

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


✓ Red Melon Salad • THB 320

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

Som Tam Thai Gai Yang "Northeastern style" • THB 360

Green papaya salad with grilled chicken and steamed sticky rice

Traditional Satays (6 pieces) • THB 250

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

✓ Mango and Quinoa Salad • THB 360

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

Seared Ahi Tuna Salad • THB 390

Green beans, tomatoes, potatoes, black olives and egg with rocket salad and vinaigrette dressing

Yam Som O Goong • THB 380

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

Traditional Satays



Chicken Caesar Salad



Seared Ahi Tuna Salad



Red Melon Salad



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

Prices are inclusive of tax and service charge.



Vegetarian



By Chef Anurak



Spicy



Pork



Well-Being



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

Australian Queen Scallops • THB 460

Pan-seared scallops, green pea mousseline, pomegranate 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 potato fries on the side

Grilled Seafood Board • THB 1,500

Tiger prawns, fish fillet, squid, blue crab, mussels, scallops and potato fries on the side

Grilled Seafood Board



Australian Queen Scallops



Pumpkin and Crab Soup



Salmon Tartare



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*Baked
Sea Bass*



Bon Voyage

Club Sandwich • THB 320

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

"Grand" Burger • THB 420

Australian beef patty, bacon, arugula and melting emmental cheese... our signature burger!

Australian Beef Tenderloin "Bistro" Style • THB 990

Baked mushrooms, red wine port jus and potato mousseline

New Zealand Lamb Cutlets • THB 890

Oven baked with pumpkin mousseline and red wine lamb jus

Braised Lamb Shank • THB 720

Mashed potatoes, broccoli, caramelized carrot and red wine lamb reduction

Roasted Chicken Breast • THB 520

Mashed potatoes, baked mushrooms and cherry red wine sauce

Roasted Chicken Breast



"Grand" Burger



Club Sandwich



New Zealand Lamb Cutlets



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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

Buongiorno!!!

Wild Mushroom Soup • THB 290

Creamy mushroom soup served with a drop of truffle olive oil

Pasta Seafood with Tomato Sauce • THB 360

Spaghetti, market seafood with white wine tomato sauce

Potato Gnocchi with Spinach • THB 360

Fresh spinach, pine nuts, mushrooms, egg and cream parmesan sauce

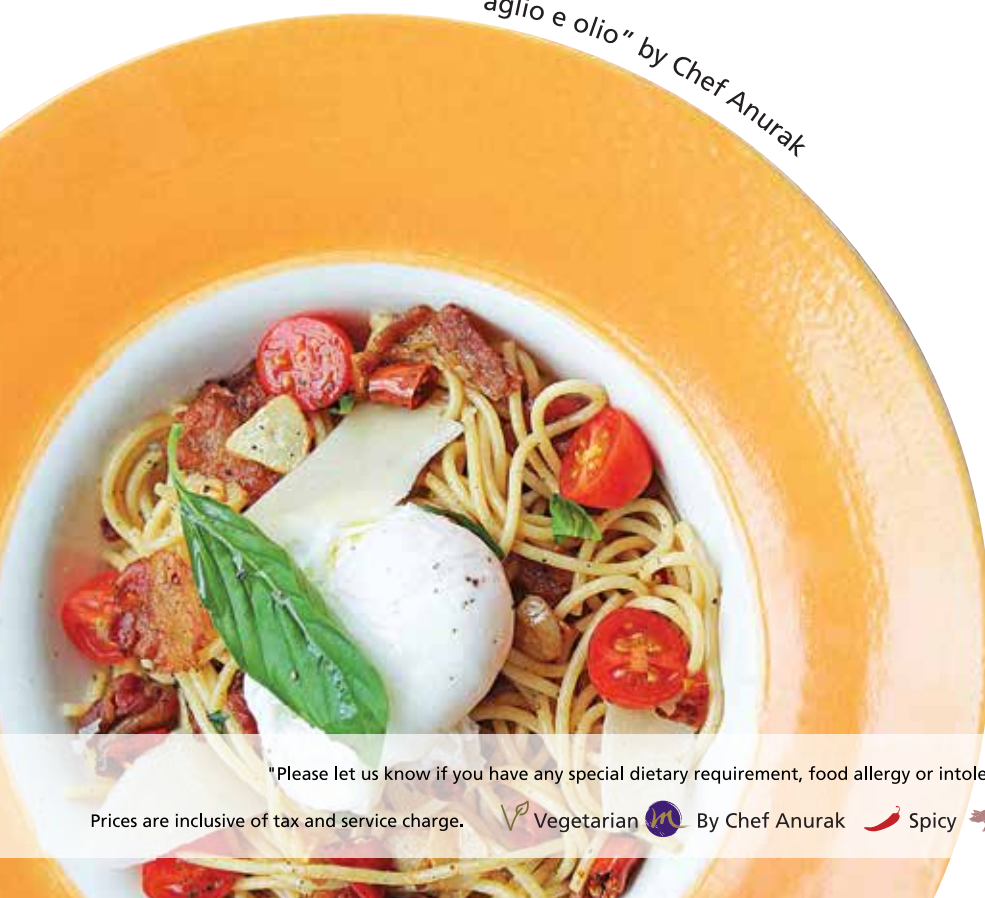
Chef's "aglio e olio" Spaghetti • THB 380

