

## Salads

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**Trader Vic's Salad**

5  
€



**Tuna Inaka Ya Salad**

5  
€

## Desserts

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**Coconut Tapioca**



**Amaretto**

3  
€



**Chocolate Volcano**

3  
€



**Mai Tai Crème Brûlée**

3  
€



**Chocolate Island Paradise**

3  
€



**Passion Fruit Cheese Cake**

3  
€



**Macadamia Nut Parfait**

3  
€



**Cherries Jubilee**

4  
€



**Bahia Crumble**

3  
€



**Selection of Ice Cream 3 Scoops**

3  
€



**Selection of Sorbet 3 Scoops**

3  
€

## **Appetizers**

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**Jalapeno Cheese Balls**

5  
€



**Tempura Calamari**

5  
€



**Camembert**



**Taro Chips**

2  
€

## **Soups**

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**Won Ton Soup**

5  
€

## Hoso Maki

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**Salmon Avocado Roll**

6  
€

## Main courses

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**Roast Duck**

5  
€

## Vegetarian

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**Singapore Noodles**

7  
€

## Antipasti

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**Roquefort**

5

## Side dishes

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**Chives Mashed Potatoes**

2  
€

## Sandwiches

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**Grilled Chicken Sandwich**

5  
€



**LOBSTER CLUB SANDWICH**

7  
€



**Grilled Tuna Sandwich**

7  
€

## Seafood

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**Pan Roasted Sea Bass**



**Prawns a La Plancha**

6  
€



**Szechwan Prawns**

11  
€



**Prawns**

11  
€



**Seafood**

8  
€

## SIDES

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**Seasonal Vegetables**

9  
3  
€

## Sushi

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**California Roll**

6  
6  
€



**Tuna Roll**

6  
€

## Drinks

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**Audace du Coing France 2009/2013**



**Semillon Late Harvest Valentin Bianchi Argentina 2011**



**Gewürztraminer Late Harvest Montes Alpha Chile 2012**



**Fairview 'La Beryl Blanc ' South Africa 2014**



**Riesling Late Harvest Greywacke New Zealand 2011**



## Château Andoyse du Hayot Sauternes France 2011

### A la carte

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Crêpe Suzette

3  
€

### Lamb

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Lamb

9  
7  
€

### Chicken

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Fried chicken

14  
7 €

### Sauces

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Cocktail

## Appetizer

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**Crab Rangoon**

5  
€

## Tarte flambée

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**Münster**

## Salad

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**Caesar Salad**

11  
5 €

## Fingerfood

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**Crispy Prawns**

6  
€

## Duck

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**Crispy Duck**

8  
€

## Starters

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**Hawaiian Ahi Poke**

6  
€



**Mushrooms Mimosa**

4  
€



**Grilled Chicken Skewers**

4  
€

## Spirits

---



**Remy Martin VSOP**

5  
€



**Kahlua**

3  
€

## Soups & Salads

---



**Spinach Leaves**

3  
€



## Dim Sum

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**Edamame Ravioli**

5  
€

## Ensaladas

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**Quinoa Salad**

## Udon Noodle Soups

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**Chili Beef**

9  
€

## Crepes

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**Grand Marnier**

3  
€

## Maki Rolls

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**Maui Mango Roll**

6  
€



**Mixed Maki Roll Platter**

6  
€

## Tea/Koffee/Milk

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**Jasmine Green Tea**

2  
€

## Whiskey

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**Cointreau**

3  
€

## Champagne

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**Charles de Laroche Brut N/V**

