



TRADER VIC'S
BANGKOK

RASTA SOUL MEETS TIKI

SIGNATURE 5-COURSE TASTING MENU

THB 1,799++ PER SET
including a glass of Mai Tai drink

AMUSE-BOUCHE

SALTFISH ACCRAS

Citrus, herbs, lime aioli

STARTER

YELLOWFIN TUNA CEVICHE

Passionfruit, coconut, scot bonnet chilli, fresh herbs

OR

CARIBBEAN SEABASS CEVICHE

Fresh reef fish marinated in citrus and coconut water, bell peppers, coriander, red onion, scotch bonnet chilli

SALAD

LOBSTER CLAW MINI CEASAR

Jalapeno mayonaise, bacon, charcoal grilled pineapple, parmensan cheese, yuca chips

SOUP

CARIBBEAN LOBSTER BISQUE

Coconut spiced foam, coconut essence

MAIN COURSE

JERK-SPICED LAMB RACK

Plantain purée, crisp tuile, aged rum jus

OR

HAITIAN FRIED FISH WITH PLANTAINS & PIKLIZ

Deep fried marinated fish, tostones, spicy slaw

PRE-DESSERT

THE CARIBBEAN SORBET

Mango & lime granita with a touch of chilli

DESSERT

THE CARIBBEAN ENDING

Rum raisin bread pudding, mini coconut and chocolate

PETIT FOURS

Island sweets selection



Price is subject to 10% service charge and 7% government tax.



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COOKING CLASS MENU

CARIBBEAN LOBSTER CLAW CAESAR SALAD



Hearth romaine, Jalapeno, caesar dressing, fried yuca, charcoal pineapple , boiled quail egg, Parmesan

HAITIAN FRIED FISH WITH PLANTAINS & PIKLIZ



Marinated deep-fried fish, tostones, spicy slaw

Milk Egg Pork Crustaceans Fish Gluten Spicy



A LA CARTE MENU

STARTERS

- CHIPS & DIP**  **180**
Spiced plantains | papaya sauce
- STUFFED JALAPENOS**        **340**
BBQ pulled beef brisket cojita **300**
monterey jack cheese, smoked chilli
- LOLLIPOP CHICKEN WINGS**    **290**
Traditional pimento-spiced marinade, island slaw, jerk BBQ
- CARIBBEAN LOBSTER CLAW**       **450**
CESAR SALAD
Hearth romaine, Jalapeno cesar dressing, fried yuca,
charcoal pineapple, boiled quail egg, Parmesan cheese
- CARIBBEAN JERK CHICKEN COOB SALAD**    **380**
Juice jerk chicken with mango, avocado, capsicum, red onion,
bacon, romaine lettuce with fire- roasted pineapple vinaigrette,
micro corianders
- CARIBBEAN SEABASS CEVICHE**   **380**
Fresh reef fish marinated in citrus and coconut water,
bell peppers, coriander, red onion, scotch bonnet chilli
- TUNA CEVICHE SLICES**   **380**
With tropical passion fruit dressing, celery, avocado puree,
pickle scotch bonnet
- PRAWNS CEVICHE**    **380**
In coconut shell, with coconut Leche de Tigre,
pork chicharron, sweet potato, plantain banana

 Milk  Egg  Pork  Chicken  Beef  Crustaceans  Fish  Soybeans  Vegan  Gluten  Spicy  Alcohol





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A LA CARTE MENU

MAIN COURSES

CARIBBEAN SEAFOOD RUNDOWN  	3 90
<i>Prawns and snapper gently simmered in coconut milk, thyme, garlic, island spices</i>	
CURRIED GOAT – RASTA STYLE 	7 00
<i>Slow-braised goat in caribbean curry, served with soft roti, pickled cucumber</i>	
BBQ SPARERIBS  	
<i>Smokestack glaze, sweet potato fries, grilled peppers</i>	
Half rack	7 30
Full rack	1,460
ORIGINAL JERK CHICKEN   	
<i>With fried yuca, coconut oil sweet mashed potato, grilled pineapple</i>	
Half chicken	4 20
Full chicken	8 30
SMOKED PASSION FRUIT SHORT RIBS   	5 65
<i>With caribbean slaw, pickles, rustic mashed potato, grilled vegies</i>	
BAHAMIAN FRIED FISH & GRITS   	4 70
<i>Deep fried catch of the day, rich creamy island grits, brown sauce</i>	
ITAL POT  	3 30
<i>Vegetable stew, red beans, dumplings, provisions, organic coconut oil</i>	
ST LUCIA ROCK LOBSTER  	1,778
<i>With coconut grits and micro greens, lobster reduction</i>	

SIDE DISHES

Rice & peas (coconut rice, kidney beans, thyme) 	1 80
Fried ripe plantains 	1 80
Cassava chips with sea salt 	1 80
Caribbean slaw with lime, cumin, herbs 	1 80
Jamaican festivals	1 80

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A LA CARTE MENU

DESSERTS

- 4 HOUR ROASTED PINEAPPLE**   **220**
Caramelized pineapple, spiced honey, fresh lime, vanilla ice cream
- CREOLE FLAMBE RUM BANANAS**    **220**
Bananas flambe on the spot with cinnamon or vanilla ice cream
- COCONUT CHIA SEED PARFAIT**  **220**
Coconut chia seeds, mango, papaya, start fruits, coconut spuma, organic honey
- SELECTION OF MINI CARIBBEAN DESSERT**    **220**
4 hours roasted pineapple, coconut macaroon, rice, milk

           
Milk Egg Pork Chicken Beef Crustaceans Fish Soybeans Vegan Gluten Spicy Alcohol

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