



Tidbits & Pupus

Bits & bites meant to be shared

The Original "Island Tidbits" 105

The Trader's most popular pupu platter for two
Crispy Prawns, Crab Rangoon, Jalapeño Cheese Balls, BBQ Veal Ribs

BBQ Veal Ribs 99

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

Crispy Prawns 55

Marinated & breaded in Japanese bread crumbs

Crab Rangoon 50

Spiced crab & cream cheese filled wonton

Maui Wauai Shrimp 50

Coconut crusted fried shrimp, Katsu slaw, sweet & spicy glaze

(V) Jalapeño Cheese Balls 45

Cheddar & Emmenthal cheeses, fresh coriander, chopped jalapeños, golden fried

(A) Beef Cho Cho 55

Rare beef skewers, soy-sake glaze, finished at the table over a flaming hibachi

Tama Tama Lamb Skewers 45

Spiced lamb, cucumber yogurt & red onion

Indonesian Chicken Satay 45

Marinated with ginger, lemongrass & turmeric
Grilled with pickled cucumber & sweet chili sauce



(V) Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



Soups & Salads

To ease those hungry souls before the main arrival

Won Ton Soup 55

Shrimp & chicken dumplings, shiitake mushroom
Pak choy, fragrant chicken broth

(VE) Khao Soi Noodles 45

Su Su Curry Broth, ramen noodles, coriander
Fresh vegetables

Green Goddess Salad 60

Bibb lettuce hearts, fresh chives
Tossed in a watercress-anchovy dressing

(V) (N) Eden Salad 60

Hearts of butter lettuce, vanilla vinaigrette
Goat cheese croutons, Granny Smith apples

Trader Vic's Salad 70

Young greens, hearts of palm, mushrooms, shrimp
Vic's signature Javanese dressing

(A) Southeast Asian Duck Salad 70

Gem lettuce, aromatic herbs, toasted rice
Crisp Thai basil, spicy Asian lime vinaigrette

(N) Shanghai Caesar Salad 60

Crisp romaine, spiced cashews, crunchy wontons, pickled ginger
Garlic-ginger dressing

Hawaiian Tuna Poke 65

Raw Yellowfin tuna, soy chili dressing
Avocado, crispy taro chips



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Signature Wood-Fired Ovens

*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.*

Wood-Fired Beef

Served with Vic's Lyonnaise potatoes & crispy creamed spinach
Choice of (A) Béarnaise, (A) Morrel or (A) Malagasy Green Peppercorn Sauce

250 gm Tenderloin Filet 220

280 gm New York Steak 190

350 gm Rib Eye Steak 230

Hand-Cut Steaks for Two:

Tomahawk Steak 620 Porter House Steak 450

Indonesian Rack of Lamb 195

Signature marinade, Singapore style curried rice noodles
BBQ pineapple, mango chutney

Barbecue Whole Sea Bream 160

Soy dipped head on boneless sea bream, asparagus, smoked lemon
Roasted potatoes, jalapeño vinaigrette

Oven Smoked Short Ribs 165

Finished with a balsamic soy broth, harissa butternut squash, Cipollini onion

Norwegian Salmon 175

Soy glazed & finished with chimichurri sauce
Sautéed bok choy, wasabi potato

BBQ Jerk Chicken 160

Sweet plantains, pickled red onion, cucumber raita

Korean BBQ Beef (For Two) 195

Flank steak, potato salad, kimchi cucumber, roasted eggplant with chili & garlic

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Trader Vic's Favorites

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

(N) Kung Pao Chicken 85

Vic's signature sauce, onion, celery
Mixed capsicum, roasted cashews

Singapore Noodles 95

Curry flavored rice noodles, chicken
Shrimp, snow peas, red onion, peppers

Mango Chili Beef 145

Wok'd beef tenderloin, mango
Peppers, red onion, mushroom
Garlic chili sauce

(A) 5 Spice Half Duck 185

Twice cooked & served shredded
Scallions, cucumber, plum sauce
Steamed bao buns

Seafood Garlic Noodles 95

Fried garlic, shrimp, crab, chili flakes
Butter, scallions, sesame seed

King Prawns 195

Wasabi-thyme gratin, habanero coulis
Balsamic Cipollini onions
Horseradish whipped potato

