

Tidbits and Pupus

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

Cosmo Tidbits BBQ spare ribs, Crab Rangoon, Crispy Prawns, Cha Siu Pork	13.50	BBQ Pork spareribs Basted with Our Own Glaze Smoked in our Chinese Wood Oven	11.00
Crispy Prawns Butterfly jumbo prawns Coated with Japanese breadcrumbs	12.50	Queen Crab Cake Asian Herbs, Mix salad And Roasted Red Bell Pepper Sauce	13.50
Crab Rangoon Crab meat Cream Cheese Folded in a crispy won ton	9.00	Crispy Calamari Crispy fried Calamari, Wasabi Mayonnaise	10.00
Kung Pao wings Chicken Wings tossed in Hoisin glaze And crushed peanuts	8.00	Prawns a la Plancha Sautéed chopped garlic and Coriander butter sauce	15.00
Beef Cho-Cho Seared steak skewer with soy sake sauce Finished on your own flaming hibachi	9.50	Malayan Chicken Skewers Lemongrass and kaffir lime marinade With our Own chutney	10.50
Piri Piri Prawns Grilled Prawns Skewer With Sweet Chili Yoghurt sauce	11.50	Jalapeno Cheese Balls (V) Cheddar cheese, Emmenthal cheese And Coriander	8.50
Vegetable Spring Roll (V) Stuffed with, Bean Sprouts, Snow Peas And Bamboo shoots	10.00	Fine de Claires Oysters Fresh Half dozen Oyster With Shallot Vinegar	14.50

Soups and Salads

Trader Vic's Salad Baby Shrimp, mixed greens, hearts of palm, Belgian endive and Javanese dressing	10.50	Caesar Salad Romaine hearts, shave parmesan, Croutons and tossed tableside	10.50
Bongo Bongo Soup Veloute of Fresh Oyster & Spinach Glazed with Cream	10.00	Won Ton Soup Chicken and Prawn Dumplings With snow peas and Shiitake Mushrooms	8.00
Avocado with Crab Meat Half Avocado, Mix Salad With French dressing	11.50	Mixed Salad Mix green, Tomato and Cucumber With Javanese Dressing or French dressing	8.50

From Our Woks

Black Beans Beef Diced Beef Tender Loin With Chili, onion & Bell peppers	23.00	Chili Sea Bass Crispy Sea bass fillet, Mixed Vegetables With Spicy Chili Sauce	23.00
Passion Chicken Crisp sesame Chicken Tossed in a Passion Fruit Sweet & Sour Glaze	19.50	Singapore Noodles Chicken and Shrimps Rice noodles flavored with Curry	18.00
Chicken Chow Mein Old Favorite from The Trader With Pan fried Egg Noodles	19.50	Sweet and Sour Prawns Pineapple, Red & Green Bell peppers With Sweet & Sour sauce	21.00
Szechuan Prawns With onions, garlic and dried chilies	21.50	Seafood Lo Mein Selection of fish with mixed vegetables	23.00

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for the Manager.

Our prices include VAT.

An optional 15% service charge will be added to the bill.

Trader Vic's Traditions

Wasabi Crusted Filet Mignon Hawaiian Spiced Fries Oyster Mushrooms	28.50	Crispy Duck Aromatic 1/2 duck, mu shu pancakes, Scallions, cucumbers and hoisin plum sauce	22.00
Steamed Sea Bass Soy Sauce and Sesame Oil With Pok Choy and Shiitake Mushroom	23.00	Seared Tuna Sesame and pink peppercorn crust Island rice cake and soy dressing	23.50
Sirloin Pepper Steak Black pepper Crust, Sautéed Vegetables With creamy Cognac Sauce	25.50	Seafood Parillada Salmon, Scallop, Sea Bass & Prawns In a Lemongrass & Ginger butter Sauce	25.50
Dover Sole Your choice of Grilled with Lemon Butter Sauce Or Meuniere with Parsley Butter	28.50	Veal Morel Pan fried Veal Loin Sautéed noodles and Morel mushroom Sauce	27.00

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

Fillet of Scottish Beef Hawaiian Spiced Fries Sesame Honey Roasted Vegetable	29.00	Scottish Sirloin Crispy Onion Rings Sesame Honey Roasted Vegetables	25.50
Miso Sea Bass Miso Orange Glaze Pak choy and Shiitake Mushrooms	23.00	9 Spiced Half Chicken Hash Potato Lemon Vinaigrette	19.00
Chai Tea Duck Breast Asian Rice cake With sherry ginger Reduction	19.00	Loch Duart Salmon Wasabai mashed potatoes, Oyster Mushrooms and Lemon Butter Sauce	21.00
Indonesian Rack of Lamb Bali fried Rice, peanut butter and Trader Vic's chutney	23.00	Chateaubriand for Two persons Baked Tomatoes, Green Beans With sauce Béarnaise	54.00

From Our Aquarium

Choose your Lobster from our aquarium and select your favorite preparation

	Market Price	
Thermidor	Grilled	Chinese Style

Trader Vic's Curries

Calcutta curry, a rich and spicy curry made with our own Madras curry powder

Chicken	18.50	Lamb	19.00	Prawns	21.00	Vegetable	17.00
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Side Dishes

5.50

Artichoke bottom with Cream Spinach	Sautéed or Cream Spinach
Wasabi Mashed Potatoes	Panko Onion Rings
Pake Asparagus "old way"	Hawaiian Spiced Fries