



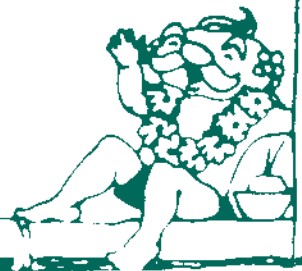




ENJOY TRADER VIC'S AROUND THE WORLD!

ATLANTA, GEORGIA
EMERYVILLE, CALIFORNIA
SAN JOSÈ, CALIFORNIA
BANGKOK, THAILAND
TOKYO, JAPAN
MUNICH, GERMANY
ABU DHABI, U.A.E.
AL AIN, U.A.E.
DUBAI, U.A.E.
MANAMA, BAHRAIN
MUSCAT, OMAN
DUBAI, U.A.E.
AMMAN, JORDAN
MAHE, SEYCHELLES
DOHA, QUATAR
DUBAI, U.A.E.

THE HILTON ATLANTA
THE EMERYVILLE MARINA
SAN JOSÈ INTERNATIONAL AIRPORT
THE BANGKOK MARRIOTT RESORT & SPA
THE NEW OTANI HOTEL
HOTEL BAYERISCHER HOF
THE BEACH ROTANA HOTEL
THE AL AIN ROTANA HOTEL
SOUK MADINAT JUMEIRAH
THE RITZ-CARLTON HOTEL & SPA
HOTEL INTERCONTINENTAL
THE HILTON PALM JUMEIRAH
REGENCY PALACE HOTEL
THE H RESORT
HILTON HOTEL WEST
THE HILTON DUBAI JUMEIRAH





At the end

| | | | |
|---|-------|---|-------|
| JAPANESE GREEN TEA ICE CREAM WITH SAGO PEARLS ^g | 19,00 | COCONUT ICE CREAM SESAME BALL AND BANANA SPRING ROLL. | 15,50 |
| Japanese green tea ice cream with coconut-sago pearls sauce and tropical fruits | | Coconut ice cream with mango sauce, sesame balls and banana spring roll | |
| WALNUT ICE CREAM WITH TV'S CHOCOLATE SAUCE ^g | 19,50 | BANANA FRITTERS | 15,00 |
| Walnut ice cream with Trader Vic's chocolate sauce served on caramelized pineapple and mixed berries | | Fried bananas with honey, lime and rum sauce served with vanilla ice cream | |
| VARIATION OF MOCHI ICE CREAM | 23,50 | TRADER VIC'S OWN CHEESE CAKE | 14,50 |
| Passion fruit - mango, green tea and vanilla mochi ice cream on tapioca pearls and raspberry sauce | | Our homemade cheese cake | |
| COCONUT ICE CREAM ^g | 15,50 | JAMAICA CHOCOLATE MOUSSE ^g | 15,00 |
| SNOW BALL ^g | 17,00 | Chocolate mousse with Jamaican rum | |
| Coconut ice cream with chocolate sauce | | LEMON SHERBET WITH VODKA ^{l, v} | 16,00 |
| TRADER VIC'S RUM ICE CREAM ^g | 20,50 | AKOLU SHERBET | 15,00 |
| Trader Vic's rum ice cream with pecan-praline sauce | | Three different kinds of sherbet from passion fruit, lime and raspberries | |
| TRADER VIC'S MIXED ICE CREAM ^g | 19,00 | ALOHA MANGO CRÈME BRÛLÉE ^{g, l, v} | 19,00 |
| Coconut-, chocolate- and rum ice cream on mango and pecan-praline sauce | | Our caramelized mango crème brûlée with Trader Vic's rum raisin ice cream | |

Fresh seasonal fruit

| | |
|---------------------------------|-------|
| PAPAYA ^{g, l, v} | 24,50 |
| PINEAPPLE ^{g, l, v} | 19,00 |
| MANGO ^{g, l, v} | 24,50 |
| STRAWBERRIES ^{g, l, v} | 19,00 |

Our fresh fruits will be served on crushed ice.



