



TRADER VIC'S





ENJOY TRADER VIC'S AROUND THE WORLD!

ATLANTA, GEORGIA	THE HILTON ATLANTA
EMERYVILLE, CALIFORNIA	THE EMERYVILLE MARINA
BANGKOK, THAILAND	THE BANGKOK MARRIOTT RESORT & SPA
TOKYO, JAPAN	THE NEW OTANI HOTEL
LONDON, ENGLAND	THE LONDON HILTON
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
RIYADH, SAUDI ARABIA	THE PANORAMA MALL
DUBAI, U.A.E	SOUK MADINAT JUMEIRAH
RAS AL KHAIMAH, U.A.E	THE AL HAMRA HOTEL
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 15,00

Japanese green tea ice cream
with coconut-sago pearls sauce
and tropical fruits ¹

WALNUT ICE CREAM
WITH TV'S CHOCOLATE SAUCE 15,50

Ice cream of walnuts with Trader Vic's chocolate
sauce served on caramelized pineapple with
mixed berries¹

SUN RIPENED MANGO PARFAIT 12,80

Sun ripened mango parfait with raspberry coconut
sauce, sago pearls and tropical fruits

COCONUT ICE CREAM 10,80

SNOW BALL 12,00

Coconut ice cream with chocolate sauce

TRADER VIC'S RUM ICE CREAM 14,50

Trader Vic's rum ice cream
with pecan-praline sauce

TRADER VIC'S MIXED ICE CREAM 14,20

Coconut-, chocolate- and rum ice cream on mango
sauce with whipped cream and pecan-praline sauce

COCONUT ICE CREAM SESAME BALL
AND BANANA SPRING ROLL 12,30

Coconut ice cream with mango sauce
sesame balls and banana spring roll ¹

BANANA FRITTERS 11,60

Fried bananas with honey lime and rum sauce
served with vanilla ice cream

TRADER VIC'S
OWN CHEESE CAKE 10,70

Our homemade cheese cake

COCONUT MOUSSE 10,80

JAMAICA CHOCOLATE MOUSSE 11,90

Chocolate mousse with Jamaican rum

LEMON SHERBET WITH VODKA 12,80

AKOLU SHERBET 11,80

Three different kinds of sherbet
from passion fruit, lime
and raspberries

CRÈME BRÛLÉE OF KAFE-LA-TE 16,90

Mexican coffee Crème brûlée with coconut ice
cream and raspberries

Fresh seasonal fruit

MELON 11,50

Melon with coconut creme

PAPAYA 18,50

PINEAPPLE 14,50

MANGO 17,00

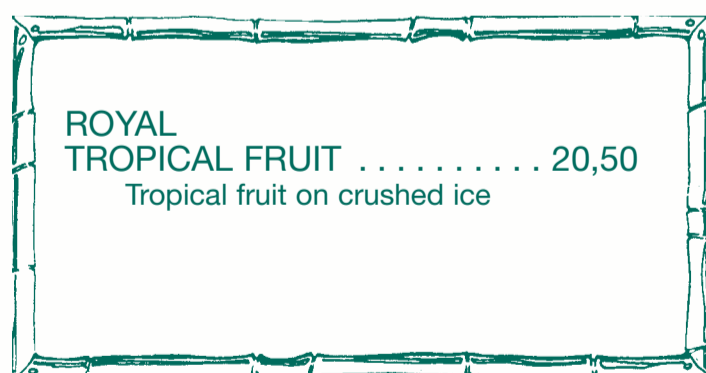
STRAWBERRIES 13,50

Our fresh fruit will be served on crushed ice.

If you have any food intolerances, please be so kind and contact our service team, who will be more than welcome 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.

