

TRADER VIC'S





ENJOY TRADER VIC'S AROUND THE WORLD!

ATLANTA, GEORGIA	THE HILTON ATLANTA
EMERYVILLE, CALIFORNIA	THE EMERYVILLE MARINA
SAN JOSÈ, CALIFORNIA	SAN JOSÈ INTERNATIONAL AIRPORT
BANGKOK, THAILAND	THE BANGKOK MARRIOTT RESORT & SPA
TOKYO, JAPAN	THE NEW OTANI HOTEL
MUNICH, GERMANY	HOTEL BAYERISCHER HOF
ABU DHABI, U.A.E.	THE BEACH ROTANA HOTEL
AL AIN, U.A.E.	THE AL AIN ROTANA HOTEL
DUBAI, U.A.E.	THE CROWNE PLAZA HOTEL
MANAMA, BAHRAIN	THE RITZ-CARLTON HOTEL & SPA
MUSCAT, OMAN	HOTEL INTERCONTINENTAL
DUBAI, U.A.E.	THE HILTON PALM JUMEIRAH
AMMAN, JORDAN	REGENCY PALACE HOTEL
MAHE, SEYCHELLES	THE H RESORT
DOHA, QATAR	HILTON HOTEL WEST
DUBAI, U.A.E.	THE HILTON DUBAI JUMEIRAH





At the end

JAPANESE GREEN TEA ICE CREAM WITH SAGO PEARLS ^g	18,50	COCONUT ICE CREAM SESAME BALL AND BANANA SPRING ROLL	15,00
Japanese green tea ice cream with coconut-sago pearls sauce and tropical fruits ¹		Coconut ice cream with mango sauce, sesame balls and banana spring roll ¹	
WALNUT ICE CREAM WITH TV'S CHOCOLATE SAUCE ^g	19,00	BANANA FRITTERS	14,50
Walnut ice cream with Trader Vic's chocolate sauce served on caramelized pineapple and mixed berries ¹		Fried bananas with honey, lime and rum sauce served with vanilla ice cream	
VARIATION OF MOCHI ICE CREAM	20,50	TRADER VIC'S OWN CHEESE CAKE	14,00
Passion fruit - mango and vanilla mochi ice cream on sago pearls with baked lychee		Our homemade cheese cake	
COCONUT ICE CREAM ^g	15,00	JAMAICA CHOCOLATE MOUSSE ^g	14,50
		Chocolate mousse with Jamaican rum	
SNOW BALL ^g	16,50	LEMON SHERBET WITH VODKA ^{l, v}	15,50
Coconut ice cream with chocolate sauce			
TRADER VIC'S RUM ICE CREAM ^g	18,50	AKOLU SHERBET	14,50
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	18,50	ALOHA MANGO CRÈME BRÛLÉE ^{g, l, v}	18,50
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}	23,50
PINEAPPLE ^{g, l, v}	18,50
MANGO ^{g, l, v}	22,50
STRAWBERRIES ^{g, l, v}	18,50