If you have any food intolerances, please be so kind and contact our service team, who will be happy to assist you. Our separate Food and Beverage Allergens Menu will give you all the information on allergenic agents and ingredients contained in the food and beverages served.

g = gluten free l = lactose free v = vegan

- ALL PRICES ARE IN € INCLUDING SERVICE AND TAX -
Butt/120/01.09.2024





ENJOY TRADER VIC'S

At the beginning

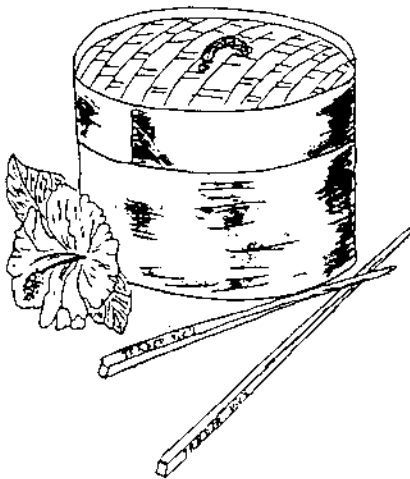
The starters are finger food, hot towels will be served afterwards.

| | | | |
|---|-------|--|-------|
| BARBECUED SPARERIBS | 18,30 | CHICKEN WINGS ^l | 15,20 |
| from the Chinese oven | | | |
| CRAB RANGOON | 18,30 | HAM AND CHEESE BINGS. | 18,30 |
| Crab mousse in a crispy dough | | Fried ham and cheese balls | |
| TRADER VIC'S OWN SMOKED SALMON ^g | 22,50 | TRADER VIC'S PANKO ^l | 18,30 |
| Smoked salmon | | Panko crumbed steak slices | |
| from the Chinese oven on mixed salad bouquet | | deep fried | |
| with Thousand Island dressing, herring caviar | | COSMO TIDBITS. | 28,50 |
| and horseradish | | A selection of our starters with | |
| FRIED PRAWNS ^l | 26,50 | spareribs, crab rangoon, Black Tiger prawns | |
| Deep fried battered king prawns | | and grilled sesame pork | |
| PRAWNS MIMOSA | 26,50 | SESAME CRUSTED TOFU ^{l, v} | 14,00 |
| Black Tiger prawns | | Crispy fried tofu in a sesame-panko-batter | |
| gratinated with our Trader Vic's butter | | with sweet chili sauce | |
| CRISPY BAKED WAGYU CUBES ^l | 28,50 | FRIED WON TON ^l | 17,00 |
| Wagyu beef cubes with plum espuma and wasabi dip | | Crispy fried meat Won Ton on sweet and sour sauce | |
| CHO CHO ^l | 17,30 | THAI SATAY ^{g, l} | 17,30 |
| Soy sauce marinated beef skewers for you to grill | | Grilled chicken satées marinated in | |
| to your liking on the hibachi grill | | coconut milk and curry with spicy peanut sauce | |
| ALMOND DUCK ^l | 24,80 | and sweet & sour cucumber | |
| Baked duck with exotic spices and plum sauce | | SPRING ROLLS ^l | 16,30 |
| SALMON STICKS | 24,50 | Homemade, crispy spring rolls filled with sliced | |
| Salmon satées with lobster-coriander-sauce | | vegetables served with spicy chilli sauce – vegetarian | |
| DO IT YOURSELF MIAN KHAN SNACK WITH PEPPER LEAVES ^l | 28,50 | VEGETABLES TEMPURA ^{l, v} | 18,30 |
| Small pepper leaves for Do-it-yourself filling | | Vegetables in Tempura batter | |
| with shrimps, salmon tartar, limes, chilli, peanuts, | | served with chilli and wasabi dip | |
| shallots, ginger and roasted coconut | | FIVE CHINESE SPOONS ^l | 25,50 |
| | | Spicy prawns, grilled scallop, fried Won Ton, | |
| | | hearts of palm with herring caviar, green | |
| | | papaya salad | |



