

Tidbits and Pupus

Cosmo Tidbits

"Trader" Vic Bergeron's original pupu platter.
Crispy prawns, crab Rangoon, Char Siu pork,
BBQ spare ribs for two 21



Beef Cho Cho

Rare beef skewers, ginger Sake sauce
on a flaming Hibachi 11

Crab Rangoon

Blue crab, scallions,
natural cream cheese 9

Crispy Calamari

Golden fried calamari
wasabi mayonnaise 9

BBQ spare ribs

Original 1972 recipe, fork-tender,
BBQ glaze 15

Cheese Balls

Cheddar, Emmental, coriander,
jalapeño, golden fried 11

Chicken Skewers

Ginger, chili-marinated chicken
strips buttered Methi tomato sauce 9

Trader Vic's Egg Roll

Snow peas, bean sprouts, water
chestnuts, bamboo shoots 9



Soups, Salads & Starters

Tom Yum Goong

Spicy & sour seafood soup with
prawns, sea bass, snow peas, carrots &
coriander 15

Tahitian Prawn Skewers

Marinated in lemongrass, ginger, yellow
Thai curry, coconut lime dipping sauce 15

Tuna Poke

Fresh Ahí Tuna & avocado tossed with
our signature soy chili dressing
Taro chips 15

Luau Brie Dip

Warm Brie cheese topped with pineapple
chili compote & toasted country bread 12

Won Ton Soup

Shrimp & chicken dumplings
with Bok Choy, water chestnut &
soy ginger broth 12

Lobster and Mango Salad

Steamed Lobster, mango & avocado served
over mixed greens with mango
vinaigrette 19

Trader Vic's Salad

Young greens, heart of palm, endives,
wasabi almonds, daikon sprouts, Javanese
dressing 10

Shanghai Caesar Salad

Romaine lettuce, ginger, lemon &
anchovies dressing with garlic croutons,
shaved Parmesan cheese

Chicken	13
Prawns	16

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for the Manager. Our prices include VAT and are all in GBP.
An optional 12.5% Service charge will be added to your bill.

Trader Vic’s Favorites

Beef & Reef

Wok'd beef tenderloin & prawns with garlic, black pepper, scallions, red onion, Basmati rice 33

Macadamia Nut John Dory

Pan Seared crust served, wasabi mash potatoes, citrus butter sauce 29

Scottish Lobster

Prepared in your choice of style, thermidor, grilled or ginger wok'd fried 95

Beef Malayan

Tender fillet tips simmered in curry cream sauce with peeled green asparagus & pake noodles 28

“Old Way” Chow Mein

A Trader Vic’s classic original recipe; vegetables with soft egg noodles 18

Crispy Duck

Five spice marinated duck with scallions, cucumber, plum sauce & mu shu pancakes 29

Ocean Island Scallops

Fresh jumbo sea scallops, saffron risotto, Sambal chili vinaigrette & sesame pea shoots 39

Hong Kong style Sea Bass

Steamed in a soy-sesame broth over stir-fried bok choy with scallions, ginger & sweet pepper 26

Trader Vic’s Signature Curry

Trader Vic’s own unique blend of curry spices & vegetables simmered together served with our Unique “flavor” condiments Dish

Chicken	25
Seasonal vegetables	17
Prawns	29

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.



Indonesian Rack of Lamb

Sate & onion marinated, Singapore-style curried rice noodles, BBQ pineapple, mango chutney & peanut butter sauce 34

King Prawns Rougail

Garlic, thyme & olive oil marinated, jasmine rice 37

Soy-Glazed Half Chicken

Lyonnais potato cake, watercress Salad 27

Filet of Wild Sea Bass

Ginger soy marinated with broccolini & shiitake mushroom vinaigrette 29

Scottish Salmon

Celery root & potato puree, arugula salad, Chimichurri sauce 26

Wood-fired Beef

Sautéed spinach, Béarnaise sauce or Malagasy gratin

Tenderloin filet	36
Rib eye steak	34

Sides

- Vic’s rice, shrimp, chicken, eggs. 6
- Mixed sautéed mushrooms 6.5
- Pake noodles, toasted sesame seeds 6

- Creamed or sautéed spinach 6.5
- Potato Lyonnais cake 6
- Garlic stir-fried broccolini 6.5

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