

## 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

#### BBO 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 Waui 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



## 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



## 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.

# 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

#### BBO Jerk Chicken 160

Sweet plantains, pickled red onion, cucumber raita

#### Korean BBO Beef (For Two)

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

(V) Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



## 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

#### Mango Chili Beef 145

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

#### Seafood Garlic Noodles 95

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

#### Singapore Noodles 95

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

#### (A) 5 Spice Half Duck 185

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

#### 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

## SMNU 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





#### **Coconut Nuggets**

Crispy coconut breaded shrimp with apple cabbage slaw
42

#### Menehune BBO

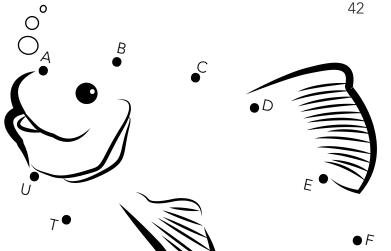
120 gr BBQ beef tenderloin

42

#### **Grilled Chicken Breast**

Crispy Panko breaded chicken breast

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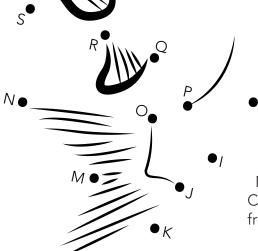


#### **Healthy Grilled Fish**

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





#### The Original "Island" Tidbits 105

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

#### (A) Beef Cho Cho 55

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

#### 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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#### 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





#### Banana Fritters 45

Tempura fried, Malacca sauce, sweet cream

#### Hawaijan 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, Amarula 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.

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## to offer you these delicious tropical drinks. Some I have grathered from their countries of

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.



#### 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.

#### Kava Bowl 172

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



#### Lanyu Punch Bowl 99

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

#### 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.

#### 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.



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.

#### Trader Vic's Passion Cocktail 46

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



#### Lychee Ki 46

Lychee and Cranberry make this drink a smooth concoction.

#### Siboney 46

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

#### HOME OF the Original Mai Ta

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

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## HOME OF THE ORIGINAL MAITAL 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.



Our classic, mixed with a hint of passion fruit.



#### Rusky Mai Tai 62

Try our variation with vodka.

#### 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.



#### Maui Mai Tai 62

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

#### Mango Tai 62

Even more tropical... with mango.

#### Guava Mai Tai 62

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



#### Honi Honi 63

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

## Mai Tai Wave

Sunfthis 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.

Jalisco Sour 62

Tegulia as its best.

#### Eastern Sour 62

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

#### 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!

#### 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.

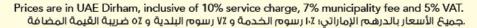


#### Kamaaina 60

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

#### Chi Chi 60

A Piña Colada with vodka and a hint of orange.



## THE STRONG

Pinates, Buccaneens and Beachcombens 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.



#### Singapore Symphony 70

Drum of Ku 67

berry cocktail.

Zombie 68

original lethal libation.. Light and dark rums,

Hear the drums of war

with this potent 151 &

Scorpion® 67

(Individual) A powerful sting

with a whisper of almonds.

of rum, brandy and orange juice

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

"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"®



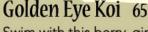
#### Fish Food 60

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



#### Rangoon Ruby

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



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

#### Rhum Cosmo

Fine Caribbean rum blended with pineapple and fresh citrus juices.



#### Pino Pepe 67

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





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



#### Moku Nani 67

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



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