DIM SUM

Six Dim Sum ^l
in an Asian steam basket
with two kinds of dips 22,00





Cream soups and clear broths

| | | | |
|--|-------|--|-------|
| PEKING SOUP ^l | 17,00 | SPICY PRAWN SOUP ^l | 22,50 |
| Hot and sour soup with chicken breast, rice noodles, surimi crab meat and shiitake mushrooms | | Hot and sour prawn soup with shiitake mushrooms, lime leaves, mushrooms and Thai coriander | |
| TOM KHA GAI ^{g, l} | 20,00 | CREAM SOUP OF LOBSTER WITH SNOW CRAB DUMPLINGS ^g | 24,50 |
| Chicken broth with coconut milk, ginger, lemon grass and mushrooms | | Creamy lobster soup with snow crab dumplings, lobster oil and coriander | |
| WON TON SOUP ^l | 14,70 | | |
| Clear chicken broth with shrimp-pork Won Tons and vegetables | | | |

Salads

| | | | |
|---|-------|--|-------|
| GREEN PAPAYA SALAD ^{g, l} | 27,50 | HEARTS OF PALM ^{g, l} | 19,50 |
| Spicy Thai green papaya salad with shrimps, roasted peanuts, tomatoes, cucumber and lime juice | | Palm hearts in Thousand-Island and Trader Vic's dressing with mixed salad bouquet, herring caviar, quail egg and cherry tomatoes | |
| MANGO-AVOCADO SALAD WITH GRILLED SCALLOPS OR PRAWNS ^{g, l} | 33,00 | GREEN GODDESS ^{g, l} | 18,70 |
| Salad of avocado and mango with tomatoes, ginger, red pepper and mango dressing, choice of grilled scallops or prawns | | Mixed lettuce with Green Goddess dressing and grilled chicken breast | |
| OUR OWN MIXED SALAD ^l | 15,80 | CHEF SPECIAL SALAD ^{g, l} | 22,80 |
| „Trader Vic's“ mixed salad with Javanese dressing – vegetarian | | Salad of avocado, tomatoes, palm hearts, mixed green salad and shrimps | |

Trader Vic's special salad dressings

- French dressing ^{g, l}
- Wasabi dressing ^{g, l}
- Javanese dressing ^l
- Green Goddess dressing ^{g, l}
- Thousand-Islands dressing ^{g, l}
- Mango dressing ^{g, l}





Trader Vic's classics

| | | | |
|--|-------|--|-------|
| GRILLED SIAM PRAWNS ^{g, l} | 46,00 | PACIFIC BUTTERFISH FILLET ^l | 33,50 |
| Grilled Siam prawns with coconut milk, red Thai curry sauce and fragrant rice | | Grilled butterfish in spicy caramelized ginger soy sauce served with broccoli, snow peas, cherry tomatoes, red pepper from the wok and fragrant rice | |
| SCALLOPS AND PRAWNS SAN FRANCISCO | 48,00 | MIXED GRILL ^g | 45,00 |
| Scallops and prawns with white wine- and vermouth sauce with croûtons and fragrant rice | | Grilled beef, veal and pork medallions, lamb chop and bacon served with Madagascar pepper-butter, sauce Béarnaise and sweet potato fries | |
| GRILLED MIXED SEAFOOD | 53,50 | TRADER VIC'S VEGETABLES PLATE . . . | 25,50 |
| Grilled mix of seafood with prawns, scallops, white halibut and fried rice with shrimps served with creamy lobster sauce | | Spinach stuffed tomatoes on coconut curry sauce with broccoli tempura, baked tofu, snow peas and carrots, served with fried rice – vegetarian | |
| PRAWNS PIRI PIRI ^l | 44,00 | WAIKIKI SCALLOPS AND IBERICO FILLET | 48,50 |
| Black Tiger prawns fried in chilli oil, served with an onion pepper chilli sauce and fragrant rice – spicy – | | Grilled scallops, Iberico fillets with caramelized ginger, lemon grass, soy sauce, spinach and fried rice | |
| GRILLED SCALLOPS ^g | 57,00 | | |
| Grilled scallops served with a spicy Indonesian lemon grass-ginger sauce, pak choi and fragrant rice | | | |

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|---|-------|
| FILLET OF SOLE TRADER VIC'S STYLE | 68,00 |
| Roasted fillet of sole with shrimps in lobster sauce, served with butter potatoes | |
| SURF & TURF TRADER VIC'S STYLE ^l | 49,00 |
| Grilled prawns and fillet of beef on spicy wok vegetables served with fried rice | |





Typical Trader Vic's
curry dishes

CALCUTTA CURRIES
Our spicy curry mixture with Trader Vic's Sambals.

