



Island Fusions @Trader Vic's

*The new pop-up menu created by Executive Chef Shiran Fonseka
and Vanessa Bolosier, author of Creole kitchen*

TraderVicsLdn   

Tradervicslondon.info

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STARTERS

ASSIETTE CREOLE

salt fish fritters, mango souskai, spiced crab meat
and sweet potato croquettes

BBQ SPARE RIBS

original 1972 recipe, slow cooked in our wood fire oven

JALAPENO CHEESE BALLS

emmental, cheddar, coriander and chilli

MAINS

GOAT COLOMBO WITH CREOLE RICE

traditional French Caribbean goat and aubergine curry

RED MULLET CREOLE COURT BOUILLON

tomato base spiced red mullet with sweet potato

TRADER VIC'S MISO BLACKENED COD

grilled miso cod with pickled cucumber,
aged balsamic and steamed rice

DESSERT

FLAMBE BANANA

served with coconut ice cream

RUM ICE CREAM

with pecan nuts

MONT BLANC CAKE

served with coconut cream

Sharing platter for 2

*salt fish fritters
spiced crab meat
sweet potato croquettes
BBQ spare ribs
coconut slaw with mango souskai*

£19

3 course menu for £19 per person