

ISLAND TIDBITS 79.00

Crab Rangoon, crispy prawns, cheese balls, lamb ribs

BEEF CHO CHO (N) 48.00

Grilled spiced beef skewers, spicy sesame peanut sauce, served with a flaming hibachi

MU SHU CRISPY DUCK ROLL 54.00

Five spice duck, wrapped in Mu Shu Pancake with homemade hoisin sauce

CRISPY PRAWNS (A) 68.00

Panko breaded prawns

MASALA CHICKEN SKEWERS 39.00

Ginger and yogurt marinated chicken strips, buttered tomato sauce

CRAB RANGOON 65.00

Crabmeat, scallions, cream cheese

TEMPURA CALAMARI 47.00

Fried crisp, wasabi aioli

MAUI WAUI SHRIMP 55.00

Coconut crusted fried shrimp, katsu slaw, sweet and spicy glaze

JALAPEÑO CHEESE BALLS (V) 45.00

A blend of white cheddar and emmenthal cheese, coriander

CRISPY VEGETABLE SPRING ROLL (V) 37.00

Butternut squash, shitake mushrooms, mango mizuna salad with chili dipping sauce

GREEN BEAN FRIES (V) 25.00

Crispy French beans with miso mustard sauce

STEAMED EDAMAME (V) 25.00

Japanese edamame bean served with salt or chilli garlic



SOUPS AND SALADS

CAESAR SALAD 48.00

Lemon garlic dressing, garlic croutons, shaved parmesan cheese

CHINA TOWN SALAD 48.00

Roasted chicken, romaine, Napa cabbage, sesame soy vinaigrette, crispy wonton skins

TRADER VIC'S SALAD 50.00

Baby shrimps, mixed greens, hearts of palms, Belgian endive and Javanese dressing

WONTON SOUP 42.00

Fragrant chicken and shrimp dumplings, bok choy, scallions

TOM KHA GAI SOUP 42.00

Thai coconut chicken soup with galangal and lemongrass



SANDWICHES

CHEESE STEAK SANDWICH 65.00

Beef rib eye, jack cheese, sautéed onions

FISH TACOS 62.00

Seasoned mahi mahi, seared on the plancha, guacamole, pico de gallo, Napa cabbage

BEEF SLIDERS 68.00

Three mini burgers beef or crab in soft brioche bun Beef -with spiced tomato, onion, and lettuce served with choices fries

KOREAN BEEF TACOS 68.00

Seared chili-spiced beef, sushi style rice, spicy kimchee Toasted nori, crispy won ton shells, fries or salad

GRILLED CHICKEN PANINI 62.00

Grilled chicken breast, bacon, tomato, lettuce, avocado and jack cheese in a soft ciabatta. Served with choices fries



SUSHI

CHERRY BLOSSOM 68.00

Salmon, tuna, cucumber topped with crabstick tobiko and spicy mayo

CRISPY TEMPURA PRAWN MAKI 68.00

Tempura prawns, spicy mayo

EXTREME CALIFORNIA MAKI 68.00

Avocado and cucumber roll topped with creamy crab

SPICY TRIPLE FISH 68.00

Halibut, tuna, salmon and spicy Japanese mayo and tobiko

RAINBOW MAKI 68.00

Salmon, tuna, halibut, cucumber, avocados, crabstick, and spicy mayo

MAI TAI SAMPLER 130.00

California roll, tempura prawns, spicy triple fish, tuna sashimi, salmon sashimi, halibut sashimi, nigiri crabstick, salmon nigiri, and tuna nigiri

KAPPA MAKI 35.00

Cucumbers, radish and sesame seed

SASHIMI 62.00

Salmon, tuna and halibut

NIGIRI 62.00

Salmon, tuna and halibut

ENTRÉE



ANGUS BEEF FILLET (A) 150.00

Crispy creamed spinach, baby carrot, mashed potatoes, port wine glaze 250gr tenderloin fillet.

NEW YORK PEPPERED STEAK 130.00

With French beans, Onion ring and today's special potatoes

VOLCANO PRAWNS (A) 115.00

Stir fried garlic shrimp, snow peas, shallots, sweet and spicy ginger sauce, pea sprouts

INDONESIAN RACK OF LAMB (N) 135.00

Bali spiced barbecue glaze Singapore-style curried rice Noodles

FIERY LAMB CURRY 94.00

Braised lamb, Indian-spiced tomato curry, steamed jasmine rice, raita

Prawns 115.00 Chicken 78.00 Vegetables 45.00

MISO GLAZED COD (A) 120.00

Crab & shrimp dumplings, dashi-soy broth Sautéed spinach, Braised daikon

CRISPY DUCK FRIED RICE 72.00

With a drizzle of plum sauce

SPICY CHILI RED SNAPPER 105.00

Fried crisp, wok's with ginger, garlic Peppers, onions and scallions

HALF BONELESS CHICKEN 75.00

Ginger yogurt marinated chicken Kashmiri chili tomato sauce Cumin spiced cauliflower

GRILLED SALMON 98.00

Wasabi mashed potato, sautéed pak Choy, mushrooms, and cherry tomatoes, with shitake vinaigrette

KUNGPAO CHICKEN (N) 65.00

Celery, capsicums, cashews Hoisin chilli sauce

OVEN ROASTED VEGETABLES AND TOFU (N) 45.00

With macadamia nuts, tofu, Thai basil and steamed rice





Vic's Rice, shrimp, chicken, eggs, Bean sprouts 30.00

Wok's baby bok Choy, scallion oil, Oyster sauce 25.00

Crispy creamed spinach 25.00.

Singapore style curried rice noodles (N) Shrimp, chicken, vegetables 30.00

Onion rings 20.00



TRIO CRÈME BRULEES (A) 35.00 Vanilla, espresso and kafir lime

CHOCOLATE GATEAUX 35.00

Homemade dark chocolate cake

TRADER VIC'S SNOWBALL 35.00

75 year classic. Coconut pineapple ice cream, toasted coconut flakes, chocolate sauce

TROPICAL FRUIT ON ICE 35.00

Seasonal fruit platter

PASSION FRUIT CHEESECAKE 35.00

With raspberry coulis

ICE CREAM & SORBET 35.00

Different selections available