

TO BEGIN

Tidbits & Pupus

ISLAND TIDBITS (N) (SF) 115

Crispy prawns, crab rangoon, BBQ veal spare ribs
Jalapeño cheese balls for two

CRISPY PRAWN (N) (SF) 75

The original “crispy prawn,” finished with a light crispy panko crust

CRAB RANGOON (SF) 70

Vic’s favorite tidbit, these crispy crab & cream cheese filled
wontons are sure to kickstart your appetite!

BEEF CHO CHO (SF) 92

Served rare with soy ginger glaze & flaming hibachi

BBQ VEAL SPARE RIBS (N) 99

Sugar cured & dipped in our signature BBQ glaze
Slow cooked to perfection in our Chinese wood fired oven

JALAPEÑO CHEESE BALLS (V) 70

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

SPICY POW POW WINGS 65

Smoked pineapple & habanero sauce with a kick

SOUPS, SALADS & STARTERS

Light Fare to Start Your Meal

WONTON SOUP (N) (SF) 58

Soy sesame broth, shrimp & chicken dumplings, bok choy
Shiitake mushrooms, snow peas & scallions

TRADER VIC’S SALAD (SF) 60

Tender greens with artichoke heart, Belgium endive
Heart of palm, citrus tomato, our signature Javanese dressing
**Add chicken for 65 or shrimp for 75*

GRILLED GARDEN (V) (N) (GF) 65

Grilled vegetables, avocado, yuzu-orange vinaigrette
Asian lettuce, pepper crusted goat cheese, almond flakes

TUNA POKE (N) 80

Yellowfin tuna, avocado, coriander, sesame seeds
Soy-chili dressing, sweet potato chips

CAWA AVOCADO DIP (V) 55

Mashed avocado, red chili, red onion, yuzu, mix chips

PICO SPRING ROLLS 65

Pulled beef barbacoa, spicy habanero sauce
Egg roll sheets

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 70

Tempura calamari, yuzu saffron mayonnaise
Spicy togarashi

SUSHI & RAW BAR

Freshly prepared

Vic’s Classic Rolls

CALIFORNIA (SF) 60

Crab stick, avocado, orange tobiko

SALMON 65

Fresh Norwegian salmon, scallion aioli

SPICY TUNA 70

Tuna, Sriracha sauce, avocado & chives

MANGO 50

Cucumber, avocado & pickled radish
Topped with sliced mango

Vic’s Signature Rolls

BEEF & REEF (SF) 80

Crispy prawns, cream cheese
Sliced beef tenderloin & cho cho sauce

VOLCANO PRAWNS (SF) 70

Spicy prawn rolls
With homemade Furikake spice

BLUE DRAGON (SF) 75

Shrimp, crabstick, salmon teriyaki
Torch sauce

Vic’s Specials

SASHIMI 70

Your selection of fresh salmon or tuna

CRISPY WONTON MINI PIZZA 65

Fried wonton, fresh salmon
Cream cheese, chives, spicy dressing

BEEF TIRADITO 80

Medium tenderloin steak, crispy shallots
Black garlic-truffle sauce

Chef’s Combination

12 PIECES (SF) 119

4 California roll, 4 salmon rolls, 4 mango rolls

24 PIECES (SF) 219

6 spicy tuna rolls, 6 blue dragons rolls
6 beef & reef rolls, 6 volcano rolls

FAVORITES

By Land & Sea

KUNG PAO CHICKEN (N) (SF) 95

Vic’s signature spicy chili sauce, onion, celery
Mixed pepper, roasted cashews

TIGER PRAWNS (SF) 195

Grilled giant prawns, coriander salsa
Mango puree, grilled zucchini

SEAFOOD NOODLES (N) (SF) 99

Shrimp, baby squid, octopus, carrots
Bean sprouts, soft egg noodles, sambal sauce

SINGAPORE NOODLES (SF) 80

Rice noodle, susu curry powder
Bean sprout, spring onion, red onion
Add chicken for 85 or shrimp for 90

KANU BEEF KEW PAKE (N) (SF) 100

Beef tenderloin, broccolini, soy-sesame sauce
Spring onion, served with jasmine rice

5 SPICE DUCK (A) 170

Slow cooked & shredded
Served with Hoisin sauce, plum sauce
Moo shu pancakes, cucumber and scallions

MASSAMAN CURRY (N) (SF) (GF) 85

Mild curry with coconut milk, potatoes, peanuts
Add chicken for 95 or shrimp for 110

ISLAND BEEF BURGER 90

Home made beef patty 200gr, in brioche bun
Vic’s classic dressing, B&B pickles, lettuce
Tomato, grilled fresh pineapple, Vic’s spiced fries

PINEAPPLE FRIED RICE (N) (SF) 99

Vegetables, prawns, chicken, pineapple, roasted cashews
Susu curry, served in grilled pineapple

WOOD FIRED OVEN

Slow Roasted to Perfection

INDONESIAN LAMB CHOPS (GF) 215

Ras Al Hanout marination, mango gel
Singapore noodles, grilled pineapple

SMOKED OCTOPUS (GF) 180

Chorizo foam, smoked paprika
Crispy quinoa, sautéed potatoes
Grilled piquillo peppers

COCO SEA BREAM (GF) 170

Mirin brined, coconut-lemon grass sauce
Asparagus, potatoes

CHARRED BBQ CHICKEN 170

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

HOT SMOKED SALMON (SF) 180

Coconut green Thai sauce, baby bok choy
Heirloom carrots, sweet potato puree

*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

250 GM TENDERLOIN FILLET 240/ 500 GM TENDERLOIN FILLET 420

300 GM NEW YORK STEAK 230/ 600 GR NEW YORK STEAK 400

350 GM RIB EYE STEAK 260/ 700 GR RIB EYE STEAK 480

Sharing style to choose 2 side dishes, Asian chimichurri sauce & mushroom sauce

SIDES 30

Accompaniments for the Table

SAUTÉED BOK CHOY

SAUTÉED ASPARAGUS

CHINESE VEGETABLES (SF)

SAUTÉED BABY POTATOES

MASH POTATO

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

