To Begin

Tidbits & Pupus

The Original Island Tidbits (S,D,G) 88
Crispy prawns, crab rangoon, cheese balls, chicken wings

Trader Vic's Pupu Platter (S,D,G,P) 93
Cheese bings, BBQ short ribs, Indonesian chicken skewers
Crispy calamari

Crispy Prawns (S,G) 68
Marinated & breaded in Japanese breadcrumbs

Crab Rangoon (S,G,D) 59
Spiced crab & cream cheese filled crispy wonton

West Bay Calamari Rings (S,G) 68
Tempura battered & served with wasabi aioli

Beef Cho Cho (G) 67
Marinated beef skewers, cho cho glaze
Finished at the table over a flaming hibachi

Jalapeño Cheese Balls (D,G) 63
Cheddar & emmental cheeses, jalapeño, coriander, panko

Sweet & Spicy Wings (G) 59
Soy ginger marinade, tossed with fragrant sweet chili

Indonesian Chicken Satay (D,P,G) 70
Turmeric & galangal marinade chicken skewers
Peanut sauce

Soups, Salads & Starters

Light Fare to Start Your Meal

Wonton Soup (S,G) 50
Shrimp & chicken dumplings, baby bok choy
Shimeji mushrooms, snow peas, scallions & soy-ginger broth

Malaysian Laksa Soup (S,G) 50
Fragrant coconut curry broth with rice noodles
Shrimp, shredded chicken, fried onion
Boiled egg

Hot & Sour Soup (S,G) 45
Snow peas, shiitake mushroom, tofu, carrot, scallion
Choice of chicken for 50 or seafood for 55

Crab & Avocado Salad (S) 85
Blue swimmer crab, arugula, baby spinach
Radish, chili orange dressing & tobiko

Trader Vic's Salad (S,G,F) 75
Shrimp, house greens, Belgian endive
Heart of palm, artichoke, mushroom
Our famous Javanese dressing

Eden Salad (D,G) 65
Baby gem lettuce, goat's cheese, croutons
Green apple, cashews, and vanilla vinaigrette

Vic's Original Tuna Poke (F,G) 80
Raw yellowfin tuna, avocado, crispy taro chips
Our signature soy-chili dressing

Salmon Lomi Lomi (F) 75
Marinated salmon, green apple, lotus chips
Candied lime zest, coconut cream, served raw

Maui Waui Shrimp (S) 65
Deep fried coconut shrimp tossed in a spicy chili aioli
Coriander, crunchy katsu slaw

Crab & Artichoke Dip (S,D,G) 80
Artichoke bottoms, parmesan cheese, tortilla chips

Chicken Jiaozi (G) 65
Pan-fried chicken dumpling, soy chilli dipping sauce

Sushi

Freshly prepared, 4 pieces each

Salmon Heiva (S,D,G,F) 150
Crazy Roll
Menehune Tempura
Blue Dragon

Raw Lu'au (S,G,F) 150
California Roll
Yasai Maki Roll
Blue Dragon

All Its Kuki (S,D,G,F) 150
Menehune Tempura
Blue Dragon
Volcano Prawns

Rock Ola'I (SPICY) (S,D,G,F) 150
Menehune Tempura
Volcano Prawns
Crazy Roll

Please advise our team should you have any allergies or dietary requirements.
S= Shellfish G=Gluten D= Dairy F= Fish P= Peanuts N=Nuts

Favorites

By Land & Sea

Seafood Parrillada (S,F,D) 280
Salmon medallion, scallops, half lobster
Baby squid, king prawns
Sautéed spinach & saffron butter sauce

Vic's Surf & Turf (S,G,D) 280
Chinese oven angus fillet & lobster au gratin
Served with truffle potato wedges

Peking Duck (G) 150
Fried crispy duck, wheat pancakes, cucumber
Scallions & hoisin plum sauce

Szechuan Grouper (F) 238
Fried crispy grouper with homemade Szechuan chilli sauce

"All In" Fried Rice (S,G) 103
Stir-fried chicken, shrimp & pulled beef
Tossed together with egg, vegetables, soy & sesame

Beef & Reef Teriyaki (S,G) 157
Beef tenderloin, ginger marinated prawns
Red onion, arugula

Paper Thin Beef Flambé (A) 173
Filet with mustard & brandy sauce prepared tableside

Kung Pao Chicken (N,G) 130
Vic's signature sauce, marinated chicken
Onion, celery, roasted cashews, bell pepper

Pad Thai Noodles (S,P,G,F) 99
Wok fried flat rice noodles, shrimp & tofu
Tamarind sauce in egg net & side condiments

Lobster Chilli (S,G) 295
Canadian lobster tossed in wok with fragrant homemade
Savoury chilli sauce

Lobster Thermidor (S,G,D) 346
Canadian lobster in creamy classic thermidor sauce

X.O Prawns (S,G) 150
Prawns, red onion & bell peppers, seafood garlic sauce

Creole or Red Thai Curry (S,F,G)
Served with fragrant coconut rice
Chicken 130| Prawns 150 | Mixed Vegetables 120

Trader Vic's BBQ Oven

Slow Roasted to Perfection

Choose One Sauce & One Side

Indonesian Rack Of Lamb (G) 210
BBQ Turmeric Ginger Chicken (G) 150
Soy Marinated Salmon (F,G) 150
Soy Marinated Seabass (F,G) 140

Oven Smoked Steaks

We continue the Trader's tradition of dipping our steaks in his signature Chinese soy marinade. We then suspend the meat in our famous ovens to cook at 500 degrees with a touch of smoke to create the perfect steak!

Choose One Sauce & One Side

Chimichurri | Béarnaise | Peppercorn | Saffron Butter | Mushroom Cream

Black Angus Tenderloin (G) *250 G USDA* 184
Black Angus Rib Eye (G) *300 G USDA* 227
Black Angus Striploin (G) *300 G* 205
Black Angus Tomahawk (G) *1KG* 415

Sides 30

Accompaniments for the Table

Macadamia Asparagus (N)
Tempura Oyster Mushroom (G)
Creamed Spinach (D)
Truffle Potato Wedges (D)
Jasmine Rice
Wok Vegetables & Oyster Sauce (G,S)
Mashed Potato
French Fries

Prices are in Qatari Riyals, and are inclusive of all government taxes