

BLEUWATER

AN ASIAN DINING EXPERIENCE

Sea

To start/ to share


Fried jumbo prawns (4 pcs), spicy wasabi dip 28

Soy ginger honey salmon confit, Korean kimchi 27

Stir fry from the Wok

Tuna loin with Chinese eggplant and fried garlic  50

Shrimp won ton soup
Clear broth, Chinese dumplings, scallion 32

Caribbean lobster and broccoli in Thai red curry  60
curry: made with fresh chili, lemongrass, lime leaf and ginger and coconut milk

Young at heart

Chicken fried rice 10

Stir fried noodle with broccoli (V) 10

Crispy chicken tenders with sweet & sour dip 10



Served with steamed white rice bowl


(V) vegetarian

Land

To start/ to share

Crispy chicken gyoza, ponzu chili sauce 24

Thai glass noodle salad (v) 22
lime juice, carrots, shallots and sesame seeds

traditional Indian butter chicken  35
spicy creamy tomato sauce, grilled boneless chicken thighs
curry made with fresh chili, fresh tomato, ginger spices and butter


Specialties from the Wok

Indonesian nasi goreng 38
Fried rice, chicken, eggs and spring onions and chicken satay

Stir fried beef tenderloin  65
Spicy shitake mushrooms and spinach

Stir fried tofu, bok choy, corn and spring onion (V) 35

Sesame seed and cashew nuts 

kung pao cauliflower, sweet and sour sauce,  35
sesame seed and cashew nuts (v)

Sweets

yuzu citrus curd tart, with strawberry ice cream 18

Chocolate macaroon ice cream sandwich 18
Five spice Mandarin ice Cream, caramel sauce

Indian 'maharana' sabudana kheer 14
rich creamy hot pudding with coconut & tapioca pearls, spiced with saffron, cardamom, raisin and cashew nut