

Trader Vic's History



It all began in 1934, with a borrowed \$500, a tenacious and magnetic personality, and the ingenuity to produce creations and innovations which would one day reach around the world. Victor Jules Bergeron started out by building a small bar and restaurant in Oakland, California named Hinky Dink's and from the day the doors opened it was a huge success. Its reputation spread rapidly and people from all over the Bay Area came to enjoy the charm of Vic. San Francisco columnist Herb Caen once boasted, "The best restaurant in San Francisco is in Oakland." Known for his habit of bartering food and drinks the restaurant name was aptly changed to Trader Vic's.

In 1944, while the Trader was hosting friends from Tahiti, he whipped up a concoction of 17-year-old Jamaican Rum, orange curacao, French Orgeat, a squeeze of lime and a dash of rock candy syrup. His companions took one sip and quickly exclaimed "It's Mai Tai Roe Ae!" which in Tahitian means, "It's amazing, out of this world," and so the world famous "Mai Tai" was born.

Not only did Trader Vic put his stamp on the cocktail scene, he was considered a leader and innovator within the culinary world as well. Being the visionary that he was, the Trader began to source foods from around the world, preparing dishes inspired from his travels. He is often credited as being one of the first to introduce the concept of fusion cuisine in the United States, 40 years before anyone would even coin the phrase. His utilization of Chinese Wood Fired ovens in all his restaurants is still maintained to this day.

Simply put, Victor Bergeron was a man blessed with endless talent and creativity. He was a chef, bartender, artist, hunter, entrepreneur, philanthropist, and most importantly, a dedicated family man. With these amazing qualities, it is no surprise he remains a legend to this day.

What is a Menehune?



Menehunes are to the Hawaiians what Leprechauns are to the Irish. Their temperament, however, is not as mischievous as that of their Irish counterparts. Instead of being notorious for pulling pranks, the Menehunes are jolly and magical little people with a knack and penchant for performing charitable deeds. It is said that all the beauty of the Hawaiian Islands exists because of the Menehunes: clearing logs away, lowering hills, and sweeping paths. Each feat the Menehunes take on must be completed in a single night – between sundown and sunrise. You'll often hear people say, "The Menehunes must have done this. How else would it have happened overnight?" "They've told me they like Trader Vic's." - Victor Bergeron. According to the legend, these mystical little folks still live in caves high up in the mountains of the Hawaiian Islands. A few very special people are sometimes allowed to see and talk to the Menehunes, but you must drink a glass of Menehune Juice for this little miracle to occur.

If you look close enough, you just might find these little Menehunes after enjoying the exotic food and fabulous libations at Trader Vic's

(A) Contains Alcohol / (N) Contains Nuts

Please alert your server for special dietary requirements or allergens.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.



Tidbits and Pupus



Tempura Calamari

Crisp calamari, fresh coriander & Wasabi aioli

Crab Rangoon

Spiced crab & cream cheese filled wonton

Jalapeño Cheese Balls

Cheddar & Emmental cheeses, fresh Coriander, jalapeños & golden fried

Beef Cho Cho

Rare beef skewers, soy-sake glaze
Finished at the table over a flaming hibachi

Crispy Duck Rolls

Oven barbecued duck, mixed Chinese Vegetables & crisp lumpia paper
Sesame-garlic dipping sauce

Kung Pao Chicken Wings (N)

Marinated with spicy Asian sauce
Topped with crushed roasted peanuts

Soups, Salads & Starters



Won Ton Soup

Shrimp & chicken dumplings & bok choy
Soy-ginger broth

Tom Yam Kum

Thai seafood soup, lemongrass & kafir
Lime broth

Caesar Salad

Romaine lettuce, lemon-ginger dressing,
Garlic croutons & shaved parmesan cheese

Trader Vic's Salad

Young greens, heart of palm & artichoke
Vic's signature javanese dressing

Chinatown Chicken Salad (N)