¹ food colouring / ² preservative / ⁴ flavor enhancers

- ALL PRICES ARE IN € INCLUDING SERVICE AND TAX -
Butt/150/02.09.2019



ENJOY TRADER VIC'S

At the beginning

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

BARBECUED SPARERIBS 13,40

... from the Chinese oven ^{2/4}

CRAB RANGOON 14,20

Crab mousse in a crispy pastry

TRADER VIC'S
OWN SMOKED SALMON 17,80

Smoked salmon
from the Chinese oven on toasted white bread ²

FRIED PRAWNS 21,50

Deep fried battered Black Tiger prawns

PRAWNS MIMOSA 21,50

Black Tiger prawns
gratinated with our Trader Vic's butter

CRISPY BAKED WAGYU CUBES 21,50

Beef cubes with plum espuma and wasabi dip

CHO CHO 12,70

Soy sauce marinated beef skewers for you to grill
to your liking on the hibachi grill

ALMOND DUCK 17,30

Baked duck with exotic spices and pulm sauce

SALMON STICKS 16,50

Salmon satées with lobster-coriander-sauce

DO IT YOURSELF MIAN KHAN
SNACK WITH PEPPER LEAVES 22,50

Small pepper leaves for Do-it-yourself filling
with limes, chili, peanuts, shallots
ginger, roasted coconut, shrimps
and tuna tartar ¹

CHICKEN WINGS 11,80

HAM AND CHEESE BINGS 12,20

Fried ham and cheese balls

TRADER VIC'S PANKO 13,20

Panko crumbed steak slices
deep fried

COSMO TIDBITS 22,50

A selection of our starters with
spareribs, crab rangoon, Black Tiger prawns
and grilled sesame pork

EGG ROLL 11,70

Homemade egg pancake filled with sliced
vegetables, ham and chicken breast ²

FRIED WON TON 12,60

Crispy fried meat Won Ton on sweet and sour sauce

THAI SATAY 12,90

Grilled chicken satées marinated in
coconut milk and curry with spicy peanut sauce
and sweet & sour cucumber ⁴

SPRING ROLLS 12,20

Homemade, crispy spring rolls filled with
sliced vegetables served with spicy chili sauce

VEGETABLES TEMPURA 13,20

Vegetables in Tempura batter
served with chili and wasabi Dip ¹

FIVE CHINESE SPOONS 19,00

Spicy prawns, grilled scallop, fried Won Ton
hearts of palm with salmon caviar and green
papaya salad



DIM SUM

Six Dim Sum
in Asian steam basket
with two kinds of dip 16,50





Cream soups and clear broth

PEKING SOUP 12,30 Hot and sour soup with chicken breast rice noodles, surimi crab meat and shiitake mushrooms ⁴	SPICY PRAWN SOUP 17,50 Sourly-spicy prawn soup with oyster mushrooms, mushrooms and Thai coriander ⁴
TOM KHA GAI 13,80 Chicken broth with coconut milk, ginger lemon grass and oyster mushrooms ⁴	CREAM SOUP OF LOBSTER WITH SNOW CRAB DUMPLINGS 17,80 Creamy lobster soup with snow crab dumplings, lobster oil and coriander ²
WON TON SOUP 11,50 Clear chicken broth with meat Won Ton ⁴	

Salads

GREEN PAPAYA SALAD 19,90 Spicy Thai green papaya salad with shrimps, roasted peanuts, tomatoes cucumber and lime juice ²	HEARTS OF PALM 12,50 Palm hearts in Thousand-Island and Trader Vic's dressing with mixed salad bouquet and cherry tomatoes ⁴
MANGO-AVOCADO SALAD WITH GRILLED SCALLOPS OR PRAWNS 25,60 Salad of avocado and mango with tomatoes ginger, red pepper and mango dressing choice of grilled scallops or prawns ¹	SPICY THAI SALAD OF MIXED SEAFOOD 19,00 Spicy seafood salad of prawns, scallops, butterfish calamari, green papaya, cucumbers and tomatoes marinated with our hot soya dressing
OUR OWN MIXED SALAD 11,00 „Trader Vic's“ mixed salad with Javanese dressing ²	GREEN GODDESS 14,00 Mixed lettuce with Green Goddess dressing and grilled chicken breast
TUNA AND SALMON SASHIMI WITH PICKLED GINGER AND WASABI SOY SAUCE 24,50 Tuna and salmon sashimi with ginger-radish-carrot salad, wasabi-soy sauce and roasted sesame seeds	CHEF SPECIAL SALAD 17,50 Salad of avocado, tomatoes, palm hearts mixed green salad and shrimps ²
LOMI LOMI 24,00 Salmon as prepared in Polynesia	TUNA TATAR WITH MARINATED MANGO AND PAPAYA 21,90 Tatar of tuna with marinated mango and papaya served with frisee lettuce and Javanese dressing ²
	AVOCADO TRADER VIC'S SPECIAL 18,90 Avocado filled with prawns and shrimps ⁴

