

Trader Vic's The 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

Kindly alert your server for any dietary requirements or allergies

All prices are in UAE Dirhams and inclusive of all governmental fees, service charge and applicable VAT



Soups, Salads & Starters



Cucumber-Avocado Gazpacho 60
Cucumber, avocado, sour cream and lemon juice, topped with pineapple-mango relish, toasted pine nuts & chili oil

Won Ton Soup 60
Shrimp, chicken dumplings, bok choy & soy-ginger broth

Tom Yam Kum 73
Thai seafood soup, lemongrass & kaffir lime broth

Prawns a la Plancha 98
Grilled prawns & garlic-coriander butter sauce

Kalbi Short Ribs 120
Korean marinade, pickled vegetables, Fresh herbs & lettuce cups

Masala Chicken Skewers (N) 63
Seasoned & seared with butter methi tomato sauce

Oysters on the Half Shell 145
House cocktail sauce & yuzu mignonette

Caesar Salad 75
Romaine lettuce, lemon-ginger dressing, garlic croutons & shaved parmesan cheese

Southeast Asian Duck Salad 98
Gem lettuce, aromatic herbs, toasted rice, crisp Thai basil, chili & Asian lime vinaigrette

Tuna Tataki 100
Sesame pepper crusted, seared rare, fresh pomelo, Mizuna ponzu salad & Dijon rub

Trader Vic's Salad 69
Young greens, heart of palm, endive & artichoke Vic's signature Javanese dressing

Prawns Ceviche 65
Lime-jalapeño marinated prawns, mango, cucumber, red onion, red chilies & coriander

Hamachi Ceviche 72
Lime-pineapple marinated red snapper, grilled pineapple, cucumber, red onion & jalapeño chilies

Salmon Lomi Lomi 62
Marinated salmon fish with diced mango, cucumber, red onion, red chilies, jalapeño chili & toasted sesame seeds

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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 one of the following below

Chicken 110 Prawns 140 Seasonal Vegetables 90



Signature Wood-Fired Oven



Our ovens are custom made and can be traced back to the Han Dynasty (206 B.C. to 220 A.D.) Meats, poultry and 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

Chateaubriand for two 438

Tenderloin Filet (250 g) (N) 218

Rib Eye Steak (320 g) (N) 228

Indonesian Rack of Lamb (480 g) (N) 238

Signature marinade, Singapore style curried rice noodles, BBQ pineapple & mango chutney Vic's house made peanut butter sauce

BBQ Miso Chicken 145

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

Norwegian Salmon 162

Celery root, potato puree & chimichurri sauce

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