

Tidbits and Pupus

The Trader Vic's traditional homemade Finger Food is meant to be shared served with our signature Canton Catsup and hot Mandarin Mustard

Island Tidbits 6.5

Crab Rangoon, Crispy Prawns
Cheese Balls, Chicken Wings

Crispy Prawns 6.1

Fried Butterfly Prawns
Coated with Japanese Breadcrumbs

Crab Rangoon 4.7

Crab Meat and Cream Cheese
Folded in crisp Won Tons

Fragrant Chicken Wings 4.3

Bone-in Chicken Wings
Five Spice Soy Marinade

Indonesian Chicken Satay 4.3

Marinated Chicken Breast Skewers
Homemade Sweet Chili Sauce

Jalapeno Cheese Balls 4.8

Cheddar- and Emmenthal Cheese
Fresh Coriander, fried golden (S)

Tempura Calamari 4.8

Golden fried Squid Rings
Roasted Garlic Aioli, Lemon

Beef Cho Cho 4.8

Steak Skewers, Soy Sake Sauce
Finished on a flaming Hibachi (A)

Soups & Salads

Won Ton Soup 4.5

Prawn & Chicken Dumplings
Pak Choy, Mushrooms, Snow Peas

Seafood Tom Yum 5.6

Spicy Broth, Seafood, Galangal
Tomatoes, Lemon Leaves (S)

Oriental Duck Salad 5.9

Mixed Salad, Duck Breast, Bean Sprouts
Mango, Mint, Hoisin, Ginger Vinaigrette

Trader Vic's Salad 5.1

Mixed Salad, Prawns, Palm Hearts
Endives, Javanese Dressing

Tuna Inaka-Ya 5.1

Seared Ahi Tuna, Mixed Salad
Asian Salsa Sauce

Canadian Lobster Salad 10.5

Rock Lobster Tail, Avocado
Grapefruit, Orange Chili Sauce

Caesar Salad 4.8

Romaine Hearts, Shaved Parmesan
Crisp Croûtons – Prepared Tableside

Add Chicken +1.0

Add Prawns +1.5

Add Crab Meat +1.5

Starters

Hawaiian Ahi Poké 5.8

Ahi Tuna, Soy Chili Marinade, Avocado
Crisp Taro Chips – Prepared Tableside

Prawns a la Plancha 5.9

Grilled Jumbo Prawns a la Plancha
Garlic Coriander Butter Sauce

California Crab Cakes 6.5

Mini Crab Cakes, Avocado, Mixed Salad
Balsamic Dressing

Fine de Claire Oysters 10.8

Half Dozen on crushed Ice
Shallot Vinegar, Lemon Wedges

Edamame Ravioli 4.9

Ricotta Cheese, Mint, Parmesan
Brown Butter, Mushrooms (V)

Mushrooms Mimosa 4.2

Stuffed Button Mushrooms
Crunchy Mimosa Butter au Gratin (V)

Trader Vic's Traditions

Petit Filet Mignon & Foie Gras 10.8

Chives Mashed Potatoes, Asparagus
Grilled Mango, Cabernet Sauce (A)

New York Pepper Steak 8.7

Roasted Baby Vegetables
Poblano Gratin Potatoes, Pepper Sauce

Filet of Beef Flambé 7.9

Sliced Beef Tenderloin, Brandy
Mustard, Flambéed Tableside (A)

Seafood Parillada 9.9

Mixed Seafood, Sautéed Spinach
Saffron Butter Sauce

Veal Scaloppini 10.9

Morel Mushroom Sauce, Asparagus
Chives Mashed Potatoes

Canadian Lobster 500g 41

Grilled: Lemon Butter Sauce
Thermidor: Creamy Mushrooms (A)
Wok'd: Scallions, Soy-Oyster Sauce

Seared Saku Tuna 7.9

Pink Peppercorn Sesame Crust
Pak Choy, Soy Mustard Sauce

Crispy Duck 7.9

Mushu Pancakes, Scallions, Cucumber
Hoisin Plum Sauce

Prawns San Francisco 10.5

White Wine Sauce, Parmesan, Croûtons
Sautéed Spinach, Fried Rice (A)

