To Begin

Tidbits & Pupus

Island Tidbits (serves two) 110
Crispy Prawns, Crab Rangoon, Coco Chili Wings
Jalapeño Cheese Balls

Crispy Prawns 65
The original "crispy prawn"
Finished with a light crispy panko crust

Crab Rangoon 65
Crab & spiced cream cheese filled wontons

Maui Waui Shrimp 65
Coconut shrimp tossed in spicy chili aioli
Served with katsu slaw

Jalapeño Cheese Balls 65
Cheddar & emmenthal cheeses, fresh coriander
Chopped jalapeños, panko crusted & golden fried

BBQ Lamb Ribs 125
Chinese oven roasted
Finished in our signature BBQ glaze

Beef Cho Cho 95
Folded beef skewers seared rare
With a soy ginger glaze & flaming hibachi

Coco Chili Wings 55
Five spice braised, chili-coconut aminos
Sesame seeds, green onion

Tempura Calamari 75
Lightly battered, spicy wasabi mayonnaise

Pork Bits & Bites

Char Siu 75
Cured & slow cooked to create perfect pork slices
Finished with toasted sesame seeds

Pork Belly Bites 80
Slow cooked tossed in with gochujang sauce
Pickled vegetables and sesame seeds

Cosmo Tidbits (serves two) 135
Trader Vic's original pupu platter -
Crispy Prawns Char Siu Pork, Crab Rangoon & BBQ Pork Ribs

Spare Ribs 90
Our ribs are cured in sugar rub for 24 hours
Slow cooked in our specialty BBQ glaze

Soups & Salads

Light Fare to Start Your Meal

Wonton Soup 60
Our signature shrimp & chicken dumplings
Soy ginger broth with shiitake mushrooms & bok choy

Tom Kha soup 45
Thai aromatic coconut soup, mushrooms, galangal
Kaffir lime leaves, drizzle with chili oil and coriander
choice of chicken or shrimp for 55

Trader Vic's Salad 65
Tender greens with artichoke heart, Belgium endive
Heart of palm, citrus tomato, our signature Javanese dressing

Southeast Asian Duck Salad 69
Our version of a classic Thai Larb dish
Shredded duck, gem lettuce, aromatic herbs, toasted rice
Crisp Thai basil, chili-lime vinaigrette

Som Tam Salad 50
Shredded green mango & papaya, red Thai chili dressing
Cherry tomato, green beans & toasted peanuts

Starters

Mongolian Beef Bao 95
Slow cooked short rib, spicy hoisin glaze
Crispy bao bun, pickled vegetables

Duck Potstickers 75
Hoisin chili braised duck filling, pan fried
Chili yuzu sauce

Lamb Kofta 55
Seasoned minced lamb skewers
With coriander chutney

Tuna Poke 85
Yellowfin tuna, avocado, coriander
Soy-chili dressing, sesame, banana chips

Black Shrimp Ceviche 65
Poached shrimp, cucumber, red onion
Fresh jalapeño, salsa negra
Served with homemade tortilla chips

Chicken Saté 45
Grilled chicken skewers
Pickled vegetables & peanut sauce

Summer Vegetable Rolls 45
Shredded mango, cabbage, carrot, cucumber
Hoisin sauce dressing rolled in rice paper
Served with peanut sauce

Edamame 45
Your choice of sea salt or togarashi & sesame oil

Menehune Dumplings 60
Steamed dumplings filled with a blend of
Chicken, shrimp, ginger, scallions
Water chestnuts & sesame
Served with a chili yuzu sauce

Favorites

By Land & Sea

Prawns San Francisco 125
Blue prawns pan-seared with garlic
White cream sauce
Sautéed baby spinach
Parmesan garlic crumble

Pineapple Fried Rice 99
Jasmine rice, chicken, shrimp, char siu beef, ginger & garlic
Scallions, bean sprouts, carrots, peas & soy
Sesame oil, served on half pineapple

5 spice duck 155
Slow cooked duck shredded tableside,
Served with bao buns, scallions
Cucumber and hoisin sauce

Beef Kew Pake 115
Ginger & garlic marinated tenderloin
Broccolini, jalapeño, shallots
Savory black bean sauce & steamed rice

Rendang Braised Short Rib 195
Bone in short rib, stir-fried green beans and carrots
Pickled daikon

Hong Kong Fish 175
Seabass steamed in a banana leaf
With ginger, scallions & soy sesame broth
Stir fried vegetables & steamed rice

Singapore Noodles 75
Rice noodle, susu curry powder, bean sprout, spring onion, red onion
add chicken or shrimp for 85

Duck & Pineapple Red Curry 110
Tender duck in red curry sauce with pineapple, water chestnuts
Snow peas, jasmine rice, signature curry condiment tray

Fiery Prawns 125
Stir fried marinated prawns, spicy volcano sauce
Snow peas, pea sprouts & steamed rice

Shanghai Tofu 95
Crispy tofu, toasted cashew nuts, red chili, bell pepper
Black bean sauce

Kway Teow 75
Stir-fried flat rice noodles, carrot, bean sprouts, fresh chili
choice of chicken or crispy pork belly 85

Trader Vic's BBQ Oven

Slow Roasted to Perfection

BBQ Seabass 175
Soy lemongrass marinade, potato tostones, brocolini
Herb coconut sauce

Garlic Soy Glazed Chicken 120
Lawry's seasoning salt, citrus braised endive
Black garlic, kimchi masted potato

Rack of Lamb 245
Seven seas spice rub, pea puree, couscous
Pear compote

Teriyaki Salmon 155
Homemade teriyaki sauce, pickled kimchi cucumber and carrot
Bok choy, edamame beans

Oven Smoked Steaks

We continue the Trader's tradition of dipping our steaks in his signature Chinese soy marinade. We then suspend the meat in our famous ovens to cook at 500 degrees with a touch of smoke to create the perfect steak!

