

BUBBLES
RESTAURANT





Set of 3 Tapas
THB 550






Set of 5 Tapas
THB 750

Chef's Tapas Selection


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

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



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 Tartar 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



Black-pepper Crust Ahi Tuna



Prawn and Chorizo Bites



Spicy Chicken Spring Rolls



Mini Lamb Burgers



Avocado Bruschettas



Tomato and Mozzarella

"Please let us know if you have any special dietary requirements, food allergies or food intolerance."

Prices are inclusive of tax and service charge.

 Vegetarian

 By Chef Anurak

 Spicy

 Pork

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 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

Yam Som O Goong • THB 380

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

Traditional Satays



Chicken Caesar Salad



Red Melon Salad



Grilled Prawn Salsa



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🌿 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



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 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 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



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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

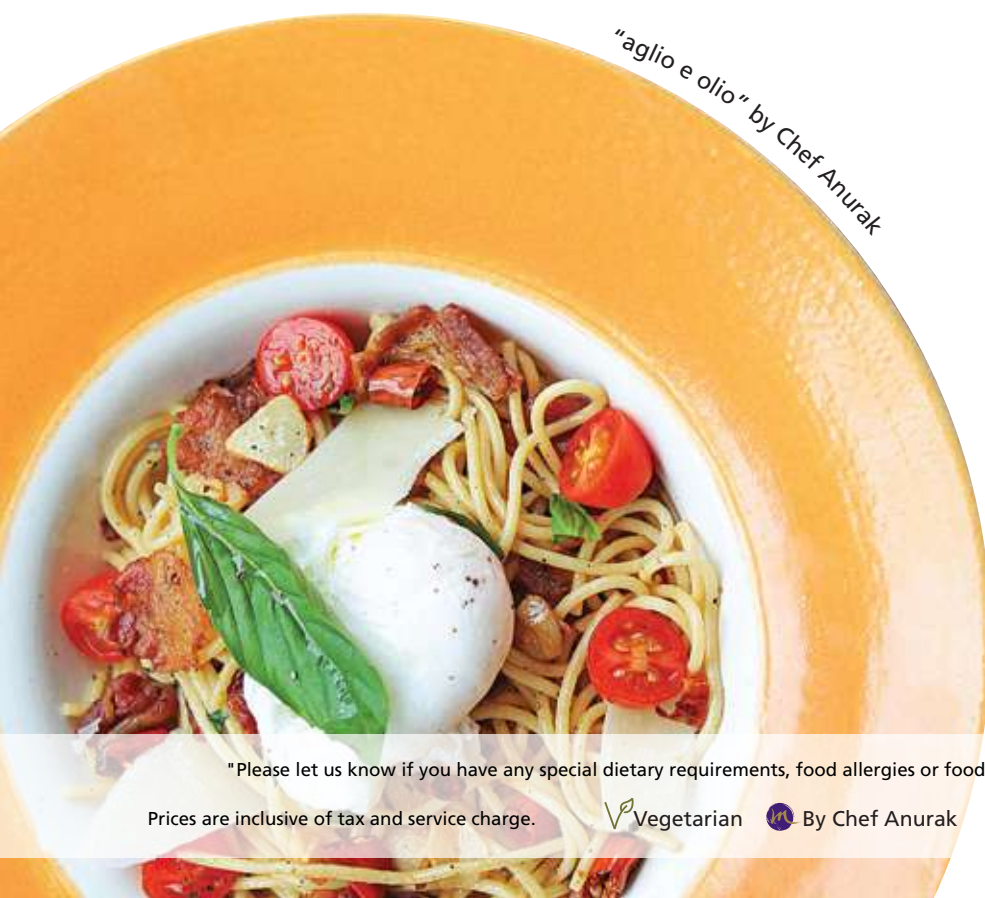
Chef's "aglio e olio" spaghetti • THB 380

Bacon, garlic, dried chilli, tomato, 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



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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 mushroom

Gaeng Kiew Waan Gai • THB 360

Chicken in green curry, small Thai eggplant 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 have time for only one dish!

