

Tidbits and Pupus

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

Island Tidbit <i>crab Rangoon, chicken wings crispy prawns, cheese balls and cha siu veal</i>	75.00	Cosmo Tidbits <i>lamb ribs, crab Rangoon, crispy prawns, cheese balls</i>	78.00
Crispy Prawns <i>butterfly jumbo prawns coated with Japanese breadcrumbs</i>	68.00	Malayan Prawn Skewers <i>lemongrass and kaffir lime marinade with coconut lime sauce</i>	68.00
Crab Rangoon <i>crab meat cream cheese folded in a crispy won ton</i>	49.00	Jalapeno Cheese Balls <i>cheddar cheese, emmentale cheese and coriander fried golden</i>	45.00
Fragrant Chicken wings <i>marinade chicken wings with Chinese five spices and soy</i>	39.00	Tempura Calamari <i>golden fried calamari with wasabi mayonnaise</i>	45.00
Beef Cho-Cho <i>seared steak skewer with soy sake sauce finished on your own flaming hibachi</i>	48.00	Fresh Vietnamese Spring roll <i>fragrant spiced vegetables and light chili sauce</i>	47.00
Prawns a la Plancha <i>sautéed chopped garlic and coriander butter sauce</i>	68.00	Hawaiian Ahi Poke <i>tuna in soy chilli marinade avocado cream and crispy chips</i>	63.00
Bamboo Chicken Skewers <i>seared chicken skewers with Hawaiian pineapple sauce</i>	39.00	Fine de Claires Oyster <i>half dozen oyster with duo of dipping sauce</i>	95.00

Soups and Salads

Trader Vic's Salad <i>baby shrimp, mixed greens, hearts of palm, Belgian endive and Javanese dressing</i>	51.00	Japanese Ahi Salad <i>chili pepper tuna, Wakame salad sweet onion citrus dressing and crispy nori</i>	69.00
Caesar Salad <i>romaine hearts, shave parmesan, croutons and tossed tableside</i>	42.00	Spiny Lobster with Avocado Salad <i>avocado and grapefruit with orange chili dressing</i>	86.00
Won Ton Soup <i>prawns and chicken dumplings, snow peas, black mushroom and pak soi</i>	45.00	Tom Kha Gai <i>Thai coconut chicken soup with galangal ginger and lemongrass</i>	45.00

From our Woks

Szechwan Prawns <i>jumbo prawns, wood ear mushrooms, snow peas in a spicy sauce</i>	130.00	Kung Pao Chicken <i>celery, capsicums and cashews in a hoisin chilli sauce</i>	74.00
Spicy Chili Hammour <i>mix bell peppers, jalapenos, and tomato with spicy sauces</i>	98.00	BBQ Vegetables and Tofu <i>smoked vegetables, macadamia nuts tofu, Thai basil and steamed rice</i>	59.00
Mongolian Lamb <i>spicy bean sauce and green onion with crisp fried rice noodle and ginko nuts</i>	94.00	Mango Chili Beef <i>filet of beef, mango, shiitake, peppers and garnished with mint</i>	108.00
Sweet & Sour Prawns <i>crispy prawns pineapple, onion, red and green bell peppers</i>	130.00	Seared Sea Scallops <i>king scallops, coconut rice, and a Tamarind chili sauce</i>	110.00
Beef and Reef Teriyaki <i>filet of beef, Omani lobster tail, black pepper teriyaki sauce</i>	180.00	Trader Vic's Red Curry Seafood <i>daily selection of fresh seafood in a light red curry coconut broth</i>	120.00

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 <i>asparagus, oyster mushrooms and Hawaiian spiced fries</i>	155.00	Paper Thin Filet of Beef Flambé <i>thin sliced filet beef with mustard, brandy prepared tableside</i>	135.00
Seafood Parrillada <i>Scallop, sea bass, hammour, salmon and prawn with spinach and saffron sauce</i>	135.00	Macadamia Nut Hammour <i>wasabi mashed potatoes, oyster mushrooms with lemon butter sauce</i>	98.00
New York Pepper Steak <i>Hawaiian spiced fries, French beans</i>	145.00	Veal Escalopine <i>tagliatella and asparagus, with Morel sauce</i>	149.00
Crispy Duck <i>aromatic 1/2 duck, mu shu pancakes, scallions, cucumbers and hoisin plum sauce</i>	102.00	Cantonese Steamed Sea bass <i>ginger, soy and sesame flavored sea bass with braised Asian greens</i>	135.00
Seared Tuna <i>sesame and pink peppercorn crust crunchy Asian slaw and coconut rice</i>	104.00	Tahitian Prawns <i>coconut and vanilla marinated prawn served with corn potato cakes</i>	130.00

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 <i>Hawaiian spiced fries, French beans and kafir lime bearnaise</i>	155.00	Sea Bass Fillet <i>wasabi mashed potatoes, oyster mushrooms and orange ginger butter sauce</i>	135.00
9 Spice Half Chicken <i>yukon gold potato hash and lemon vinaigrette</i>	88.00	Rib-eye Steak <i>panko onion rings, French beans and kafir lime bearnaise</i>	154.00
Chai Tea Smoked Duck Breast <i>mashed potatoes and sherry ginger gastrique</i>	115.00	New York Steak <i>panko onion rings, French beans and kafir lime bearnaise</i>	145.00
Norwegian Salmon Supreme <i>warm shiitake vinaigrette served with steamed rice</i>	98.00	Hammour Fillet (A) <i>miso orange glaze, pak choy, Shiitake and steamed rice</i>	98.00
Indonesian Rack of Lamb <i>Bali fried Rice , peanut butter and Trader Vic's chutney</i>	135.00	BBQ Beef and Reef <i>petit filet mignon and lobster tail served with kafir lime béarnaise</i>	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 74.00 Lamb 94.00 Prawns 130.00 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