

## Tidbits and Pupus

### **Cosmo Tidbits** 85.00

Trader" Vic" Bergeron's original pupu platter.  
Lamb ribs,Crab Rangoon,Crispy Prawns,Cheese balls

### **Crispy Prawns** 74.00

Butterfly Jumbo Prawns  
coated with Japanese bread crumbs

### **Crab Rangoon** 62.00

Maine crab, green onions  
natural cream cheese

### **Jalapeño Cheese Balls (V)** 52.00

Cheddar, Emmentale, coriander  
Golden fried

## Starters

### **Tom Yam Soup** 72.00

Thai flavoured seafood with galangal ginger and lemongrass

### **Won Ton Soup** 52.00

Shrimp and chicken dumplings, Asian greens,  
fragrant chicken broth

### **Tom Kha Gai Soup** 54.00

Thai coconut chicken soup with galangal ginger  
and lemongrass

### **Trader Vic's Salad** 50.00

Baby shrimps,mixed greens,heart of palm,  
Belgian endives in Javanese dressing

## From The Sea

### **Spiny Lobster with Avocado Salad** 89.00

Half avocado and grapefruit  
With maui wau dressing

### **Prawns a la Plancha** 76.00

sautéed chopped garlic and coriander sauce

### **Tempura Calamari** 56.00

Golden fried calamari with wasabi aioli

### **Spicy Tuna Tartare (N)** 68.00

Minced ahi tuna, sesame seeds, Sriracha, crispy nori chips, radish salad

### **Malayan Prawn Skewers** 68.00

Seared prawns skewer with coconut lime sauce



### **Chicken Skewers** 45.00

Ginger and chili-marinated chicken strips,  
buttered methi tomato sauce

### **Beef Cho Cho (A)** 55.00

Rare beef skewers,  
with cho cho sauce

### **Susu Prawns (A)** 70.00

Ginger ,garlic,susu curry with apple and celery julienne

### **Goat Cheese & Beet Salad** 64.00

baby arugula, orange, walnuts and tarragon  
vinaigrettes

### **Mix Garden Salad** 35.00

Mix lettuce, cucumber, carrots, bell peppers and  
red radish tossed in Honey mustard vinaigrette

### **Caesar Salad (V)** 48.00

Lemon garlic dressing, fresh ginger, garlic  
croutons, shaved Parmesan cheese

### **Money Salad (V)** 44.00

Tomatoes, artichokes, celery,  
carrots, avocado, mustard vinaigrette,



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

Kindly inform your server if you are allergic to any type of food

A cover charge of Dhs 50 per person is applicable for each person not ordering a main course

All prices are inclusive of 10% Municipality Fee & 10% Service Charge



## Trader Vic's Favorites

### **Beef & Reef (A)** 190.00

Wok'd beef tenderloin and prawns, garlic and black pepper, scallions, red onion, jasmine rice

### **Thai Curry Seafood** 130.00

Daily selection of fresh seafood in a light red curry coconut broth

### **Volcano Prawns (A)** 140.00

Stir-fried garlic prawns, snow peas, shallots Sweet and spicy ginger sauce

### **Seafood Parrillada (A)** 159.00

Lobster, seabass, hammour, salmon and prawns with spinach and saffron sauce

### **Seared Tuna Teriyake (A)** 124.00

with pak choy, oyster mushroom, oyster sauce and vegetable fried rice

### **Crispy Duck (A)** 120.00

Five spice duck, mu shu pancakes, Hoisin sauce

### **Trader Vic's Red Curry**

Seasonal vegetables, jasmine rice

**Prawns** 140.00    **Chicken** 92.00

**Veg .** 59.00    **Lamb** – 110.00

### **New York Pepper Steak (A)** 175.00

Served with side dish of the day

### **Shanghai Beef (A)** 115.00

Wok fried slices of tenderloin in spicy sauce

### **Steamed Sea Bass (A)** 155.00

Braised Asian greens, steamed rice, soy, ginger, sesame oil

### **Spicy Chili Hammour** 120.00

Fried crisp, wok'd with ginger, garlic, peppers, onions and scallions

### **Paper Thin Fillet Flambé (A)** 145.00

Thin sliced filet beef, demi-glace Mustard, brandy, prepared tableside

### **Trader Vic's Teppanyaki**

Choice of chicken or beef toss in trader vics teriyaki sauce

**Chicken** – 80.00    **Beef** – 95.00

## **Canadian Lobster (A)** 320.00

Your choice of Wok fried, grilled with lemon butter sauce or thermidor style

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## 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 flavour.

### **Indonesian Rack of Lamb (N)** 165.00

Served with peanut butter, mango chutney and Singapore-style curried rice noodles

### **Gulf Hammour Fillet** 135.00

with pak choy, oyster mushroom, oyster sauce and vegetable fried rice

### **Half Boneless Chicken** 95.00

Ginger yogurt marinated half chicken  
Kashmiri chili tomato sauce  
Cumin spiced potato

### **Atlantic Salmon** 120.00

with pak choy, oyster mushroom, oyster sauce and vegetable fried rice

### **Ribeye Steak** 175.00

with Panko onion rings, Side dish of the day and Bearnaise sauce

### **New York Steak** 175.00

with Panko onion rings, Side dish of the day and Bearnaise sauce

### **Wood-fired Certified Angus Beef (A)** 185.00

with Panko onion rings, Side dish of the day and Cabernet Sauce

## Sides

Fried Rice, shrimp, chicken & egg - 50.00

Wok'd bok choy, with oyster sauce - 30.00

Creamed spinach - 30.00.

Panko Onion rings - 30.00

Mix Sautéed Vegetables - 30.00

Pake Asparagus - 30.00

Sautéed Mushroom – 30.00

Mashed potatoes – 30.00

Singapore noodles (N) - 65.00

with Shrimp, chicken, vegetables

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