Tidbits and Pupus

Cosmo Tidbits 84.00

Trader" Vic" Bergeron's original pupu platter. Lamb ribs,Crab Rangoon,Crispy Prawns,Cheese balls

Crispy Prawns 74.00

Butterfly Jumbo Prawns coated with Japanese bread crumbs

Crab Rangoon 62.00

Maine crab, green onions natural cream cheese

Cheese Balls (V) 52.00

Cheddar, Emmentale, coriander Golden fried

Starters

Tom Yam Soup 72.00

Thai flavoured seafood with galangal ginger and lemongrass

Won Ton Soup 52.00

Shrimp and chicken dumplings, Asian greens, fragrant chicken broth

Tom Kha Gai Soup 54.00

Thai coconut chicken soup with galangal ginger and lemongrass

Trader Vic's Salad 49.00

Baby shrimps, mixed greens, heart of palm, Belgian endives in Javanese dressing

From The Sea

Spiny Lobster with Avocado Salad 89.00

Half avocado and grapefruit With maui waui dressing

Prawns a la Plancha 76.00

sautéed chopped garlic and coriander sauce

Tempura Calamari 48.00

Golden fried calamari with wasabi aioli

Spicy Tuna Tartare (N) 68.00

Minced ahi tuna, sesame seeds, Sriracha, crispy nori chips, radish salad

Malayan Prawn Skewers 68.00

Seared prawns skewer with coconut lime sauce



Ginger and chili-marinated chicken strips, buttered methi tomato sauce

Beef Cho Cho (N) 54.00

Rare beef skewers, with cho cho sauce

Susu Prawns (A) 68.00

Ginger ,garlic,susu curry with apple and celery julienne

Goat Cheese & Beet Salad 64.00

baby arugula, orange, walnuts and tarragon vinaigrettes

Mix Garden Salad 35.00

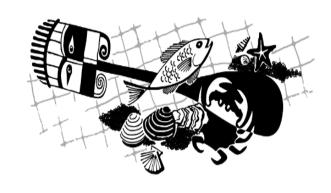
Mix lettuce, cucumber, carrots, bell peppers and red radish tossed in Honey mustard vinaigrette

Caesar Salad (V) 48.00

Lemon garlic dressing, fresh ginger, garlic croutons, shaved Parmesan cheese

Money Salad (V) 44.00

Tomatoes, artichokes, celery, carrots, avocado, mustard vinaigrette,





Trader Vic's Favorites

Beef & Reef (A) 190.00

Wok'd beef tenderloin and prawns, garlic and black pepper, scallions, red onion, jasmine rice

Thai Curry Seafood 115.00

Daily selection of fresh seafood in a light red curry coconut broth

Volcano Prawns (A) 125.00

Stir-fried garlic prawns, snow peas, shallots Sweet and spicy ginger sauce

Seafood Parrillada (A) 159.00

Lobster, seabass, hammour, salmon and prawns with spinach and saffron sauce

Seared Tuna Teriyake (A) 94.00

with pak choy, oyster mushroom, oyster sauce and vegetable fried rice

Crispy Duck (A) 105.00

Five spice duck, mu shu pancakes, Hoisin sauce

Trader Vic's Red Curry

Seasonal vegetables, jasmine rice

 Prawns
 125.00
 Chicken
 78.00

 Veg
 59.00
 Lamb – 110.00

New York Pepper Steak (A) 145.00

Served with side dish of the day

Shanghai Beef (A) 115.00

Wok fried slices of tenderloin in spicy sauce

Steamed Sea Bass (A) 145.00

Braised Asian greens, steamed rice, soy, ginger, sesame oil

Spicy Chili Hammour 108.00

Fried crisp, wok'd with ginger, garlic ,peppers, onions and scallions

Paper Thin Fillet Flambé (A) 138.00

Thin sliced filet beef, demi-glace Mustard, brandy, prepared tableside

Trader Vic's Teppanyaki

Choice of chicken or beef toss in trader vics teriyaki sauce

Chicken -70.00 **Beef** -85.00

Canadian Lobster (A) 320.00

Your choice of Wok fried, grilled with lemon butter sauce or thermidor style



From the Wood-fired Oven

Our ovens can be traced back to the Han Dynasty (206 B.C. to A.D. 220). Meats, fowl and seafood are suspended from hooks and slowly cooked over a hardwood fire, producing a unique and original flavour.

Indonesian Rack of Lamb (N) 145.00

Served with peanut butter, mango chutney and Singapore-style curried rice noodles

Gulf Hammour Fillet 135.00

with pak choy,oyster mushroom,oyster sauce and vegetable fried rice

Half Boneless Chicken 88.00

Ginger yogurt marinated half chicken Kashmiri chili tomato sauce Cumin spiced potato

Atlantic Salmon 118.00

with pak choy, oyster mushroom, oyster sauce and vegetable fried rice

Ribeve Steak 165.00

with Panko onion rings, Side dish of the day and Bearnaise sauce

New York Steak 142.00

with Panko onion rings, Side dish of the day and Bearnaise sauce

Wood-fired Certified Angus Beef (A) 165.00

with Panko onion rings, Side dish of the day and Cabernet Sauce

Sides

Fried Rice, shrimp, chicken & egg - 50.00
Wok'd bok choy, with oyster sauce -30.00
Creamed spinach - 30.00.
Panko Onion rings - 30.00
Mix Sautéed Vegetables - 30.00
Pake Asparagus - 30.00
Sautéed Mushroom - 30.00
Mashed potatoes - 30.00
Singapore noodles (N) - 65.00

with Shrimp, chicken, vegetables