

TO BEGIN

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 6.9
Crisp calamari, coriander, wasabi aioli

CRISPY PRAWNS 9
Marinated & breaded in Japanese bread crumbs

CRAB RANGOON 6
Spiced crab & cream cheese wontons

CRISPY 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

BBQ LAMB RIBS 10.5
Sugar cured ribs, signature BBQ glaze
Slow smoked in our Chinese wood fired oven

SOUPS, SALADS & STARTERS

Light Fare to Start Your Meal

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

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

SEAFOOD GREEN PAPAYA SALAD 10.5
Marinated prawns, octopus, mussels & squid, shredded green papaya
Geen mango, cherry tomato, carrot, coriander, Thai dressing

HAWAIIAN QUINOA SALAD 7
Smoked pineapple, lettuce, brown quinoa, mint, basil
Mango dressing, toasted coconut, raspberry, pickled onion
ADD GRILLED CHICKEN 8.5

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

WOK DISHES

Freshly prepared

VIC'S PAD THAI 12
Stir fried flat rice noodles, shrimp, chicken, tofu
Toasted peanuts, fresh lime, tamarind chili sauce

KUNG PAO CHICKEN 11
Vic's classic recipe, marinated chicken, vegetables
Roasted cashews, bamboo shoots, Szechwan chili

MONGOLIAN PRAWNS 15.5
Stir fried prawns, bell peppers, scallions
Shiitake mushrooms, black bean sauce

BBQ VEGETABLES & TOFU (V) 9.5
Wok fried crispy tofu, BBQ vegetables, mushroom mix
Bamboo shoots, Asian greens, soya and sesame

FAVORITES

By Land & Sea

TRADER VIC'S OWN CRISPY DUCK 15.5
Five-spice marinated, scallions, cucumber
Hoisin sauce steamed mu shu pancakes

PRAWNS SAN FRANCISCO (A) 15.5
Sautéed garlic, shallots, white wine, cream
Served with steamed jasmine rice & sautéed
Spinach

SEAFOOD PARILLADA (A) 15.5
Mixed grilled seafood, sautéed spinach
Saffron butter sauce

KAFFIR BAKED SEA BREAM 15.5
Kaffir lime, galangal, turmeric, steamed baby pak choy
Coconut cream, served with steam rice

CALCUTTA CURRY 8
A savory blend of spices & vegetables
Slowly simmered with a touch of apple
ADD CHICKEN 9.5 OR SHRIMP 14.5

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

WOOD FIRED OVEN

Slow Roasted to Perfection

RAS EL HANOUT LAMB RACK 20.5
Ras el hanout marinade, Singapore curry rice noodles
BBQ pineapple, mango chutney

PERI PERI CHICKEN 12
Sautéed Macademia beans & vegetable fried rice

OMANI SPICED HAMMOUR 12
Spicy herb marinade, vegetable fried rice & citrus butter sauce

BBQ SALMON 15
Soybeans ratatouille, chimichurri & pesto

*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!*

Parmesan mash potatoes, sautéed green beans, snow peas and mushrooms
Asian chimichurri sauce or Mushroom Sauce