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

¹ food colouring / ² preservative / ⁴ flavor enhancers

- ALL PRICES ARE IN € INCLUDING SERVICE AND TAX -
Butt/100/01.09.2023

ENJOY TRADER VIC'S

At the beginning

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

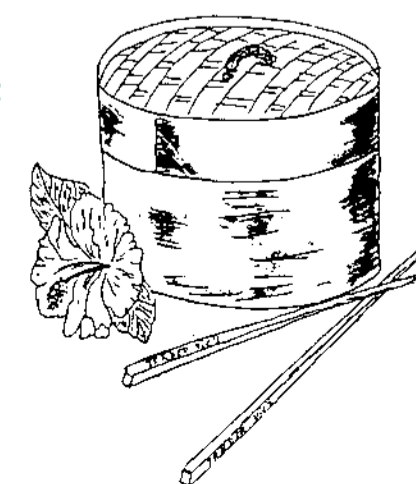
BARBECUED SPARERIBS	17,80	CHICKEN WINGS ^l	14,70
from the Chinese oven ^{2/4}			
CRAB RANGOON	17,80	HAM AND CHEESE BINGS	17,80
Crab mousse in a crispy dough		Fried ham and cheese balls	
TRADER VIC'S OWN SMOKED SALMON ^g	21,50	TRADER VIC'S PANKO ^l	17,80
Smoked salmon from the Chinese oven on mixed salad bouquet with Thousand Island dressing, herring caviar and horseradish ²		Panko crumbed steak slices deep fried	
FRIED PRAWNS ^l	25,50	COSMO TIDBITS	27,50
Deep fried battered king prawns		A selection of our starters with spareribs, crab rangoon, Black Tiger prawns and grilled sesame pork	
PRAWNS MIMOSA	25,50	SESAME CRUSTED TOFU ^{l, v}	13,50
Black Tiger prawns gratinated with our Trader Vic's butter		Crispy fried tofu in a sesame-panko-batter with sweet chili sauce	
CRISPY BAKED WAGYU CUBES ^l	27,50	FRIED WON TON ^l	16,50
Wagyu beef cubes with plum espuma and wasabi dip		Crispy fried meat Won Ton on sweet and sour sauce	
CHO CHO ^l	16,80	THAI SATAY ^{g, l}	16,80
Soy sauce marinated beef skewers for you to grill to your liking on the hibachi grill		Grilled chicken satées marinated in coconut milk and curry with spicy peanut sauce and sweet & sour cucumber ⁴	
ALMOND DUCK ^l	23,80	SPRING ROLLS ^l	15,80
Baked duck with exotic spices and plum sauce		Homemade, crispy spring rolls filled with sliced vegetables served with spicy chilli sauce – vegetarian	
SALMON STICKS	23,80	VEGETABLES TEMPURA ^{l, v}	17,80
Salmon satées with lobster-coriander-sauce		Vegetables in Tempura batter served with chilli and wasabi dip ¹	
DO IT YOURSELF MIAN KHAN SNACK WITH PEPPER LEAVES ^l	27,50	FIVE CHINESE SPOONS ^l	24,50
Small pepper leaves for Do-it-yourself filling with shrimps, salmon tartar, limes, chilli, peanuts, shallots, ginger and roasted coconut ¹		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 21,00

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Cream soups and clear broths

PEKING SOUP ¹	16,50	SPICY PRAWN SOUP ¹	21,50
Hot and sour soup with chicken breast, rice noodles, surimi crab meat and shiitake mushrooms ⁴		Hot and sour prawn soup with shiitake mushrooms, lime leaves, mushrooms and Thai coriander ⁴	
TOM KHA GAI ^{9,1}	19,50	CREAM SOUP OF LOBSTER WITH SNOW CRAB DUMPLINGS ⁹	23,50
Chicken broth with coconut milk, ginger, lemon grass and mushrooms ⁴		Creamy lobster soup with snow crab dumplings, lobster oil and coriander ²	
WON TON SOUP ¹	14,20		
Clear chicken broth with shrimp-pork Won Tons and vegetables			

Salads

GREEN PAPAYA SALAD ^{9,1}	26,50	HEARTS OF PALM ^{9,1}	16,50
Spicy Thai green papaya salad with shrimps, roasted peanuts, tomatoes, cucumber and lime juice ²		Palm hearts in Thousand-Island and Trader Vic's dressing with mixed salad bouquet and cherry tomatoes ⁴ – vegetarian	
MANGO-AVOCADO SALAD WITH GRILLED SCALLOPS OR PRAWNS ^{9,1}	32,00	GREEN GODDESS ^{9,1}	18,20
Salad of avocado and mango with tomatoes, ginger, red pepper and mango dressing, choice of grilled scallops or prawns ¹		Mixed lettuce with Green Goddess dressing and grilled chicken breast	
OUR OWN MIXED SALAD ¹	15,30	CHEF SPECIAL SALAD ^{9,1}	21,80
„Trader Vic's“ mixed salad with Javanese dressing ² – vegetarian		Salad of avocado, tomatoes, palm hearts, mixed green salad and shrimps ²	

Trader Vic's special salad dressings

- French dressing ^{9,1}
- Wasabi dressing ^{9,1}
- Javanese dressing ^{2,1}
- Green Goddess dressing ^{9,1}
- Thousand-Islands dressing ^{9,1}
- Mango dressing ^{9,1}