48  
€



**Bollinger Special Cuvée Brut N/V**

135  
€



**Joseph Perrier Cuvée Royale Brut N/V**

95  
€



**Moët Chandon Brut Imperial Magnum N/V**

205  
€



**Orpale Grand Cru Blanc de Blancs Brut 1998**

160  
€



**Veuve Clicquot Ponsardin La Grande Dame Brut 1996**

209  
€



**Dom Pérignon Brut 2003**

335  
€



**Krug Grande Cuvée Brut N/V**

375  
€



**Mumm Brut N/V**

99  
€



**Josephine by Joseph Perrier Brut 2002**

165  
€



**Cristal Brut Louis Roederer 2002**

345  
€



**Moët Chandon Brut Imperial N/V**

125  
€

## Hot drinks

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**Irish Coffee**

3  
€

## Italy

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**Pinot Grigio Voga Delle Venezie 2015**

30  
€



**Orvieto Melini 2015**

28  
€



**Lugana Santa Cristina 2015**

51  
€



**Verdicchio di Castelli di Jesi 'Le Vele ' Moncaro 2013**

34  
€



**Pinot Grigio Dolomiti IGT 2015**

42  
€



**Gavi di Gavi Tenimenti Ca'Bianca 2015**

31  
€



**Pinot Grigio da Luca Terre Siciliane IGT 2015**

24  
€



**Voga Rosato Delle Venezie Italy**

6  
€



**Gavi di Gavi Tenimenti Ca'Bianca**

6  
€



**Pinot Grigio da Luca Terre Siciliane IGT**

5  
€

## Tea

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**Fresh Mint Tea**

2  
€



**Chamomile Tea**

2  
€

## Coffee

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**Single Espresso**

2  
€



**Cappuccino**

9  
2  
€

## Thai Curries

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**Vegetables, Tofu**

7  
€

## Sandwich Bar

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**Trader Vic's Hamburger**

5  
€



**Maui Steak Sandwich**

7  
€



**The Island Burger**

5  
€



**Maui Filet Steak Sandwich**

7  
€

## Entrees

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**New York Pepper Steak**

9  
€



**Veal Scaloppini**

11  
€



**Chicken Penne Pasta**

6  
€



**Lobster Club**

7  
€

## First Course

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**Beef Spring Roll**

## Entree

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**Seared Saku Tuna**

8  
€

## Soup and Salad

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**Chicken Noodle Soup**

## Coffee and Tea

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**English Breakfast Tea**

2  
€

## Popular Items

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**Sweet Sour Chicken**

8  
€

## Coffee & Tea

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**American Filter Coffee**

2  
€



**Decaf Single Espresso**

2  
€



**Jasmine Green Mint Tea**

2  
€

## Traditional

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**Chicken Milanese**

9

## Abruzzo

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**Montepulciano D'Abruzzo Nicodemi 2013**

39  
€

## Rosé Wine

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**Voga Rosato Delle Venezie Italy 2015**

31  
€



**Château de Beaupré Coteaux de Provence France 2015**

42  
€





**Mateus Rosé Portugal N/V**

29  
€



**Rosé d'Anjou Rémy Pannier France 2015**

32  
€

## France

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**Picpoul de Pinet Mas Puech**

6  
€



**Côtes du Rhône 'Les Coteaux ' Boutinot Rhône Valley**

6  
€



**Château Andoyse du Hayot Sauternes 2011 France**

7  
€

## New Zealand

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**Chardonnay Monkey Bay Marlborough 2013**

37  
€



**Pinot Gris Huia Marlborough 2013**

45  
€



**Ironclad Man O'War Waiheke Island 2009**

69  
€



**Merlot Monkey Bay Marlborough 2013**

41  
€

## Chile

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**Sauvignon Blanc Alta Bajo Central Valley 2015**

20  
€



**Chardonnay Alto Bajo Central Valley 2015**

25  
€



**Chardonnay Marques de Casa Concha Limari Valley 2012**

54  
€



**Sauvignon Blanc Single Vineyard Errazuriz C. Valley 2015**

41  
€



**Sauvignon Blanc Alto Bajo Central Valley**

4  
€



**Merlot Alto Bajo Central Valley**

4  
€



**Cabernet Sauvignon Reserva Las Niñas Colchagua Valley**

6  
€

## Spain

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**Chardonnay Gran Viña Sol Penedès 2014**