250 G	US TENDERLOIN FILLET	21
440 G	US CHATEAUBRIAND (SERVES TWO)	39.5
350 G	US RIB EYE STEAK	21

SIDES

Accompaniments for the Table

MACADAMIA FRENCH BEANS 3.5

VEGETABLE FRIED RICE 4

CREAMED SPINACH 3.5

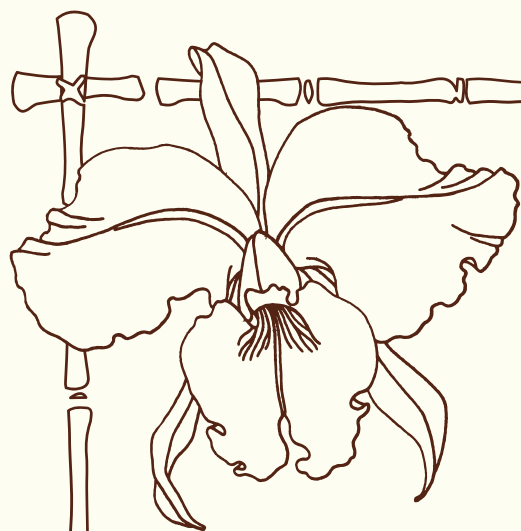
PARMESAN MASH POTATOS 3.5

VEGETABLE SINGAPORE NOODLES 4

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





DESSERTS

MAI TAI CRÈME BRULÉE (GF) 5

Pineapple compote, crispy crust

RUM ICE CREAM AFFOGATO (A) (GF) 4.5

House-made praline sauce, espresso

PASSION CHEESECAKE 5

Whipped lemon vanilla cheesecake
Passion curd, berries, sugar crumble crust

CHOCOLATE ISLAND PARADISE 5

Layered frozen chocolate mousse, fresh raspberry coulis

BANANA FLAMBÉ (A) 6

Prepared tableside

CREPES SUZETTE (A) 6

Prepared tableside

TROPICAL FRUITS ON ICE 6

SELECTION OF ICE CREAM & SORBET 5

(A) Contains Alcohol (G) Contains Gluten

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AFTER DINNER DRINKS

TAHITIAN MUDSLIDE 6

Gold rum, Baileys, amaretto, Kahlua and cream

WHITE CLOUD 4.5

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

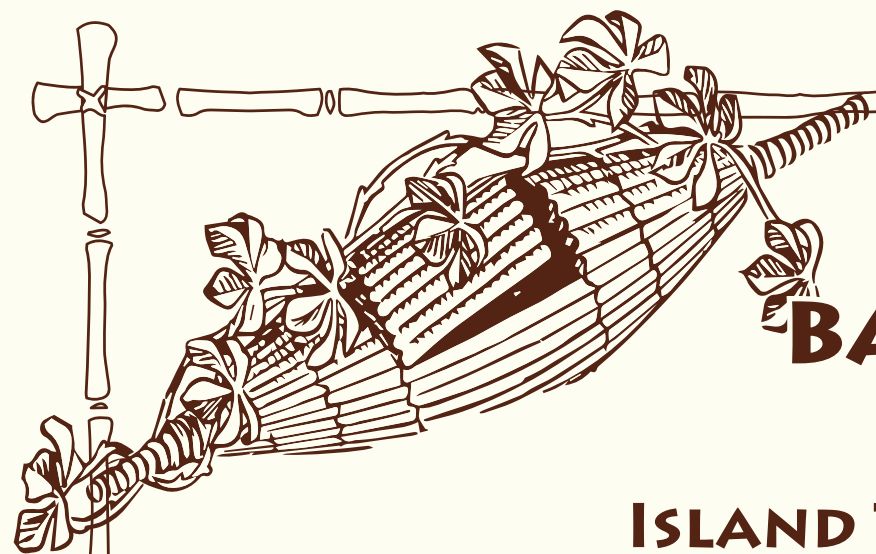
TAHITIAN COFFEE 5

A delectable blend of rum and coffee
Topped with hand whipped cream

NORTHWEST PASSAGE 5

Our classic hot Buttered Rum
with the kick of 151





BAR BITES

ISLAND TIDBITS (G) 10.5

The Trader's most popular pupu platter for two
Crispy prawns, crab rangoon, jalapeño cheese balls
BBQ Lamb spare ribs

TEMPURA CALAMARI (G) 6.9

Crisp calamari, fresh coriander, wasabi aioli

CRISPY PRAWNS (G) 9

Marinated & coated in Japanese bread crumbs

BBQ LAMB RIBS (G) 10.5

Sugar cured ribs, signature BBQ glaze
Slow smoked in our Chinese wood fired oven

JALAPEÑO CHEESE BALLS (G,V) 6

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

BEEF CHO CHO (A,G) 6.5

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

KUNG PAO CHICKEN WINGS (G) 6

Tossed in spicy sauce & topped with peanuts

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BAR BITES

STEAMED EDAMAME (V) 4.5

Shell-on beans tossed with sea salt

MASALA CHICKEN SKEWERS 5.5

Seasoned & seared, with butter methi tomato sauce

SAUTÉED CALAMARI 8

Soy & fish sauce, lime, garlic & fresh chilies

MAUI WAUI SHRIMP (G) 7.5

Coconut crusted shrimp with a spicy chili aioli
Katsu slaw

CAESAR SALAD 6

Gem lettuce, lemon-ginger dressing, garlic croutons

ADD GRILLED CHICKEN 7.5

TUNA POKE 11

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

CRISP VEGETABLE SPRING ROLLS (V,G) 5

Round cabbage, onion, snow peas, carrots, sweet chili sauce

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