

Tidbits and Pupus

Bits and bites meant to be shared



Cosmo Tidbits (P)(A) 520

Trader Vic's original pupu platter

A sampling of crispy prawns, char siu pork, crab rangoon and BBQ ribs for 2

BBQ Spare Ribs (P) 260

Dipped in our signature BBQ glaze and smoked in our wood fired oven

Crispy Prawns (A) 320

Marinated and breaded in Japanese bread crumbs

Crab Rangoon (A) 280

Spiced crab and cream cheese filled wonton

Cheese Bing Rolls (P) 220

Creamy Emmenthal & Parmesan béchamel, smoked ham, crispy fried



Soup, Salads & Starters

Won Ton Soup (P)(A) 220

Shrimp and pork dumplings with bok choy in fragrant chicken broth

Creole Fish Soup (A) 280

Classic Trader Vic's seafood soup

Masala Chicken Skewers 260

Seasoned & seared served with butter methi tomato sauce

Caesar Salad Prepared Tableside (P) 420

Lemon garlic dressing spiked with fresh ginger served with coutons and crisp applewood bacon

Prawns a la Plancha (A) 380

Grilled prawns, garlic coriander butter sauce

Maui Wauai Shrimp (A) 380

Coconut breaded shrimp, katsu slaw and chili lime aioli

Hawaiian Ahi Poke (A) 420

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

Crispy Duck Served Tableside 480

Braised with 5 spice marinade and served crisp with mu shu pancakes and cucumber

Trader Vic's Salad (N) 380

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

Shrimp Avocado Supreme Salad (A) 450

Avocado, shrimp and javanese dressing

Please inform your server of any dietary requirements or to request vegetarian options



Trader Vic's Favorites

A mix of classic and newly inspired dishes from around the world

Steak Diane

1,300

Tenderloin filet, brandy shallot cream sauce prepared tableside, roast potatoes and seasonal vegetables

Fresh Maine Lobster or Mud Crab

Lobster (A) 1,900 Mud Crab (A) 990

Handpicked from our tank and prepared with either ginger and scallions or black pepper sauce

Fiery Chicken or Vegetable Curry

Choose from chicken or organic vegetables, spiced tomato curry, steamed jasmine rice, condiments

Chicken 580 or Vegetable 460

Miso Glazed Black Cod (A) 1,200

Crab and shrimp wontons, asian vegetables

Hawaiian Fried Rice (P) 490

Fried rice, pineapple, char siu pork served in a pineapple

Kona Fish & Chips (A) 980

Cod fish in a crunchy batter, natural fries, katsu slaw and Vic's tartar sauce

Mongolian Beef Short Ribs 920

Garlic potato puree and glazed carrots

From our Wok

Volcano Shrimp 850

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

Singapore Noodles (A) 520

Rice vermicelli noodles, chicken, bay shrimp, snow peas tossed in our wok

Beef & Reef (A) 1,100

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

Our Signature Wood Fired Oven

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

Roasted Atlantic Salmon (N) 820

Eggplant, pepper, squash ratatouille tomato vinaigrette and basil pesto

Yoghurt Chicken 690

Jasmine rice pilaf, methi tomato sauce and cauliflower masala

Indonesian Rack of Lamb (A) 1,220

Grain fed Australian lamb, Singapore noodles, BBQ pineapple and Trader Vic's chutney

New York Strip Steak 1,050

Spinach croquette, baby carrots, choice of sauce

Hawaiian Pork Chop 890

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

Barbeque Saint Louis Spare Ribs

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

Half Rack 480, Full Rack 920

Prices are subject to 10% service charge and 7% government tax.



Sides & Accompaniments

Add the perfect side or accompaniment to your meal for only 150 THB



Fried Rice

Celebration Sweet Potato

Chili Ginger Eggplant Puree

Moo Shoo Stirfry

Cauliflower Masala

Crispy Creamed Spinach

Vic's Signature Fries

Crisp fries sprinkled with
Japanese seasoning

Mashed Potato



Desserts

Trader Vic's Cheesecake 190

With raspberry and mango sauce

Polynesian Snowball 220

Vanilla ice cream, chocolate sauce and coconut

Hawaiian Banana Fritters 280

With vanilla ice cream and dark rum syrup

Crepe Suzette (N) 320

Flambéed at your table with dark rum
served with vanilla ice cream

Ice Cream Flambé 300

Flambéed table side

Fruit Platter 380

Fresh seasonal fruit for 2

Trader Vic's Classic Chocolate Fondue 380

In a coconut shell

(P) Contains pork (A) Contains seafood or other allergens (N) Contains nuts