Trader Vic's classics

GRILLED SIAM PRAWNS ^{9,1}	45,00	PACIFIC BUTTERFISH FILLET ¹	32,50
Grilled Siam prawns with coconut milk, red Thai curry sauce and fragrant rice ⁴		Grilled butterfish in spicy caramelized ginger soy sauce served with broccoli, snow peas, cherry tomatoes, red pepper from the wok and fragrant rice ⁴	
SCALLOPS AND PRAWNS SAN FRANCISCO	47,00	MIXED GRILL ⁹	44,00
Scallops and prawns with white wine- and vermouth sauce with croûtons and fragrant rice ⁴		Grilled beef, veal and pork medallions, lamb chop and bacon served with Madagascar pepper-butter, sauce Béarnaise and sweet potato fries	
GRILLED MIXED SEAFOOD	52,50	TRADER VIC'S VEGETABLES PLATE	24,50
Grilled mix of seafood with prawns, scallops, white halibut and fried rice with shrimps served with creamy lobster sauce ⁴		Spinach stuffed tomatoes on coconut curry sauce with broccoli tempura, baked tofu, snow peas and carrots, served with fried rice ⁴ – vegetarian	
PRAWNS PIRI PIRI ¹	43,00	WAIKIKI SCALLOPS AND IBERICO FILLET	47,50
Black Tiger prawns fried in chilli oil, served with an onion pepper chilli sauce and fragrant rice ⁴ – spicy –		Grilled scallops, Iberico fillets with caramelized ginger, lemon grass, soy sauce, spinach and and fried rice ⁴	
GRILLED SCALLOPS ⁹	47,50		
Grilled scallops served with a spicy Indonesian lemon grass-ginger sauce, pak choi and fragrant rice ⁴			

<p>FILLET OF SOLE TRADER VIC'S STYLE 67,00</p> <p>Roasted fillet of sole with shrimps in lobster sauce, served with butter potatoes</p> <p>SURF & TURF TRADER VIC'S STYLE ¹ 48,00</p> <p>Grilled prawns and fillet of beef on spicy wok vegetables served with fried rice ⁴</p>



Typical Trader Vic's curry dishes

CALCUTTA CURRIES

Our spicy curry mixture with Trader Vic's Sambals.

LAMB CURRY ^{g, l} 42,50
Curry with lamb ⁴

THAI CURRIES

Curries are made from traditional curry mixtures from Thailand.

WOK VEGETABLES
IN RED THAI CURRY ^{g, l} 27,50
served with fragrant rice ⁴ – 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 ⁴

BLACK TIGER PRAWNS
IN HOT THAI YELLOW CURRY ^{g, l} 39,50
Black Tiger prawns from the wok in spicy Thai
yellow curry with baby corn, white eggplant,
Kenyan beans, Thai basil and fragrant rice ⁴



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 ⁴

MASSAMAN CURRY
WITH PACIFIC BUTTERFISH ^{g, l} 31,50
Thai Massaman Curry with grilled butterfish,
carrots, diced potatoes and roasted peanuts
served with fragrant rice ⁴



Specialties from our Chinese oven

BARBECUED SALMON 46,50
Beech wood smoked salmon steak
with sauce Béarnaise and capers served
with butter potatoes

BARBECUED FILLET
OF IBERICO PORK 39,50
Beech wood smoked fillet of Iberico pork
with green pepper sauce, crispy snow peas,
cherry tomatoes and fragrant rice ⁴

BARBECUED FILLET MIGNON 52,00
Fillet of Charolais beef with red wine demi
glace, Madagascar-pepper butter and
Hawaiian gratinated potatoes ¹

BARBECUED RIB EYE STEAK 46,00
Tasty entrecôte with red wine demi glace, seasonal
vegetables and Hawaiian gratinated potatoes

BARBECUED CHATEAUBRIAND
„FOR TWO“ per person 68,00
Double fillet of beef
with Sauce Béarnaise, grilled tomato
and sweet potato fries ... „for two“

INDONESIAN LAMB ROAST 57,50
Marinated saddle of lamb with mango chutney and
fried Singapore noodles ¹

BARBECUED VEAL CHOP 38,50
Grilled veal chop from our Chinese oven,
gratinated with Madagascar pepper-butter,
vegetables and baked sweet potatoes

BARBECUED CHICKEN BREAST
HAWAIIAN 36,00
Corn fed chicken breast from our Chinese oven
with plum sauce, fried bananas, pineapples
and fragrant rice ⁴

