

NON-ALCOHOLIC DRINKS

Many delicious drinks around the world are made without liqueurs and with delicate flavours. We offer the following:

No Tai Mai Tai 6.50

Our classic original adapted to perfection.

Kona Cooler 6.00

A zesty fruit cooler.

Puerto Principe 6.00

Creamy pineapple-coconut classic.

Honolulu Bay 5.00

Pineapple and grenadine delight.



Queen Charlotte Fruit Punch 6.00

A luscious combination of fruit juices.

Coral Reef 6.00

A tropical drink made with strawberries, mango and coconut cream.

Mariana's Fresh Fruit Punch 7.00

A blended medley of fresh tropical fruits.

Soft Banana Cow 5.00

A refreshing blend of milk and banana.

WARM TODDIES

Hot grog has warmed the cockles of many a stout heart for hundreds of years. With this in mind we offer:

Coffee Diablo 6.50

A warm blend of brandy, cinnamon and cloves with aromatic orange liquor and lots of caffeine. It will keep you going.



Coffee Grog 7.00

Hot coffee strong rum and Grand Marnier flavours infused with cream of coconut. Served in a headhunter's mug.

Trader Vic's Hot Butter Rum 7.00

Famous at Trader Vic's for over 50 years. Strong, spiced and not too sweet.

Black Stripe 7.00

Fine Jamaican rum, honey, crushed cherries and spices. Served steaming hot.



Tahitian Coffee 6.00

A delectable blend of rum and coffee with a special cream topping.

Kafe La-Te 6.00

A fine after-dinner drink of strong coffee and rich chocolate combined with brandy.

Hot Rum Cow 6.50

A great drink for those cool evenings.

AFTER DINNER DRINKS

Those special concoctions which complete a dinner:

Brandy Alexander 8.50

Based on the original Alexander. This was a "Prohibition's" favourite.

Carioca 7.50

Kahlua, Brandy and cream.

Grasshopper 6.00

Keeps you hopping. Light crème de cacao and crème de menthe.



White Cloud 6.00

A delightful concoction of coconut and crème de cacao, laced with vodka.

Pink Cloud 6.50

Crème de Nojau, crème de cacao, cream

Tahitian Mudslide 7.50

Gold rum, Baileys, Amaretto, Kahlua and cream.

It is my pleasure

to offer you these delicious tropical drinks. Some I have gathered from their countries of origin and others are my own personally crafted recipes.

Festive Party Libations

The ancient Polynesian's ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation:

Rum Keg 32.00

(Serves four people) Pineapple, light and dark rums with apricot and passion fruit flavors.



Scorpion Bowl 32.00

(Serves four people) A festive concoction of rums, fruit juices and brandy with a whisper of almond, and served with long straws.

Rum Giggle 20.00

(Serves two people) A combination of light rums, Amaretto and juices. Only for lovers!

Trader Vic's Rum Cup 20.00

(Serves two people) A frosty froth of fine rums, orange, lemon and lime with liquors, served in a Scorpion bowl.

Kava Bowl 30.00

(Serves four people) Light and aromatic rums, fruit juices, grenadine and almond syrups.



Tiki Bowl 20.00

(Serves two people) A delightful punch of light and dark rums, brandy and almond mixed with orange juice in an earthen bowl supported by three Tikis.



TIKINIS

For those merry souls who seek and enjoy a really refreshing drink.

Trader Vic's Passion Cocktail 7.50

Gin, passion fruit nectar from "down under" and lime make this a smooth refreshing cocktail.



Montego Bay Cocktail 6.50

Gold rum, Triple sec, Lime and Bitters.

Waikiki 7.00

Bourbon and Triple sec with a touch of grenadine.

Outrigger 7.50

A floating "Side car" with rum.

Siboney 7.50

A great Caribbean cocktail blend of dark rum, passion fruit, pineapple and lemon. Named after the Siboney Indians.

Gimlet 6.50

Dry Gin and Rose's Lime juice...

HOME OF THE ORIGINAL Mai tai

In 1944 Trader Vic's concocted a rum drink and served it to a customer who, upon tasting it, said "Mai Tai Roa Ae" which means in Tahitian "Out of this world". The Mai Tai is now the most famous rum drink in the world and you can only get the real McCoy here at Trader Vic's.