Grilled Hammour 7.9

Roasted Potatoes, Seasonal Vegetables
Lemon Butter Sauce

Chilean Sea Bass 12.9

Harissa Sweet Potatoes, sautéed Mushrooms
Lemon Butter Sauce

Fisherman's Spaghetti 9.9

Mixed Seafood, Creamy Spicy Sauce
Spaghetti, Prepared Tableside (A)

From the Wood Fired Oven

Our ovens can be traced back to the Han Dynasty (206B.C. to A.D.220). Meats, fowl and seafood are suspended from hooks and slowly cooked over a hardwood fire, producing a unique and original flavor.

BBQ Duck Breast 7.9

Bing Cherry Sauce, Baby Vegetables
Poblano Gratin Potatoes

Indonesian Rack of Lamb 10.9

Singapore Noodles, Grilled Pineapple
Peanut Butter, Mango Chutney

Half BBQ Chicken 7.5

Soy Marinade, Wok'd Vegetables
Tarragon Sauce

BBQ Scottish Salmon 9.9

Chimichuri Sauce, Parsnip Puree
Assorted Vegetables

Caribbean Sea Bass Filet 9.9

Jerk Marinade, Roasted Potatoes
Vegetables, Beurre Blanc



From the Woks

Spicy Chili Hammour 8.1

Capsicums, Onions, Carrots
Thai Chilies, Spicy Sauce (S)

Chili Beef 8.9

Steak Strips, Long Beans
Spicy Szechwan Sauce (S)

Singapore Noodles 6.7

Mild Curry Flavored Rice Vermicelli
Chicken, Shrimp, Asian Vegetables

Sweet & Sour Chicken 7.5

Chicken cubes in Sweet & Sour Sauce
Capsicums, Pineapple and Onions

Chicken Chow Mein 7.5

Egg Noodles, Chicken Strips, Almond Flakes
Asian Vegetables, Soy Oyster Sauce (N)

Szechwan Prawns 10.5

Butterfly Prawns, Asian Vegetables
Spicy Szechwan Sauce (S)

Hong Kong Sea Bass 9.9

Steamed Cantonese Style, Ginger
Soy Sauce, Braised Pak Choy

Beef Kew Pake 8.9

Beef Filet, Broccoli, Jalapeno
Mongolian Sauce (S)

Trader Vic's Madras Curries

A combination of Potatoes, Carrots, Cucumbers, Apples, Red Peppers, Onions and our own blend of Madras Curry Powder. Served with Pine Nuts, Raisins, Cucumber, Banana, Shredded Coconut, Chutney, Onions, Tomatoes

Chicken 6.7 **Prawns** 10.5
Lamb 6.9 **Vegetables & Tofu** 5.9 (V)

Thai Curries

Green Curry: Carrots, Eggplant, Onions, Steamed Rice

Red Curry: Mixed Capsicums, Onions, Celery, Water Chestnuts, Steamed Rice

Chicken 6.7 (S) **Seafood** 7.9 (S) **Vegetables, Tofu** 6.5 (V,S)

Vegetarian Options

Spicy Chili Tofu 5.5
Capsicums, Carrots, Onions
Thai Chilies, Spicy Sauce (V,S)

Wok Hai Shu 5.7
Mixed Vegetables and Tofu
Fried Lotus Roots, Asian Sauce (V)

Lanai Pasta 5.5
Tagliatelle, Snow Peas
Carrots, Creamy Basil Pesto (V)

Side Dishes

Chives Mashed Potatoes 2.3
Smooth and Creamy

Spinach Leaves 2.5
Sautéed or Creamed

Seasonal Vegetables 2.9
Grilled, sautéed or Wok'd

Button Mushrooms 2.9
Pan fried with Onions

All Prices are in Bahraini Dinars and subject to
10% Service Charge and 10% Government Tax

(A) Contains Alcohol (S) Spicy (V) Vegetarian (N) Contains Nuts

Please do not hesitate to inform your Server if you have any allergies

Change of Side Dishes may be subject to Extra Charge

Between 7pm and Midnight:

A Cover Charge of BD.5 is applicable for each person not ordering a Main Course