



Tidbits and Pupus

Selection of classic and new Trader Vic's Appetizers, great for sharing served with our Original table sauce and Chinese hot mustard

Island Tidbits crab Rangoon, chicken wings crispy prawns, cheese balls and cha siu veal	66.00	Cosmo Tidbits lamb ribs, crab Rangoon, crispy prawns, cheese balls	69.00
Crispy Prawns butterfly jumbo prawns coated with Japanese breadcrumbs	63.00	Malayan Prawn Skewers lemongrass and kaffir lime marinade with coconut lime sauce	63.00
Crab Rangoon crab meat, cream cheese folded in a crispy won ton	46.00	Jalapeno Cheese Balls cheddar cheese, emmenthal cheese and coriander fried golden	41.00
Fragrant Chicken wings marinade chicken wings with Chinese five spices and soy	36.00	Tempura Calamari golden fried calamari with wasabi mayonnaise	39.00
Beef Cho-Cho seared steak skewer with soy sake sauce finished on your own flaming hibachi	48.00	Fresh Vietnamese Spring roll fragrant spiced vegetables and light chili sauce	47.00
Prawns a la Plancha sautéed chopped garlic and coriander butter sauce	63.00	Hawaiian Ahi Poke tuna in soy chili marinade avocado cream and crispy chips	63.00
Bamboo Chicken Skewers seared chicken skewers with Hawaiian pineapple sauce	38.00	Fine de Claires Oyster half dozen oysters with duo of dipping sauce	95.00

Soups and Salads

Trader Vic's Salad baby shrimp, mixed greens, hearts of palm, Belgian endive and Javanese dressing	51.00	Japanese Ahi Salad chili pepper tuna, Wakame salad sweet onion citrus dressing and crispy nori	69.00
Caesar Salad romaine hearts, shave parmesan, croutons and tossed table side	41.00	Spiny Lobster with Avocado Salad avocado and grapefruit with orange chili dressing	86.00
Won Ton Soup prawn and chicken dumplings, snow peas, black mushroom and bok choy	42.00	Tom Kha Gai Thai coconut chicken soup with galangal ginger and lemongrass	42.00



From our Woks

Szechwan Prawns jumbo prawns, wood ear mushrooms, snow peas in a spicy sauce	115.00	Kung Pao Chicken celery, capsicums and cashews in a hoisin chili sauce	65.00
Spicy Chili Hammour mix bell peppers, jalapenos, and tomato with spicy sauces	85.00	BBQ Vegetables and Tofu smoked vegetables, macadamia nuts tofu, Thai basil and steamed rice	59.00
Mongolian Lamb spicy bean sauce and green onion with crisp fried rice noodle and ginko nuts	88.00	Mango Chili Beef filet of beef, mango, shiitake and peppers, garnished with mint	98.00
Sweet & Sour Prawns crispy prawns pineapple, onion, red and green bell peppers	115.00	Seared Sea Scallops king scallops, coconut rice, and a Tamarind chili sauce	105.00
Beef and Reef Teriyaki filet of beef, Omani lobster tail, black pepper teriyaki sauce	180.00	Trader Vic's Red Curry Seafood daily selection of fresh seafood in a light red curry coconut broth	105.00

Spiny Omani Lobster M.P.

your choice of wok fried or
grilled with lemon butter sauce or Thermidor style

Trader Vic's Traditions

Wasabi Crusted Filet Mignon asparagus, oyster mushrooms and Hawaiian spiced fries	155.00	Paper Thin Filet of Beef Flambé thin sliced filet beef with mustard and brandy, prepared table side	118.00
Seafood Parrillada scallop, sea bass, hammour, salmon and prawn with spinach and saffron sauce	145.00	Macadamia Nut Hammour wasabi mashed potatoes, oyster mushrooms with lemon butter sauce	97.00
New York Pepper Steak Hawaiian spiced fries, French beans	128.00	Veal Escalopine tagliatella and asparagus, with Morel sauce	145.00
Crispy Duck aromatic 1/2 duck, mu shu pancakes, scallions, cucumbers and hoisin plum sauce	89.00	Cantonese Steamed Sea bass ginger, soy and sesame flavored sea bass with braised Asian greens	135.00
Seared Tuna sesame and pink peppercorn crust crunchy Asian slaw and coconut rice	84.00	Tahitian Prawns coconut and vanilla marinated prawn served with corn potato cakes	115.00



Wood Fired Oven

Our ovens can be traced back to the Han Dynasty (206 B.C. to A.D. 20).

The natural smoke and heat is derived from seasoned white oak woods. The meats, fowl or fresh seafood are suspended from hooks and slowly cooked, producing a unique and original flavor

Filet of Beef Hawaiian spiced fries, French beans and kafir lime bearnaise	155.00	Sea Bass Fillet wasabi mashed potatoes, oyster mushrooms and orange ginger butter sauce	135.00
9 Spice Half Chicken yukon gold potato hash and lemon vinaigrette	81.00	Rib-eye Steak panko onion rings, French beans and kafir lime bearnaise	148.00
Chai Tea Smoked Duck Breast mashed potatoes and sherry ginger gastrique	105.00	New York Steak panko onion rings, French beans and kafir lime bearnaise	128.00
Norwegian Salmon Supreme warm shiitake vinaigrette served with steamed rice	88.00	Hammour Fillet (A) miso orange glaze, pak choy, Shiitake and steamed rice	97.00
Indonesian Rack of Lamb Bali fried Rice , peanut butter and Trader Vic's chutney	125.00	BBQ Beef and Reef petit filet mignon and lobster tail served with kafir lime béarnaise	180.00

Trader Vic's Curries

A rich combination of potatoes, carrots, cucumbers, apples, red pimentos, onions and our own blend of madras curry powder. All curries come with pine nuts, currants, cucumber, banana, coconut, chutney and tomatoes.

Chicken 62.00 Lamb 88.00 Prawns 115.00 BBQ Vegetables and Tofu 59.00

Side Dishes

Artichoke Bottom with Creamed Spinach	30.00	Pake Asparagus	25.00
BBQ smoked Vegetables	20.00	Wasabi Mashed Potatoes	20.00
Panko Onion Rings	20.00	Creamed or Sautéed Spinach	25.00
Bali Fried Rice	20.00	Hawaiian Spiced Fries	25.00