LAMB CURRY g, l 43,50
Curry with lamb

THAI CURRIES
Curries are made from traditional curry mixtures from Thailand.

WOK VEGETABLES
IN RED THAI CURRY g, l 28,50
served with fragrant rice – vegan available

MEDIUM HOT
THAI CHICKEN CURRY g, l 29,50
Red Thai curry with chicken, coconut milk, bamboo shoots and Thai basil, served with fragrant rice

BLACK TIGER PRAWNS
IN HOT THAI YELLOW CURRY g, l 40,50
Black Tiger prawns from the wok in spicy Thai yellow curry with babycorn, white eggplant, Kenyan beans, Thai basil and fragrant rice

SAMBALS g, l

COCONUT FLAKES

DICED PINEAPPLE

RAISINS

PINE NUTS

DICED TOMATOES

SAMBAL OELEK

TRADER VIC'S CHUTNEY

MASSAMAN CURRIES
The first time Thai King Rama II tasted the Massaman curry, he was so impressed that he wrote a poem about it.

MASSAMAN CURRY
WITH CHICKEN BREAST g, l 29,50
Thai Massaman Curry with chicken breast, snow peas, carrots, diced potatoes and roasted peanuts served with fragrant rice

MASSAMAN CURRY
WITH PACIFIC BUTTERFISH g, l 32,50
Thai Massaman Curry with grilled butterfish, carrots, diced potatoes and roasted peanuts served with fragrant rice





Specialties from our Chinese oven

BARBECUED SALMON. 47,50

Beech wood smoked salmon steak
with sauce Béarnaise and capers served
with butter potatoes

BARBECUED FILLET OF IBERICO PORK 40,50

Beech wood smoked fillet of Iberico pork
with green pepper sauce, crispy snow peas,
cherry tomatoes and fragrant rice

BARBECUED FILLET MIGNON. 53,00

Fillet of beef with red wine demi glace,
Madagascar-pepper butter, steamed broccoli
and Hawaiian gratinated potatoes

BARBECUED RIB EYE STEAK 47,00

Tasty entrecôte with red wine demi glace, seasonal
vegetables and Hawaiian gratinated potatoes

BARBECUED CHATEAUBRIAND „FOR TWO“ per person 69,00

Double fillet of beef
with Sauce Béarnaise, grilled tomato
and sweet potato fries ... „for two“

INDONESIAN LAMB ROAST. 58,50

Marinated saddle of lamb with mango chutney and
fried Singapore noodles

BARBECUED CHICKEN BREAST HAWAIIAN 37,00

Corn fed chicken breast from our Chinese oven
with plum sauce, fried bananas, pineapples
and fragrant rice

BREAST OF BARBECUED DUCK. 40,50

Marinated duck breast with peach demi glace,
polynesian spices, pineapple, mango chutney
and Hawaiian gratinated potatoes

BARBECUED SUCKLING PIG per person 63,00

(starting from 14 people)
The Hawaiian specialty!
One whole suckling pig from our Chinese
oven served with fried banana and
pineapple, pepper-raisin rice and
wok vegetables.
Please order 4 days in advance.

ROASTED PEKING DUCK TRADER VIC'S STYLE „FOR TWO“ per person 59,50

Barbarie duck Peking style from our Chinese oven
served with pancakes, spring onion, cucumbers and hoisin-plum sauce

We will be pleased to serve these dishes with fragrant rice

Fresh from the Garden



CHINESE MIXED MUSHROOMS ^{l, v} 15,90

Shiitake and Oyster mushrooms, tree fungi with Chinese spices
from our wok

CHINESE WOK VEGETABLES ^{l, v} 14,80

Seasonal vegetables from our wok

g = gluten free

l = lactose free

v = vegan



TRADER VIC

Specials from

BAH - MEE „MALAYAN“¹ 30,50
Chicken breast, Black Tiger prawns, shrimps,
soy bean sprouts and egg noodles
in Malaysian spices