(VE) Coconut Fire Rice 85

Creamy risotto, spicy red Thai curry, asparagus
Roasted squash frame, shiitake mushrooms



Trader Vic's Curries

*Enjoy our signature curries accompanied with a unique "flavor" enhancer condiment dish.
We offer two distinct styles of curry to satisfy any preference!*

(V) Calcutta Curry

Soft boiled egg with just enough spice

(VE) Red Thai Curry

With baby eggplant & spicy coconut broth

Please select one of the following

Chicken 85 Prawns 90 Roasted Duck 95
Seasonal Vegetables 80



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TRADER VIC'S

LITTLE MENEHUNE MENU

Cheesy Tiki Burger

Hamburger or cheeseburger

42

Coconut Nuggets

Crispy coconut breaded shrimp
with apple cabbage slaw

42

Menehune BBQ

120 gr BBQ beef tenderloin

42

Grilled Chicken Breast

Crispy Panko breaded chicken breast

42

Healthy Grilled Fish

Healthy fish fillet from the grill

42

Parrot Noodles

Buttery noodles tossed with melted
butter and vegetables

42

Aloha!

My name is Menehune Sam!
Can you help me find my friend
from the sea by connecting the
dots in alphabetical order?



All items are served with fries, vegetables or mashed potato



Items also available separately

(A) Beef Cho Cho 55

Maui Waui Shrimp 50

Coconut breaded shrimp, katsu slaw, chili lime aioli

Lamb Chi Chi's 40

Twice-cooked crispy lamb belly, savory salt, lime

Hau'oli Chicken Dumplings 40

Pan-fried chicken scallion dumplings, garlic-soy vinaigrette

(V) Ka uala Caroquettes 40

Seasoned potato, Gruyere cheese, shiitake mushroom

(V) Green Bean Fries 40

Light tempura batter, miso mustard sauce

Indonesian Chicken Skewers 45

Marinated with ginger, lemongrass & turmeric
Pickled cucumber & sweet chili sauce



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(A) Southeast Asian Duck Salad 70

Gem lettuce, aromatic herbs, toasted rice
Crisp Thai basil, spicy Asian lime vinaigrette

Tama Tama Lamb Skewers 45

Spiced lamb skewers, cucumber yogurt & red onion

Hand Crafted Island Beef Burger 80

The Trader's classic dressing, B&B pickles, baby lettuce
Salted tomato, BBQ pineapple, Vic's spiced fries

Spicy Tuna Chips 75

Crisp nori chips with creamy Sriracha tuna & fresh chives

Gochujang Chicken Sliders 50

Korean spice marinated fried chicken, chili aioli, katsu slaw
Buttered brioche, Vic's spiced fries

Trader Vic's Salad 70

Young greens, hearts of palm, mushrooms, shrimp
Vic's signature Javanese dressing

(V) Avocado Toast 45

Sourdough, olive oil, avocado, susu-sesame seasoning

(V) Vic's Spiced Fries 25

Roasted garlic chili aioli & ketchup



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After Dinner Drinks

Almost There 50

Macadamia nut liqueur, Galliano & cream will get you there

Dolce Kona 52

Trader Vic's Hawaiian Kona Koffee, cinnamon
Amarula liqueur & cream

Tahitian Mudslide 52

Gold rum, Baileys, Kahlua amaretto, & cream

Grasshopper 50

Keeps you hopping. Light crème de cacao & crème de menthe

White Cloud 50

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



(A) Contains Alcohol

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Desserts

Banana Fritters 45

Tempura fried, Malacca sauce, sweet cream

Hawaiian Malasada 45

Island inspired yeast donuts fried golden
Covered in powdered sugar with caramel banana dip