OUR SIGNATURE "LONDON SOUR"

This drink was created for the opening of Trader Vic's London in 1963. Scotch whisky blended with fresh oranges, lemons and a whisper of almonds. If you like Scotch, this is a different way to enjoy it.



London Sour 9.00

HOME OF THE ORIGINAL MAI TAI

1944 Mai Tai 13.50

Try the Original Mai Tai, this is the original recipe from The Trader.

Trader Vic's Mai Tai 12.50

For many years our signature Mai Tai has been modified to perfection.



Maui Mai Tai 12.50

Pineapple juice, our Mai Tai mix and dark rum.

Mango Tai 12.50

Even more tropical... with mango.

Menehune Juice 9.50

A secret blend of Island rums and nectars. One sip and you may see a Menehune...



Rusky Mai Tai 11.00

Try our variation with vodka.

Guava Mai Tai 12.50

Light and gold rums and Guava mixed with our secret formula.



Pinky Gonzalez 9.50

An old friend of the family. With tequila from Señor Pico.



Suffering Bastard 9.50

A forthright blend of rums, lime and liqueurs with an affinity for cucumber.

Honi Honi 9.50

Here's a bourbon drink with the spice of the islands all wrapped into one.

Mai Tai Wave

16.00



Surf this wave with us... Try three of our flavoured Mai Tais in one ride. Guava. Maui. Mango.

THE SOURS

Trader Vic's Own Punch 9.50

Fresh fruits, fine light and dark rums with a fillip of almond.



Tokyo Sour 9.50

Fine whisky touch with Italian liquor and almond.

Jalisco Sour 9.50

Tequila at its best.

Munich Sour 9.50

If you like brandy, this is a different way to enjoy it.

COCONUT DRINKS

Bahia 9.50

A snowy concoction of light rum with coconut and pineapple. Innocent looking but watch it!



Kamaiina 9.00

"Old Timer" to you... Coconut, gin, triple sec and a hint of citrus.



Peach Tree Punch 9.50

A fish bowl of a drink with light rum, flavour of peaches and oranges, and a soft southern whisper of coconuts.

Chi Chi 9.00

A Piña Colada with vodka and a hint of orange.

TROPICAL

Then we come to those drinks of medium strength which to me they are very delightful.



Trader Vic's Sling 9.50

Cherry Heering, Gin, Lime with subtle flavouring... Persuasive ammunition for toppling giants.



Mexican "El Diablo" 9.50

From the "Trader Vic's Book of Food and Drink" published in 1946. Tequila, Cassis, Lime and Ginger Ale.

Rangoon Ruby 9.50

Don't let the colour fool you. Cranberry juice at its best.



Molokai Mike 9.50

Two drinks in one.



Rhum Cosmo 8.50

Fine Caribbean rum blended with pineapple and fresh limes.



Gun Club Punch 10.00

Duck hunter's special. A mixture of dark, light rums and fruit juices.

Pogo Stick 8.50

A refreshing blend of gin with pineapple and grapefruit juice... A real romper.

Trader Vic's Grog 9.50

A potent blend of dark rum, pineapple and passion fruit.

Moku Nani 9.50

Island rums and tropical fruits with a hint of passion.



Potted Parrot 13.50

"When is time to go home, the Parrot goes with you" Light rum, curaçao and juices.



THE STRONG

Pirates, Buccaneers and Beachcombers never bandy their drinking. For them we offer:



Samoan Fog Cutter 12.00

A vaseful of rum, gin, brandy and sherry wine with orange juice and orgeat... Let the drinker beware!

Queens Park Swizzle 11.50

Toast of the Caribbean. A potent but palatable rum drink.

Trader Vic's Stinker 9.50

Menehune's magical blend of Jamaican rum, berries liquor and spices makes this drink a soothing delight.

Raffles Bar Gin Sling 10.00

From Singapore...gin, liquors and ginger beer makes it outstanding.

Scorpion 12.50

(Individual) a powerful sting of rum, brandy and orange juice with a whisper of almonds.



Zombie 11.00

Don the Beachcomber's original lethal libation... Light and dark rums, grenadine and curaçao.

Passion Punch 9.50

A robust libation with the opulence of "down under".

Navy Grog 11.50

A truly great drink... A blend of rums and grapefruit with a spiced syrup.

Tiki Puka Puka 15.00

Three styles of rums, orange juice, grenadine and spices.



Singapore Symphony 18.00

A combination of natural lime, pineapple, passion fruit, fine rums and gin... A touch of passion to your life.