36  
€



**Merlot Torres Las Torres Atrium 2015**

35  
€



**Pago de Valdoneje Mencia Joven 2015**

35  
€



**Rioja Reserva Vivanco 2010**

52  
€

## **Tropical Chow**

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**Beef Cho Cho\***

5  
€

## **Entrée Salads**

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**Ahi Tuna Nicoise**

6  
€

## **Loire Valley**

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**Sancerre Domaine Tassin 2014**

46  
€



**Pouilly Fumé 'Les Boucanés ' Henri Pellé 2014**

48  
€



**Muscadet Sur Lié Audace du Coing 2014**

35  
€



**Sancerre 'Les Monts Damnés ' André Neveu 2014**

52  
€

## Alsace

---



**Pinot Gris Jean Biecher 2015**

32  
€



**Riesling Classic Hugel 2014**

37  
€

## Burgundy

---



**Chablis 1 er Cru 'Vaillons ' Domaine Jean Defaix 2014**

67  
€



**St Véran 'Vieilles Vignes ' Domaine Jean Thomas 2015**

43  
€



**Meursault 'Cuvée Maxime ' Domaine Latour-Giraud 2012**

110  
€



**Pouilly Fuissé Louis Latour 2011**

58  
€



**Corton-Charlemagne Grand Cru Lupé-Cholet 2006**

155  
€



**Chablis Domaine de Vauroux 2014**

40  
€



**Meursault Jadot 2013**

67  
€

## Bordeaux

---



**Château Gabaron 2014**

26  
€

## Armagnac

---



**Saint Vivant VSOP**

4  
€



**Jean Cave XO**

9  
€

## Calvados

---



**Chateau du Breuil, Vieille Reserve**

4  
€



**Pays D' Auge, 1980**

8  
€

## Sparkling Wine

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**Prosecco Voga Italy N/V**

24  
€



**Pongrácz Devon Valley Stellenbosch South Africa N/V**

25  
€



**Jacobs Creek Pinot Noir Chardonnay Brut Australia N/V**

31  
€



**Prosecco Voga Italy**

5  
€

## From the Woks

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**Spicy Chili Hammour**

8  
€



**Chicken Chow Mein^**

8  
€



**Hong Kong Sea Bass**

10  
€



**Beef Kew Pake**

9  
€

## Cognac

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**Hennessy VSOP**

5 €



**Camus VSOP**

5 €



**Martell XO**

12  
€



**Remy Martin Louis XIII**

150  
€

## After Dinner Drinks?

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**Bailey's**

3  
€

## Cheeses

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**Reblochon**

## Argentina

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**Chardonnay Argentio Mendoza**

5  
€

## Brandy & Cognac

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**Hennessy XO**

12  
€

## Brandies

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**Hine Rare VSOP**

5  
€



**Remy Martin XO**

12  
€

## Main Course Salads

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**Oriental Duck Salad**

6  
€

## Vegetarian Options

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**Wok Hai Shu**

6  
€



**Lanai Pasta**

6  
€

## Headliners

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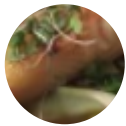


**Half BBQ Chicken**

8  
€

## Steaks And Seafood

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**Chilean Sea Bass**

9  
13  
€

## Tuscany

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**Chianti Classico Rufino Riserva Ducale 2012**

55  
€



**Chianti Rufina Selvapiana 2014**

56  
€

## Supper

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**BBQ Scottish Salmon**

10  
€

## Austria

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**Grüner Veltliner Prestige Lenz Moser 2014**

