 pork belly, quail eggs and peper & garlic sauce

## Pad Pak Miang

Sautéed local vegetables

## Khao Hom Mali and Khao Klong

Thai jasmine rice and riceberry brown rice

## Oh Aew

Banana essence jelly and palm seed coconut ice-cream



Prices are inclusive of tax and service charge.

🌿 Vegetarian 🍷 By Chef Anurak 🌶️ Spicy 🐷 Pork

# Signatures

Large THB 260 / Extra Large THB 380

## Long Phuket Island Ice Tea

Gin, rum, vodka, tequila, triple sec, lime and ice tea

## Patong Libre

Rum, coke, vanilla syrup and cranberry juice

## Southern Mai Tai

Rum, orange curaçao and fruit punch, almond, cinnamon syrup and honey

## Mango, Cranberry or Raspberry Margarita

Tequila, triple sec, lime juice and mango, cranberry or raspberry fruit juice

## Grand Pina Colada Served in Young Coconut

Rum, malibu, pineapple juice and coconut milk

## Chalong-distilled Rum's Mojito

Your way: passion fruit, cinnamon, berries, pineapple or choco mint

## Bossa Nova Caipirinha

Your way: chilli and ginger, passion fruit, mango, red berries & choco mint

## Bloody Mary

Vodka, tomato juice and spices



Chef's Sweet Combo



Smoked Coconut Crème Brûlée



Khao Niew Mamuang



Italian Tiramisu



Baked Peach Tart with Vanilla Ice cream



# Final Destination

 **Phuket's Pineapple Carpaccio • THB 250**

With passion fruit syrup and mango sorbet

**Classic Baked New York Cheesecake • THB 260**

With homemade blueberry compote

**Baked Peach Tart with Vanilla Ice cream • THB 220**

 **Smoked Coconut Crème Brûlée • THB 220**

**Italian Tiramisu • THB 260**

Ladyfinger layers with mascarpone and coffee essence

 **Khao Niew Mamuang • THB 200**

Classic sticky rice with mango

**Chef's Sweet Combo • THB 260**

Panna cotta (1), lemon tarts (2), fruit eclairs (2) and mini macarons (3)

Prices are inclusive of tax and service charge.

 Vegetarian  By Chef Anurak  Spicy  Pork





*Pineapple  
Carnaccio*

# Bartender please...

## Sparkling Cocktails 290

- Spritzer (white wine, sprite)
- Bubbles's Fizz (sparkling wine, mixed berries)
- Kir (sparkling wine and crème de cassis)

## Vodkas

- Absolut vanilla or raspberry / Stolichnaya 220
- Stolichnaya Gold / Grey Goose 250

## Tequilas

- Herradura reposado 220
- Patrón XO cafe 250

## Gins

- Bombay Sapphire 220
- Hendrick's 250

## Rums

- Thai Mekhong 150
- Captain Morgan / Bacardi / Pitu Cachaça 180

## Martini Cocktails

- Vodka or gin martini 260
- Flirtini (gin, triple sec, sweet and sour, passionfruit)
- Apple Martini (vodka, triple sec and apple juice)
- Blue Martini (vodka, blue curaçao, sweet & sour mix)
- Chocotini (vodka, chocolate, crème de cacao) 220

## Virgin Cocktails 150

- The Jade**  
Lime juice, syrup and fresh mint
- Steel Work**  
Passion fruit juice topped with soda water
- Banana Republic**  
Banana, coconut milk and honey
- Pleasure**  
Mango, pineapple, sour mix topped with soda water

## Bourbons 220

- Jack Daniels / Jim Beam

## Premium Whiskies

- Ballantine's / Johnnie Walker Red Label 200
- Chivas Regal 12 yrs. / Jameson 220
- Johnnie Walker Black Label 12 yrs

## Detox Options 150

- Detoxify (carrot, green apple, orange and ginger)
- Collagen Clarifier (carrot and green apple)
- Romance (banana, honey, watermelon and yogurt)
- Hunzinger (pineapple, mango, papaya)

## Beers

- Singha Draught  $\frac{1}{2}$  Pint 160 / Pint 250
- Singha / Chang / Tiger / Beer Lao 160
- Heineken / Asahi / Carlsberg 180
- Stella Artois / Hoegaarden / Corona 250

## Freshly Squeezed Fruit Juices 150

- Thai tangerines / pineapple / watermelon / mango  
lemon or whole young coconut

## Soft Drinks 100

- Coke / Coke Light / Sprite / Fanta Orange
- Ginger ale tonic / lemon soda / soda water
- Red Bull (imported) 110



