

Tidbits & Pupus

Bits and bites meant to be shared

The Original Cosmo Tidbits (P) SCR 545

The Trader's most popular sampler pupu platter Crispy Prawns, Crab Rangoon, Char Siu Pork, BBQ Spare Ribs for two

Crispy Prawns SCR 435

House marinated & breaded in Japanese bread crumbs

BBQ Pork Spare Ribs (P) SCR 415

Sugar cured, dipped in our signature BBQ glaze Cooked in the Chinese Wood-fired ovens

Beef Cho Cho (A) SCR 305

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

Jalapeño Cheese Balls (V) SCR 260

Cheddar & Emmenthal Cheeses, fresh coriander Chopped jalapenos, golden fried

Tahitian Chicken Kofta (N) SCR 320

Ground chicken skewers seasoned with chili & spices Avocado chutney, sesame crust

Crab Rangoon SCR 285

Spiced crab & cream filled wanton



Light & refreshing or warm & comforting there's something to satisfy every mood

Eden Salad SCR 250

Gem lettuce, spicy cashews, green apple Crispy goat cheese croutons, vanilla vinaigrette

Tom Yum Soup SCR 315

Thai spiced soup with mixed seafood Coriander shitake mushroom

Tempura Calamari SCR 280

Tempura calamari, wasabi aioli, scallions

Tuna Poke SCR 345

Signature soy-chili dressing Crisp house-made taro chips

Trader Vic's Salad SCR 300

Petite lettuces, artichoke, heart of palm, Vic's signature Javanese dressing

Lobster Mango Salad SCR 355

Lobster, avocado, truffle oil Mixed greens, mango vinaigrette

Classic Caesar Salad (V) SCR 245

Garlic-lemon dressing, rustic garlic croutons, parmesan cheese

Add Chicken SCR 150 Add Prawns SCR 210



After sailing the seven seas we present to you a selection of classic & newly inspired dishes

Duck Red Curry SCR 395

Duck breast pan seared & finished with Pineapple red curry sauce & vegetable ratatouille

Hawaiian Fried Rice (P) SCR 250

Stir-fried Chinese sausage, char siu pork Chicken, fresh pineapple, soy sauce

Seafood Parrillada (A) SCR 565

Chef's seafood selection, sautéed spinach Saffron butter beurre blanc

Kung Pao Chicken SCR 375

Vic's signature sauce, marinated chicken, onion Celery, roasted cashews, bell pepper

Trader Vic's 5 Spice Duck SCR 570

5 spice seasoned, slow cooked, Plum sauce, Moo shoo pancakes, scallions Cucumber

Island Tuna Steak SCR 415

Finished in a wasabi thyme butter with garlic potato Local chili coulis



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.

Indonesian Rack of Lamb SCR 630

Honey & satay spice marinated with Singapore style curried noodles, grilled pineapple

BBQ Prawns SCR 620

BBQ glazed prawns over coconut polenta, spiced tomato chutney, fresh cilantro

Roasted Half Chicken SCR 435 24 hour jerk marinated with fried bananas & Bali rice

Lulu SalmonSCR 620Cooked with our house BBQ glaze, lemon charred bok choy & coriander vinaigrette

Sparta "Select" Beef from South Africa

200g Tenderloin SCR 650 300g New York Strip SCR 620 Chateaubriand for Two SCR 1250

Select One Sauce & One Side From Below Chimichurri . Peppercorn . Mushroom Brandy



Steamed rice(V) SCR 70Sauté creamy spinach(V) SCR 90French Fries(V) SCR 70Stir-fried Singaporenoodles (V) SCR 90Bali Rice(V) SCR 70Garlic Mashed potato(V) SCR 90Seasonal Sautéed Vegetable(V) 90