28  
€

## Decaf

---



**Decaf Double Espresso**

2  
€

## Bajas Best Apps

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**California Crab Cakes**

7  
€

## Dinner Menu - Vegetarian

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**Spicy Chili Tofu**

6  
€

## Brut Rosé

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**Moët Chandon Brut N/V**

135  
€



**Laurent Perrier Brut N/V**

155  
€



**Charles de Laroche Premier Cru Brut N/V**

64  
€

## Liquor Coffee

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**Coffee Grog**

3  
€



**Coffee Diablo**

3  
€



**Tahitian Coffee**

3  
€

## Stokers Signature Pancakes

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**Banana Flambé**

3  
€

## After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

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**Drambuie**

3  
€

## Tidbits and Pupus

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**Island Tidbits**

7  
€



**Fragrant Chicken Wings**

4  
€



**Indonesian Chicken Satay**

4  
€



**Beef Cho Cho**

4  
€

## Soups& Salads

---



**Tuna Inaka Ya**

5  
€



**Canadian Lobster Salad**

11  
€

## Trader Vic's Traditions

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**Petit Filet Mignon Foie Gras\***

11  
€



**Filet of Beef Flambé**

8  
€



**Seafood Parillada**

10  
€



**Canadian Lobster 500g\***

41  
€



**Prawns San Francisco\***

11  
€



**Fisherman's Spaghetti\***

10  
€

## **From the Wood Fired Oven**

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**BBQ Duck Breast**

8  
€



**Caribbean Sea Bass Filet**

10  
€

## **Choices of Sauce**

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**Beef Filet Mignon 220g**

11  
€



**New York Steak 220g**

9  
€

## **Eaux de Vie (Brandy)**

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**Poire William, Arthur Metz**

3  
€



**Grappa, Sandro Bottega**

4  
€

## **Vickie's**

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**Basket of Vic's Fries**

2  
€

## **Languedoc Roussillon & South West**

---



**Coucou Blanc Elian da Ros 2006**

47  
€



**Perrette et les Noisetiers Côtes de Duras 2008**

58  
€



**Picpoul de Pinet Mas Puech 2015**

26  
€



**Le conte des Floris Après Blanc 2007**

35  
€

## **Australia (Mclaren Vale, Hunter Valley, South Australia)**

---



**Riesling 'Springvale ' Jeffrey Grosset 2013**

54  
€



**Sauvignon Blanc Jacobs Creek 2015**

31  
€



**Semillon-Sauvignon Wyndham Estate Bin 777, 2015**

37  
€



**Chardonnay Wyndham Estate Bin 222, 2014/15**

32  
€



**Chardonnay Koonunga Hill Penfolds 2015**

43  
€

## **South Africa (Robertson, Stellenbosch, Swartland)**

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**Chardonnay Game Reserve Graham Beck 2014/15**

31  
€



**Sauvignon Blanc Game Reserve Graham Beck 2015**

31  
€



**Cabernet Sauvignon Porcupine Ridge 2013**

31  
€



**Merlot Porcupine Ridge 2014**

31  
€



**Shiraz Brampton 2014**

39  
€



**Merlot Journey's End 2012**

53  
€



**The Very Sexy Shiraz Cloof Winery 2013**

48  
€



**Fleur du Cap 'Laszlo ' (Bordeaux Blend) 2008**

51  
€

## **Argentina (Mendoza)**

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**Chardonnay Argento 2015**

26  
€



**Chardonnay Reserva Terrazas de Los Andes 2007**

49  
€

## **Burgundy and Beaujolais**

---



**Volnay Santenots 1er Cru Roger Belland 2008**

158  
€



**Château de Pierreux Brouilly 2014**

45  
€

## **Languedoc Roussillon and Rhône Valley**

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**Côtes du Rhône 'Le Perussier ' Domaine Plantevin 2014**

