Tidbits & Pupus

Bits and bites meant to be shared

Island Tidbits  70
Crispy prawns, crab rangoon
Cheese balls, chicken wings

Trader Vic’s Pupu Platter  78
Cheese bing rolls, BBQ sliced short ribs
Indonesian chicken skewers & crispy calamari

Crispy Prawns  60
Marinated & coated in Japanese bread crumbs

Crab Rangoon  50
Spiced crab & cream cheese filled crispy wonton

Cheese Bing Rolls  55
Gruyere & Emmental cheese in lumpia sheets
Smoked chicken

Jalapeño Cheese Balls  55
Cheddar & Emmental cheeses, jalapeño
Coriander, panko

West Bay Calamari Rings  55
Tempura battered & served with wasabi aioli

Beef Cho Cho (A)  55
Marinated beef skewers, soy-sake glaze
Finished at the table over a flaming hibachi

Sweet & Spicy Wings  50
Soy ginger marinade tossed with fragrant sweet chili

Indonesian Chicken Satay  65
Turmeric & galangal marinaded skewers
Peanut sauce

All prices in Qatari Riyal (A) contains Alcohol
“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 1927
Soups & Salads

Light & refreshing or warm & comforting there’s something to satisfy every mood

Hot & Sour Seafood Soup   55
Shrimp, squid, snow peas
Mushrooms, carrots & tofu

Malaysian Laksa   60
Fragrant coconut curry broth with noodle, shrimp, shredded chicken
Fried onion and boiled egg

Trader Vic’s Salad   60
Shrimp, house greens, Belgian endive, heart of palm
Artichoke, mushroom & our famous Javanese dressing

Caesar Salad   60
Romaine & garlic croutons, tossed tableside in a parmesan wheel
Prawns 70   Chicken 65

Trader Vic’s Quinoa Salad   55
Poached shrimp, petite greens, lime dressing, bell peppers, avocado purée

Eden Salad   55
Baby gem lettuce, goat’s cheese croutons, green apple
Cashew, vanilla vinaigrette

Starters

To ease those hungry souls before the main arrival

Beef Carpaccio   60
Shaved coffee crusted tenderloin
Pineapple parsley chutney, black garlic aioli
Smoked salt, frisee salad

Baked Crab & Artichoke Dip   75
Crab meat, artichoke bottoms
Parmesan cheese, tortilla chips

Vic’s Original Tuna Poke   65
Raw Yellowfin tuna, avocado, crispy taro chips
Our signature soy-chili dressing

Beachside Ceviche   65
Marinated salmon, green apple
Pickled red onion, candied lime zest, lotus chips

Luau Dip   50
Melted brie cheese
Topped with pineapple-chili compote

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(A) contains Alcohol
“The basis of hospitality, yesterday and today, is the sharing of food and drink with friends and acquaintences.”

-Trader Vic 1927
Trader Vic’s Favorites

After sailing the seven seas we present to you a selection of classic & newly inspired dishes

Trader Vic’s Half Peking Duck 160
Roasted duck, wheat pancakes
Cucumber scallions & hoisin plum sauce

Grilled Seafood Parillada 180
Omani lobster tail, prawns, salmon filet, mussels
Gulf baby calamari, saffron butter sauce

Paper Thin Beef Flambé (A) 145
Filet with mustard & brandy sauce
Prepared tableside

Seared Tuna Teriyaki (A) 150
Bok choy, sautéed oyster mushrooms
Served with seaweed mushroom rice

Indonesian Rack of Lamb 170
Signature marinade, BBQ pineapple
Singapore noodles, mango chutney

From the Wok

Beef & Reef Teriyaki (A) 140
Beef tenderloin, ginger marinated prawns
Red onion, arugula

Kung Pao Chicken 120
Vic’s signature sauce, marinated chicken, onion
Celery, roasted cashews, bell pepper

Pad Thai Noodles 95
Stir fried flat rice noodles, shrimp & tofu
Tamarind sauce with egg net & side condiments

Singapore Noodles 115
Curry-spiced noodles, chicken, prawns
Bean sprout, spring onion, red onion

Volcano Prawns / Lobster 140 /320
Prawns, carrots, red onion & bell peppers
Sweet & spicy ginger garlic sauce

Spicy Chili Sherry 105
Crispy fried, tossed in our spicy signature sauce
Served on a bed of bok choi

Trader Vic’s Signature Curries

Enjoy one of our signature curries accompanied with a unique “flavor” enhancer condiment dish. We offer two distinct styles of curry to satisfy any preference! Please select one of the following:

Trader Vic’s Malaysian Curry
With fragrant coconut rice

Red Thai Curry
With fragrant coconut rice

Chicken 130 • Prawns 150 • Mixed Vegetables 110

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“I call my style of cooking ‘Imaginative’. Not the same old junk that the fellow down the street makes. That’s no fun.”

-Trader Vic 1927
Chinese Oven Wood-Fired Mains

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.

BBQ Whole Lobster 320
Gulf King Prawns 185
Huli Huli Half Chicken 120
Soy Marinated Norwegian Salmon 140
Arabian Sea Sharri Fillets 130
Australian Lamb Cutlet 160
250g USDA Black Angus Filet 185
280g USDA New York Strip Loin 160
350g USDA Black Angus Bone-In Rib Eye 230

Choose Your Sauce
Chimichurri • Béarnaise (A) • Peppercorn
Saffron Butter • Wasabi Beurre Blanc

Sides 25 /ea

Macadamia Asparagus
Tempura Oyster Mushroom
Crispy Cream Spinach
Truffle Potato Wedges
Garlic Whipped Potato
Fragrant Coconut Rice
Pad Thai Vegetable Noodle
Singapore Vegetable Noodles

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