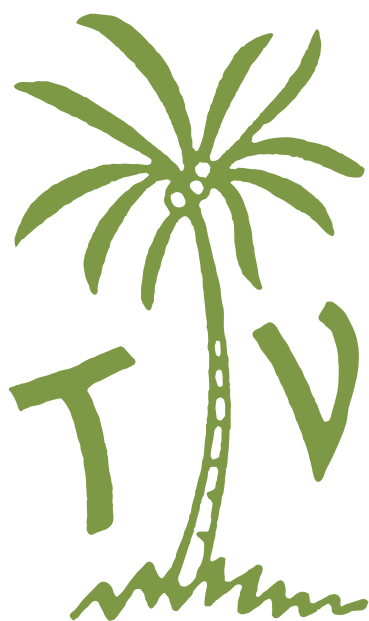


*Bits and bites meant to be shared*

## TIDBITS & PUPUS



### **THE ORIGINAL ISLAND TIDBITS 105**

Trader Vic's original pupu platter  
A sampling of crispy prawns, jalapeño cheese balls  
Crab rangoon & BBQ veal spare ribs

### **BBQ VEAL SPARE RIBS 99**

Sugar cured & dipped in our signature BBQ glaze  
Slow smoked in our Chinese wood-fired oven

### **BEEF CHO CHO 80**

Rare beef skewers, soy-ginger glaze  
Finished at the table over a flaming hibachi

### **CRISPY PRAWNS 70**

Marinated & breaded in Japanese bread crumbs

### **CRAB RANGOON 55**

Spiced crab & cream cheese wontons

### **JALAPEÑO CHEESE BALLS (V) 60**

Cheddar & Emmental cheese, fresh coriander  
Chopped jalapeños coated in panko, fried golden

### **POW POW WINGS 55**

Slow cooked & fried crisp  
Finished with a smoked pineapple & habanero sauce with a kick

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*Light & refreshing or warm & comforting there's  
something to satisfy every mood*

## SOUPS...

### WONTON SOUP 60

Soy ginger broth with shiitake mushrooms  
Bok choy, our delicious shrimp & chicken dumplings

## ... SALADS ...

### TRADER VIC'S SALAD 70

Mixed greens, heart of palm, white mushroom  
Tomato, artichoke, tossed in our famous Javanese  
Dressing

*Add chicken for 75 or shrimp for 80*

### 'ŌHI'A TART (V) 75

A crispy shell of puff pastry, wasabi feta-cream  
Dressed with heirloom tomatoes, watercress  
Pickled shallots

### QUINOA PAO PAO (V) (GF) 70

Green Papaya, cucumber, edamame  
Carrots, mint & sweet basil  
Finished in a south East Asian vinaigrette

### KĀPIKI (N) 85

Our famous Peking duck shredded mixed with  
Hoisin sauce, Chinese cabbage, citrus, red currants  
Toasted peanuts in a miso dressing

### GRILLED GARDEN (GF) 70

Garden vegetables finished on the grill with  
Avocado & herbs dressed in a yuzu-orange  
Vinaigrette over tender greens with pepper crusted  
Goat cheese

## ... & STARTERS

### SALMON POISSON CRU (GF) 80

Salmon thinly sliced with a coconut-  
Passionfruit marinade with cucumber salsa

### MAUI WAUI SHRIMP 60

Coconut breaded shrimp, katsu slaw  
Lime-chili aioli

### JAKY BAO BUN (V) 60

Slow cooked jack fruit mixed with our home  
Made vegan BBQ sauce & topped with green  
Mango salad, coriander & red chili

### LAGOON ROLLS (V) (GF) 50

Jicama slices rolled with ginger avocado puree  
Sesame tofu drizzled with tamarind chipotle  
Sauce

### CRISPY CALAMARI 65

Trader Vic's tempura battered calamari  
Yuzu-saffron mayonnaise

### VIC'S ORIGINAL TUNA POKE 75

Fresh tuna & avocado, soy sesame dressing  
Served with crispy sweet potato chips

### MOA (GF) 65

Faux chicken belly bites  
Fried crispy with sweet chili sauce  
Homemade onion dip

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*After sailing the seven seas we present to you a selection of  
classic & newly inspired dishes*