BREAST OF BARBECUED DUCK 39,50
Marinated duck breast with Polynesian
spices, pineapple, mango chutney
and Hawaiian gratinated potatoes ¹

BARBECUED
SUCKLING PIG per person 62,00
(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. ^{1/2}



We will be pleased to serve these dishes with fragrant rice ⁴

Fresh from the Garden

BEAN SPROUTS AND TOFU ^{l, v} 13,80
Spiced bean sprouts with spring onions and tofu ⁴

CHINESE MIXED MUSHROOMS ^{l, v} 15,40
Shiitake and Oyster mushrooms, tree fungi with Chinese spices
from our wok ⁴

CHINESE WOK VEGETABLES ^{l, v} 14,30
Seasonal vegetables from our wok ⁴





TRADER VIC'S SPECIALS

Specials from our Wok

BAH - MEE „MALAYAN“¹ 29,50
 Chicken breast, Black Tiger prawns, shrimps, soy bean sprouts and egg noodles in Malaysian spices⁴

VEGETARIAN BAH - MEE¹ 23,50
 Fried egg noodles with sautéed vegetables and Indonesian spices⁴

CHICKEN WITH PINEAPPLE^{g,1} 29,50
 Chicken breast with sweet and sour sauce, water chestnuts, pineapple cubes and mixed vegetables⁴

CASHEW CHICKEN¹ 29,50
 Chicken breast served with mushrooms, bamboo shoots, water chestnuts, celery and cashew nuts⁴

THAI CHILLI CHICKEN¹ 27,00
 Spicy slices of chicken breast in a light garlic sauce with onions, red peppers, snow peas, tree fungi and bamboo slices with fragrant rice⁴

MANGO-CHILI-DUCK FROM THE WOK¹ 34,00
 Sautéed tranches of Barbarie duck from the wok with mango, snow peas, red peperoni, cashews and bamboo slices, served with fragrant rice⁴

WALNUT CHICKEN HUNAN STYLE¹ 29,50
 Fried slices of chicken breast in Hoisin sauce with ginger, walnuts, shiitake, snow peas, bamboo shoots and fragrant rice⁴

MONGOLIAN LAMB¹ 45,00
 Slices of lamb loin served with cashew nuts, bamboo cubes and mushrooms in Hoisin sauce²

FUJI BEEF¹ 36,00
 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 34,50
 Spicy beef served with bell peppers⁴

SWEET AND SOUR PORK¹ 28,00
 Fried pork meat with sweet and sour sauce, pineapple, water chestnuts, bell pepper and celery served with fragrant rice⁴

SWEET AND SOUR PRAWNS¹ 39,50
 Fried prawns with sweet and sour sauce, tomatoes, water chestnut, bell pepper, pineapple and lychees served with fragrant rice⁴

SINGAPORE NOODLES WITH SHRIMPS¹ 29,50
 Rice noodles with shrimps and slices of chicken breast, snow peas, soybean sprouts, carrots and egg Singapore style⁴

SPICY BLACK TIGER PRAWNS MACAO STYLE¹ 39,50
 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 rice⁴

CHILI PRAWNS¹ 38,50
 Tiger prawns from our wok in a special chili sauce with snow peas, peperoni, cherry tomatoes and bamboo slices, served with fragrant rice⁴

CHEF'S SPECIAL

BREAST OF PEACH BLOSSOM DUCK¹ 58,50
 Crispy duck breast and drum stick with Polynesian spices² and fragrant rice⁴

CHICKEN BREAST TERI YAKI¹ 36,00
 Grilled chicken breast in Teri Yaki sauce, served with fragrant rice⁴

CRISPY SHANGHAI SWEET AND SOUR DUCK¹ 39,50
 Crispy duck served with Shanghai sweet and sour vegetables and fragrant rice⁴

MIXED MEAT SPECIAL¹ 39,50
 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.

Rice and noodles - Side dishes -

SPECIAL FRIED RICE^{4, g, 1} 9,00

PAKÉ NOODLES 8,50
 Sesame egg noodles

NOODLES CHINESE STYLE¹ 8,50
 Egg noodles with soybean sprouts fried in the wok⁴



Our team will be happy to assist you.