



premium grill restaurant
open daily from 18:00 - 23:00 pm.

STARTERS

Scallop Ceviche

Citrus infused fresh Japanese scallop, orange, red radish & crushed corn tacos

Tuna Tartare

Tuna with sesame dressing, rice cracker, avocado puree, shallot & pickled cucumber

Thai Beef Carpaccio

Thin sliced AUS beef tenderloin, lemongrass, chili, mint, shallot & green onion

Salmon Crudo

Cured Norwegian salmon with turnip cream, lemon curd, ikura, pickled radish, basil powder & basil oil

SOUPS & SALADS

Caesar Salad

Crispy romaine lettuce, Parmesan, crouton & crispy bacon

Garden Salad

Various organic salad leaves, asparagus, beans, tomatoes, broccoli & shaved Parmesan

Choice of dressing: French, thousand island, vinaigrette & balsamic

Blue fire's Salad

Various organic salad leaves, tomatoes, fried crumbed mozzarella, prawns with pomelo vinaigrette

Wild mushroom cream soup

Creamy truffle & porcini mushroom with focaccia garlic bread

French onion soup

Classic caramelized onion in beef broth topped with cheese crouton

FROM THE GRILL

Please advise us the temperature of your meat otherwise we will cook it "Medium", select from our sides and sauces to accomplice your meal

Australian Black Angus grain fed "Teys" chilled beef

Our cuts are well trimmed and grilled over high heat with "Bluefire" seasoning, resulting in a juicy and flavorful steak

Rib Eye Black Angus 180gm | 300gm

Tenderloin Black Angus 180gm | 300gm

Striploin Black Angus 180gm | 300gm

Classic Fillet Mignon 200gm
Beef tenderloin wrapped in smoked bacon

Surf & Turf 180gm
Beef tenderloin with garlic grilled prawns (3)

Lamb & White Meats

Roasted Chicken Breast, marinated aromatic herbs

Premium Lamb Rib Cutlets 270gm

Pork Loin Chop 180gm

"THE SEA" Main Course

Responsibly sourced from certified sustainable fisheries and served fully plated as described

Andaman Sea Bass 500gm

Tiger King Prawns 4pieces

Norwegian King Salmon 200gm

Local Phangan Island Squid 500gm

Rock Lobster 500gm

Blue Crab 500gm

Nova Scotia Live Lobster 500gm
garlic butter, thermidor, bluefire's signature:
cheesy curried or spicy teriyaki mayonnaise

Seafood basket for two
tiger prawns, squid, sea bass, blue crab, rock lobster

SIDES

Please select 1 side dish to be served with your grill selection.

Creamed spinach with Parmesan

Macaroni & cheese

Mixed fresh salad

Baked potato

Marinated beetroot, Feta, toasted almond

Pommes William, fried croquette

Char grilled vegetables

Mashed potatoes

French fries

Aromatic steamed jasmine rice

SAUCES

Please select 2 sauces to be served with your grill selection.

Bourbon Meets BBQ

Traditional BBQ with our infusion of Kentucky bourbon

Café de Paris Butter

Garlic, anchovy, Dijon mustard, capers, chives and parsley

Black Truffle & Beef Jus

Homemade beef stock with black truffle, Merlot wine sauce

Mango Salsa

Ripe mango, shallot, chili pepper, coriander, olive oil & lime

Tomato Salsa

Tomato, garlic, basil & olive oil

Green Peppercorn sauce

Classic green peppercorn sauce with fresh green peppercorn

Mushroom sauce

Classic mushroom gravy sauce

Classic Béarnaise

Egg yolk and butter based emulsion with shallot and tarragon

Thai seafood sauce

Chili, garlic, fish sauce, palm sugar and lime

Thai Jim-Jael Sauce

Lime, fish sauce, roasted rice, chili powder, tamarind sauce, shallot, spring onions and celery

Chimichurri Sauce

Parsley, garlic, olive oil, oregano, red wine vinegar, coriander and paprika

All prices are in Thai Baht, subject to 10% service charge and 7% VAT.