



Tidbits & Pupus



Bits and bites meant to be shared

The Original Cosmo Tidbits (S) 80

Crispy prawns, crab rangoon
BBQ veal ribs, BBQ sliced short ribs

Trader Vic's Pupu Platter 77

Cheese bing rolls, BBQ sliced short ribs
Indonesian chicken skewers & crispy calamari

Tahitian Prawns 60

Lemongrass marinade, coconut lime sauce
Served with hibachi

Crab Rangoon (S) 50

Spiced crab & cream cheese filled crispy wonton

West Bay Calamari Rings 55

Tempura battered & served with wasabi aioli

Cheese Bing Rolls (S) 55

Gruyere & Emmental cheese in lumpia sheets
Smoked chicken

Beef Cho Cho (A)(S) 60

Paper- thin beef skewers with soy sake sauce
Finished on a flaming hibachi (A)

Jalapeño Cheese Balls (S) 55

Cheddar & Emmental cheeses, jalapeño
Coriander, panko

Crispy Prawns (S) 60

Marinated & breaded in Japanese bread crumbs

Sweet & Spicy Wings 50

Soy ginger marinade tossed with fragrant sweet chili

"If you must be ingenious with hors d'oeuvres, change the shapes, the garnish, the method of serving, but for chrissake make them taste good!"

-Trader Vic 1927



Soups & Salads



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

Hot & Sour Seafood Soup 60

Shrimp, squid, snow peas
Mushrooms, carrots & tofu

Vietnamese Spiced Duck Soup 65

Aromatic vegetables, fresh bean sprouts
Shredded duck meat, rice noodles, fresh lime

Trader Vic's Salad (S) 60

House greens, Belgian endive, heart of palm
Artichoke & our famous javanese dressing

Traditional Caesar Salad 60

Romaine & garlic croutons, tossed tableside in a parmesan wheel

Southeast Asian Duck Salad (S) 65

BBQ duck, aromatic herbs, red onion
Romaine, lime vinaigrette, toasted rice powder

Roquefort Pear Salad 60

Toasted walnuts, pomegranate, blue cheese
House greens, mustard vinaigrette



Starters



To ease those hungry souls before the main arrival

Vic's Original Tuna Poke (S) 65

Yellowfin tuna, avocado, crispy taro chips
Our signature soy chili dressing

Coco Salmon Lomi-Lomi 65

Cured salmon tossed in coconut lime dressing
Served with root crisp

Indonesian Chicken Satay 65

Turmeric & galangal marinated chicken skewers
Peanut sauce

Chili-Mango Spring Roll 53

Chilled rice paper roll with aromatic herbs
Cucumber, carrot-coconut sauce

Luau Mimosa Prawns 70

Garlic & coriander butter crust, pomegranate
Tahitian sauce

Beef Gyoza 60

Pan fried dumpling & spicy coriander dip

California Crab Stack 75

Creamy blue crab salad, orange chili dressing
Fresh avocado & arugula, smoked paprika
Served with taro crisps

"The basis of hospitality, yesterday and today, is the sharing of food and drink with friends and acquaintances."

-Trader Vic 1927



Trader Vic's Favorites



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

Beef & Reef Teriyaki 150

Beef tenderloin, ginger marinated prawns
Red onions, arugula

Singapore Noodles (S) 120

Curry-spiced noodles, chicken, prawns
Bean sprout, spring onion, red onion

Trader Vic's Half Peking Duck 170

Roasted duck, wheat pancakes
Cucumber scallions & hoisin plum sauce

New York Pepper Steak 190

Pan seared striploin, crispy cream spinach
Garlic potato, green peppercorn, brandy sauce

Paper Thin Beef Flambé (A) 152

Filet with mustard & brandy sauce
Prepared tableside

Cantonese Style Sea Bass 150

Ginger, green onion, bok choy
Superior soy sauce

Grilled Seafood Parillada (S) 180

Lobster tail, prawns, salmon filet, mussels
Baby octopus with saffron butter sauce

Chili Hammour 130

Crispy hammour stir fried with ginger
Garlic, peppers with spicy chili sauce

Samoa Braised Beef 140

Slow cooked beef in spices & coconut
Fragrant coconut rice with side condiments

Nasi Goreng (Indonesian Fried Rice) 130

Shrimp, chicken, green beans, carrot turmeric
Chicken satay, fried egg & pickled veggie

Kung Pao Chicken 130

Vic's signature sauce, marinated chicken, onion
Celery, roasted cashews, bell pepper

Pad Thai Noodles 130

Stir fried thick rice noodles, shrimp & tofu
Tamarind sauce with egg net
Served with side condiments



Trader Vic's Curries



*Enjoy one of our signature curries accompanied with a unique "flavor" enhancer condiment dish.
We offer two distinct styles of curry to satisfy any preference!*

Calcutta Curry (S)

With just enough spice and a hint of apple

Trader Vic's Malaysian Curry

With fragrant coconut rice

Please select one of the following below

Chicken 130 • Prawns 150 • Mixed Vegetables 110

"I call my style of cooking 'Imaginative'. Not the same old junk that the fellow down the street makes. That's no fun."

-Trader Vic 1927



From the Wood Fired Oven



Our ovens are custom made and 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.

King Prawns (A) 230

Creamy vermouth sauce, crispy garlic crouton

Hot Smoked Norwegian Salmon 180

Arugula, beetroot celeriac puree, chimichurri

Huli Huli Chicken 140

Boneless Hawaiian marinated half chicken
Ginger sweet potato, French beans
Pineapple macadamia relish

Sea Bass Fillet (A) 150

Soy dipped with seaweed mushroom rice
Honey glazed asparagus, wasabi beurre blanc

Indonesian Rack of Lamb (S) 190

BBQ pineapple, Singapore noodles
Mango chutney

BBQ Veal Chop 200

Bone-in & dipped in soy
Braised chard, Maui onion marmalade



Chinese Oven Wood-Fired Beef

Garlic whipped potato, crispy creamed spinach

250g Certified Black Angus Filet 220

280g Australian New York Strip 190

350g Certified Black Angus Bone-In Rib eye 230

500g Braised Shortrib 200

Choose Your Sauce

Chimichurri • Béarnaise • Peppercorn

Sides 25 /ea

Tempura Oyster Mushroom

Singapore Vegetable Noodles

Crispy Cream Spinach

Nasi Goreng (only rice)

Macadamia Asparagus

Garlic Whipped Potato