Trader Vic's special salad dressings

- French dressing
- Wasabi dressing
- Javanese dressing ²
- Green Goddess dressing
- Thousand-Islands dressing
- Mango dressing



Trader Vic's classics

GRILLED SIAM PRAWNS 37,50 Grilled siam prawns with coconut milk red Thai curry sauce and fragrant rice ⁴	PRAWNS GRILLED 37,00 served with lemon butter sauce, glazed carrots, snow peas and steamed potatoes
FILLET OF SOLE TRADER VIC'S STYLE 51,00 Roast fillet of sole with shrimps in lobster sauce served with butter potatoes	PRAWNS PIRI PIRI 37,00 Black Tiger prawns fried in chili oil served with a onions pepper chili sauce and fragrant rice ⁴ – spicy –
SCALLOPS AND PRAWNS SAN FRANCISCO 38,50 Scallops and prawns with white wine- and vermouth sauce with croûtons and sesame noodles	GRILLED SCALLOPS 39,50 Grilled scallops served with a spicy Indonesian lemon grass-ginger sauce pak choi and fragrant rice ⁴
SPICY THAI TUNA FISH 39,00 Tranche of tuna fish in a caramelized ginger-lemon grass-soy sauce served with fragrant rice ⁴	PACIFIC BUTTERFISH FILLET 28,50 Grilled butterfish in spicy caramelized ginger soy sauce served with broccoli snow peas, cherry tomatoes, red pepper from the wok and fragrant rice ⁴
GRILLED MIXED SEAFOOD 42,50 Grilled mix of seafood with prawns, scallops white halibut and fried rice with shrimps served with creamy lobster sauce and dill ⁴	SPINY LOBSTER THERMIDOR 68,00 Spiny lobster „Thermidor“ in tarragon-mustard sauce served with fragrant rice ^{1/4}
STEAMED SALMON ON VEGETABLES 34,50 Steamed salmon on sauteed vegetables served with ginger soy sauce and fragrant rice ⁴	GRILLED SPINY LOBSTER 69,50 Grilled spiny lobster tail served with two kinds of sauces and glazed butter coriander potatoes



MIXED GRILL 35,50 Grilled beef, veal and pork medallions lamb chop and bacon served with Madagascar-pepper butter, sauce Béarnaise and sweet potato fries	VEAL MOREL 38,50 Grilled chop with a creamy morel sauce served with sasame noodles and sauteed Kenyan beans
SURF & TURF TRADER VIC'S STYLE 39,50 Grilled prawns and fillet of beef on spicy wok vegetables served with fried rice ⁴	LAND AND SEA 41,00 Grilled prawns and fillet of beef with spinach, grilled vegetables and fried rice ⁴





Typical Trader Vic's curry dishes

CALCUTTA CURRIES

Our spicy curry mixture with seafood or meat of your choice.

CHICKEN CURRY	25,50
Curry with chicken ⁴	
PRAWNS CURRY	35,00
Curry with Black Tiger prawns ⁴	
SPINY LOBSTER CURRY	62,50
Curry with lobster ⁴	
LAMB CURRY	33,50
Curry with lamb ⁴	
FILLET CURRY	37,50
Curry with slices of beef fillet ⁴	

THAI CURRIES

Those curries are made from traditional curry mixtures from Thailand.

