Bits and bites meant to be shared

### TIDBITS & PUPUS



#### ISLAND TIDBITS 10.44

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 6.755

Crisp calamari, coriander, wasabi aioli

#### CRISPY PRAWNS 9.215

Marinated & breaded in Japanese bread crumbs

#### CRAB RANGOON 5.53

Spiced crab & cream cheese wontons

#### CRISP VEGETABLE SPRING ROLLS (V) 4.915

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

#### JALAPEÑO CHEESE BALLS (V) 5.65

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

#### **BEEF CHO CHO** (A) 6.145

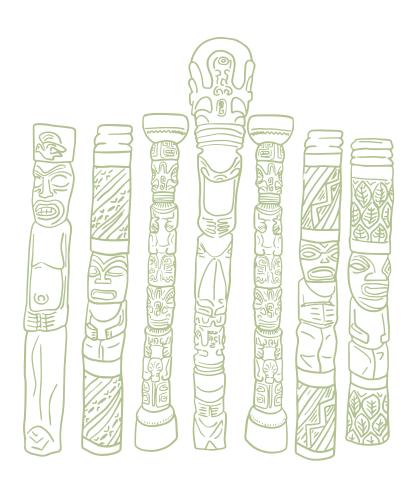
Rare beef skewers, soy-ginger glaze Finished at the table over a flaming hibachi

#### KUNG PAO CHICKEN WINGS 6.145

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

### SOUPS...

#### WONTON SOUP

5.895

7.125

5.53

7.37

6.39

5.53

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

Romaine 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 watercress Pickled red onion, pomegranate, baby tomato Strawberries, hoisin dressing

# ... & STARTERS

### CHICKEN KOFTA

6.145

7.125

We take "meat on a stick" to the next level with these flavor packed minced chicken lemongrass skewers with coriander chutney

#### PRAWNS A LA PLANCHA (GF) 9.58

Grilled prawns, garlic-coriander butter sauce

#### HAWAIIAN TUNA POKE 11.3

Raw cubed Yellowfin tuna, soy chili dressing Avocado, crispy taro chips

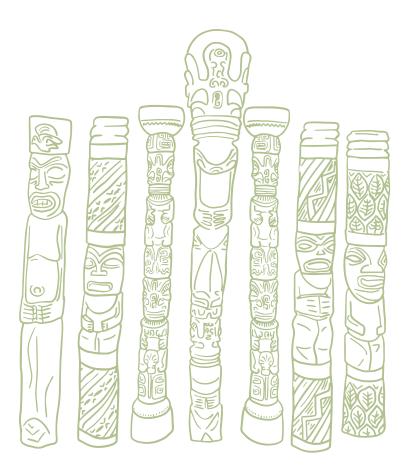
### THAI SHRIMP CAKES

Pan seared shrimp cakes with Kaffir lime Lemongrass & kachumber salad

### THAI BEEF CARPACCIO 8.6

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

The basis 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**

#### TRADER VIC'S OWN CRISPY DUCK 15.355

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

#### **OMANI SPINY LOBSTER** 30.715

Choice of classic thermidor or garlic-butter sauce

15.355

8.478

#### PRAWNS SAN FRANCISCO (A) 15.355

Sautéed garlic, shallots, white wine, cream Served with fried rice & sautéed spinach

#### **SEAFOOD PARILLADA** (A)

Mixed grilled seafood, sautéed spinach Saffron butter sauce

#### Gently steamed fillet finished in a salted Black bean sauce with sauted garlic spinach

#### **CAULIFLOWER CURRY**

SEA BREAM

Cashew madres curry base Finished with coconut milk Served with white rice & our signature curry Condiment tray

# WOK DISHES

10.195

9.83

15.355

### VIC'S PAD THAI

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

#### **KUNG PAO CHICKEN**

Vic's classic recipe, marinated chicken & vegetables Roasted cashews, bamboo shoots, Szechwan chili

#### SPICY CHILI HAMMOUR 9.83

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

#### **SINGAPORE NOODLES** 9.83

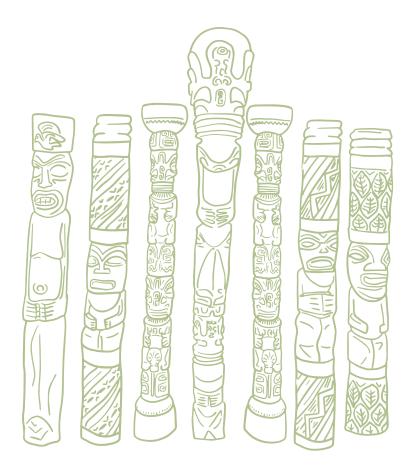
Curry flavored rice noodles, chicken, shrimp Beef char siu

#### **BEEF KEW PAKE**

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

12.285

"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 20.27

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

#### SUMAC CHICKEN 12.04

Tart spice rub compliments the smoke from our ovens Served with freekah salad & ginger carrot puree

#### OMANI SPICED HAMMOUR 10.44

Spicy herb marinade, vegetable fried rice & citrus butter sauce

#### MISO SALMON 14.495

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 steakl

All steaks are served with roasted garlic whipped potato & cream spinach bruleé Choice of Béarnaise or mushroom cream

250 G	<b>TENDERLOIN FILLET</b>	 20.27
280 G	NEW YORK STEAK	 20.27
350 G	RIB EYE STEAK	 20.27

### SIDES

SUMAC CAULIFLOWER	3.44	ROASTED GARLIC WHIPPED POTATOES	3.685
VEGETABLE FRIED RICE	3.93	CREAMED SPINACH BRULEÉ	4.30
SAUTÉED SPINACH	4.30	STIR-FRIED CHINESE VEGETABLES	3.44