

TRADER VIC'S®

SUNDAY BRUNCH

CHARCUTERIE ISLAND

ARTISAN CHEESE SELECTION

Honey Truffle, Jam, Dried Fruit, Quince Paste, Dates, Homemade Chutneys

CURED MEATS AND ACCOMPANIMENTS

Cured Meats and Cold Cuts, Pickles, Melon, Rocket, Roasted Vegetables in Olive Oil,

Artichokes, Pickled Mushrooms, Garlic Confit, Capsicum

Freshly Sliced Prosciutto from an Italian Slicer

Chicken Liver Pâté, Pork Rillettes

Selection of Flavoured Butters

SELECTION OF LATIN AMERICAN AND HAWAIIAN BREADS

Pan de Bono, Conchas, Cornbread, Hawaiian Rolls,

King's Hawaiian Bread (Copycat)

CHEF'S TIKI SALAD COUNTER

Rocket, Iceberg Lettuce, Romaine Lettuce, Red Coral Lettuce,

Green Coral Lettuce, Selection of Roasted Vegetables

Three Composed Salads

Selection of Homemade Dressings and Condiments

BREAD ON THE TABLE

Pan de Bono, Mexican Conchas, Cornbread, King's Hawaiian Bread (Copycat)

POKE BOWL STATION

MAKE YOUR OWN

Toppings: Mango, Broccoli, Sweet Potato, Edamame, Wakame, Cucumber, Cherry Tomatoes

Proteins: Prawns, Salmon, Squid, Teriyaki Chicken, Tofu, Boiled Egg, Tuna

Condiments and Grains: Wakame, Chickpeas, Kale, Quinoa, Couscous, Buckwheat

MALAGASY ON ICE

SEAFOOD SPECIAL

Crab Claws, Alaskan Crab Legs, River Prawns, Razor Clams, Mud Crab, Mussels,
Selection of Imported Oysters, Freshly Shucked

SAUCES AND ACCOMPANIMENTS

Mini Tabasco Bottles, Shallot Vinaigrette, Vietnamese Green Sauce,
Thai Chilli Sauce, Lemon, Soy-Miso Gel, Lime Wedges

ASSORTED SUSHI AND SASHIMI

FOUR NIKKEI ROLLS MADE TO ORDER

CRISPY PRAWN

Crispy Prawn Roll with Mango and Wasabi Mayonnaise

TORCHED BEEF

Torched Wagyu Beef, Teriyaki Sauce and Ebiko

SPICY TUNA

Spicy Tuna, Acebichada Sauce

VEGETARIAN FUTOMAKI

Asparagus, Cucumber and Eryngii Mushrooms

CEVICHE

Ceviche del Día with Leche de Tigre

HOT CARNIVAL

ROASTED DUCK CARVING STATION

Roasted Duck, Pancakes, Cucumber, Hoisin Sauce, Caramelised Pineapple

HAWAIIAN KO'ALA BBQ

SKEWERS

Prawn and Eryngii Mushroom
Pork Loin, Pineapple and Red Onion
Wagyu Beef
Corn-Fed Chicken and Spring Onion
Atlantic Salmon
Shiitake Mushrooms
Sweet Potato

SAUCES

Wasabi Ponzu, BBQ Glaze, Truffle Wasabi, Teriyaki Glaze
Miso BBQ Glaze with Chives, Sesame Dressing, Jalapeño and Nori Butter

SIDE DISHES

Corn on the Cob, Roasted Vegetables, Buttered Carrots, Sautéed Mushrooms,
Rosemary-Roasted Potatoes, Macaroni and Cheese

THAI STREET FLAVOURS

THAI CRAB OMELETTE AND OYSTER OMELETTE

Coconut Sriracha Sauce, Sweet Chilli Sauce, Bean Sprouts, Thai Herbs

JUNGLE WOK-FRIED STATION

PERUVIAN CHICKEN OR LOMO SALTADO

Wok-Fried Wagyu Beef or Chicken with Lomo Saltado Salsa,
Tomatoes and Secret Ají Amarillo Sauce
Served with Steak Fries and Steamed Rice

FROM THE COAST OF OAHU

PAPILLOTE LIVE STATION

Jamaican Snapper en Papillote, Oven-Cooked
Coconut Milk, Jalapeños, Onion and Peppers

HAWAIIAN FRIED FISH TACOS

Tempura-Fried Fish, Pineapple Slaw, Spicy Coriander Mayonnaise,
Green and Red Sauces, Lime Wedges

TEX-MEX

Smoked Caribbean Pork Ribs, Passion Fruit Slow-Cooked Short Ribs, Caribbean Jerk Chicken
Hawaiian Coleslaw, Coconut Mashed Sweet Potato
Pico de Gallo, Smoked Spicy Mayonnaise

PASTA LIVE STATION

SPECIALITY

Peruvian Chicken with Ají de Gallina Sauce
Fresh Linguine

Pasta Options: Penne, Linguine, Gnocchi

Sauces and Accompaniments: Plum Tomato Sauce, Pesto, Parmesan Cheese,
Peanuts, Fresh Basil

FIRE ON CLAY

Caribbean Goat Curry with Coconut
Red Beans and Rice, Served on a Leaf
Pickled Turnip, Pickled Chilli, Lime Wedges