Passion Fruit Coconut Cake 45

Tea infused coconut cake with passion fruit butter cream

Island Mousse 45

Frozen chocolate peanut butter mousse
Dark chocolate glaze, bruleéd banana

(A) Macadamia Nut Tart 45

Toasted macadamia nuts baked in sugar & Frangelico
Drizzled with dark chocolate

Pahuihui Lava Cake 45

Warm chocolate cake with a molten chocolate core
Fresh raspberry & French vanilla ice cream

(A) Vic's Rum Ice Cream 45

House made with praline sauce



(A) Contains Alcohol

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NON-ALCOHOLIC DRINKS

Many delicious drinks around the world are made without liquors and with delicate flavors.

We offer the following:

No Tai Mai Tai® 38

Our classic original adapted to perfection.

Kona Cooler 38

Pineapple, cranberry and orange juice mixed with passion fruit.

Puerto Principe 38

Creamy pineapple-coconut classic.

Peachtree No Punch 38

Peaches, orange juice and coconut cream.

Queen Charlotte Fruit Punch 38

A luscious combination of citrus, pineapple & passion fruit flavors.



Coral Reef 38

A tropical drink made with strawberries, mango and coconut cream.

Mariana's Fresh Fruit Punch 38

A blended medley of strawberries, banana, peach and mango.

Mango Iced Tea 38

Black tea with mango purée and fruits.

WARM TODDIES

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

Coffee Diablo 50

A warm blend of brandy, cinnamon and cloves with aromatic orange liquor and lots of caffeine. It will keep you going.



Coffee Grog 50

Hot coffee, strong rum and Grand Marnier flavors infused with cream of coconut. Served in a headhunter's mug.

Black Stripe 50

Fine Jamaican rum, honey, crushed cherries and spices. Served steaming hot.



Tahitian Coffee 50

A delectable blend of rum and coffee with a special cream topping.

Irish Coffee 52

A great mix of Irish whiskey, coffee and cream.

AFTER DINNER DRINKS

Those special concoctions which complete a dinner:

Almost There 50

Macadamia nut liquor, Galliano and cream will get you there.

Dolce Kona 52

Trader Vic's Hawaiian Kona Koffee, cinnamon, Amaretto liquor and cream.



Grasshopper 50

Keeps you hopping. Light crème de cacao and crème de menthe.

White Cloud 50

A delightful concoction of coconut and crème de cacao, laced with vodka.

Tahitian Mudslide 52

Gold rum, Baileys, Amaretto, Kahlua and cream.

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

جميع الأسعار بالدرهم الإماراتي، ١٠٪ رسوم الخدمة و ٧٪ رسوم البلدية و ٥٪ ضريبة القيمة المضافة.

It is my pleasure

to offer you these delicious tropical drinks.
Some I have gathered from their countries of origin
and others are my own personally crafted recipies.

FESTIVE PARTY LIBATIONS

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

Rum Keg 172

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



Lanyu Punch Bowl 99

(Serves two people) A combination
of light and gold rums,
guava and apricot, topped
with sparkling wine.



Scorpion Bowl 172

(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.



Trader Vic's Rum Cup 99

(Serves two people) A frosty froth of fine rums,
orange, lemon and lime with liquors,
served in a scorpion bowl.



Kava Bowl 172

(Serves four people) Light and aromatic rums,
fruit juices, grenadine and almond syrups.

Tiki Bowl 99

(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.

TIKINIS

For those merry souls who seek and enjoy a really refreshing drink.

Black Sand Beach 46

Activated charcoal, pineapple juice,
coconut rum and over proof rum.



Lychee Ki 46

Lychee and Cranberry make
this drink a smooth concoction.

Trader Vic's Passion Cocktail 46

Gin, passion fruit nectar from "down under"
and lime make, this a smooth refreshing cocktail.

Siboney 46

A great Caribbean cocktail blend of dark
rum, passion fruit, pineapple and lemon.