Accompanied by duck fat potato, grilled asparagus and mushroom
Your choice of morel mushroom sauce, chimichurri or peppercorn sauce

(Red Grill) Black Angus *Rib Eye 350G* 300
(Red Grill) Black Angus *Tenderloin 240G* 295
(Red Grill) Black Angus *Striploin 300G* 270
(Red Grill) Black Angus *Chateaubriand 500G* 650



Sides 30

Accompaniments for the Table

Wok Bok Choy
Sautéed Garlic Spinach
Garlic Fried Rice
Singapore Noodles
coconut rice
Garlic Mash Potato

Please inform your server of any dietary requirements or allergies you may have.
Prices inclusive of 5% VAT, 10% Service Charge and 7% Dubai Municipality

Bar Bites

Island Tidbits (serves two) 110
Crispy Prawns, Crab Rangoon, Coco Chili Wings
Jalapeño Cheese Balls

Beef Cho Cho 95
Folded beef skewers seared rare
With a soy ginger glaze & flaming hibachi

Jalapeño Cheese Balls 65
Cheddar & emmenthal cheeses, fresh coriander
Chopped jalapeños, panko crusted & golden fried

Crispy Prawns 65
The original "crispy prawn" marinated
Finished with a light crispy panko crust

Maui Waui Shrimp 65
Coconut shrimp tossed in spicy chili aioli
With katsu slaw

Coco Chili Wings 55
Five spice braised, chili-coconut aminos
Sesame seeds, green onion

BBQ Lamb Ribs 125
Chinese oven roasted
Finished in our signature BBQ glaze

Menehune Dumplings 60
Steamed dumplings filled with chicken, shrimp, ginger
Served with a chili yuzu sauce

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Prices inclusive of 5% VAT, 10% Service Charge and 7% Dubai Municipality

Bar Bites

Tuna Poke 85
Yellowfin tuna, avocado, coriander
Soy-chili dressing, sesame, banana chips

Lamb Kofta 55
Seasoned minced lamb skewers
With coriander chutney

Mongolian Beef Bao 95
Slow cooked short rib, spicy hoisin glaze
Crispy bao bun, pickled vegetables

Tempura Calamari 75
Lightly battered calamari, spicy wasabi mayonnaise

Honolulu Fries 50
Sweet potato fries with blue cheese dressing

Togarashi Truffle Fries 45
Crinkle cut & spiced, malagasy aioli

Chicken Saté 45
Grilled chicken skewers, pickled vegetables & peanut sauce

Pork Bits & Bites

Cosmo Tidbits (serves two) 135
Trader Vic's original pupu platter
Crispy Prawns Char Siu Pork
Crab Rangoon & BBQ Pork Ribs

Spare Ribs 90
Our ribs are cured in sugar rub for
24 hours, then slow cooked in our
Specialty BBQ glaze

Pork Belly Bites 80
Slow cooked & tossed in with
Gochujang sauce, pickled
Vegetables and sesame seeds

Char Siu 75
Cured & slow cooked to perfection
Finished with toasted sesame seeds

Desserts

Orange Matcha Creme Brulée 50
Torched creamy green matcha custard
Mandarin segments, whipped cream

Banana Fritters 50
Tempura fried, Malacca sauce, vanilla ice cream

Baked Skillet cookie 55
Baked fresh to order, white chocolate, macadamia nut
Brown sugar batter, vanilla ice cream

Pahuihui Lava Cake 70
Rich chocolate fondant cake with liquid ganache center
Powdered sugar, chocolate crumble, dark cherry sorbet

Almond Passionfruit Pudding 55
Strawberry coulis, chocolate crumble, fresh berries & toasted almonds

Haupia Puff 60
Coconut mousse, crispy oblea, fresh berries, fruit salsa

Sorbet 45
Yuzu | Passion Fruit | Ginger-Lime | Bing Cherry

Tropical Fruit On Ice 50
Assorted selection of fresh seasonal fruits

After Dinner Drinks

Tahitian Mudslide 60
Gold rum, Baileys, amaretto, Kahlua and cream

White Cloud 60
A delightful concoction of coconut & crème de cacao
Laced with vodka

Tahitian Coffee 55
A delectable blend of rum, coconut, coffee & a hint of brown sugar
Topped with hand whipped cream

Northwest Passage 60
Our classic Hot Buttered Rum with the kick of 151 overproof rum

Flaming Tutti Frutti 250
We soak fresh tropical fruit in a citrus rum punch & set it ablaze tableside.
Finish off the night with your remaining rum punch shots

Please inform your server if any dietary requirements or allergies you may have
All prices are in AED inclusive of 10% service charge, 7% municipality fees and 5% VAT