To Begin

Tidbits & Pupus

Island Tidbits (N) (SF) **112**
Crispy prawns, crab rangoon, spicy pow pow wings
Jalapeño cheese balls for two

Crispy Prawn (N) (SF) **60**
The original "crispy prawn" finished with a light crispy panko crust

Crab Rangoon (SF) **60**
Vic's favorite tidbit, these crispy crab & cream cheese filled wontons are sure to kickstart your appetite!

Beef Cho Cho (SF) **75**
Served rare with soy ginger glaze & flaming hibachi

Jalapeño Cheese Balls (V) **58**
Cheddar & Emmental cheese, fresh coriander
Chopped jalapeños, panko crusted & golden fried

Spicy Pow Pow Wings (N) **55**
Smoked pineapple & habanero sauce with a kick

Soups, Salads & Starters

Light Fare to Start Your Meal

Wonton Soup (N) (SF) **60**
Soy sesame broth, shrimp & chicken dumplings, bok choy
Shiitake mushrooms, snow peas & scallions

Trader Vic's Salad (SF) (N) **60**
Tender greens with artichoke heart, Belgium endive
Heart of palm, citrus tomato, our signature Javanese dressing
Add chicken or shrimp for 65

Tiki Salad (V) **60**
Green salad, grilled avocado, asparagus,
Zucchini, green apple, lemon honey dressing

Tuna Poke (N) **85**
Yellowfin tuna, avocado, coriander, sesame seeds
Soy-chili dressing, sweet potato chips

Maui Baby Corns (G) **50**
Grilled baby corns served with spicy garlic mayo & ponzu

Korean Nachos (V) (GF) (N) **55**
Sautéed corn, cheese sauce, gochujang paste
Mix cheese, Asian guacamole, kimchi sour cream
Asian jalapeños, corn chips

Crispy Calamari (N) **65**
Tempura calamari, yuzu saffron mayonnaise
Spicy togarashi

Hummus Edamame Dip (V) (N) **50**
Hummus, wok edamame with garlic, mint oil
Sesame seeds served with lavosh crackers

Sushi & Raw Bar

Freshly prepared

Vic's Classic Rolls

California (SF) **60**
Crab stick, avocado, cucumber, rolled in
Tempura flakes & orange tobiko

Salmon 60
Fresh Norwegian salmon, cream cheese
Avocado, cucumber, chives and aioli

Spicy Tuna (N) **60**
Tuna, Sriracha sauce, cucumber & red chili

Tahiti Emerald Roll (V) **55**
Asparagus, cucumber, avocado
Roasted garlic, topped with tempura flakes

Vic's Signature Rolls

Beef Hot Roll 70
Grilled beef, asparagus, panko fried
Teriyaki sauce, spicy mayo & spring onion

Volcano Prawns (SF) **70**
Tempura prawn
Spicy prawns roll with a spices mix

Moana Roll (SF) **70**
Shrimp, salmon, kewpie mayo
Sriracha sauce and lemon zest

Ono Wave Roll (SF) **70**
Salmon pate, avocado, cream cheese
Topped with crab stick roll

Tuna/Salmon Sashimi 70

Chef's Combination

12 Pieces (SF) **115**
4 California roll
4 Salmon roll
4 Tahiti Emerald roll

24 Pieces (SF) **215**
6 Spicy Tuna Rolls
6 Moana Rolls
6 Volcano Rolls
3 Tuna & 3 Salmon Sashimi

Favorites

By Land & Sea

Kung Pao Chicken (N) (SF) **88**
Vic's signature spicy chili sauce, onion, celery
Mixed pepper, roasted cashew nuts

Tiger Prawns (SF) **130**
Grilled giant prawns with smoked chili marination
Served with mango puree & avocado puree

Seafood Noodles (N) (SF) **80**
Shrimp, baby squid, octopus, carrots
Bean sprouts, soft egg noodles, sambal sauce

Pad Thai (SF) (N) **80**
Stir fried rice noodle in tamarind sauce, coconut sugar
Egg, crushed peanuts, bean sprout & bok choy
Add chicken or shrimp for 85

Kanu Beef Kew Pake (N) **95**
Beef tenderloin, broccolini, soy-sesame sauce
Spring onion, served with jasmine rice

5 Spice Duck (A) **140**
Slow cooked & shredded
Served with Hoisin sauce, plum sauce
Moo shu pancakes, cucumber and scallions

