

# Tidbits and Pupus

Selection of classic and new Trader Vic's appetizers,  
Served with our original table sauce and Chinese mustard.

<b>Island Tidbits</b>	12.000
<i>Crab Rangoon, Chicken Wings, Crispy Prawns, Cheese Balls</i>	
<b>Cosmo Tidbits</b>	12.000
<i>BBQ Lamb Ribs, Crab Rangoon, Crispy Prawns and Cha Siu Veal</i>	
<b>Crispy Prawns</b>	10.000
<i>coated with Japanese "Panko", fried golden</i>	
<b>Crab Rangoon</b>	6.000
<i>crab meat and cream cheese folded in a crispy won ton skin</i>	
<b>Fragrant Chicken Wings</b>	6.000
<i>Chinese five spices and soy marinated</i>	
<b>Beef Cho-Cho</b>	8.000
<i>seared meat skewers with soy sake sauce, finished on your own flaming hibachi</i>	
<b>Prawns a la Plancha</b>	9.000
<i>sauteed chopped garlic and coriander butter sauce</i>	
<b>Jalapeño Cheese Balls</b>	6.000
<i>cheddar cheese, emmental cheese and coriander, fried golden</i>	
<b>Hawaiian Ahi Poke</b>	10.000
<i>tuna loin in a soy chili marinade, avocado cream and crispy chips</i>	
<b>Steamed Vietnamese Spring Rolls</b>	6.000
<i>fragrant spiced vegetables, coco peanut sauce</i>	
<b>Tempura Calamari</b>	8.000
<i>golden fried calamari, wasabi mayonnaise</i>	

# Soups and Salads

<b>Trader Vic's Salad</b>	8.000
baby shrimp, mixed greens and palm heart in a Javanese dressing	
<b>Caesar Salad</b>	6.000
romaine hearts, shaved parmesan and garlic croutons, tossed tableside	
<b>Won Ton Soup</b>	6.000
prawns and chicken dumplings, snow peas, black mushrooms and pak choi	
<b>Japanese Ahi Salad</b>	8.000
chili pepper tuna, wakame salad, sweet onion citrus dressing and crispy nori	
<b>Spiny Lobster Salad</b>	12.000
avocado and Tahitian cocktail sauce	
<b>Tom Kha Gai</b>	6.000
thai coconut chicken soup, galangal, ginger and lemongrass	

# Trader Vic's Traditions

<b>USDA Prime Chateaubriand</b>	43.000
(600 grm served for two persons)	
includes two side dishes and two sauces of your choice	
<b>Seafood Parrillada</b>	30.000
lobster, sea bass, hammour, salmon and prawn with spinach and saffron sauce	
<b>Double Filet Mignon (450 grm)</b>	33.000
on a bed of sautéed spinach, new potatoes, Malagasy butter	
<b>USDA Prime Double Sirloin Pepper Steak (450 grm)</b>	33.000
baked potato with sour cream and chives	
<b>Seared Tuna Steak</b>	15.000
sesame and green pepper corn crust, wok fried veggies, mustard soy dressing	
<b>Crispy Duck</b>	14.000
aromatic marinade, mu shu pancakes, scallions, cucumbers and hoisin plum sauce	
<b>Seared Sea Scallops</b>	18.000
king size in a tamarind chili sauce, Oriental rice cake	
<b>Macadamia Crusted Hammour</b>	12.000
wasabi mash, wok stir fried vegetables, orange ginger beurre blanc	
<b>Paper Thin Filet of Beef Flambé</b>	14.000
thinly sliced in a mustard brandy sauce, prepared tableside	

**Cantonese Steamed Sea Bass** 12.000  
ginger soy and sesame flavored, served with braised Asian greens

**"San Francisco" Prawns in a Chardonnay Sauce** 16.000  
saffron mashed potatoes, sautéed vegetables

## From our woks

**Szechwan Prawns** 16.000  
jumbo size in a dried chili sauce, wood ear mushrooms and snow peas

**Spicy Chili Hammour** 14.000  
mix bell peppers, onion and carrot in a spicy sauce

**Mongolian Lamb** 14.000  
spicy bean sauce and green onion on crisp fried rice noodle

**Sweet & Sour Prawns** 16.000  
tempura coated, served with stir fried onion, mixed bell peppers and pineapple

**Beef and Reef Teriyaki** 30.000  
Omani lobster tail, filet of beef, black pepper teriyaki sauce

**Kung Pao Chicken** 12.000  
celery, capsicums and cashews in a hoisin chili sauce

**BBQ Vegetables and Tofu** 9.000  
smoked vegetables, macadamia nuts, tofu, Thai basil and mu shu pancakes

**Mango Chili Beef** 16.000  
diced filet, mango, skiitake and mix bell peppers, garnished with mint

**Singapore Noodles** 9.000  
curry flavoured rice noodles with chicken, shrimp and vegetables

**Trader Vic's Red Curry Seafood** 16.000  
daily selection of fresh seafood in a light red curry coconut broth

**Spiny Lobster** 27.000  
your choice of thermidor style,  
Chinese wok stir fried or grilled with lemon butter sauce

## Wood Fired Oven

Our oven can be traced back to the Han Dynasty (206 B.C. to A.D. 20). The natural smoke and heat is derived from seasoned white oak woods. The meats, fowl or fresh seafood are suspended from hooks and slowly cooked, producing a unique and original flavor.

**USDA Prime Double Mignon (450 gm)** 33.000  
Hawaiian spiced fries, BBQ vegetables, béarnaise sauce

**9 Spices Chicken Breast** 12.000  
yukon gold potato hash, smoky lemon vinaigrette

**Norwegian Salmon Supreme** 15.000  
warm shiitake vinaigrette, served with steamed rice

**Indonesian Rack of Lamb** 14.000  
Balinese fried rice, peanut butter, Trader Vic's chutney

**Gulf Hammour Filet** 12.000  
wok stir fried vegetables, shallot beurre blanc

**USDA Prime Double Rib-Eye Steak (450 gm)** 33.000  
Hawaiian spiced fries, BBQ vegetables, béarnaise sauce

**Miso Butterfish** 15.000  
miso orange glaze, braised Asian greens

**BBQ Beef and Reef** 30.000  
petit filet mignon and lobster tail, wasabi mashed potato, sautéed vegetables

**USDA Prime Double Sirloin Steak**  
Hawaiian spiced fries, BBQ vegetables, béarnaise sauce

## Trader Vic's Curries

A rich combination of potato, carrot, cucumber, apple, red pimento, onion and our own blend of Madras curry powder. All curries come with pine nuts, raisins, banana, coconut, chutney, chow chow and tomatoes.

BBQ Vegetables and Tofu	9.000
Chicken	10.000
Hammour	12.000
Beef	16.000
Prawns	16.000

## Side Dishes

Artichoke bottom with creamed spinach	3.000
Creamed or sautéed spinach	3.000
BBQ smoked vegetables	3.000
Wasabi mashed potatoes	3.000
Balinese fried rice	3.000
Wok fried vegetables	3.000
Hawaiian spiced fries	3.000
Pake asparagus	4.000

Kindly let us know of any special dietary requirements or allergies so that we may accommodate your needs.

All prices are in Jordanian Dinar  
Subject to 10% service charge and 16% government tax