



# TIDBITS & PUPUS

*Bits and bites meant to be shared*

## **THE ORIGINAL COSMO TIDBITS SCR 545**

Trader Vic's original pupu platter  
A sampling of crispy prawns, Chinese oven smoked ribs  
Crab rangoon & char siu pork

## **CRISPY PRAWNS SCR 350**

House marinated & breaded in Japanese bread crumbs

## **BBQ PORK SPARE RIBS SCR 375**

Sugar cured & dipped in our signature BBQ glaze  
Slow smoked in our Chinese wood-fired ovens

## **BEEF CHO CHO SCR 375**

Marinated beef skewers, soy ginger glaze  
Finished at the table over a flaming hibachi

## **JALAPEÑO CHEESE BALLS (V) SCR 240**

Cheddar & Emmenthal cheeses, fresh coriander  
Chopped jalapeños, fried golden

## **MAUI WAUI SHRIMP SCR 275**

Coconut crusted shrimp with katsu slaw & chili lime aioli

## **CRAB RANGOON SCR 275**

Spiced crab & cream cheese filled wonton



(A) Contains Alcohol (V) Vegetarian (N) Contains Nuts

All prices are in Seychellois Rupees and are inclusive of all applicable service charges, local fees and taxes.

"If you must be ingenious with hors d'oeuvres, change the shapes, the garnish, the method of serving, but for chrissake make them taste good!"

- Trader Vic

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# SOUPS, SALADS & STARTERS

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

## **TOM YUM SOUP** SCR 250

Thai spiced soup with mixed seafood  
Coriander, shiitake mushroom

## **WONTON SOUP** SCR 250

Soy ginger broth with shiitake mushrooms  
Bok choy & our signature shrimp & chicken dumplings

## **TRADER VIC'S SALAD (V)** SCR 250

Petite lettuces, artichoke, coconut heart, citrus tomato  
Vic's signature Javanese dressing

## **SOUTHEAST ASIAN DUCK** SCR 300

Our version of this classic Thai Larb dish  
Gem lettuce, aromatic herbs, toasted rice, crisp Thai basil  
Chili-lime vinaigrette

## **DUCK POTSTICKERS** SCR 280

Pan fried potstickers filled with aromatic duck  
Served with a soy-ginger dipping sauce

## **TUNA POKE** SCR 225

Signature soy-chili dressing, coriander  
Crisp homemade chips

## **HAWAIIAN LUAU DIP (V)** SCR 220

Brie cheese, pineapple-chili compote  
Olive oil toasted crustini

## **CAULIFLOWER CEVICHE (V)** SCR 200

Roasted cauliflower, cucumber, red onion, citrus dressing  
Fresh herbs, coriander & housemade chips

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The basis of hospitality, yesterday and today,  
is the sharing of food and drink with friends and  
acquaintances."

- Trader Vic

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# TRADER VIC'S FAVORITES

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

## **PASSION CHICKEN** SCR 375

Stir fried chicken with sweet peppers, onions  
Bok choy, sweet & sour passion dressing

## **"ALL IN" FRIED RICE** SCR 275

Stir-fried chicken, shrimp, & char sui pork  
Tossed together with egg, vegetables  
Soy and sesame

## **TRADER VIC'S 5 SPICE DUCK** SCR 550

5 spice seasoned, slow cooked  
Hoisin sauce, Moo shu pancakes, scallions  
Cucumber

## **TUNA TATAKI** SCR 350

Marinated & sesame crusted with garlic aioli  
Greens & passion vinaigrette

## **STIR FRIED GINGER GARLIC ROCK LOBSTER** SCR 600

Scallions, broccoli florets, coriander rice



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"I call my style of cooking

'Imaginative'. Not the same old junk that the fellow

down the street makes. That's no fun."

- Trader Vic

# FROM THE WOOD FIRED OVEN

*At Trader Vic's we continue the Trader's tradition of dipping our steaks in his signature Chinese soy marinade, then suspending the meat on hooks at 500 degrees in our wood-fired ovens, adding a touch of smoke to create the perfect steak!*

## **RACK OF LAMB SCR 850**

Ras al hanout marinated with curry style noodles  
Grilled pineapple

## **FRESH MARKET SEAFOOD**

Prepared with a speciality sauce  
Accompanied with chef's selection of sides

## **BBQ PRAWNS SCR 625**

Creole spiced jumbo shrimp with coriander rice  
Rouguille sauce

## **350G T-BONE STEAK SCR 750**

Accompanied by roasted potato, asparagus  
Chimichurri

## **SUMAC MARINATED CHICKEN SCR 420**

A Mediterranean spice rub made from sumac berries  
Served with Bali rice & stir fried vegetables

## **200G BEEF TENDERLOIN SCR 675**

Accompanied by roasted potato, asparagus  
Chimichurri

## **FEATURED BBQ ITEM**

Accompanied with chef's selection of sides

## **SIDES**

**STEAMED RICE (V) SCR 70**

**FRENCH FRIES (V) SCR 70**

**WOK'D BROCCOLI WITH OYSTER SAUCE (V) SCR 90**

**BALI RICE (V) SCR 70**

**GARLIC ROASTED POTATO (V) SCR 70**

**SEASONAL SAUTÉED VEGETABLES (V) SCR 70**

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