



Sharing Cocktail

Choose from:

Rum Giggle – a combination of light rums, amaretto and juices, Only for lovers!

Lanyu Punch Bowl – a combination of light rums and gold rums, guava and apricot, topped with sparkling wine

Tiki Bowl – A delightful punch of light and dark rums, brandy and almond mixed with orange juice in an earthen bowl supported by three Tikis

Starters

Cheese Balls

Cheddar, Emmental, coriander and jalapeño, golden fried.

Crispy Vegetable Spring Roll

Wok Fried Carrot, Pok Choi & Shiitake Mushrooms served with Thai chilli sauce

Crab Rangoon

Crisp wontons filled with spiced crab and cream cheese

Salt & Pepper Calamari

Crispy calamari, golden fried, wasabi aioli

Eden Salad

Butter lettuce hearts, goat's cheese croutons, green apples and vanilla vinaigrette

Tom Yum Goong

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

Main Courses

Paihui Huli Chicken

Hawaiian BBQ chicken, spiced cauliflower, basmati rice

Beef Malayan

Tender filler tips simmered in curry cream sauce with green asparagus & pake noodles

"Old Way" Vegetable Chow Mein

A Trader Vic's classic original recipe with stir-fried crispy egg noodles

Hong Kong Style Sea Bass

Steamed sea bass, soy-sesame broth, Pok Choi, scallions, ginger, sweet pepper and basmati rice

Thai Curry

With baby eggplant & coconut broth, with basmati rice

Calcutta Curry

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

Desserts

Traders Vic's Polynesian Snowball

"a classic favourite of the Traders" Coconut ice cream rolled in toasted coconut with chocolate sauce

Fried Banana Fritters

Crispy tempura fried banana finished with Maiacca sauce

Chocolate Lava Cake

Served warm with liquid ganache centre, crème Chantilly and caramel sauce

BBQ Pineapple

Exotic temptation served coconut ice cream and house chilli/pineapple jam

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for the Manager.

