



Tidbits and Pupus

Cosmo Tidbits 480

Crab Rangoon, BBQ ribs, crispy prawns and char siu sliced pork

Crispy Prawns 280

butterfly jumbo prawns coated with Japanese breadcrumbs

Crab Rangoon 340

seasoned crabmeat and cream cheese folded in a crisp won ton

Beef Cho Cho 240

steak skewers with soy sake glaze finished with a charcoal/flaming hibachi

Jalapeño Cheese Balls 200

coriander, cheddar and emmental fried golden

BBQ Spare Ribs 260

dipped in our signature BBQ glaze and slow wood fired oven smoked

Crispy Seafood Wontons 220

seasoned fish, shrimp, and crab with ginger vinaigrette



Soups, Salads & Starters

Won Ton Soup 220

shrimp and pork dumplings with bok choy in fragrant chicken broth

Tahitian Onion Crab Soup 380

coconut crab soup with shrimp and crab dumplings

Trader Vic's Salad 240

mixed greens, red flame grapes, Marcona almonds, cucumber, goat cheese with Trader Vic's dressing

Caesar Salad Prepared Tableside 420

lemon garlic dressing spiked with fresh ginger and served with garlic crostini and crisp applewood bacon

Susu Curry Scallops 680

pan seared with pickled apple and celery salad

Maui Waii Shrimp 320

coconut breaded shrimp, katsu slaw and chili lime aioli

Hawaiian Ahi Poke 340

tuna in a soy chili marinade with fresh avocado and crisp taro chips

Crispy Duck Served Tableside 680

braised with 5 spice marinade and served crisp with mu shu pancakes, cucumber, scallions and plum sauce



From the Wood-fired Oven

Our ovens can be traced back to the Han Dynasty (206 B.C. to A.D. 220). Meats, fowl and seafood are suspended from hooks and slowly cooked over a hardwood fire, producing a unique and original flavor.

Roasted Atlantic Salmon 820

eggplant, pepper, squash ratatouille
tomato vinaigrette and basil pesto

BBQ Duck Breast 550

duck tea, forbidden rice, asparagus
and Sherry ginger glaze

Indonesian Rack of Lamb 1,100

grain fed Australian lamb, Bali rice,
BBQ pineapple and Trader Vic's chutney

Jamaican Jerk Chicken 450

sweet potato mash, chili asparagus
and Sherry ginger sauce

Barbecue Saint Louis Half 440, Full 880

Spareribs

our famous Chinese oven slow cooked pork ribs
glazed in Trader Vic's original Barbeque sauce

Hawaiian Pork Chop 1,150

Kurobuta pork, BBQ pineapple,
Maui onion marmalade and potato mash



From our Wok

Volcano Shrimp 750

stir fried garlic shrimp, snow peas
with sweet and spicy ginger sauce

Scallops 860

scallop fried noodles with
ginger-plum glaze and baby bok choy

Beef & Reef 880

wok fried beef tenderloin and jumbo prawns
with garlic, black pepper, scallions and red onion

From Our Lobster Aquarium

Our lobster aquarium has two different kinds of lobsters, both renowned for their unique texture and flavor. One is the highly acclaimed Maine lobster which comes from the cold ocean waters of the Atlantic. The other is the Phuket lobster which reigns the warm seas of the Indian Ocean. Due to their environment extremes we have tanks that are kept in both chilled and warm waters to maintain the freshness of these ocean delicacies.

Choose your lobster and your favorite preparation

Thermidor ~ Grilled ~ Szechwan Wok ~ Wood Smoked



Trader Vic's Traditions

Prawns San Francisco 750
sautéed garlic, shallots, white wine cream,
served with garlic crostini and jasmine rice

Miso Orange Snow Fish 950
Asian greens with shiitake mushroom
and Yangzhou rice

Steak Diane 1,250
tenderloin filet, brandy shallot cream sauce,
roasted potatoes and seasonal vegetables

Lamb Shank 620
Mongolian style braised with cracked
coriander potatoes and mint herb salad

New York Strip Steak 950
crispy creamed spinach, garlic potato puree
and spicy chili béarnaise



Trader Vic's Curries

Choice of:

Calcutta Curry of caramelized onion and toasted herb spices with red chilies and cilantro

Or

Madras Curry with a coconut and ginger based cream sauce with curry leaves and mustard sauce

Organic vegetables 350
Chicken 420
Wagyu beef cheek 620

Fiery lamb 750
Andaman prawns 680



Side Dishes

Bali Fried Rice 110

Chili Pumpkin Mash 140

Pake Asparagus "Old Way" 170

Cracked Coriander Potato 140

Sautéed Wild Mushrooms 150

Crispy Creamed Spinach 170