



A FESTIVE JOURNEY TO PARADISE TRADER VIC'S LONDON

This Christmas say 'aloha' to the joy of Mai Tai cocktails and Tiki Puka Pukas at Trader Vic's. Whether it's a private dinner for up to 30 guests or exclusive hire of the whole venue, book your party in paradise.

LUAU

Served 'island style' with the dishes placed in the centre of the table for your guests to choose from

STARTERS

Crispy Calamari

Golden fried calamari with wasabi mayonnaise

BBQ Spare Ribs

Original 1972 recipe, fork-tender ribs

Cheese Balls

Cheddar, Emmental, coriander and jalapeno, golden fried

MAIN COURSES

Escalope of Turkey Viennoise

Panko-crumbed turkey breast, served with warm potato salad and nut brown butter

Spicy Vegetarian Singapore Noodles

Curry-flavoured rice noodles

Oven Roast Salmon Steak

Served with lemon grass mash and mussel cream sauce

DESSERT

Trader Vic's Polynesian Snowball

HONOLULU

Served 'island style' with the dishes placed in the centre of the table for your guests to choose from

STARTERS

Tempura Soft Shell Crab

Fried soft shell crab, sweet ginger and chilli sauce

Fried Spicy Aubergine Pockets

Served with Parmesan, zucchini and coriander

Chicken Skewers

Ginger and chilli-marinated chicken with buttered Methi tomato sauce

MAIN COURSES

Roast Norfolk Turkey Breast

Succulent turkey breast with chestnut & bacon stuffing, served with cranberry compote, roasted root vegetables and gravy

Seafood Lo Mein

Wok-fried fresh selection of seafood with egg noodles, soy, garlic and ginger

Trader Vic's Original Vegetable Curry

DESSERT

Warm Apple Pie

Served with crème Chantilly and caramel sauce

Available from 1 December to 30 December

£50.00 per person

Includes Christmas crackers

Price includes VAT and excludes 12.5% service charge

Pre-booking required with deposit of 50% of the total food bill

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

 Vegetarian

Available from 1 December to 30 December

£70.00 per person

Includes Christmas crackers

Price includes VAT and excludes 12.5% service charge

Pre-booking required with deposit of 50% of the total food bill

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

 Vegetarian



HULA WITH US

THIS NEW YEAR'S EVE

TRADER VIC'S LONDON

Take a trip to the Islands this New Year's Eve; with tropical cocktails, a mouth-watering menu and live music throughout the night, you'll feel like you are celebrating on the Maui shores. So join the party and start 2017 in true hedonistic style.

GLASS OF CHAMPAGNE

STARTERS

Seared Tuna Inaka-Ya

Seared tuna loin with a soy, chilli and coriander dressing

Crispy Duck Lettuce Cup

Wok-fried five spice duck with hoisin, spring onion brunoise and baby gem lettuce

Bongo Bongo Soup

Rich oyster and spinach velouté

Trader Vic's Winter Salad

Artichoke, tomato, palm hearts, wasabi almonds and Javanese dressing

BBQ Spare Ribs

Original 1972 recipe, fork-tender ribs

INTERMEDIATE COURSE

True Polynesian Elderflower Sorbet with Brazilian Cachaça

MAIN COURSES

BBQ Indonesian Lamb Chops

Served with hot half peach, mango chutney, Lyonnaise potato and watercress

Beef Filet Mignon with Foie Gras

Cooked in the wood fire oven, served with grilled mango, seared foie gras, cottage potato and Cabernet sauce

Fillet of Sole Florentine

Served with sautéed spinach, mustard mash and vermouth cream

King Prawns 'Rougail'

Garlic, thyme and olive oil-marinated prawns, Rougail sauce and steamed rice

Butternut Squash Risotto

Served with roasted chestnuts, grilled asparagus and Parmesan crisp

DESSERTS

BBQ Pineapple

Served with vanilla ice cream and chilli jam

Fried Banana Fritters

Served with Malacca sauce

Chocolate Lava Cake

Served with liquid ganache and crème Chantilly

Pukolu Bowl

Trio of sorbet, fresh mango and pineapple, with ginger beer

Saturday 31 December

£120.00 per person

Price includes VAT and excludes 12.5% service charge

Pre-booking required with deposit of 50% of the total food bill

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.

 Vegetarian



REST IN LUXURY AND WARMTH

Experience the merriment of the season with a luxurious stopover at London Hilton on Park Lane.

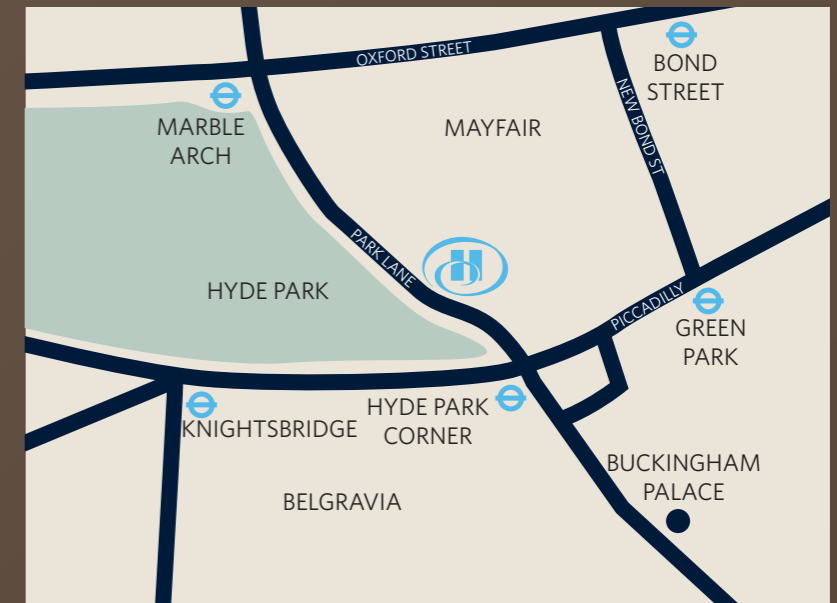
With rooms starting from £249.00 and suites from £509.00, we have your Christmas accommodation covered. Whether it is for a weekend break, Christmas shopping or extended time with the family, every Christmas wish can be a dream come true.

Rates are per room, per night excluding breakfast and including VAT.

To book, contact the Reservations team: reservations.parklane@hilton.com
+44 (0)20 7493 8000

DIRECTIONS

Located on Park Lane in eternally fashionable Mayfair, London Hilton on Park Lane is the perfect location to host your event, with an option for everyone from Michelin-starred dining to Polynesian-inspired Trader Vic's.



Booking Terms and Conditions

For a full copy of the Hilton Terms and Conditions please visit [hilton.com/christmasterms](https://www.hilton.com/christmasterms)