



Tidbits & Pupus

Bits and bites meant to be shared

The Original Cosmo Tidbits 88

A sample of The Trader's most popular pupu items
Crispy Prawns, Crab Rangoon, Cheese Balls, BBQ Lamb Ribs for two

Beef Cho Cho (A) 57

Rare beef skewers, soy sake glaze
Finished at the table over a flaming hibachi

Hawaiian Chicken Skewers 47

Seasoned chicken skewers, teriyaki glaze
Chopped Pineapple.

Crispy Prawns 78

Marinated & breaded in panko

Tempura Calamari 59

Golden fried & served with wasabi aioli

Crab Rangoon 57

Crispy fried wontons
Spiced crab & cream cheese filling

Vegetable Spring Roll (V) 49

Butternut squash, mixed vegetables
Mango mizuna salad, chili dipping sauce

Jalapeño Cheese Balls (V) 55

Cheddar & Emmental cheeses, jalapeño
Coriander, panko breaded & fried golden

Fragrant Chicken Wings (A) 48

Boneless chicken wings braised in brandy
Fried crisp with 5 spice salt

Soups, Salads & Starters

Light & refreshing or warm & comforting there's something to satisfy every mood

Wonton Soup 55

Shrimp & chicken dumplings, Asian greens, mushrooms, soy-ginger broth

Trader Vic's Caesar Salad (V) 46

Lemon garlic dressing, garlic croutons, cherry tomato, shaved parmesan cheese

Kah Lew Salad (V) 72

Crunchy kale, spiced ranch dressing, radishes, chickpeas, parmesan cheese

Trader Vic's Salad 68

Mixed young greens, shrimps, heart of palm, endive, mushrooms
Our signature Javanese dressing

Tuna Tataki 78

Peppercorn sesame crusted & seared rare, fresh pomelo, Mizuna ponzu salas, Dijon rub

Avocado Toast (V) (N) 45

Sourdough, olive oil drizzle, avocado, curry-sesame seasoning

(A) Contains alcohol (N) Contains nuts (V) Vegetarian

Spicy Tuna Tartare (V) 71

Minced Ahi tuna blended with sesame seeds & Sriracha sauce
Served on crispy nori chips

Baked Crab & Artichoke Dip 71

Crabmeat, artichoke bottoms, parmesan cheese, tortilla chips



Trader Vic's Favorites

After sailing the seven seas we present to you a selection of classic & newly inspired dishes

5 Spice Crispy Duck 126

Slow cooked & shredded tableside
Moo shoo pancakes & house-made hoisin sauce

Beef Kew Pake 155

Tender beef tips with broccolini & jalapeños, tossed in garlic black bean sauce

Miso-Glazed Cod 165

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

Seafood Parrillada 155

Mixed seafood platter of sea bass, salmon, sea bream & prawn
Served with spinach & saffron butter sauce

Volcano Prawns (A) 147

Stir-fried garlic prawns, snow peas, shallots, sweet & spicy ginger sauce

Vic's Veggies (V) 68

Coconut polenta, grilled mushroom & eggplant with coriander chutney

Hong Kong Style Sea Bass 163

Steamed sea bass, soy-sesame broth, braised Asian greens, rice noodles
Garlic, shiitake mushrooms, jalapeño, sesame oil

Malagasy New York Pepper Steak (A) 184

Green peppercorn sauce, French beans, potato puree

Spicy Chili Sea Bream 142

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

Prawns San Francisco (A) 147

White wine cream sauce, spinach & buttered croutons

Kung Pao Chicken (N) 82

Celery, capsicums, cashews, hoisin chili sauce

Paper Thin Fillet Flambé (A) 152

(A) Contains alcohol (N) Contains nuts (V) Vegetarian

Trader Vic's Signature Calcutta Curry

Savory blend of spices & vegetables
Served with our unique "Flavor" condiment dish

Lamb 118.00

Prawns 147.00



From the Wood Fired Oven

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

Indonesian Rack of Lamb (N) 173

Marinated lamb, BBQ pineapple
Singapore curried noodles & mango chutney

BBQ Prawns 148

BBQ glazed prawn over coconut polenta Spiced
tomato chutney, fresh cilantro

Atlantic Salmon (A) 124

Mustard beurre blanc, garlic sesame broccolini
Harissa sweet potatoes

Sumac Chicken 126

Marinated French half-chicken, freekeh salad
Carrot & parsnip puree, cilantro

BBQ Sea Bass 163

Soy dipped & served over spiced tomato gravy

Chinese Oven Wood-Fired Beef

Served with roasted garlic mashed potatoes & macademia nut green beans

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| 250g Certified Tenderloin Filet | 194 |
| 320g Certified Rib Eye Steak | 184 |
| 260g Certified New york Steak | 184 |
| 400g Certified BBQ Beef Ribs | 189 |
| 400g Certifies T-Bone Steak | 198 |
| 500g Certified Chateaubriand (serves 2) | 398 |

Choose your Sauce

Mushroom Sauce (A) • Béarnaise (A)

Malagasy Peppercorn (A) • Wasabi Thyme Butter

(A) Contains alcohol *Sides* (V) Vegetarian
Prices mentioned are inclusive of all taxes

Harissa Sweet Potato (V) 28

Trader Vic's Fried Rice 28

Macademia Nut Green Beans (V-N) 25

Spiced Cauliflower (V) 28

Singapore Noodles (N) 28

Vic's Spiced Fries (V-N) 24