WOK VEGETABLES

IN RED THAI CURRY	20,50
served with fragrant rice ⁴	

MEDIUM HOT

THAI CHICKEN CURRY	24,50
Red Thai curry with chicken coconut milk, bamboo sprouts and Thai basil, served with fragrant rice ⁴	

BLACK TIGER PRAWNS

IN HOT THAI YELLOW CURRY	34,00
Black Tiger prawns from the wok in spicy Thai yellow curry with baby corn, eggplant, Kenyan beans, spicy basil and fragrant rice ⁴	

HOT THAI BEEF CURRY

.....	29,50
Hot and spicy green Thai curry with beef and young vegetables, served with fragrant rice ⁴	

ROASTED DUCK BREAST

IN RED THAI CURRY	33,00
Roasted breast of duck in red Thai curry with pineapples baby tomatoes, basil and fragrant rice ⁴	



SAMBALS

With all Calcutta curry dishes we serve

- COCONUT FLAKES
- DICED PINEAPPLE
- RAISINS
- PINE NUTS
- DICED TOMATOES
- SAMBAL OELEK
- TRADER VIC'S CHUTNEY ¹

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

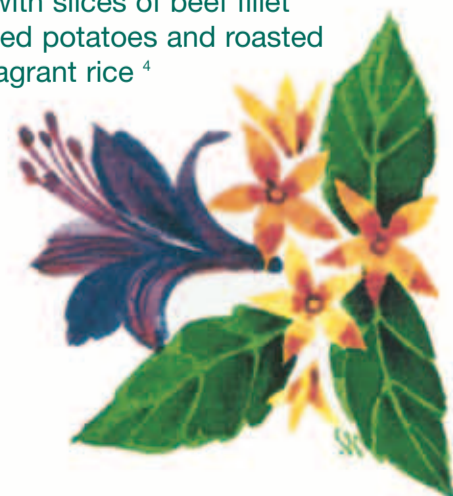
WITH CHICKEN BREAST	25,50
Thai Massaman Curry with chicken breast, snow peas, carrots, diced potatoes and roasted peanuts served with fragrant rice ⁴	

MASSAMAN CURRY

WITH PACIFIC BUTTERFISH	28,50
Thai Massaman Curry with grilled butterfish carrots, diced potatoes and roasted peanuts served with fragrant rice ⁴	

MASSAMAN CURRY

WITH FILLET OF BEEF	29,50
Thai Massaman Curry with slices of beef fillet snow peas, carrots, diced potatoes and roasted peanuts, served with fragrant rice ⁴	



Specialties from our Chinese oven

BARBECUED SALMON

33,50
Beech wood smoked salmon steak with sauce Béarnaise and capers served with butter potatoes

BARBECUED FILLET

OF IBERICO PORK

31,50
Beech wood smoked fillet of Iberico pork with green pepper sauce, crispy snow peas cherry tomatoes and fragrant rice ⁴

BARBECUED FILLET MIGNON

41,00
Fillet of Charolais beef with Madagascar-pepper butter and Hawaiian potato gratin ¹

BARBECUED RIB EYE STEAK

35,00
Tasty entrecôte with red wine demi glace, seasonal vegetables and Hawaiian potato gratin

BARBECUED CHATEAUBRIAND

„FOR TWO“

per person 49,50
Fillet of beef served with Sauce Béarnaise, grilled tomato and sweet potato fries ... „for two“

INDONESIAN LAMB ROAST

46,50
Marinated saddle of lamb with mango chutney and fried Singapore noodles ¹

BARBECUED VEAL CHOP

31,00
Grilled veal chop from our Chinese oven gratinated with Madagascar pepper-butter vegetables and baked sweet potatoes

BARBECUED CHICKEN BREAST

HAWAIIAN

27,50
Corn fed chicken breast from our Chinese oven with plum sauce, fried bananas, pineapples and fragrant rice ⁴

BREAST OF BARBECUED DUCK

32,50
Marinated duck breast with Polynesian spices, pineapple, mango chutney and Hawaiian potato gratin ¹

BARBECUED

SUCKLING PIG

per person 43,50
(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}



per person 42,00
Barbarie duck Peking style from our Chinese oven served with pancakes, spring onion, cucumbers and hoisin-plum sauce ^{2/4}

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

Fresh from the Garden

BEAN SPROUTS AND TOFU

10,60
Spicy bean sprouts with spring onions and Tofu ⁴

STIR-FRIED MINI

PAK CHOY

11,60
Pak choy in oyster sauce from the wok with yellow and red peppers ⁴

CHINESE MIXED

MUSHROOMS

11,40
Shiitake and Oyster mushrooms, Chinese morels with Chinese spices from our wok ⁴