Napa, romaine, red cabbage & chinese
Mustard vinaigrette topped with
Roasted Peanuts

Green Goddess Salad

Heart of palm, artichoke, celery & mushroom
Green goddess dressing

Maui Wau Shrimps

Tossed in chili lime aioli & served with
Katsu slaw

Grilled Chicken Kofta Skewers

Ground chicken, cumin, peppers, coriander Powder &
salt served with avocado Chimichurri



Signature Wood-Fired Oven



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

Wood-Fired Beef

Served with sautéed spinach
Choice of Béarnaise or Malagasy green peppercorn sauce

BBQ Miso Chicken

Miso marinate confit chicken with wasabi mash & stir-fried vegetables

Lulu Salmon

Charred baby bok choy & coriander vinaigrette



Trader Vic's Curries



Enjoy one of our signature curries accompanied with a unique "flavor" enhancer condiment dish. We offer three distinct styles of curry to satisfy any preference!

Calcutta Curry

With just enough spice & a hint of apple

Island curry

Indian curry mildly spiced & fragrant

Green Thai Curry

With baby eggplant & coconut broth

Please select chicken or seasonal vegetables



Trader Vic's Wok



Singapore Noodles

Curry spiced rice noodles, chicken, shrimp
Snow peas, peppers, onions & bean sprouts

Pad Thai (N)

Stir fried noodles, shrimp & vegetables, egg
Toasted peanuts, fresh lime & Thai seasonings

All In Fried Rice

Chicken, shrimp, snow peas, baby corn,
Mushroom, soy, egg, spring onion & sesame

Lotus Chicken

Shitake mushroom, lotus root, celery
Water chestnut & spring onion

Chicken Chow Mien

Stir fried with egg noodles & Chinese vegetables

Kung Pao Chicken (N)

Vic's classic recipe, marinated chicken,
Vegetables, roasted cashews,
Crisp rice noodles & spicy chili sauce

Mango Chili Beef

Tenderloin, mango, peppers, red
Onion, mushrooms
Sweet & spicy garlic sauce

Desserts



1 Scoop of Ice Cream or Sorbet

Lemon flavor sorbet

Fruit Salad

Selection of fresh cube fruits, orange juice
& sprinkle sugar on top

African Tea Cake with Smoke Pineapple

African steam tea cake, smoke pineapple confit
& cinnamon chattily

Layer Bake Cheese Cake with Marinated Strawberry Sour Cream

Vanilla flavor cream cheese cake, strawberry sauce,
Fresh strawberry & sour cream

Coconut Cream Pie with Roasted Coconut

Crispy filo basket, home-made coconut custard,
Oven bake grated coconut, almond crumble
& vanilla ice cream

Beverages



Bubbly

Conte Fasco Cuvée Brut
Italy

White Wine

Colombar
Colombelle L'Original, France

Sauvignon Blanc
Anakena Birdman, Chile

Red Wine

Merlot
Colombelle, France

Cabernet Sauvignon
Anakena Birdman, Chile

Spirits

Gin / Rum
Vodka / Whiskey

Beer

Carlsberg / Foster's
Becks / Budweiser

Hot Beverages

Americano / Espresso
Cappuccino / Café latte
Black tea/ Earl Grey tea

Cocktails

Moscow Mule
vodka, ginger beer with lime juice

Screwdriver
vodka and orange juice

Mojito
white rum, lime, mint and a splash of soda water

Cuba Libre
white rum charged up with cola and lime

Bloody Mary
vodka, tomato juice with a dash of worcestershire
sauce, salt, pepper, tabasco and lemon juice

Pina Colada
white rum, coconut cream and pineapple juice

Tom Collins
gin, lemon juice topped up with soda water

Whiskey Sour
whiskey and lemon juice

Non-Alcoholic

Soft Drinks
Pepsi, 7 Up, Mirinda

Juices
apple, orange, pineapple, mango

Water
Still, sparkling

