



# *Tidbits & Pupus*



*Bits and bites meant to be shared*

## **The Original Cosmo Tidbits (P) SCR 520**

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

## **Crispy Prawns SCR 405**

House marinated & breaded  
Japanese bread crumbs

## **BBQ Pork Spare Ribs (P) SCR 385**

Sugar cured, dipped in our signature BBQ glaze  
Cooked in the Chinese wood-fired oven

## **Beef Cho Cho (A) SCR 290**

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

## **Jalapeño Cheese Balls (V) SCR 240**

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

## **Indonesian Chicken Skewers (N) SCR 250**

Marinated chicken breast, peanut sauce  
Fresh chopped coriander

## **Crab Rangoon SCR 270**

Spiced crab & cream cheese filled wonton

*All prices in Seychellois Rupees; Inclusive of 10% service charge & 15% government tax*

*\* (V) Vegetarian options available \* (P) item contains pork \* (N) item contains nuts \* (A) item prepared with alcohol*

*"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 1927**



## Soups, Salads & Starters



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

### **Wonton Soup (P) SCR 300**

Shrimp & pork dumplings, bok choy  
Fragrant chicken broth

### **Tom Yum Soup SCR 300**

Thai spiced soup with mixed seafood  
Coriander shiitake mushroom

### **Casablanca Meatballs SCR 300**

Lamb & beef meatballs finished with a spiced tomato sauce

### **Fragrant Spiced Chicken Wings SCR 270**

Boneless wings, slow cooked in  
Ginger & spices, fried crisp, finished in five spice salt

### **Tuna Poke SCR 320**

Signature soy-chili dressing  
Crisp house-made taro chips

### **Trader Vic's Salad (V) SCR 285**

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

### **Lobster Mango Salad SCR 340**

Lobster, avocado, truffle oil  
Mixed greens, mango vinaigrette

### **Classic Caesar Salad (V) SCR 230**

Garlic-lemon dressing, rustic garlic croutons, parmesan cheese  
Add

Chicken SCR 140

Prawns SCR 200

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

**-Trader Vic 1927**



## Trader Vic's Favorites



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

### **Crispy Short Rib Stir-Fry SCR 420**

Braised beef short rib fried crispy with capsicums  
Onion, chilis & Mongolian Sauce

### **Duck Red Curry SCR 380**

Duck breast pan seared & finished with  
Pineapple red curry sauce, yam puree & vegetables ratatouille

### **Hawaiian Fried Rice (P) SCR 230**

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

### **Seafood Parrillada (A) SCR 550**

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

### **Kung Pao Chicken (N) SCR 350**

Seasoned chicken breast stir-fried with capsicum  
Red onion, cashews & spicy hoisin sauce  
Served with steamed rice

### **Trader Vic's 5 Spice Duck SCR 570**

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

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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 1927**



## From the 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.*

### **Indonesian Rack of Lamb SCR 610**

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

### **Pork Loin (P) SCR 455**

Garlic hoisin sauce, Moo Shu vegetables & Moo Shu pancakes

### **Roasted Half Chicken SCR 420**

24-hour jerk marinated with fried bananas & Bali rice

### **BBQ Tuna Steak SCR 415**

Finished in wasabi thyme butter with garlic potato, local chili coulis



## **Sparta "Select" Wood-Fired Beef from South Africa**

**200g Tenderloin SCR 650**

**300g New York Strip SCR 520**

**Chateaubriand for Two SCR 1250**

*Select One Sauce & One Side From Below*

**Chimichurri · Peppercorn · Mushroom Brandy**

## Sides

**Steamed Rice (V) SCR 80**

**Sauté Creamy Spinach (V) SCR 135**

**French Fries (V) SCR 80**

**Stir-Fried Singapore Noodles (V) SCR 135**

**Bali Rice (V) SCR 135**

**Garlic Mashed Potato (V) SCR 100**

**Seasonal Sautéed Vegetables (V) SCR 90**

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