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, bolognaise or  pomodoro

"aglio e olio" by Chef Anurak



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✧ Eat Like the Locals ✧

Tom Yam Goong • THB 320

Classic Thai spicy shrimp soup with lemongrass and mushrooms

Pla Kapong Tom Ka Min • THB 360

Authentic Southern fish soup with lemongrass, turmeric and mushrooms

Yam Mamuang Poo Nim • THB 380

Soft shell crab with mango, shallot, spring onion, chilli lime sauce and cashew nuts

Gaeng Massaman Nue Kae • THB 420

Southern slow cooked lamb shoulder in massaman curry, coconut milk and peanuts

Goong Rad Nam Ma Kham • THB 690

Phuket tiger prawns with sweet tamarind sauce and crispy shallots

Pla Neung Manao • THB 650

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

Gaeng Kiew Wan 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!


Phuket "Moo Hong" • THB 360

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

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 290

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



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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

Paneer Tikka • THB 380 🌶️

Barbecued cottage cheese marinated in a spicy with mint and tamarind chutney

🌿 Paneer Butter Masala • THB 450

Cottage cheese cooked with cream, onion and tomato masala served with rice

🌿 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 Tikka • THB 420 🌶️🌶️

Barbecued Chicken marinated with chilli, garlic and Indian spices with mint and tamarind chutney

Vegetarian Samosas



Paneer Tikka



Yellow Dal Tadka Curry



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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

Yam 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



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Phuket's Pineapple Carpaccio



Lemon Tart Meringue



Phuket "Oh Aew"



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**

Lemon Tart Meringue • THB 220
With strawberry sorbet

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

Opera Cake • THB 220
Coffee infused cake with strawberry sorbet

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

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*Khao Niew
Marnuang*

Bartender please...



Bubbles Cocktails 310

- Bubbles's Fizz (Sparkling wine and mixed berries)
- Kir Royale (Sparkling wine with crème de cassis)

Signatures and Classic Cocktails

- Martini Gin / Vodka 280
- Flirtini 280
- Chocotini 280
- Apple Martini 280
- Blue Martini 280
- Phuket Distilled Rum's Mojito 260
(Passion fruit, mixed berry, pineapple)
- Long Phuket Island Iced Tea 260
- Patong Libre 260
(Phuket rum, coke, vanilla syrup and cranberry juice)
- Southern Mai Tai 260
(Non-ordinary mai tai with a local twist)
- Margarita 260
(Lemon, mango, cranberry, mixed berry)
- Sex on the Beach 260
- Pina Colada 260
- Negroni 260

Virgin Cocktails 150

- The Jade (Lime juice, fresh mint, syrup)
- Steel Work (Passion fruit soda) 
- Banana Republic (Banana, coconut milk, honey)
- Pleasure (Mango, pine apple, lime) 

Draught Beer 1/2Pint Pint

- Singha (Thailand) 170 270

Bottles

- Chang (Thailand) 170
- Singha (Thailand) 170
- Heineken (Netherlands) 190
- San Miguel light (Philippines) 190

Coffee & Tea Hot Iced

- Espresso, Black Coffee 90
- Double Espresso 120
- Latte Macchiato, Mocha 120 160
- Cappuccino, Latte, Chocolate 120 160
- Thai Iced Tea 120

Fresh Fruit Juice & Smoothies

- Orange, Pineapple, Lemon, Mango 150

Soft Drink

- Coke, Coke Light, Sprite, Fanta Orange 120
- Ginger Ale, Tonic, Soda Water
- Local Mineral Still Water (s) 60
- Ogeu Still 180
- Ogeu Sparkling 180
- Evian 130
- Perrier 330ml / 750ml 130 / 200

Spirits

Aperitif

- Campari, Aperol, Martini, Ricard 220

Vodkas

- Absolut, Stolichnaya 220
- Stolichnaya gold, Grey Goose 270

Tequilas

- Tequila Sierra 220
- Patron XO Café 270

Rums

- Mekhong, Sangsom 220
- Chalong Rum, Bacardi, Captain Morgan 220

Bourbons

- Jack Daniel's, Jim Beam 240

Whiskeys

- Ballantine's, Johnnie Walker Red Label 220
- Chivas regal 12 years, Jameson, Johnnie Walker Black Label 270

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Signatures

Crafty Gins

Bombay Sapphire	240
Tanqueray	240
Hendrick's	270
Aviation	350

Crafty Gin Cocktails

London Summer	280
Bee Sting	280
Hola Hola	280



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