To Begin

Tidbits & Pupus

The Original Island Tidbits (S,D,G) 84
Crispy prawns, crab rangoon, cheese balls, chicken wings

Trader Vic's Pupu Platter (S,D,G,P) 89
Cheese bings, BBQ short ribs, Indonesian chicken skewers
Crispy calamari

Crispy Prawns (S,G) 65
Marinated & breaded in Japanese breadcrumbs

Crab Rangoon (S,G,D) 55
Spiced crab & cream cheese filled crispy wonton

West Bay Calamari Rings (S,G) 63
Tempura battered & served with wasabi aioli

Beef Cho Cho (G) 64
Marinated beef skewers, cho cho glaze
Finished at the table over a flaming hibachi

Jalapeño Cheese Balls (D,G) 60
Cheddar & emmental cheeses, jalapeño, coriander, panko

Sweet & Spicy Wings (G) 55
Soy ginger marinade, tossed with fragrant sweet chili

Indonesian Chicken Satay (D,P,G) 65
Turmeric & galangal marinade chicken skewers
Peanut sauce

Soups, Salads & Starters

Light Fare to Start Your Meal

Wonton Soup (S,G) 45
Shrimp & chicken dumplings, baby bok choy
Shimeji mushrooms, snow peas, scallions & soy-ginger broth

Malaysian Laksa Soup (S,G) 45
Fragrant coconut curry broth with rice noodles
Shrimp, shredded chicken, fried onion
Boiled egg

Hot & Sour Soup (S,G) 38
Snow peas, shiitake mushroom, tofu, carrot, scallion
Choice of chicken for 41 or seafood for 45

Crab & Avocado Salad (S) 80
Blue swimmer crab, arugula, baby spinach
Radish, chili orange dressing & tobiko

Trader Vic's Salad (S,G,F) 65
Shrimp, house greens, Belgian endive
Heart of palm, artichoke, mushroom
Our famous Javanese dressing

Eden Salad (D,G) 60
Baby gem lettuce, goat's cheese, croutons
Green apple, cashews, and vanilla vinaigrette

Vic's Original Tuna Poke (F,G) 70
Raw yellowfin tuna, avocado, crispy taro chips
Our signature soy-chili dressing

Salmon Lomi Lomi (F) 65
Marinated salmon, green apple, lotus chips
Candied lime zest, coconut cream, served raw

Maui Waui Shrimp (S) 60
Deep fried coconut shrimp tossed in a spicy chili aioli
Coriander, crunchy katsu slaw

Crab & Artichoke Dip (S,D,G) 70
Artichoke bottoms, parmesan cheese, tortilla chips

Chicken Jiaozi (G) 60
Pan-fried chicken dumpling, soy chilli dipping sauce

Sushi

Freshly prepared, 4 pieces each

Salmon Heiva (S,D,G,F) 140
Crazy Roll
Menehune Tempura
Blue Dragon

Raw Lu'au (S,G,F) 140
California Roll
Yasai Maki Roll
Blue Dragon

All Its Kuki (S,D,G,F) 140
Menehune Tempura
Blue Dragon
Volcano Prawns

Rock Ola'I (spicy) (S,D,G,F) 140
Menehune Tempura
Volcano Prawns
Crazy Roll

Please advise our team should you have any allergies or dietary requirements.
S= Shellfish G=Gluten D= Dairy F= Fish P= Peanuts N=Nuts

Favorites

By Land & Sea

Seafood Parrillada (S,F,D) 260
Salmon medallion, scallops, half lobster
Baby squid, king prawns
Sautéed spinach & saffron butter sauce

Vic's Surf & Turf (S,G,D) 260
Chinese oven angus fillet & lobster au gratin
Served with truffle potato wedges

Crispy Duck (G) 140
Fried crispy duck, wheat pancakes, cucumber
Scallions & hoisin plum sauce

Szechuan Grouper (F) 220
Fried crispy grouper with homemade Szechuan chilli sauce

"All In" Fried Rice (S,G) 95
Stir-fried chicken, shrimp & pulled beef
Tossed together with egg, vegetables, soy & sesame

Beef & Reef Teriyaki (S,G) 145
Beef tenderloin, ginger marinated prawns
Red onion, arugula

Paper Thin Beef Flambé (A) 160
Filet with mustard & brandy sauce prepared tableside