VEGETARIAN BAH - MEE¹ 24,50
Fried egg noodles with sautéed vegetables
and Indonesian spices

CHICKEN WITH PINEAPPLE^{9,1} 29,50
Chicken breast with sweet and sour sauce,
water chestnuts, pineapple cubes
and mixed vegetables

CASHEW CHICKEN¹ 30,50
Chicken breast served with
mushrooms, bamboo shoots, water
chestnuts, celery and cashew nuts

THAI CHILLI CHICKEN¹ 28,00
Spicy slices of chicken breast in a
light garlic sauce with onions, red
peppers, snow peas, tree fungi and
bamboo slices with fragrant rice

MANGO-CHILI-DUCK
FROM THE WOK¹ 35,00
Sautéed tranches of Barbarie duck
from the wok with mango, snow
peas, red peperoni, cashews and
bamboo slices, served with fragrant rice

WALNUT CHICKEN
HUNAN STYLE¹ 30,50
Fried slices of chicken breast in
Hoisin sauce with ginger, walnuts,
shiitake, snow peas, bamboo shoots
and fragrant rice

MONGOLIAN LAMB¹ 46,00
Slices of lamb loin served with
cashew nuts, bamboo cubes
and mushrooms in Hoisin sauce

FUJI BEEF¹ 37,00
Beef served with black mushrooms,
Chinese vegetables and
crispy rice noodles⁴

SZECHUAN BEEF FILLET¹ 49,50
Marinated fillet of beef served with Chinese spices,
bamboo shoots, snow peas, shiitake mushrooms
and Szechuan sauce⁴

PEPPER BEEF¹ 35,50
Spicy beef served with bell peppers⁴

CHEF'S SPECIAL

BREAST OF PEACH
BLOSSOM DUCK¹ 59,50
Crispy duck breast and drum stick
with Polynesian spices and fragrant rice

CHICKEN BREAST TERI YAKI¹ 37,00
Grilled chicken breast in Teri Yaki sauce,
served with pickled ginger and fragrant rice

CRISPY SHANGHAI
SWEET AND SOUR DUCK¹ 39,50
Crispy duck served with Shanghai sweet and sour
vegetables and fragrant rice

Rice and noodles
- Side dishes -

SPECIAL FRIED RICE^{9,1} 9,30

PAKÉ NOODLES 8,80
Sesame egg noodles

NOODLES CHINESE STYLE¹ 8,80
Egg noodles with soybean sprouts fried in the wok





'S SPECIALS

from our Wok

SWEET AND SOUR PORK ^l 29,00

Fried pork meat with sweet and sour sauce, pineapple, water chestnuts, bell pepper and celery served with fragrant rice

SWEET AND SOUR PRAWNS ^l 39,50

Fried prawns with sweet and sour sauce, tomatoes, water chestnut, bell pepper, pineapple and lychees served with fragrant rice

SINGAPORE NOODLES

WITH SHRIMPS ^l 29,50

Rice noodles with shrimps and slices of chicken breast, snow peas, soybean sprouts, carrots and egg Singapore style

SPICY BLACK TIGER PRAWNS

MACAO STYLE ^l 40,50

Spicy Black Tiger prawns from our Wok in light garlic sauce with Kenyan beans, hot pepper, snow peas, cherry tomatoes, basil and shiitake mushrooms served with fragrant rice

CHILI PRAWNS ^l 39,50

Tiger prawns from our wok in a special chili sauce with snow peas, peperoni, cherry tomatoes and bamboo slices, served with fragrant rice

MIXED MEAT SPECIAL ^l 40,50

Tiger prawns, slices of beef fillet, Barbarie Duck and chicken breast strips with colorful vegetables and noodles with soybean sprouts

Enjoy your little journey to our South Sea Island.

We will be delighted to assist you in planning your private birthday,
your company trip or your class reunion
at Trader Vic's or exclusively at the Menehune Bar.

A SOUTH SEA DREAM COME TRUE.



Our team
will be happy to assist you.

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l = lactose free

v = vegan

