

# 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*

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

# Soups and Salads

<b>Trader Vic's Salad</b> 54.00 <i>baby shrimp, mixed greens, hearts of palm, Belgian endive and Javanese dressing</i>	<b>Japanese Ahi Salad</b> 69.00 <i>chili pepper tuna, Wakame salad sweet onion citrus dressing and crispy nori</i>
<b>Caesar Salad</b> 42.00 <i>romaine hearts, shave parmesan, croutons and tossed tableside</i>	<b>Spiny Lobster with Avocado Salad</b> 86.00 <i>avocado and grapefruit with orange chili dressing</i>
<b>Won Ton Soup</b> 45.00 <i>prawns and chicken dumplings, snow peas, black mushroom and pak soi</i>	<b>Tom Kha Gai</b> 45.00 <i>Thai coconut chicken soup with galangal ginger and lemongrass</i>

## From our Woks

<b>Szechwan Prawns (A)</b> <i>jumbo prawns, wood ear mushrooms, snow peas in a spicy sauce</i>	130.00	<b>Kung Pao Chicken (A) (N)</b> <i>celery, capsicums and cashews in a hoisin chilli sauce</i>	74.00
<b>Spicy Chili Hammour</b> <i>mix bell peppers, jalapenos, and tomato with spicy sauces</i>	98.00	<b>BBQ Vegetables and Tofu (N)</b> <i>smoked vegetables, macadamia nuts tofu, Thai basil and steamed rice</i>	59.00
<b>Mongolian Lamb (N)</b> <i>spicy bean sauce and green onion with crisp fried rice noodle and ginko nuts</i>	94.00	<b>Seared Sea Scallops (A)</b> <i>king scallops, coconut rice, and a Tamarind chili sauce</i>	110.00
<b>Cantonese Steamed Sea bass</b> <i>ginger, soy and sesame flavored sea bass with braised Asian greens</i>	135.00	<b>Mango Chili Beef</b> <i>filet of beef, mango, shiitake, peppers and garnished with mint</i>	118.00
<b>Beef and Reef Teriyaki (A)</b> <i>filet of beef, Omani lobster tail, black pepper teriyaki sauce</i>	190.00	<b>Trader Vic's Red Curry Seafood</b> <i>daily selection of fresh seafood in a light red curry coconut broth</i>	120.00

**Canadian Lobster (A) 350.00**  
*your choice of wok fried or  
grilled with lemon butter sauce or Thermidor style*

## Trader Vic's Traditions

<b>New York Pepper Steak (A)</b> <i>Hawaiian spiced fries, French beans</i>	145.00	<b>Seared Tuna</b> <i>sesame and pink peppercorn crust crunchy Asian slaw and coconut rice</i>	104.00
<b>Seafood Parrillada (A)</b> <i>Scallop, sea bass, hammour, salmon and prawn with spinach and saffron sauce</i>	135.00	<b>Paper Thin Filet of Beef Flambé (A) (N)</b> <i>thin sliced filet beef with mustard, brandy prepared tableside</i>	135.00
<b>Grilled Filet of Black Angus Beef (A)</b> <i>topped with pan seared foie gras, mango and red wine sauce</i>	220.00	<b>Grilled Fillet of Hammour</b> <i>wasabi mashed potatoes, oyster mushrooms with tomato and olive emulsion</i>	108.00
<b>Crispy Duck</b> <i>aromatic 1/2 duck, mu shu pancakes, scallions, cucumbers and hoisin plum sauce</i>	108.00	<b>Veal Escalopine (A)</b> <i>tagliatelle and asparagus, with lime butter sauce</i>	149.00
<b>Dover Sole Meunière</b> <i>with wasabi mashed potatoes, baby pakchoy and mushrooms</i>	280.00	<b>Prawns San Fransisco (A)</b> <i>Champagne cream sauce Served with spinach and croutons</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*

<b>Filet of Beef (A)</b> <i>French beans, day's special potatoes and kafir lime bearnaise</i>	155.00	<b>Sea Bass Fillet (A)</b> <i>wasabi mashed potatoes, oyster mushrooms and orange ginger butter sauce</i>	135.00
<b>BBQ Soy Marinated Chicken (A)</b> <i>yukon gold potato hash and Rosemary Veal Juice</i>	88.00	<b>Rib-eye Steak (A)</b> <i>panko onion rings, French beans and kafir lime bearnaise</i>	155.00
<b>Challans Duck Breast</b> <i>asparagus, mushrooms and mashed potatoes with tropical fruit sauce</i>	115.00	<b>New York Steak (A)</b> <i>panko onion rings, French beans and kafir lime bearnaise</i>	145.00
<b>Norwegian Salmon Supreme</b> <i>warm shiitake vinaigrette served with steamed rice</i>	108.00	<b>Hammour Fillet (A)</b> <i>miso orange glaze, pak choy, Shiitake and steamed rice</i>	108.00
<b>Jndonesian Rack of Lamb (N)</b> <i>Bali fried Rice , peanut butter and Trader Vic's chutney</i>	135.00	<b>Creole Marinated Prawns</b> <i>wasabi mashed potatoes with Oyster mushrooms and pak choy</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

<b>Artichoke Bottom with Cherry Tomatoes</b>	30.00	<b>Pake Asparagus</b>	25.00
<b>BBQ Smoked Vegetables</b>	20.00	<b>Wasabi Mashed Potatoes</b>	20.00
<b>Panko Onion Rings</b>	20.00	<b>Creamed or Sautéed Spinach</b>	25.00
<b>Bali Fried Rice (N)</b>	20.00	<b>Day's Special Potatoes</b>	25.00
<b>Sautéed Perish &amp; Oyster Mushrooms</b>	25.00	<b>Sautéed Broccoli with Almonds (N)</b>	25.00