Kung Pao Chicken (N,G) 120
Vic's signature sauce, marinated chicken
Onion, celery, roasted cashews, bell pepper

Pad Thai Noodles (S,P,G,F) 95
Wok fried flat rice noodles, shrimp & tofu
Tamarind sauce in egg net & side condiments

Lobster Chilli (S,G) 280
Canadian lobster tossed in wok with fragrant homemade
Savoury chilli sauce

Lobster Thermidor (S,G,D) 320
Canadian lobster in creamy classic thermidor sauce

X.O Prawns (S,G) 140
Prawns, red onion & bell peppers, seafood garlic sauce

Creole or Red Thai Curry (S,F,G)
Served with fragrant coconut rice
Chicken 120 | Prawns 140 | Mixed Vegetables 110

Trader Vic's BBQ Oven

Slow Roasted to Perfection

Choose One Sauce & One Side

Indonesian Rack Of Lamb (G) 195
BBQ Turmeric Ginger Chicken (G) 140
Soy Marinated Salmon (F,G) 140
Soy Marinated Seabass (F,G) 130

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!

Choose One Sauce & One Side

Chimichurri | Béarnaise | Peppercorn | Saffron Butter | Mushroom Cream

Black Angus Tenderloin (G) *250 G USDA*	170
Black Angus Rib Eye (G) *300 G USDA*	210
Black Angus Striploin (G) *300 G*	190
Black Angus Tomahawk (G) *1KG*	385



Sides 25

Accompaniments for the Table

Macadamia Asparagus (N)
Tempura Oyster Mushroom (G)
Creamed Spinach (D)
Truffle Potato Wedges (D)
Jasmine Rice
Wok Vegetables & Oyster Sauce (G,S)
Mashed Potato
French Fries

Prices are in Qatari Riyals, and are inclusive of all government taxes

HOME OF THE ORIGINAL MAI TAI®



THE ORIGINAL MAI TAI® 94

In 1944 Trader Vic's concocted a rum drink and served it to a guest who, upon tasting it, said "Mai Tai Roa Ae!"...or "Out of this world!" in Tahitian. The Original Mai Tai was made with lime, orgeat, rock candy, orange curaçao and aged rum.
Today, the Mai Tai is the most famous rum drink in the world and you can only get the Original here at Trader Vic's.



PINKY GONZALEZ 81

An old friend of Señor Pico®. Made with tequila.

MANGO TAI 81

Even more tropical... with mango.



SF MAI TAI 89

The Original with a float of 151. Made famous by Trader Vic's bartenders in San Francisco.

SUFFERING BASTARD 89

Inspired by Joe Scialom's original formula from the Sheppard's Hotel in Cairo. Vic's version made with a forthright blend of rums and lime.



Tropical Tai Wave

160

Surf this wave with us ...
Try three of our Tropical Tais in one ride:
Guava, Maui, Mango



In the mood for more?
Take the board and glasses home for **200**

MENEHUNE JUICE 85

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





MAUI TAI 81

Escape to the Islands with this Tropical Tai infused with a hint of pineapple.



GUAVA TAI 81

Our secret formula mixed with guava, light and gold rums.

HONI HONI 85

Here's a bourbon drink with the spice of the Islands all wrapped into one.



VODKA TAI 81

Try our variation with vodka.

PASSION TAI 81

Our classic mixed with a hint of passion fruit.



OUR SIGNATURE "AROY"

This drink has been specially crafted for the opening of Trader Vic's Doha. Cucumber, honey, citrus and vodka. Delicious!!!



AROY 85

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POTENT POTIONS

Pirates, Buccaneers and Beachcombers never bandy their drinking. For them we offer:



Tiki Puka Puka 98

A Trader Vic original published first in his 1972 Revised Bartenders Guide. A trifecta of white, dark, 151 rums with orange and spices. This is the Traders most famous potent potion.



Tiki Grog 75

WARNING! More than one of these potent blends of guava, warm spices, 151 and dark rums may result in temporary Tiki face.

Tututupo Tiki 85

A fierce combination of pineapple, spices, amber and 151 rums prepares you for the Maori Haka!



Samoan Fog Cutter 90

A vaseful of rum, gin, brandy and sherry wine with orange juice and orgeat... strong enough to cut through any fog and later put you in one!





Golden Puka 85

Strong rums and spice notes that everyone loves, with a hint of passion fruit and pineapple. One sip and you'll be feeling Golden.



