

*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

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## 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

"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

<b>250 G TENDERLOIN FILLET</b>	.....	<b>20.27</b>
<b>280 G NEW YORK STEAK</b>	.....	<b>20.27</b>
<b>350 G RIB EYE STEAK</b>	.....	<b>20.27</b>

## SIDES

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

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