36  
€





**Crozes Hermitage 'Les Meysonniers ' Chapoutier 2013**

43  
€



**Vacqueyras 'Clefs des Murailles ' 2012**

35  
€



**Gigondas Tradition Domaine de Font-Sane 2013**

55  
€



**Château Mignan 'L 'œil du Temps ' Minervois 2009**

43  
€



**Côtes du Rhône Boutinot 'Les Coteaux ' 2012**

32  
€



**Châteauneuf du Pape 'La Fiole ' 2014**

72  
€

## **Puglia & Umbria and Sicilia**

---



**Negroamaro Nero Giorgio Gianni 2014**

19  
€



**Voga Merlot Rosso IGT Quattro 2011**

26  
€



**Anglianico Beneventano Vesevo Estate 2011**

42  
€

## **Australia (South Australia)**

---



**Shiraz Grange Penfolds 2005**

400  
€



**Cabernet Sauvignon Jacobs Creek 2014/15**

31  
€



**Shiraz Wyndham Bin 555, 2014**

35  
€

## **USA (California)**

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**Merlot Wandering Bear 2014**

24  
€



**Zinfandel Silver Palm 2012**

31  
€



**Shiraz Ravenswood Vintners Blend 2013**

32  
€

## **Argentina (Mendoza, Cafayate)**

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**Malbec Argento 2015**

28  
€



**Cabernet Sauvignon Argento 2014**

25  
€



**Tannat Single Vineyard Finca Quara 2010/11**

58  
€



**Cabernet Sauvignon Reserva Terrazas de Los Andes 2012/13**

49  
€



**Malbec Lorca Fantasia 2016**

36  
€

## **Chile (Maipo, Colchagua, Casablanca, Limari Valleys)**

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**Merlot Alto Bajo 2015**

19  
€



**Syrah Reserva Maycas Sumaq 2012**

34  
€



**Pinot Noir Refugio Montsecano 2011**

37  
€



**Cabernet Sauvignon Reserva Viña Chocolan 2013**

39  
€



**Cabernet Sauvignon Reserva Las Niñas 2012**

32  
€



**Carménère Single Vineyard Valdivieso 2012**

42  
€



**Merlot Grey Glacier Single Block Ventisquero 2013**

42  
€



**Syrah Reserva Viña Chocolan 2014**

39  
€



**Carménère Cuvée Alexandre Casa Lapostolle 2012**

56  
€

## **Alles Käse**

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**Sainte Maure**

## **Selection of Teas and Infusions**

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**Earl Gray Tea**

2  
€

## **From Our Wood Fired Oven**

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**Indonesian Rack of Lamb**

11  
€

## **Mr Eion Artisan Roasted Coffee**

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**Double espresso**

2  
€

## Fromages (Vegetarian Friendly)

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**Comté**

## Herbivorous Tapas

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**Button mushrooms**

3  
€

## Soiup

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**Seafood Tom Yum**

6  
€

## Uncategorized

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**Grilled Hammour**

8 €



**Vegetables Tofu**

6 €



**Valpolicella Ripasso Classico Aristocratico 2013**

39  
€



**Valpolicella Ripasso Classico 'Bure Alto ' Girardi 2013**

58  
€



**The Business Lunch**



**Homemade Tofu Ravioli**



**Tropical Fruit on Ice**



**Vieux Château Certan 2008**

295  
€



**Château Fayat 2009**

99  
€



**Château du Grand Soussans 2013**

63  
€



**Château Palmer 3ème Grand Cru Classé 2002**

395  
€



**Château Brane Cantenac 2ème Grand Cru Classé 2010**

265  
€



**Château Pichon Longueville 2ème Grand Cru Classé 2002**

295  
€



**Château Duhart-Milon 4ème Grand Cru Classé 2010**

258  
€



**Sierra Creek California N/V**

24  
€



**Chardonnay Robert Mondavi Napa Valley 2005**

43  
€



**Shiraz, Ravenswood Vintners Blend**

7 €



**Château Rozier Grand Cru 2013**

62  
€



**Chateaubriand for Two**

21  
€



**Rib Eye Steak 300g**

11  
€



**Domaine de Chevalier Grand Cru Classé 2010**

260  
€



**Château Roquetaillade Le Bernet Graves 2014**

42  
€



**Fine De Claire Oysters**

11  
€