



TRADER VIC'S

LEGENDARY FOOD AND SERVICE

Always innovative, Trader Vic's London is an international restaurant over 50 years strong and which has served as a setting for many of our guests cherished moments. Located at London Hilton Park Lane, we opened our doors in 1963 and are the first international location of the Trader Vic's Worldwide family of restaurants. Home of the Original Mai Tai®, one of the most famous cocktails in the world invented in 1944 by Victor Bergeron, the Mai Tai has become the most well known tropical cocktail of all time. Sample the eclectic global cuisines from our Chinese Wood-fired Ovens, where meat, fish and fowl are slowly roasted to perfection in the true 'roti' tradition, to our wok dishes and American classics. It brings us great pleasure to help you set your course to paradise while you sip one of our signature tropical cocktails and savor the exotic atmosphere bedecked with authentic artifacts, Tiki carvings and trappings from around the world.

Mahalo!

Pearl of the Orient

The Pearl of the Orient – a romantic name claimed by many places in the Pacific. Is it the busy port of Hong Kong, the beaches of Philippines or the straits of Malaysia?

We present to you our own Pearl of the Orient, a 1.5 litre sharing drink, designed to be shared between 8 – 10 friends.

Light rum - Gin - Vodka - Tequila - Galliano - Lemon Juice - Passion Fruit - Pineapple Juice



£95

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 34.00

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



Lanyu Punch Bowl 22.00

(Serves two people) A combination of light rums and gold rums, guava and apricot, topped with sparkling wine.



Rum Giggle 22.00

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

Scorpion 34.00

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

Kava Bowl 32.00

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



Tiki Bowl 24.00

(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 citrus make this a smooth refreshing cocktail.

Montego Bay Cocktail 7.50

Gold rum, triple sec, lime and bitters.

Waikiki 7.50

Bourbon and triple sec with a touch of grenadine.



Gimlet 7.50

Dry gin and Rose's lime juice...

Siboney 7.50

A great Caribbean cocktail blend of dark rum, passion fruit, pineapple and lemon.

Tears of the Tiki 7.50

Try the nectar of the tiki gods: spiced rum, orange liqueur, and pineapple 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 whiskey blended with fresh oranges, lemons and a whisper of almonds.

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

London Sour 11.00



For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff. Our prices include VAT and are all in GBP. An optional 12.5% service charge will be added to your bill.

HOME OF THE ORIGINAL MAI TAI®

1944 Mai Tai 14.50

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

Trader Vic's Mai Tai 13.50

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



Maui Mai Tai 13.50

Escape to the islands with a Mai Tai infused with a hint of pineapple.

Mango Tai 13.50

Even more tropical with mango.

Guava Mai Tai 13.50

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



Honi Honi 11.00

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

Pinky Gonzalez 11.00

An old friend of Señor Pico. Made with tequila.

Rusky Mai Tai 12.00

Try our variation with vodka.



Suffering Bastard 11.00

A forthright blend of rums, lime and liqueurs with an affinity for cucumber. Formula from the Sheppard's Hotel in Cairo.

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 11.00

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



Jalisco Sour 11.00

Tequila at its best.

Tokyo Sour 11.00

Fine whiskey touched with Italian liqueur and almond



Eastern Sour 11.00

A magnificent drink. A fine bourbon with crushed orange, lemon and ice.

COCONUT DRINKS

Bahia 11.00

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



Kamaaina 10.00

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



Chi Chi 10.00

A Piña Colada with vodka and a hint of orange.



Peach Tree Punch 11.00

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

TROPICAL

"Taste the World" with these drinks of medium strength, which to me are very delightful.

Trader Vic's Sling 11.00

Cherry herring, gin, lime with subtle berry flavouring... Persuasive ammunition for toppling giants..

Rangoon Ruby 11.00

Don't let the colour fool you! Cranberry and vodka at its best



Rhum Cosmo 11.00

Fine Carribean rum blended with pineapple and fresh citrus juices.

Aroy 10.00

Cucumber, honey, citrus and choice of vodka or gin

Moku Nani 11.00

Dark & gold rums, orange, passionfruit & pineapple will bring you to the islands



Spiked Pineapple 11.00

Three kinds of rum, pineapple and a hint of banana.

Seyhorse 11.00

A cocktail made for the opening of Trader Vic's Seychelles. Rum, melon liqueur and passion fruit. "Paradise in a glass"



Hula Girl 11.00

Will get you shaking your hips. Malibu, peach liqueur and Midori with fruit juices.

Nautilus 11.00

Tequila, cassis, sloe gin and lime with a splash of ginger ale and cranberries.



Trader Vic's Grog 11.00

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

Potted Parrot 13.00

"When it's 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 13.50

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



Trader Vic's Stinker 11.00

Menhune's magical blend of Jamaican rum, berries & spices make this drink a soothing delight.

Scorpion 13.50

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



Passion Punch 11.00

Gin, brandy & passion fruit with the opulence of "down under".



Tiki Puka Puka 17.00

Three styles of rums, orange juice, grenadine and spices will take you to the islands.

Drums of Ku 12.50

A London original! Hear the drums of war with this potent 151 and berry cocktail.

Navy Grog 12.50

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



Raffles Bar Gin Sling 11.00

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

Zombie 12.50

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



Singapore Symphony 18.00

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

NON-ALCOHOLIC DRINKS

Many delicious drinks around the world are made without liquors and with delicate flavors.

We offer the following:

No Tai Mai Tai 7.00

Our classic original adapted to perfection.

Kona Cooler 6.50

Pineapple, cranberry and orange juice mixed with passion fruit.

Puerto Principe 6.50

Creamy pineapple-coconut classic.

Peachtree No Punch 5.50

Peaches, orange juice and coconut cream.



Queen Charlotte Fruit Punch 6.50

A luscious combination of citrus, pineapple & passion fruit flavors.

Coral Reef 6.50

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

Marianas Fresh Fruit Punch 7.50

A blended medley of strawberries, banana, peach and mango

Soft Banana Cow 5.50

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 7.50

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



Coffee Grog 8.00

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 8.00

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

Black Stripe 8.00

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



Tahitian Coffee 7.00

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

Kafe La-Te 7.00

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

Hot Rum Cow 7.50

A creamy vanilla scented rum toddy

AFTER DINNER DRINKS

Those special concoctions which complete a dinner:

Brandy Alexander 8.50

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

Carioca 7.50

Kahlua, brandy and cream

Grasshopper 7.50

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



White Cloud 7.50

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

Tiki-Misu 7.50

Kahlua, Chambord and cream.

Tahitian Mudslide 7.50

Gold rum, Baileys, amaretto, Kahlua and cream.