

TO BEGIN

Tidbits & Pupus

ISLAND TIDBITS (N) (SF) 112

Crispy prawns, crab rangoon, spicy pow pow wings
Jalapeño cheese balls for two

CRISPY PRAWN (N) (SF) 60

The original “crispy prawn” finished with a light crispy panko crust

CRAB RANGOON (SF) 60

Vic’s favorite tidbit, these crispy crab & cream cheese filled
wontons are sure to kickstart your appetite!

SOUPS, SALADS & STARTERS

Light Fare to Start Your Meal

WONTON SOUP (N) (SF) 60

Soy sesame broth, shrimp & chicken dumplings, bok choy
Shiitake mushrooms, snow peas & scallions

TRADER VIC’S SALAD (SF) (N) 60

Tender greens with artichoke heart, Belgium endive
Heart of palm, citrus tomato, our signature Javanese dressing
Add chicken or shrimp for 65

TIKI SALAD (V) 60

Green salad, grilled avocado, asparagus,
Zucchini, green apple, lemon honey dressing

TUNA POKE (N) 85

Yellowfin tuna, avocado, coriander, sesame seeds
Soy-chili dressing, sweet potato chips

BEEF CHO CHO (SF) 75

Served rare with soy ginger glaze & flaming hibachi

JALAPEÑO CHEESE BALLS (V) 58

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

SPICY POW POW WINGS (N) 55

Smoked pineapple & habanero sauce with a kick

MAUI BABY CORNS (G) 50

Grilled baby corns served with spicy garlic mayo & ponzu

KOREAN NACHOS (V) (GF) (N) 55

Sautéed corn, cheese sauce, gochujang paste
Mix cheese, Asian guacamole, kimchi sour cream
Asian jalapeños, corn chips

CRISPY CALAMARI (N) 65

Tempura calamari, yuzu saffron mayonnaise
Spicy togarashi

HUMMUS EDAMAME DIP (V) (N) 50

Hummus, wok edamame with garlic, mint oil
Sesame seeds served with lavosh crackers

SUSHI & RAW BAR

Freshly prepared

Vic’s Classic Rolls

CALIFORNIA (SF) 60

Crab stick, avocado, cucumber, rolled in
Tempura flakes & orange tobiko

SALMON 60

Fresh Norwegian salmon, cream cheese
Avocado, cucumber, chives and aioli

SPICY TUNA (N) 60

Tuna, Sriracha sauce, cucumber & red chili

TAHITI EMERALD ROLL (V) 55

Asparagus, cucumber, avocado
Roasted garlic, topped with tempura flakes

Vic’s Signature Rolls

BEEF HOT ROLL 70

Grilled beef, asparagus, panko fried
Teriyaki sauce, spicy mayo & spring onion

VOLCANO PRAWNS (SF) 70

Tempura prawn
Spicy prawns roll with a spices mix

MOANA ROLL (SF) 70

Shrimp, salmon, kewpie mayo
Sriracha sauce and lemon zest

ONO WAVE ROLL (SF) 70

Salmon pate, avocado, cream cheese
Topped with crab stick roll

TUNA/SALMON SASHIMI 70

Chef’s Combination

12 PIECES (SF) 115

4 California roll
4 Salmon roll
4 Tahiti Emerald roll

24 PIECES (SF) 215

6 Spicy Tuna Rolls
6 Moana Rolls
6 Volcano Rolls
3 Tuna & 3 Salmon Sashimi

FAVORITES

By Land & Sea

KUNG PAO CHICKEN (N) (SF) 88

Vic’s signature spicy chili sauce, onion, celery
Mixed pepper, roasted cashew nuts

TIGER PRAWNS (SF) 130

Grilled giant prawns with smoked chili marination
Served with mango puree & avocado puree

SEAFOOD NOODLES (N) (SF) 80

Shrimp, baby squid, octopus, carrots
Bean sprouts, soft egg noodles, sambal sauce

PAD THAI (SF) (N) 80

Stir fried rice noodle in tamarind sauce, coconut sugar
Egg, crushed peanuts, bean sprout & bok choy
Add chicken or shrimp for 85

KANU BEEF KEW PAKE (N) 95

Beef tenderloin, broccolini, soy-sesame sauce
Spring onion, served with jasmine rice

5 SPICE DUCK (A) 140

Slow cooked & shredded
Served with Hoisin sauce, plum sauce
Moo shu pancakes, cucumber and scallions

MASSAMAN CURRY (N) (SF) (GF) 75

Mild curry with coconut milk, potatoes, peanuts
Add chicken for 80 or shrimp for 85

ISLAND BEEF BURGER 110

Homemade beef tenderloin & bresaola patty
Vic’s classic dressing, B&B pickles, lettuce, aged cheddar
Tomato, grilled fresh pineapple, brioche bun, Vic’s spiced fries

PINEAPPLE FRIED RICE (N) (SF) 80

Vegetables, prawns, chicken, pineapple, roasted cashew nuts
Susu curry, served in a grilled pineapple

WOOD FIRED OVEN

Slow Roasted to Perfection

BBQ LAMB CHOPS (GF) 150

Ras Al Hanout marination, mango gel
Singapore noodles, grilled pineapple

THE KRAKEN (GF) (N) 140

Grilled octopus served with romanesco
Parsley sauce, sautéed potatoes

COCO SEA BREAM (GF) 135

Mirin brined, coconut-lemon grass
Served with pumpkin puree & sautéed asparagus

CHARRED BBQ CHICKEN 110

Chicken supreme marinated with pineapple-annatto
Sautéed corn, sweet plantain puree

TERIYAKI SALMON (SF) 140

Grilled broccolini, capsicum & green apple salad
Kimchi dressing

*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!*

Served with triple cooked potato, sauté green beans, roasted cherry tomatoes
Asian chimichurri sauce (SF) OR Mushroom Sauce
Sharing style to choose 2 side dishes

250 GM TENDERLOIN FILLET

205

350 GM RIB EYE STEAK

215

SIDES 30

Accompaniments for the Table

SAUTÉED BOK CHOY

SAUTÉED GREEN BEANS

CHINESE VEGETABLES

SAUTÉED BABY POTATOES

MASH POTATO

STEAMED RICE

V - Vegetarian, N - Nuts, A - Alcohol, GF - Gluten Free, SF - Shellfish

Please advise our team should you have any allergies or dietary requirements.

Prices are in UAE Dirhams, inclusive of 10% service charge, 7% municipality fee and 5% VAT