ROBATA GRILL

TWO ROTATING CARVING SELECTIONS

Roasted Prime Rib, Smoked BBQ Sauce

Honey-Glazed Ham

Pineapple Glaze, Orange-Glazed Carrots

Roasted Potatoes with Coriander, Extra Virgin Olive Oil

Green Vietnamese Sauce

Braised Vegetables

DESSERT SELECTION

WHOLE CAKES AND DESSERTS

FLAN DE COCO

CHAJÁ

Meringue Sponge Cake with Peach

CHERIMOYA ALEGRE MOUSSE

Custard Apple Mousse and Orange

TRES LECHES

Traditional Chilean Three-Milk Cake

TORTA DE MIL HOJAS

Chilean Mille-Feuille with Vanilla Pastry Cream

ARROZ CON LECHE

Traditional Chilean Rice Pudding with Milk and Cinnamon

MARACUYÁ

Passion Fruit Cake

CARAMEL COOKIES

BERLINER

Fried Doughnut with Custard Cream



DESSERT SELECTION

PASTELITOS DE GUAYABA

Guava Puff Pastries

CHOCOFLAN

Chocolate Cake and Custard

BRIGADEIRO

Chocolate Truffles

SUSPIRO LIMEÑO

Peruvian Custard Pudding with Port Wine Meringue

COLOMBIAN COCADAS

Coconut Confections with Chocolate

DESSERT LIVE STATION TROLLEY

CARIBBEAN RUM BANANA FLAMBÉ

Banana Flambé with Havana Rum and Amaretto, Served with Vanilla Ice Cream

FRESH CHURROS (À LA MINUTE)

Chocolate Sauce, Vanilla Sauce

À LA CARTE TICK-BOX SELECTION

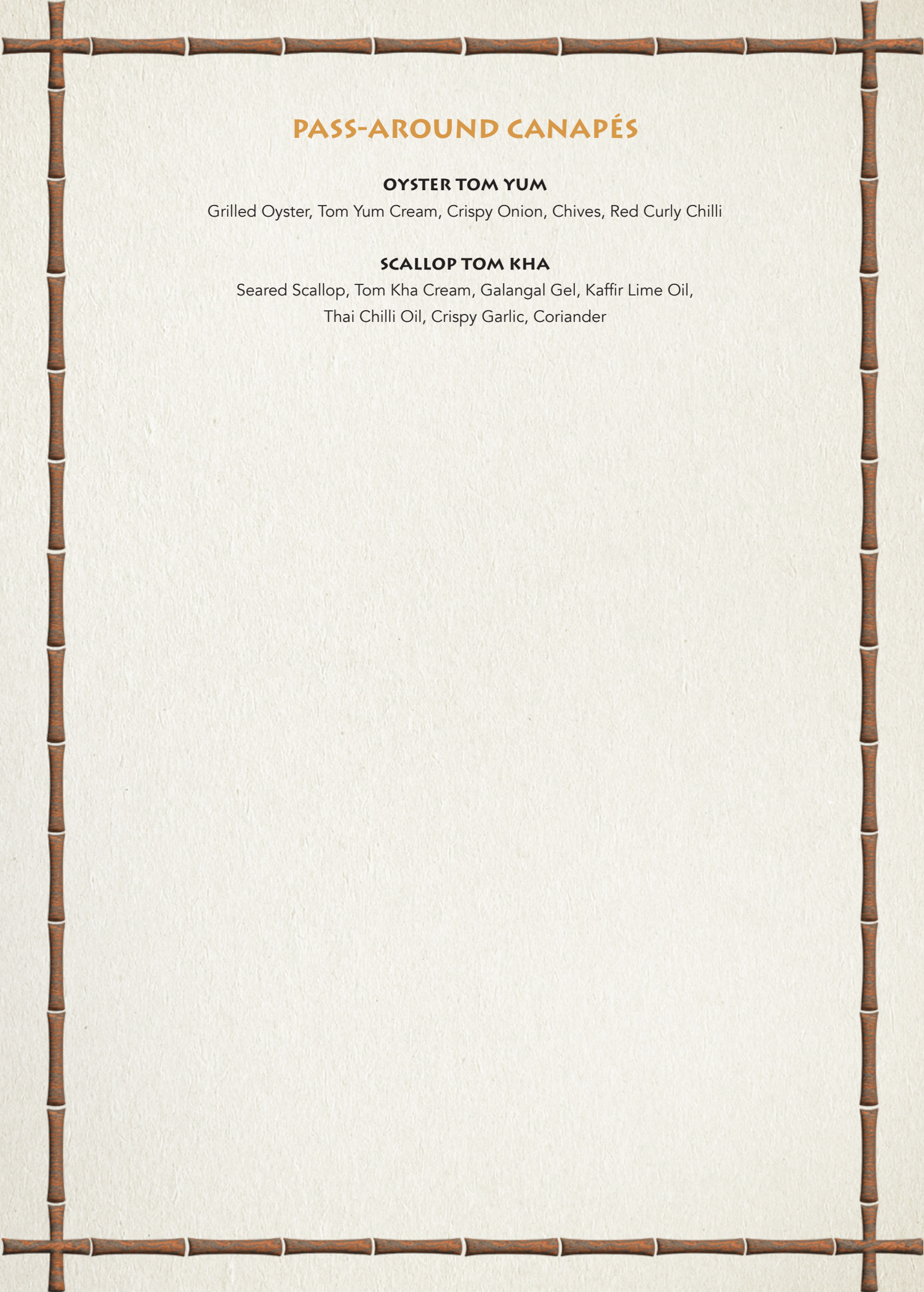
Peekytoe Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger

Grilled Beef Brisket with Jaew Sauce

Grilled Phuket Lobster with Spicy Miso Sauce

Mongolian-Style Lamb Satay with Sea Salt

Alaskan King Crab, Cocktail Sauce, Ikura, Lemon Wedge



PASS-AROUND CANAPÉS

OYSTER TOM YUM

Grilled Oyster, Tom Yum Cream, Crispy Onion, Chives, Red Curly Chilli

SCALLOP TOM KHA

Seared Scallop, Tom Kha Cream, Galangal Gel, Kaffir Lime Oil,
Thai Chilli Oil, Crispy Garlic, Coriander



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