

Tidbits and Pupus

The Original Cosmo Tidbits 89

Trader's most popular platter for two includes, lamb chops, crab rangoon, crispy prawns & jalapeño cheese balls



Crispy Prawns 78
Breaded prawns in Japanese panko

Crab Rangoon 65
Spiced crab & cream cheese filled wontons, fried crispy

 **Jalapeño Cheese Balls (V)** 55
Cheddar, Emmental cheese, coriander & jalapeños coated in panko, fried golden



Chicken Skewers 47
Ginger-lemongrass chicken satee, sweet Thai chili sauce

Beef Cho Cho (A) 58
Marinated beef skewers in teriyaki-soy glaze. Finished at the table over a flaming hibachi

Crispy Calamari 68
Fried golden & served with roasted garlic-chili aioli

Luau Dip (V) 60
Melted Brie cheese topped with pineapple-chili compote



Soups, Salads & Starters

Tom Yam Soup 75
Thai flavored seafood, Galangal ginger & lemongrass

 **Won Ton Soup** 55
Shrimp & chicken wontons, Asian greens in a fragrant chicken broth

 **Original Tuna Poke** 82
Tuna & avocado tossed in our signature dressing served with lotus chips

Prawns a la Plancha 80
Grilled jumbo prawns topped with garlic butter sauce

Malayan Prawn Skewers 72
Seared prawn skewers with coconut-lime sauce

Steamed Menehune Pouches 69
Steamed shrimp & chicken wontons served with our spicy secret soy sauce

Artichoke Crab Dip 71
A creamy Artichoke and crab dip baked golden brown & served with corn chips

 **Trader Vic's Salad (V)** 69
Baby shrimp, mixed greens, heart of palm, Belgian endives in our famous Javanese dressing

Southeast Asian Duck Salad 71
Shredded duck, herbs in an Asian lime vinaigrette, topped with rice powder

Caesar Salad (V) 58
Romaine lettuce, garlic croutons & shaved parmesan tossed in our silky Caesar dressing, prepared tableside

Chicken Caesar 78
Shrimp Caesar 84

Money Salad (V) (A) 55
Tomatoes, artichokes, carrots, celery, avocado tossed in sherry wine vinaigrette

Goat Cheese & Beet Salad (V)(N) 67
Baby arugula, orange, candied walnuts, goat cheese medallions tossed in Hibiscus dressing



 Trader Vic's signature dishes

(A) Contains alcohol (N) Contains nuts (V) Vegetarian Option

For those with special dietary requirements or allergies who may wish to know about ingredients used, kindly ask for the manager.

All prices include 10% municipality fee, 10% service charge and 5% VAT.

Cover charge of AED 50 per person is applicable for each person not ordering a main course

Trader Vic's Favorites



Seafood Parrillada (A) 158

Seabass, hammour, salmon & jumbo prawns served with spinach & saffron butter sauce

Paper Thin Fillet Flambé (A) 152

Thin sliced beef fillet, cooked in a creamy Au jus-brandy sauce, served with side of the day & prepared tableside



5 Spice Duck (A) 125

Slow cooked, table side shredded duck served with moo shoo pancakes, scallions, cucumber & hoisin sauce

New York Pepper Steak 280g (A) 184

Striploin cooked to perfection, peppercorn-brandy sauce served with the side of the day

Seared Tuna Teriyaki (A) 124

Bok choy, oyster mushroom, sauteed in oyster sauce served with vegetable fried rice

Steamed Sea Bass (A) 152

Ginger-soy marinated sea bass, on a bed of braised bok choy served with Jasmine rice

From the Wok

*All items are served with a side of Jasmine rice



Beef & Reef (A) 189

Beef tenderloin, prawns, scallions, red onion tossed in a sweet Teriyaki sauce

Volcano Prawns 147

Prawns, carrots, red onion & bell peppers in a sweet & spicy ginger-garlic sauce

Shanghai Beef (A) 120

Beef tenderloin, button mushrooms & onion tossed in a spicy Kikkoman sauce

Spicy Chili Hammour 126

Crispy fried hammour, tossed in our spicy signature sauce & served on a bed of bok choy



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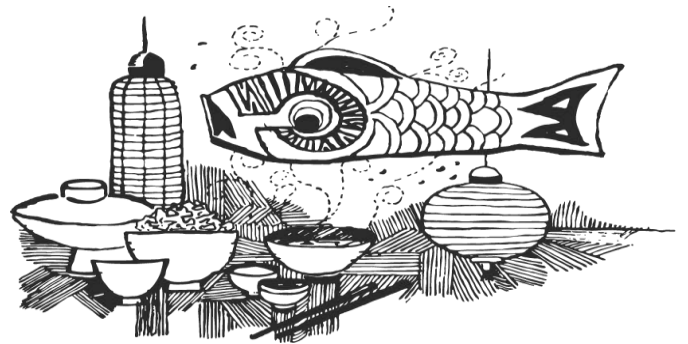
Fresh Lobster

335

Hand-picked from our tank & cooked to your choice

Grilled
Thermidor

Wok
Steamed



Trader Vic's Curries

Enjoy our signature curries accompanied with a unique "flavor" enhancer condiment dish to satisfy any preference!

*All curries are served with Jasmine Rice



Trader's Red Curry

Seasonal vegetables, coconut milk & Asian spices, garnished with boiled egg

Prawns 147

Chicken 96

Lamb 115

Vegetarian 62

Thai Seafood Curry 137

Seafood medley & seasonal vegetables in a creamy red curry sauce

From the Wood-fired Oven



Our ovens can be traced back to the Han Dynasty (206 B.C. to A.D. 220). Meats, fowl and seafood are suspended from hooks and slowly cooked over a hardwood fire, producing a unique and original flavor



Indonesian Rack of Lamb (N) 173

Served with peanut butter, mango chutney & vegetable Singapore noodles

Gulf Hammour Fillet 142

Ginger-garlic marinated hammour, Bok choy, oyster mushroom, sauteed in oyster sauce & a side of vegetable fried rice

BBQ Sea Bass 152

Ginger-garlic marinated sea bass on a bed of sauteed spinach, finished with a garlic butter sauce & side of vegetable fried rice

BBQ Atlantic Salmon 115

Served with sauteed bok choy & carrots. Topped with a shiitake mushroom reduction & side of steamed Jasmine rice



Wood-fired Certified Angus Beef

Served with panko coated onion rings, choice of Béarnaise or peppercorn sauce & side of the day

340g Rib-Eye Steak 199

280g New York Steak 185

250g Tenderloin 205

Oven Roasted Half Chicken 100

Half chicken marinated in a ginger, garlic & yogurt mix served with Kashmiri chili tomato sauce & parsley spiced potatoes



Sides & Accompaniments

Bok Choy in Oyster Sauce 32

Creamed Spinach (V) 32

Panko Onion Rings (V) 32

Mix Sautéed Vegetables (V) 32

Pake Asparagus 32

Sautéed Mushrooms (V) 32

Mashed Potatoes 32

Tempura Cauliflower 32



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