Massaman Curry (N) (SF) (GF) **75**
Mild curry with coconut milk, potatoes, peanuts
Add chicken for 80 or shrimp for 85

Island Beef Burger 110
Homemade beef tenderloin & bresaola patty
Vic's classic dressing, B&B pickles, lettuce, aged cheddar
Tomato, grilled fresh pineapple, brioche bun, Vic's spiced fries

Pineapple Fried Rice (N) (SF) **80**
Vegetables, prawns, chicken, pineapple, roasted cashew nuts
Susu curry, served in a grilled pineapple

Wood Fired Oven

Slow Roasted to Perfection

BBQ Lamb Chops (GF) **150**
Ras Al Hanout marination, mango gel
Singapore noodles, grilled pineapple

The Kraken (GF) (N) **140**
Grilled octopus served with romanesco
Parsley sauce, sautéed potatoes

Coco Sea Bream (GF) **135**
Mirin brined, coconut-lemon grass
Served with pumpkin puree & sautéed asparagus

Charred BBQ Chicken 110
Chicken supreme marinated with pineapple-annatto
Sautéed corn, sweet plantain puree

Teriyaki Salmon (SF) **140**
Grilled broccolini, capsicum & green apple salad
Kimchi dressing

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!

Served with triple cooked potato, sauté green beans, roasted cherry tomatoes
Asian chimichurri sauce (SF) OR Mushroom Sauce
Sharing style to choose 2 side dishes

250 gm Tenderloin Fillet **205**

350 gm Rib Eye Steak **215**



Sides 30

Accompaniments for the Table

Sautéed Bok Choy
Chinese Vegetables
Mash Potato
Sautéed Green Beans
Sautéed Baby Potatoes
Steamed Rice

V - Vegetarian, N - Nuts, A - Alcohol, GF - Gluten Free, SF - Shellfish

Please advise our team should you have any allergies or dietary requirements.

Prices are in UAE Dirhams, inclusive of 10% service charge, 7% municipality fee and 5% VAT

SHARING STARTERS

Cawa Dip (V)
Mashed avocado, red chili, red onion, yuzu, corn chips

Pow Pow Chicken Wings (N)
Smoked pineapple & habanero sauce with a kick

Jalapeno Cheese Balls (V)
Cheddar & Emmenthal cheese, fresh coriander
Chopped jalapeños, panko crusted & golden fried

Crispy Prawns (N) (SF)
The original "crispy prawn"
Finished with a light crispy panko crust

Tiki Salad (V)
Mixed green salad, grilled avocado, asparagus,
Zucchini, green apple, lemon honey dressing

Steamed Edamame (V)
Served with soy sauce

SUSHI

Crab Rolls (S)

Vegetarian Rolls (G)

SHARING MAIN COURSE

Sliced Beef (SF)
Soya ginger marination, mushroom sauce, served with French fries

Chicken Massaman Curry (SF) (N) (GF)
Mild vegetable curry with coconut milk, potatoes, peanuts

Pineapple Fried Rice (G)
Chicken, Pineapple, roasted cashew nuts, chili,
Susu curry powder

DESSERTS

Chef's choice to share

V - Vegetarian, N - Nuts, A - Alcohol, GF - Gluten Free, S -Seafood, SF -Shellfish, P -Pork
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Brunch
Signature cocktails



Trader Vic's Mai Tai
For many years our signature Mai Tai has been modified to perfection. Royal Amber Rum, citrus and a hint of almond flavor.

Mango Tai
Even more tropical with mango.



Vodka Tai
Try our variation with vodka.



Menehune Juice
A secret blend of Island rums and nectars. One sip and you may see a Menehune.

Passion Tai
Our classic mixed with a hint of passion fruit.



Tiki Puka Puka
A trifecta of white, dark, 151 rums with orange and spices. This is the Trader's most famous potent potion.



Singapore Symphony
A combination of pineapple, passion fruit, fine rums and gin. Add a touch of passion to your life.





Passion Cocktail
Gin, passion fruit nectar and citrus make this a smooth refreshing cocktail.



Bahia
A snowy concoction with coconut and pineapple. Innocent looking but watch it!

With your choice of Light Rum or Vodka

Jalisco Sour
From the land of tequila comes our classic sour spiked with a little Mexican flair.

Seyhorse
A cocktail made for the opening of Trader Vic's Seychelles. Rum, melon liqueur and passion fruit. "Paradise in a glass."



Beer | White Wine | Red Wine | Vodka| Rum | Gin | Whiskey