HOME OF THE ORIGINAL Mai Tai®

In 1944 Trader Vic's concocted a rum
drink and served it to a customer who,
upon tasting it, said "Mai Tai Roa Ae"
which means in Tahitian "Out of this
world." The Mai Tai® is now
the most famous rum drink
in the world and you can
only get the real McCoy
here at Trader Vic's.

Original Mai Tai® 65



Trader Vic's JUMEIRAH BEACH own "KOANA PUFFER"

This Poisonous Pufferfish packs a punch!
This signature drink is a fruity and potent
concoction of pineapple, passion and
almond, all mixed with gin
and an extra dropper of
overproof rum.



Koana Puffer 68

Add an extra sting for 7

HOME OF THE ORIGINAL MAI TAI

1944 Mai Tai 65

Original Mai Tai® this is the original recipe from The Trader.

Trader Vic's Mai Tai® 62

For many years our signature Mai Tai has been modified to perfection.



Maui Mai Tai 62

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

Passion Mai Tai 62

Our classic, mixed with a hint of passion fruit.

Mango Tai 62

Even more tropical... with mango.



Rusky Mai Tai 62

Try our variation with vodka.

Guava Mai Tai 62

Light and gold rums and guava mixed with our secret formula.



Menehune Juice 63

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

Pinky Gonzalez 62

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

Honi Honi 63

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

Mai Tai Wave

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

106



THE SOURS



Trader Vic's Own Punch 62

Fresh citrus fruits & fine light & dark rum with a fillip of almond.

Eastern Sour 62

A magnificent drink with fine bourbon, crushed orange, lemon, and ice.

Jalisco Sour 62

Tequila as its best.

London Sour 63

If you like scotch, this is a different way to enjoy it.



COCONUT DRINKS

Bahia 60

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

Kamaaina 60

"Old Timer" to you... coconut, gin, triple sec and a hint of citrus.

Peach Tree Punch 62

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



Chi Chi 60

A Piña Colada with vodka and a hint of orange.



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THE STRONG

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



Samoan Fog Cutter® 72

A vaseful of rum, gin, brandy and sherry wine with orange juice and orgeat... Let the drinker beware!

Suffering Bastard 70

A forthright blend of rums, lime and liquors with an affinity for cucumber. Formula from the Sheppard's Hotel in Cairo.

Navy Grog 70

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



Tiki Puka Puka® 72

Three style of rums, orange juice, grenadine and spices.

Pele Poli'ahu 72

The goddess of ice meets the goddess of fire in this spiced 151 cocktail.



Drum of Ku 67

Hear the drums of war with this potent 151 & berry cocktail.



Scorpion® 67

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



Trader Vic's Passion Punch 67

Gin, brandy & passion fruit with the opulence of "down under".

Zombie 68

Don the Beachcomber's original lethal libation... Light and dark rums, grenadine and curaçao.



Singapore Symphony 70

A combination of natural lime, pineapple, passion fruit, fine rums and gin... The touch of passion to your life.

TROPICAL

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

Nautilus 67

Tequila, cassis, sloe gin and lime with a splash of ginger ale and cranberries.



Seyhorse 67

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



Fish Food 60

Coconut and spiced rum infused with tropical juices and exploding Pop Rocks.



Rangoon Ruby 60

Don't let the color fool you! Cranberry juice and vodka at its best.

Golden Eye Koi 65

Swim with this berry, gin and plum wine infused cocktail all the way to Dragon's Gate!



Rhum Cosmo 60

Fine Caribbean rum blended with pineapple and fresh citrus juices.



Pino Pepe 67

A refreshing concoction of pineapple, vodka and light rum with citrus.



Trader Vic's Grog 67

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

Moku Nani 67

Dark and light rums, orange & pineapple will bring you to the Islands.



Potted Parrot 67

"When it's time to go home, the Parrot goes with you!" Light rum, curaçao and citrus juices.



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