

Bits and bites meant to be shared

TIDBITS & PUPUS



ISLAND TIDBITS 10.44

Trader Vic's most popular pupu platter for two
A sampling of crispy prawns, jalapeño cheese balls
Crab rangoon & BBQ lamb spare ribs

TEMPURA FRIED CALAMARI 6.755

Crisp calamari, coriander, wasabi aioli

CRISPY PRAWNS 9.215

Marinated & breaded in Japanese bread crumbs

CRAB RANGOON 5.53

Spiced crab & cream cheese wontons

CRISP VEGETABLE SPRING ROLLS (V) 4.915

Round cabbage, onion, snow peas & carrots
Served with sweet chili sauce

JALAPEÑO CHEESE BALLS (V) 5.65

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

BEEF CHO CHO (A) 6.145

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

KUNG PAO CHICKEN WINGS 6.145

Tossed in spicy sauce & topped with peanuts

"If you must be ingenious with hors d'oeuvres,
change the shapes, the garnish, the method
of serving, but for chrissake make them taste
good!"

- Trader Vic



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

SOUPS...

WONTON SOUP 5.895

Soy ginger broth with shiitake mushrooms
Bok choy & our signature shrimp and chicken
dumplings

TOM YAM KUNG (GF) 7.125

Thai seafood soup, lemongrass, kaffir lime broth

... SALADS ...

CAESAR SALAD 5.53

Romaine lettuce, lemon-ginger dressing
Garlic croutons, shaved parmesan cheese

ADD GRILLED CHICKEN 7.37

TRADER VIC'S SALAD 6.39

Young greens, heart of palm, mushrooms
Shrimp, Vic's signature Javanese dressing

WATERMELON 'ALAWAI 5.53

Compressed watermelon spheres with watercress
Pickled red onion, pomegranate, baby tomato
Strawberries, hoisin dressing

... & STARTERS

CHICKEN KOFTA 6.145

We take "meat on a stick" to the next level
with these flavor packed minced chicken
lemongrass skewers with coriander chutney

PRAWNS A LA PLANCHA (GF) 9.58

Grilled prawns, garlic-coriander butter sauce

HAWAIIAN TUNA POKE 11.3

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

THAI SHRIMP CAKES 7.125

Pan seared shrimp cakes with Kaffir lime
Lemongrass & kachumber salad

THAI BEEF CARPACCIO 8.6

Peppercorn crusted steak, green mango
Red onion, cucumber, toasted peanuts
With fresh herbs & peanut sauce

The basis of hospitality, yesterday and today, is the sharing of food and drink with friends and acquaintances."



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

TRADER VIC'S FAVORITES

TRADER VIC'S OWN CRISPY DUCK 15.355

Five-spice marinated, scallions, cucumber
Hoisin sauce steamed mu shu pancakes

OMANI SPINY LOBSTER 30.715

Choice of classic thermidor or garlic-butter sauce

PRAWNS SAN FRANCISCO (A) 15.355

Sautéed garlic, shallots, white wine, cream
Served with fried rice & sautéed spinach

SEA BREAM 15.355

Gently steamed fillet finished in a salted
Black bean sauce with sautéed garlic spinach

SEAFOOD PARILLADA (A) 15.355

Mixed grilled seafood, sautéed spinach
Saffron butter sauce

CAULIFLOWER CURRY 8.478

Cashew madres curry base
Finished with coconut milk
Served with white rice & our signature curry
Condiment tray



WOK DISHES

VIC'S PAD THAI 10.195

Stir fried flat rice noodles, shrimp, chick, tofu
Toasted peanuts, fresh lime, tamarind chili sauce

SPICY CHILI HAMMOUR 9.83

Fried crisp, ginger, garlic, peppers, onions
Spicy chili garlic sauce

KUNG PAO CHICKEN 9.83

Vic's classic recipe, marinated chicken & vegetables
Roasted cashews, bamboo shoots, Szechwan chili

SINGAPORE NOODLES 9.83

Curry flavored rice noodles, chicken, shrimp
Beef char siu

BEEF KEW PAKE 12.285

Wok'd beef tenderloin medallions, jalapeños Shallots,
Chinese broccoli, garlic black bean sauce

(V) Vegetarian (N) Nuts (A) Contains Alcohol (GF) Gluten Free
Prices are in Omani Riyals and inclusive of service charge, taxes and 5% VAT

"I call my style of cooking
'Imaginative'. Not the same old junk that the
fellow down the street makes. That's no fun."



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

LAMB RACK 20.27

Ras el hanout mariande, Singapore curry rice noodles
BBQ pineapple, mango chutney

SUMAC CHICKEN 12.04

Tart spice rub compliments the smoke from our ovens
Served with freekah salad & ginger carrot puree

OMANI SPICED HAMMOUR 10.44

Spicy herb marinade, vegetable fried rice & citrus butter sauce

MISO SALMON 14.495

Norwegian salmon marinated & smoked in our Chinese ovens
Finished with a pear & fennel salad along side black lentil ragu

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 in our hardwood ovens, adding a touch of smoke to create the perfect steak!

All steaks are served with roasted garlic whipped potato & cream spinach brulee
Choice of Béarnaise or mushroom cream

250 G TENDERLOIN FILLET	20.27
280 G NEW YORK STEAK	20.27
350 G RIB EYE STEAK	20.27

SIDES

SUMAC CAULIFLOWER	3.44	ROASTED GARLIC WHIPPED POTATOES	3.685
VEGETABLE FRIED RICE	3.93	CREAMED SPINACH BRULEE	4.30
SAUTÉED SPINACH	4.30	STIR-FRIED CHINESE VEGETABLES	3.44

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