Guay Tiew Tom Yum • THB 380

Rice vermicelli noodles and seafood in traditional spicy & sour soup

Khao Ob Sapparod • THB 290

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

Pad Ga Prao Moo or Gai • THB 290

Stir-fried minced  pork or chicken, chilli, 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



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 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 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



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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

Phuket 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, berries or choco mint

Bloody Mary

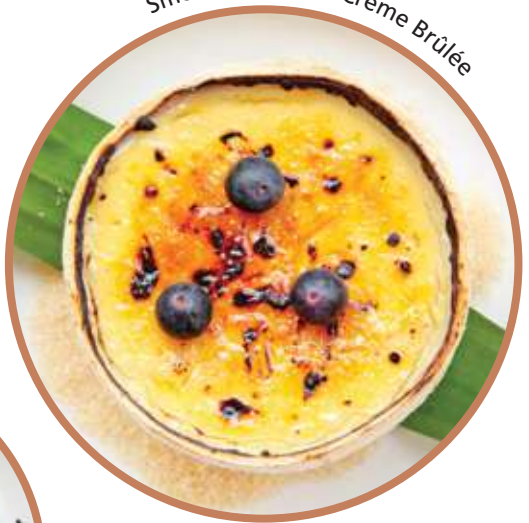
Vodka, tomato juice and spices



Chef's Sweet Combo



Smoked Coconut Crème Brûlée



Khao Niew Mamuang



Italian Tiramisu



Baked Peach Tart



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 • THB 220

With vanilla ice cream

Smoked Coconut Crème Brûlée • THB 220

Smoked coconut, eggs and whipped cream

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 éclairs (2) and mini macaroons (3)

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Vegetarian



By Chef Anurak



Spicy



Pork



*Pineapple
Carnaccio*

Bartender please...

Sparkling Cocktails

THB 310

Spritzer (white wine and sprite)

Bubbles's Fizz (sparkling wine and mixed berries)

Kir (sparkling wine and crème de cassis)

Vodkas

Absolut Vanilla or Raspberry / Stolichnaya THB 220

Stolichnaya Gold / Grey Goose THB 270

Tequilas

Herradura Reposado THB 240

Patrón XO Cafe THB 270

Gins

Bombay Sapphire THB 240

Hendrick's THB 270

Rums

Thai Mekhong THB 170

Captain Morgan / Bacardi / Pitu Cachaça THB 200

Bourbons

THB 240

Jack Daniel's / Jim Beam

Premium Whiskeys

Ballantine's / Johnnie Walker Red Label THB 220

Chivas Regal 12 yrs. / Jameson THB 240

Johnnie Walker Black Label 12 yrs.

Beers

Singha Draught $\frac{1}{2}$ Pint THB 170 / 1 Pint THB 270

Singha / Chang / Tiger / Beer Lao THB 170

Heineken / Asahi / Carlsberg THB 190

Stella Artois / Hoegaarden / Corona THB 260

Martini Cocktails

THB 280

Martini (vodka or gin with dry martini)

Flirtini (vodka, triple sec, sweet & sour and passion fruit)

Apple Martini (vodka, triple sec and apple juice)

Blue Martini (vodka, blue curaçao and sweet & sour)

Chocotini (vodka, chocolate and crème de cacao)

Virgin Cocktails

THB 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

Detox Options

THB 150

Detoxify (carrot, green apple, orange and ginger)

Collagen Clarifier (carrot and green apple)

Romance (banana, honey, watermelon and yogurt)

Hunzinger (pineapple, mango and papaya)

Freshly Squeezed Fruit Juices

THB 150

Thai Tangerines / Pineapple / Watermelon / Mango /

Lemon / Whole Young Coconut

Soft Drinks

THB 120

Coke / Coke Light / Sprite / Fanta Orange /

Ginger Ale Tonic / Lemon Soda / Soda Water /

Red Bull (Imported)