## TRADER VIC'S FAVORITES

### PEKING DUCK 180

Cooked in our traditional Chinese oven  
Served sliced with plum & Hoisin sauce  
Moo Shoo pancakes, cucumber & scallions

### TIGER PRAWNS 180

Giant prawns grilled & topped with a green  
Curry butter & served with heirloom tomato  
Salad

### HONG KONG SEA BASS (GF) 180

Citrus marinated sea bass fillet  
Steamed in a banana leaf with garlic  
Sautéed bok choy & brown rice

### KUNG PAO CHICKEN (N) 95

Vic's signature sauce, onion, celery  
Mixed peppers & roasted cashews

### PINEAPPLE FRIED RICE (N) 90

Fried rice with vegetables, prawns  
Chicken, pineapple, roasted cashews & chili  
Seasoned with susu curry powder  
Served in grilled pineapple shell

### SAMBAL BEEF 165

Beef tenderloin tips stir-fried with sweet pepper  
Onion, snow peas, lemongrass, mushrooms  
Lime leaf, spicy sambal paste  
Served in a grilled pineapple shell

### CHICKEN CHOW MEIN (N) 95

Chicken, mushrooms, carrots, scallions  
Bean sprouts & bamboo shoots with  
Soft egg noodles

### SINGAPORE NOODLES 90

Curry-spiced noodles, bean sprout  
Spring onion, red onion, snow peas & peppers

## SIGNATURE CURRIES

### FIERY LAMB CURRY 120 (GF)

Braised lamb cooked in our own spicy  
Indian inspired curry mango chutney, raita sauce  
Pappadam

### MASSAMAN CURRY (V) (GF) 80

Mild vegetable curry  
Coconut milk potatoes, peanuts  
Our signature sambal condiment dish  
*Add chicken for 95 or shrimp for 120*

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*Our ovens are custom made and can be traced back to the Han Dynasty (206 B.C. to 220 A.D.) Meats, fowl and seafood are suspended from hooks and slowly cooked over a hardwood fire, producing a unique and original flavor.*

## FROM THE WOOD FIRED OVENS

<b>HE'E (GF)</b>	<b>198</b>	<b>COCO FILLET SEA BREAM (A)(GF)</b>	<b>180</b>
Octopus slow cooked & finished in the Chinese oven Served with baby potatoes, heirloom carrots Avocado & chili puree with Argentinian chimichurri		We slow cook our seabream, brine it in a garlic Mirim marinade, saute baby potatoes & asparagus Finished with a coconut-lemon grass sauce	

<b>INDONESIAN LAMB RACK (GF)</b>	<b>210</b>	<b>5 SPICE CHICKEN (N) (GF)</b>	<b>175</b>
We marinate our lamb rack in honey Macerated onion & sate spices Finished with Singapore rice Noodles BBQ pineapple & mango chutney		Slow cooked chicken supreme seasoned with 5 Spices alongside black beans, capsicum Sweet plantain, coriander, cream Served with chicken jus	

### MISO SALMON (GF) 190

Salmon fillet marinated in our signature miso glaze  
Roasted green pepper sauce, pickled onion & orange segments

*At Trader Vic's we continue the Trader's tradition of dipping our steaks in his signature Chinese soy marinade, then suspending the meat on metal hooks at 500 degrees with a touch of smoke to create the perfect steak!*

All steaks are served with our Asian chimichurri

<b>250 GM TENDERLOIN FILLET</b>	.....	<b>230</b>
<b>300 GM NEW YORK STEAK</b>	.....	<b>210</b>
<b>350 GM RIB EYE STEAK</b>	.....	<b>250</b>

## SIDES

<b>SWEET POTATO CHIPS</b>	30	<b>CHINESE VEGETABLES</b>	30
<b>FRIES</b>	25	<b>GARLIC NOODLES</b>	30
<b>SAUTÉED BOK CHOY</b>	30	<b>CONGRI (WHITE RICE AND BEANS)</b>	30
<b>PAKE ASPARAGUS</b>	30	<b>SAUTÉ BABY POTATO</b>	30
<i>with Oyster Sauce &amp; Sesame Seeds</i>		<b>STEAMED RICE</b>	20

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