

# BLEU WATER

fine Asian dining

## Starters

### Yellowfin Tuna & Watermelon Sashimi | 28

WILD CAUGHT YELLOWFIN TUNA, COMPRESSED WATERMELON MOJITO, CHIPOTLE & MISO AIOLI,  
AVOCADO PUREE, WONTON CRISPS, NORI SALT, MUSTARD SEED

### Crispy Chicken Gyoza | 19

SWEET & CHILI SAUCE

### Shishito & Springroll (V) | 25

FRIED SHITO PEPPERS, MIXED VEGETABLE SPRING ROLL SERVED WITH A SIDE OF CHARRED PONZU AIOLI

### House Daikon & Cucumber Salad (GF) | 20

JULIENNED FRESH DAIKON, ENGLISH CUCUMBER, MIXED ARTISAN GREENS, EDAMAME, CITRUS SEGMENTS,  
CHERRY TOMATO, HOUSE-MADE HONEY YUZU DRESSING

### Shrimp Tempura | 20

SERVED WITH A SIDE OF WASABI AIOLI

## Entrées

### Mongolian Tofu (Vegan) | 32

CRISPY TOFU, SESAME SEED, SCALLION, JASMINE RICE

### Traditional Indian Butter Chicken | 31

SPICY CREAM TOMATO SAUCE, GRILLED BONELESS CHICKEN  
HOUSE-MADE CURRY WITH CHILI, TOMATO,  
GINGER, TRADITIONAL SPICES, BUTTER

### Korean Beef Tenderloin Bulgogi (GF) | 67

THINLY SLICED, MARINATED 10OZ AAA TENDERLOIN STEAK  
SAUTÉED WITH SPICY SHIITAKE MUSHROOM, BELL PEPPER  
CARROT, EDAMAME SERVED WITH STEAMED JASMINE RICE

### Stir-Fry Egg Noodle (V) | 26

MARKET VEGETABLE, SIGNATURE STIR-FRY SAUCE,  
CILANTRO, GREEN ONION

ADD CHICKEN 13, ADD SHRIMP 18

\*OPTION OF RICE NOODLES AVAILABLE FOR GF OPTION

### Pad Thai (GF) (V) | 28

THICK RICE NOODLES, JULIENNED PEPPERS, BROCCOLI,  
TAMARIND, BOK CHOY, GREEN PEPPERCORN

ADD CHICKEN 13, ADD SHRIMP 18, ADD TOFU 12

### Golden Tempura Grouper | 52

6OZ FRIED GROUPEL, LEEK, MUSHROOM, BROWN BUTTER MISO, MALAYSIAN STYLE SAMBAL

## Sides | 9

GARLIC RICE (GF) | GREEN BEANS & GARLIC CHIPS (GF)

\*FOR SPECIAL DIETARY RESTRICTIONS, PLEASE ADVISE YOUR SERVER V = VEGETARIAN, GF = GLUTEN FREE

A 20% gratuity will be added to parties of 7 or more guests.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\*\*



THE RITZ-CARLTON

ST. THOMAS

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## Sweets | 16

### Flourless Chocolate Cake (GF)

VANILLA ICE CREAM, CHINESE 5 SPICE CRÈME ANGLAISE

### Yuzu Citrus Curd Tart

STRAWBERRY ICE CREAM

### Matcha & Green Tea Cheesecake

BLUEBERRY COMPOTE

### Ginger Crème Brûlée (GF)

MIXED BERRIES

## Coffee

ESPRESSO · 6

DOUBLE ESPRESSO · 9

CAPPUCCINO · 7

COFFEE · 6

HOT TEA · 6

## Liquid Dessert | 18

### Bushwacker

VODKA, LIGHT RUM, DARK RUM, KAHLUA, CRÈME DE COCOA, BAILEYS, AMARETTO, COCO LOPEZ

### Bourbon Espresso Martini

BULLEIT BOURBON, BAILEYS, KAHLUA, ESPRESSO

### Chocolate Martini

VODKA, GODIVA LIQUEUR, CRÈME DE COCOA

## Signature Cocktails | 18

### C&G Collins

HENDRICKS GIN, CUCUMBER, BLACK PEPPER, SOUR, GINGER ALE

### Pearini

ABSOLUTE PEAR VODKA, ASIAN FIVE SPICE, SAKE, LIME JUICE.

### Plum-Spritzer

MOONSTONE PLUM SAKE, TEQUILA, LEMON JUICE

## Beer

### Local | 9

#### Leatherback Brewery

BEACH LIFE, BUSH LIFE, ISLAND LIFE, REEF LIFE

### Premium | 8

CORONA, HEINEKEN, CARIB

### Domestic | 7

MICHELOB ULTRA, BUD LIGHT, O'DOUL'S (NA)

## Zero Proof | 8

### Mango Mule

MANGO, GINGER BEER, FRESH MINT

### Pineapple Sour

PINEAPPLE, LIME, CLUB SODA

## Sake by the bottle

MOMOKAWA SILVER DRY - 750ML 38

MOMOKAWA "G" JOY ORGANIC - 300ML 30

MOMOKAWA "G" FIFTY - 300ML 32

MOONSTONE PLUM - 750ML 32

HAKUTSURI DRAFT - 300ML 20 BAN RYU - 300ML 32

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