CHINESE LO-HON

VEGETABLES

11,60
Seasonal vegetables from our wok ⁴



TRADER VIC'S SPECIALS

Specials from our Wok

BAH - MEE „MALAYAN“ 25,00
Chicken breast, Black Tiger prawns, shrimps soy bean sprouts and egg noodles in Malaysian spices ⁴

VEGETARIAN BAH - MEE 15,50
Fried egg noodles with sautéed vegetables and Indonesian spices ⁴

CHICKEN WITH PINEAPPLE 22,40
Chicken breast with sweet and sour sauce water chestnuts, pineapple cubes and mixed vegetables ⁴

CASHEW CHICKEN 24,80
Chicken breast served with mushrooms, bamboo shoots, water chestnuts, celery and cashew nuts ⁴

THAI CHILI CHICKEN 21,20
Spicy slices of chicken breast in a light garlic sauce with onions red peppers, snow peas, tree fungi and bamboo slices with fragrant rice ⁴

SZECHUAN CHICKEN 24,20
Marinated chicken breast served with Chinese spices, bamboo shoots and Szechuan-radish-vegetables ⁴

WALNUT CHICKEN HUNAN STYLE 24,50
Fried slices of chicken breast in Hoisin sauce with ginger, walnuts, shiitake, snow peas, bamboo shoots and fragrant rice ⁴

MONGOLIAN LAMB 36,00
Slices of lamb loin served with cashew nuts, bamboo cubes and mushrooms in Hoisin sauce ²

FUJI BEEF 27,50
Beef served with black mushrooms Chinese vegetables and crispy rice noodles ⁴

SZECHUAN BEEF FILLET 39,00
Marinated fillet of beef served with Chinese spices bamboo shoots, snow peas and Szechuan vegetables ⁴

PEPPER BEEF 26,30
Spicy beef served with peppers ⁴

SWEET AND SOUR PORK 22,20
Fried pork meat with sweet and sour sauce, pineapple, water chestnuts,pepper and celery served with fragrant rice ⁴

SWEET AND SOUR PRAWNS 35,50
Fried prawns with sweet and sour sauce tomatoes, pineapple and lychees served with fragrant rice ⁴

MAGO-CHILI-DUCK FROM THE WOK 30,50
Sliced Barberie duck breast with sautéed mango glazed peas, red peperoni, cashew nuts served with noodles Chinese style and soya-seeds

CHILI PRAWNS 34,50
Black Tiger prawns from our wok with chili sauce ⁴ snow peas, red peppers, cherry tomatoes bamboo slices and fragrant rice ⁴

SINGAPORE NOODLES WITH SHRIMPS 25,00
Rice noodles with shrimps and slices of chicken breast Singapore style ⁴

XIAN GINGER SCALLOPS 39,00
Scallops from the wok with ginger, green asparagus, shiitake mushrooms and fragrant rice ⁴

KWANG TUNG CHICKEN FRIED RICE 23,80
Fried rice with pieces of chicken breast, cashew nuts and mixed vegetables ⁴

SPICY BLACK TIGER PRAWNS MACAO STYLE 33,50
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 ⁴

CHEF'S SPECIAL

BREAST OF PEACH BLOSSOM DUCK 41,50
Crispy duck breast and haunch with Polynesian spices ² and fragrant rice ⁴

CHICKEN BREAST TERI YAKI 29,20
Grilled chicken breast in Teri Yaki sauce served with fragrant rice ⁴

CRISPY SHANGHAI SWEET AND SOUR DUCK 34,00
Crispy duck served with Shanghai sweet and sour vegetables and fragrant rice ⁴

INDONESIAN CURCUMA CHICKEN FROM OUR WOK 22,50
Slices of marinated chicken breast curcuma coconut sauce with snow peas shiitake mushrooms and pepper, served with fragrant rice ⁴

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 6,40

PAKÉ NOODLES 6,40
Sesame egg noodles

NOODLES CHINESE STYLE 6,40
Egg noodles with soy sprouts fried in the wok ⁴



Our team will be happy to assist you.