

Blue

SEAFOOD ASIA

raw bar

TUNA TATAKI • 61
truffle goma

ABURI SALMON SASHIMI • 54
teriyaki yuzu

HAMACHI CEVICHE • 68
yuzu jalapeno

RAW TUNA PIZZA • 68
crispy tortilla bread, avocado cream
& lemon aioli

FRESH CEVICHE • 65
ceviche made with the fresh catch of the day

oyster bar

OYSTERS • 15 per piece
soy ginger ponzu, lime truffle, sweet thai-mango

YAKI OYSTER • 18 per piece
baked oyster with shiso & parmesan hollandaise

sushi

CHEESE & AVOCADO ROLL • 33

SALMON ROLL • 37

TUNA ROLL • 40

SPICY TUNA ROLL • 44
cucumber, spicy tenkatsu flakes

SPICY SALMON ROLL • 40
cucumber, spicy tenkatsu flakes

DYNAMITE SHRIMP ROLL • 44
avocado, takuwan, crispy nori

CRISPY PRAWN TEMPURA • 44
shiso furikake, avocado, wasabi sauce

CALIFORNIA ROLL • 57
fresh king crab

SOFT SHELL CRAB ROLL • 61
avocado, red aioli

nigiri & sashimi

TUNA • 29

SALMON • 29

PRAWN • 29

CATCH OF THE DAY • 29

sushi platters

MEDIUM PLATTER • 152
12pcs maki, 6pcs nigiri

LARGE PLATTER • 230
18pcs maki, 6pcs nigiri, 6pcs sashimi

Please speak to your server for any allergy related concerns.
All prices are inclusive of 5% VAT & subject to 7% municipality tax.

soups

SWEET CORN SOUP • 31

add chicken +5 | add crab +8

TOM KHA • 37

spicy coconut thai veg soup | add prawn +12

TOM YUM • 37

spicy sour thai veg soup | add prawn +12

salads

SOM TAM SALAD • 40

spicy thai papaya salad

ROCK SHRIMPS SALAD • 51

elderflower vinaigrette

CRAB SALAD • 57

king crab, truffle yuzu mayo

dim sum

VEGETARIAN

**MUSHROOM
EDAMAME • 33**

CRYSTAL VEGETABLE • 33

FROM THE SEA

CRYSTAL CRAB • 37

PRAWN POT-STICKER • 37

PRAWN SUMAI • 37

LOBSTER AND CHIVES • 44

GRILLED TAMARIND PRAWN • 37

FROM THE LAND

**XIAO LONG BAO
CHICKEN • 33**

BEEF TRUFFLE • 44

hot appetizers

EDAMAME • 33

black pepper or spicy chilli sauce

CRISPY EGGPLANT • 44

eggplant sorbet, miso sorbet, crispy shiso, sesame seeds

SPRING ROLLS • 44

sweet chili sauce

PADRON TEMPURA PEPPERS • 44

miso yuzu aioli

PRAWN NORI TEMPURA • 49

thai mayonnaise

WASABI PRAWNS • 51

prawn tempura, sweet wasabi, thai mango

PAN FRIED CRAB CAKE • 48

mango, kiwi & papaya sauce

CRISPY BABY SQUID • 44

roasted tomato salsa

MUSSELS POPCORN • 44

sesame honey mayo

FISH SATAY • 48

mango chutney

CHICKEN SATAY • 44

peanut sauce

PEPPER BEEF LOLLIPOP • 68

teriyaki sesame sauce

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classic mains

CHOOSE SEAFOOD

served with jasmine rice

FISH • 89

PRAWN • 96

CHOOSE SAUCE

THAI GREEN

THAI RED

MALABAR CURRY

SWEET & SOUR

specialities

TOM YUM & DUMPLINGS

for 4 - 295

MUSSELS POT

115 - ½ kg • 215 - 1kg

coconut & lemongrass • garlic smoked chili sauce

BLUE CRAB PLATTER

for 2 (1 kg, 6pcs) - 182 • for 4 (2kg, 12pcs) - 340

singaporean chili sauce • pepper sauce

spicy szechuan • masala

meat dishes

ANGUS RIB-EYE • 205 (250 gms)

green-wasabi salsa, red-kosho salsa, black salt,
sake brandy flambée

GRILLED BABY CHICKEN • 75

yuzu lemon sauce, lemongrass sea salt

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seafood display

priced per kilo

FISH

choose preparation & sauces

GRILLED or STEAMED

teriyaki • soy & ginger • spicy szechuan
thai green curry • thai red curry
thai coriander & lemongrass • malabar curry

FRIED (Dipping Sauces)

ginger chili & scallion • crushed sea salt & lemongrass
citrus vinaigrette • spicy mango • soy lime tomato

CRUSTACEANS

CRAB

PRAWN

LOBSTER

CHOOSE SAUCE

singaporean chili sauce • pepper sauce
spicy szechuan • masala

rice & noodles

STEAMED JASMINE RICE • 26

FRIED RICE • 33

PAD THAI NOODLES • 37

tofu, mix vegetables, rice noodles, chili, peanuts

HAKA NOODLES • 33

egg noodles, mix vegetables

add chicken +8 | add prawn +12

sides

SAUTEED ASIAN GREENS • 29

pak choy, spinach, crispy garlic, soy-dashi sauce,
sesame seeds

MIXED MUSHROOM STIR-FRY • 40

shitake, shimenji, oyster, button

GRILLED ASPARAGUS • 30

oyster shitake sauce, garlic chips

GRILLED SWEET CORN • 29

japanese butter, spring onion, lime

SPICED CRISPY POTATO • 29

desserts

CHOCOLATE FONDANT • 48

yuzu sorbet

CHEESECAKE • 57

lychee, chestnut, rose petals

DACQUOISE A LA BLUE • 49

kumquat, peach, mixed berries

MATCHA COCO CLOUD • 48

green & ripe mango, lime zest

DARSAAN NOODLES • 48

caramelized honey, vanilla ice-cream

TROPICAL FRUIT PLATTER • 126

sharing platter of tropical fruit with ice-cream & sorbet

MOCHI • 20 (1pc)

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