

Bits and bites meant to be shared

TIDBITS & PUPUS



ISLAND TIDBITS 10.5

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 6.5

Crisp calamari, coriander, wasabi aioli

CRISPY PRAWNS 9

Marinated & breaded in Japanese bread crumbs

CRAB RANGOON 6

Spiced crab & cream cheese wontons

CRISP VEGETABLE SPRING ROLLS (V) 5

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

JALAPEÑO CHEESE BALLS (V) 6

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

BEEF CHO CHO (A) 6.5

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

KUNG PAO CHICKEN WINGS 6

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

6

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

TOM YAM KUNG (GF)

7

Thai seafood soup, lemongrass, kaffir lime broth

... SALADS ...

CAESAR SALAD

6

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

ADD GRILLED CHICKEN

7.5

TRADER VIC'S SALAD

6.5

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

WATERMELON 'ALAWAI

6

Compressed watermelon spheres with feta
Cheese, baby spinach, pickled onion
Pomegranate, baby strawberries, hoisin dressing

... & STARTERS

MASALA CHICKEN SKEWERS 5.5

Seasoned & seared
With butter methi tomato sauce

PRAWNS A LA PLANCHA (GF) 9.5

Grilled prawns, garlic-coriander
Butter sauce

HAWAIIAN TUNA POKE 11

Raw cubed Yellowfin tuna, soy chili
Dressing, avocado, crispy taro chips

THAI SHRIMP CAKES 7

Pan seared shrimp cakes with Kaffir lime
Lemongrass & kachumber salad

THAI BEEF CARPACCIO 9

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

MAUI WAUI SHRIMP 7.5

Coconut crusted shrimp with a spicy
Chili aioli, katsu slaw

"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

BROILED FRESH OMANI LOBSTER 32

Choice of

Broiled classic thermidor, gently cooked in its shell with a wine-Based sauce and a touch of cheese or grill with buttery garlic sauce

TRADER VIC'S OWN CRISPY DUCK 15.5

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

STEAM HONG KONG FISH 15.5

Gently steamed sea bream fillet finished in
A salted black bean sauce with sautéed garlic spinach

PRAWNS SAN FRANCISCO (A) 15.5

Sautéed garlic, shallots, white wine, cream
Served with steamed jasmine rice & sautéed
Spinach

CALCUTTA CURRY 8

A savory blend of spices & vegetables
Slowly simmered with a touch of apple

ADD CHICKEN 9 OR SHRIMP 14.5

SEAFOOD PARILLADA (A) 15.5

Mixed grilled seafood, sautéed spinach
Saffron butter sauce

WOK DISHES

VIC'S PAD THAI 11

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

SPICY CHILI HAMMOUR 11

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

KUNG PAO CHICKEN 10

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

SINGAPORE NOODLES 11

Curry flavored rice noodles, chicken, shrimp
Beef char siu

BEEF KEW PAKE 13

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

"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 20.5

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

PERI PERI CHICKEN 12

Sautéed Macademia beans & vegetable fried rice

OMANI SPICED HAMMOUR 11

Spicy herb marinade, vegetable fried rice & citrus butter sauce

MISO SALMON 15

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 our steaks are USDA Prime and served with roasted garlic whipped potato & sautéed garlic spinach
Choice of Béarnaise or mushroom cream

250 G	US TENDERLOIN FILLET	20.5
440 G	US CHATEAUBRIAND (SERVES TWO)	39.5
350 G	US RIB EYE STEAK	20.5

SIDES

MACADAMIA FRENCH BEANS	3.5	ROASTED GARLIC WHIPPED POTATOES	3.5
VEGETABLE FRIED RICE	4	VEGETABLE SINGAPORE NOODLES	4
SAUTÉED GARLIC SPINACH	3.5	STIR-FRIED CHINESE VEGETABLES	3.5

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