



Tidbits & Pupus



Bits and bites meant to be shared.

The Original "Cosmo Tidbits" *(P,G,D)* **550 / 999**

A pupu platter of crispy prawns, char siu pork, crab Rangoon and barbecued ribs.

Barbecued Spare Ribs *(P,G)* **440 / 880**

Slow smoked in the Chinese wood-fired oven, sugar-cured and barbecue-glazed.

Crispy Prawns *(S,G,D)* **440**

Marinated and breaded Japanese style.

Jalapeño Cheese Balls *(G,D)* **280**

Jalapeño, white Cheddar, Emmental, and coriander balls coated in panko crumbs and fried golden.

Fragrant Chicken Wings *(G)* **260**

Seasoned and topped with teriyaki glaze and spicy pineapple compote.

Crab Rangoon *(S,G,D)* **250**

Wontons with spiced crab and cream cheese.

Chicken Kofta **280**

Skewers of ground chicken, served with coriander chutney.

"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



Starters



To ease those hungry souls before the main arrival.

Trader Vic's Original Tuna Poke (S,G) 440

Yellowfin tuna and avocado,
served with signature dressing
and crispy taro chips.

Maui Wauai Shrimp (S,G,D) 380

Coconut-breaded shrimp tossed
in a sweet and spicy aioli, served over
crunchy katsu slaw.

Pan-Seared Scallops (S,P) 480

Served with chorizo chips,
potato purée, toasted bell pepper
and macadamia-chilli oil.

Cha Phlu Prawns (S,G) 450

Poached with Thai herbs,
served with chilli, grape
and tempura cha phlu leaves.

Pulled Pork Bao (P,D) 420

Five-spice slow-cooked pork bun
served with Asian slaw,
crushed potato, spring onion
and cucumber.

Lobster Toast (S,G) 350

Poached lobster on buttered brioche,
served with fennel-apple salad,
lobster aioli and fresh herbs.



Soups & Salads



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

Wonton Soup (P,S,D) 240

Shrimp and pork dumplings
and bok choy, served in fragrant
chicken broth.

Lobster Bisque (S,G) 380

A classic bisque with fried rock lobster,
garlic crouton and a twist touch
of tom yum spice.

Soup of the Day 280

Local seasonal vegetable soup.

Trader Vic's Salad (S,N,G) 350

Mixed greens, heart of palm
and our famous Javanese dressing.

Shanghai Caesar Salad (N,G,D) 350

Romaine hearts, spiced cashews,
garlic croutons and parmesan crisp,
served with ginger-spiked dressing.

"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.

Trader Vic's Beef Flambé (D) 1,450

Tenderloin fillet medallions, roast potatoes and sautéed vegetables, served with brandy-shallot cream prepared tableside.

Cajun Luau (S,D) 1,400

A mixed seafood platter for two, with Cajun seasoning, Creole butter sauce, charred lemon and corn on the cob.

Vic's Veggies 420

Coconut polenta, grilled mushroom and eggplant, served with coriander chutney.

Trader Vic's Crispy Half Duck (G) 530

Slow-cooked and served shredded with moo shoo pancakes, scallions, cucumber and plum sauce.

Hawaiian Pork Belly Stir Fry (P) 420

Crispy pork belly with spicy oyster glaze, pepper, onion and smoked pineapple.

Singapore Noodles (S,G) 430

Vermicelli noodles with chicken, prawn, snow pea and bell pepper.

"All In" Fried Rice (P,S,G) 480

Stir-fried chicken, char siu pork, prawn, green onion and soy sauce, topped with fried egg.

Trader Vic's Spicy Coconut Curry (N)

Prawn (THB 580++), chicken (THB 520++) or seasonal vegetables (THB 460++), served with condiments.

Fresh Maine Lobster (S,D) 1,900

Handpicked from our tank, prepared with ginger and scallions or black pepper sauce.

"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.

Hawaiian Pork Chop (P) 750

Bone-in pork chop, served with sweet potato mash, sautéed green beans and pineapple-chilli compote.

Lulu Salmon (S) 850

Barbecue-glazed, served with bok choy and coriander vinaigrette.

Barbecued Prawns (S) 480

Glazed and served over coconut polenta, fresh cilantro and spiced tomato chutney.

Indonesian Rack of Lamb (G) 1,100

Marinated with honey-satay spice, served with Singapore noodles, grilled pineapple and mango chutney.

Whole Seabass (S) 950

Baked and served with crunchy baby carrot, pineapple relish and salsa roja.

Diablo Chicken (G) 690

Marinated in spicy barbecue, served with roast potatoes and salsa roja.