

Tidbits & Pupus

The Original "Cosmo Tidbits" 21

The Trader's most popular sampler pupu platter Crispy prawns, crab Rangoon, Char Siu pork, BBQ spare ribs for two

Beef Cho Cho 12

Rare beef skewers, soy sake glaze Finished at the table over a flaming hibachi

Crispy Prawns 14

House marinated & breaded in Japanese bread crumbs

Crab Rangoon 9

Crispy wontons
Filled with spiced crab and cream cheese

BBQ Spare Ribs 15

Sugar cured & dipped in our signature BBQ glaze

Jalapeño Cheese Balls 9

Cheddar & Emmental cheese, fresh coriander, chopped jalapeños

Spiced Chicken Skewers 9

Cumin marinated chicken, coriander, mild spiced methi tomato sauce

Crispy Vegetable Spring Rolls 9

Wok-fried carrot, pok choi & shiitake mushrooms Served with sweet Thai chili sauce

Salt & Pepper Calamari 10

Crispy calamari with wasabi aioli

Soups, Salads & Starters

Tom Yum Goong 14

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

Wonton Soup 15

Shrimp & chicken dumplings, pok choi, soy-ginger broth

Eden Salad 14

Butter lettuce hearts, goats cheese croutons, green apples, vanilla vinaigrette

Caesar Salad 11

Rustic garlic croutons, lemon-ginger dressing, shaved parmesan cheese *Add grilled chicken for an additional £5 or crispy prawns for an additional £8

Trader Vic's Salad 10

Mixed young greens, heart of palm, endive, artichoke & our signature Javanese dressing

Ula Avo Crunch 18

Sweet lobster, fried avocado, red onion, coriander, lotus chips

Ka Uala Croquettes 10

Seasoned potato, Gruyère cheese, garlic aioli, chopped jalapeños

Tako He'e 15

Wood oven charred octopus, BBQ pineapple, smoked paprika aioli, olive oil poached potato





Trader Vic's Favorites

"Old Way" Pork Chow Mein 26

A Trader Vic's classic original recipe Stir-fried crispy egg noodles & char siu pork *Also available as vegetarian Chow Mein £19

Beef Malayan 27

Tender fillet tips simmered in curry cream sauce, green asparagus, pake noodles

5 Spice Crispy Duck 28

Slow cooked & served shredded Moo Shoo pancakes & house-made plum sauce

Coconut Fire Rice 19

Creamy risotto, spicy red Thai curry, asparagus, butternut squash, shiitake mushrooms *Add grilled prawns for an additional £9

Beef & Reef 30

Wok'd beef tenderloin cubes, prawns, garlic, pepper, scallions, red onion, basmati rice

Hong Kong Style Sea Bass 26

Steamed sea bass, soy-sesame broth, pok choi, scallions, ginger, sweet pepper, basmati rice

Scottish Lobster 89

Freshly prepared in your choice of style:

*Josper Grill *Thermidor *Grilled Wok fried with ginger

Served with your choice of side.

Limited availability.

Signature Curries

Served with our unique "flavour" condiment dish and steamed basmati rice

Chicken 25 • Prawns 29 • Seasonal Vegetables 17

Choose a curry style:

Calcutta Curry

Savoury blend of spices & vegetables. Slowly simmered with a touch of apple

Thai Curry

With baby eggplant & coconut broth

Fiery Red Curry

Savoury blend of tomato, yogurt, spices & finished with fresh coriander







From the Josper Grill

'Taste The World® at Trader Vic's and enjoy the subtle flavours imparted by our 100% charcoal Josper oven, producing a unique and original flavour.

Whole Red Snapper 35

Whole red snapper infused with lemongrass, red chilli and tomato salsa, served with steamed rice

Scottish Salmon Pave 23

Soy and ginger marinated salmon with Chinese vegetables, steamed rice and sweet mustard dill sauce

Ribeye Steak, 285g 34

Chargrilled ribeye steak, sautéed spinach, vine cherry tomatoes Your choice of peppercorn or béarnaise sauce

Rack of Lamb 34

Indonesian spiced rack of lamb with Singapore noodles, grilled pineapple and peanut butter sauce

Chicken Adobo 21

Classic Filipino clay-pot chicken with garlic, soy and bay leaves served with steamed rice

King Prawn Rougail 37

Chargrilled king prawns, spiced tomato sauce, garlic basmati rice

Tomahawk Steak 1.2 kg 74 (to share, or for one if you dare)

Chargrilled "Tomahawk" ribeye served on the bone with twice-cooked spiced potatoes, charred corn on the cob and with one choice of side.

Limited availability





All sides are £6.50 each





