Maliu Mai Menu
Welcome Back Menu

STARTER

Trader Vic’s Salad
Shrimp, house greens, Belgian endive, heart of palm, artichoke, mushroom
Our famous Javanese dressing

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

Jalapeno Cheese Balls
Cheddar & Emmental cheese, jalapeño, coriander, panko

Beef Cho-Cho
Marinated beef skewers, soy sake glaze, finished at the table over a flaming Hibachi

MAIN COURSE

Soy glazed Norwegian Salmon
Crispy cream spinach & garlic whipped potato

Beef & Reef Teriyaki
Beef tenderloin, ginger marinated prawns red onion, arugula

Malaysian Chicken Curry
Fragrant coconut rice, Trader Vic’s curry condiments

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

DESSERT

Hala kahiki Pineapple Brulee
Caramelized pineapple brûlée, pineapple vanilla compote

Ice Cream & Sorbet

QR 160/person
(Minimum of 4 people)
Faamanatu Menu
Celebration Menu

**STARTER**

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

Beef Carpaccio
Shaved coffee crusted tenderloin pineapple, parsley chutney, black garlic aioli, smoked salt, Frisée salad

Indonesian Chicken Satay
Turmeric & galangal marinated skewers & Peanut sauce

Cheese Bing Rolls
Gruyere & Emmental cheese in lumpia sheets & smoked chicken

Crab Rangoon
Spiced crab & cream cheese filled crispy wonton

**MAIN COURSE**

Arabian sea Shari fillets
Crispy cream spinach & garlic whipped potato

Red Thai prawn curry
Fragrant coconut rice, Trader Vic’s curry condiments

Kung pao chicken
Vic’s signature sauce, marinated chicken, onion, celery, roasted cashews, bell pepper

Sliced USDA New York strip
Macadamia asparagus & truffle potato wedges

Pad Thai vegetable noodles
Stir fried flat rice noodles, shrimp & tofu, tamarind sauce with egg net & side condiments

**DESSERT**

Macadamia cheese cake
White chocolate, lotus crumble, macadamia caramel

Tropical fruit on Ice
Mango, papaya, pineapple, dragon fruit, sweet melon, mangosteen, rambutan

QR 190/person
(Minimum of 4 people)
Aso Fafia
Joyous Occasion Menu

STARTER
Quinoa Salad
Poached shrimp, petite greens, lime dressing, bell peppers, avocado puree

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

Vic’s Original Tuna Poke
Yellowfin tuna, avocado, crispy taro chips our signature soy chili dressing

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

Luau Dip
Melted brie cheese topped with pineapple-chili compote

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

FIRST COURSE
Malaysian Laksa
Fragrant coconut curry broth with noodle, shrimp, shredded chicken, fried onion and boiled egg

MAIN COURSE
Pad Thai Noodles
Stir fried flat rice noodles, shrimp & tofu, tamarind sauce with wrapped in egg net

Red Thai Prawn curry
Flavorful & creamy prawn curry with Thai eggplant

Beef & Reef Teriyaki
Beef tenderloin, ginger marinated prawns, red onion, arugula
Steamed Jasmine Rice- Refillable

DESSERT
Assorted Tropical Fruit on Ice
Mango, papaya, pineapple, sweet melon, additional available fruit

Homemade rum-raisin Ice cream

QR 230/person
(Minimum of 4 pax)