Bits and bites meant to be shared

TIDBITS & PUPUS



ISLAND TIDBITS 10.5

Trader Vic's most popular pupu platter for two A sampling of crispy prawns, jalapeño cheese balls Crab rangoon & BBQ lamb spare ribs

TEMPURA FRIED CALAMARI 6.5

Crisp calamari, coriander, wasabi aioli

CRISPY PRAWNS 9

Marinated & breaded in Japanese bread crumbs

CRAB RANGOON 6

Spiced crab & cream cheese wontons

CRISP VEGETABLE SPRING ROLLS (V) 5

Round cabbage, onion, snow peas & carrots Served with sweet chili sauce

JALAPEÑO CHEESE BALLS (V) 6

Cheddar & Emmental cheese, fresh coriander Chopped jalapeños coated in panko, fried golden

BEEF CHO CHO (A) 6.5

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

KUNG PAO CHICKEN WINGS 6

Tossed in spicy sauce & topped with peanuts

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

- Trader Vic



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

6

7

SOUPS...

WONTON SOUP

Soy ginger broth with shiitake mushrooms Bok choy & our signature shrimp and chicken dumplings

TOM YAM KUNG (GF)

Thai seafood soup, lemongrass, kaffir lime broth



CAESAR SALAD

Gem lettuce, lemon-ginger dressing Garlic croutons, shaved parmesan cheese

ADD GRILLED CHICKEN

TRADER VIC'S SALAD

Young greens, heart of palm, mushrooms Shrimp, Vic's signature Javanese dressing

WATERMELON 'ALAWAI

Compressed watermelon spheres with feta Cheese, baby spinach, pickled onion Pomegranate, baby strawberries, hoisin dressing ... & STARTERS

MASALA CHICKEN SKEWERS 5.5

Seasoned & seared With butter methi tomato sauce

PRAWNS A LA PLANCHA (GF) 9.5

Grilled prawns, garlic-coriander Butter sauce

HAWAIIAN TUNA POKE 11

Raw cubed Yellowfin tuna, soy chili Dressing, avocado, crispy taro chips

THAI SHRIMP CAKES

Lemongrass & kachumber salad

7.5

6

6

6.5

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THAI BEEF CARPACCIO 9

7

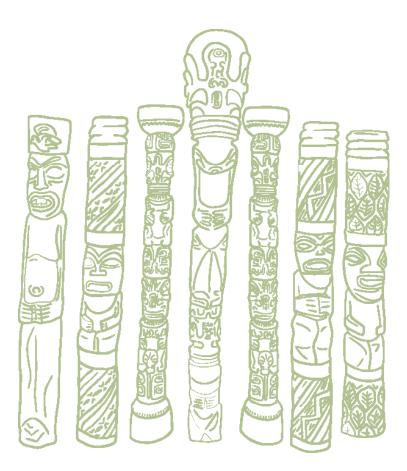
Peppercorn crusted steak, green mango Red onion, cucumber, toasted peanuts With fresh herbs & peanut sauce

Pan seared shrimp cakes with Kaffir lime

MAUI WAUI SHRIMP 7.5

Coconut crusted shrimp with a spicy Chili aioli, katsu slaw

The bajis of hospitality, yesterday and today, is the sharing of food and drink with friendy and acquaintences."



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

TRADER VIC'S FAVORITES

BROILED FRESH OMANI LOBSTER 32

Choice of

Broiled classic thermidor, gently cooked in its shell with a wine-Based sauce and a touch of cheese or grill with buttery garlic sauce

TRADER VIC'S OWN CRISPY DUCK 15.5

Five-spice marinated, scallions, cucumber Hoisin sauce steamed mu shu pancakes

STEAM HONG KONG FISH 15.5

Gently steamed sea bream fillet finished in A salted black bean sauce with sauted garlic spinach

PRAWNS SAN FRANCISCO (A)

Sautéed garlic, shallots, white wine, cream Served with steamed jasmine rice & sautéed Spinach

15.5 CALCUTTA CURRY

8

11

A savory blend of spices & vegetables Slowly simmered with a touch of apple ADD CHICKEN 9 OR SHRIMP 14.5

SEAFOOD PARILLADA (A) 15.5

Mixed grilled seafood, sautéed spinach Saffron butter sauce

WOK DISHES

11

10

VIC'S PAD THAI

Stir fried flat rice noodles, shrimp, chicken, tofu Toasted peanuts, fresh lime, tamarind chili sauce

KUNG PAO CHICKEN

Vic's classic recipe, marinated chicken Roasted cashews, bamboo shoots, Szechwan chili Vegetables SPICY CHILI HAMMOUR 11

Fried crisp, ginger, garlic, peppers, onions Spicy chili garlic sauce

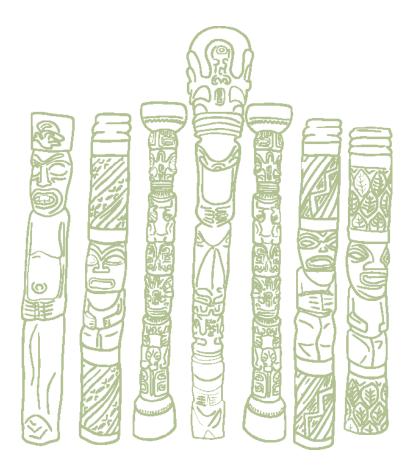
SINGAPORE NOODLES

Curry flavored rice noodles, chicken, shrimp Beef char siu

BEEF KEW PAKE 13

Wok'd beef tenderloin medallions, jalapeños Shallots, Chinese broccoli, garlic black bean sauce

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



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.

FROM THE WOOD FIRED OVENS

LAMB RACK 20.5

Ras el hanout mariande, Singapore curry rice noodles BBQ pineapple, mango chutney

PERI PERI CHICKEN 12

Sautéed Macademia beans & vegetable fried rice

OMANI SPICED HAMMOUR 11

Spicy herb marinade, vegetable fried rice & citrus butter sauce

MISO SALMON 15

Norwegian salmon marinated & smoked in our Chinese ovens Finished with a pear & fennel salad along side black lentil ragu

At Trader Vic's we continue the Trader's tradition of dipping our steaks in his signature Chinese soy marinade, then suspending the meat on metal hooks at 500 degrees in our hardwood ovens, adding a touch of smoke to create the perfect steak!

All our steaks are USDA Prime and served with roasted garlic whipped potato & sautéed garlic spinach Choice of Béarnaise or mushroom cream

250G	US TENDERLOIN FILLET		20.5
440 G	US CHATEAUBRIAND (SERVES	тwo)	. 39.5
350 G	US RIB EYE STEAK		20.5

SIDES

MACADAMIA FRENCH BEANS	3.5	ROASTED GARLIC WHIPPED POTATOES	3.5
VEGETABLE FRIED RICE	4	VEGETABLE SINGAPORE NOODLES	4
SAUTÉED GARLIC SPINACH	3.5	STIR-FRIED CHINESE VEGETABLES	3.5