Koana Puffer 75

This poisonous pufferfish packs a punch! A fruity and potent concoction of pineapple, passion and almond, all mixed with gin and a dropper of overproof rum.

Molokai Mixer 80

The sting of the Scorpion crowned with a frozen lethal libation.

Zombie 90

The Trader's take on Don the Beachcomber's legendary lethal libation…light and dark rums, grenadine and curaçao.





Navy Grog 85

A truly great drink. A blend of rums and grapefruit with our spiced syrup.



Scorpion 90

(Individual) A powerful sting of rum, brandy and orange juice with a whisper of almonds.

BARRELS & BOWLS

The ancient Polynesian's ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation:



Rum Keg 225

(Serves four people) Pineapple, light and dark rums with apricot and passion fruit flavors.



Tip Tao Punch 129

(Serves two people) Passion, citrus, 151 and white rums. Our strongest blend of spirits for two. Don't tip the boat!

Scorpion Bowl 175

(Serves four people) A festive concoction of rums, fruit juices and brandy with a whisper of almond, bedecked with a flower and served with long straws.



Tiki Bowl 145



(Serves two people) A delightful punch of light and dark rums, brandy and almond mixed with orange juice in an earthen bowl supported by three Tikis.

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FLAVORS FROM BEYOND

"Taste the World," with these drinks of medium strength, which to me are very delightful.



Trader Vic's Grog 65

A potent blend of dark rum, pineapple and passion fruit.



Singapore Symphony 90

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

Golden Grog 80

A blend of gold rum, Agricole Blanc, pineapple juice, our signature grog, and honey make this drink shine!





Sweet & Sour Gigi 80

Passion fruit, vanilla, lemon, spiced rum and a kiss of ginger.

Drunken Monkey 75

We're not monkeying around with this tequila and cachaça spiked cocktail with hints of grapefruit and banana.



Banana Dreams 80

This rum concoction of pineapple, banana, grapefruit, and fassionola will surely having you dreaming for more!



Jalisco Sour 85

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

Hibiscus Rum Punch 65

For those who are sweet enough on their own and would like a more alcohol forward cocktail, may we offer this well rounded elixir with gold rum and spiced floral notes.



Sunset Swimmer 75

Swim your way to paradise with tequila, spiced coconut and pineapple.

Passion Cocktail 60

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



COCONUT CONCOCTIONS



Bahia 85

A snowy concoction of light rum with coconut and pineapple. Innocent looking but watch it!

Trader Vic's Painkiller 65

Our creamy house-made coconut blend, orange and pineapple juice, and plenty of rums to ease those pesky daily pains.





Chi Chi 85

A Piña Colada with vodka and a hint of orange.



Peachtree Punch 85

A fish bowl of a drink with light rum, flavor of peaches and oranges and a soft southern whisper of coconuts.



Sea Dreams 75

A strawberry, coconut and passion fruit dream laced with two types of rum.

Koko-Nana Delight 70

Giving the people what they want - coconut, banana and rum.



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Shooters

Shots made for those straight shooters looking to cut to the chase



Grog n' Berries 50

Our favorite dessert in a glass, we hope you enjoy this creamy spiced blackcurrant delight.

Peewee Maracuya 50

A real party starter, enjoy this tequila, pineapple and passion fruit potion.



Fireside Grogs

Hot grog has warmed the cockles of many a stout heart for hundreds of years. With this in mind we offer:



Tahitian Coffee 65

A delectable blend of rum and coffee topped with hand whipped cream.

Northwest Passage 60

Our classic Hot Buttered Rum with the kick of 151.





Tahitian Mudslide 85

Gold rum, Baileys, amaretto, Kahlua and cream.

Traders to Be

Many delicious drinks around the world are made without liquors but with delicate flavors. We offer the following:



No Tai Mai Tai 50

Our classic Original adapted to perfection.



Puerto Principe 50

Creamy pineapple-coconut classic.

Mango Surfer 50

A fortifying concoction of mango and citrus.



Guava Crush 50

An invigorating mix of lime, lemon and guava.





Singapore Melody 50

The famous Singapore Symphony...passion, pineapple, pomegranate and citrus...without the punch.



Dreamless Bananas 50

For our future dreamers - pineapple, grapefruit and fruity fassionola puree.

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