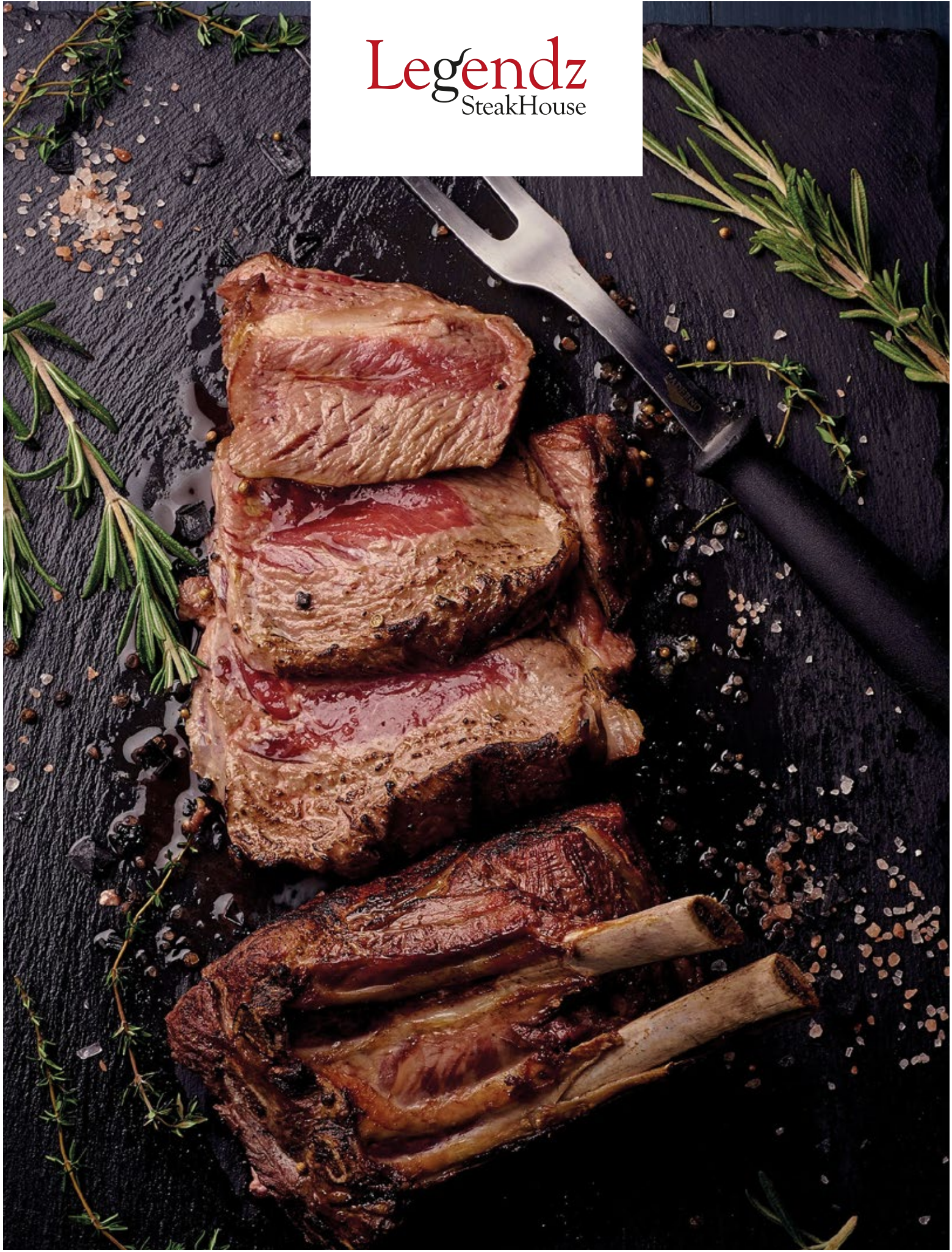


Legendz  
SteakHouse



# Starters

**Oak Smoked Atlantic Salmon** (D) **Signature** 9.000

Pickled fennel, orange and radish salad, avocado and olive crumb

**Chili & Salt Spiced Calamari** (G) 7.900

Pickled green papaya, coriander, fried chili and caramelized dressing

**Steak Tartar** (G) **Signature** 8.400

Black Angus tenderloin, mustard, onion, celery and tarragon

## Starters to share **New**

**Stuffed Mushrooms Au Gratin** (V D G) 8.900

Mushrooms Duxelle, Cream sauce, Parmesan cheeses

**Aromatic Duck Rillettes À L'orange** (G) 8.900

With toasted baguette, cornichons, Pommery mustard

**Seared Yellow Fin Tuna Tataki, Wakame** 9.000

With Citrus Chili Soy sauce, orange fillet, yuzu pearls, crispy spring onion

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol*

*Please advise our order takers should you have any allergy or further dietary requirements*

*All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT*

## Salad

**Rocket and Pear Salad** (V N D) 6.300

With shaved Manchego cheese, pomegranate and toasted walnuts

**Mediterranean Prawn Salad** (A) 6.900

Grilled prawn, kale, mesclun, quinoa, avocado, bell pepper, orange, Champagne dressing

**Stracciatella, Vegetables & Roots** (V N D) **New** 6.900

Grilled beetroot, baby carrots, radish, baked cherry tomatoes, salted leek, pumpkin seeds, vinaigrette dressing, basil oil

## Soup

**Heirloom Tomato Coconut Curry Prawn Soup** (D G) **New** 4.900

With brioche wafer, crème fraiche

**Butternut Pumpkin Soup** (V D G) 4.800

With ginger and toasted pumpkin seed gremolata

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol*

*Please advise our order takers should you have any allergy or further dietary requirements*

*All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT*

# Main Course

- Texas BBQ Beef Ribs** (D G) Signature 18.200  
Spice rubbed, smoked and basted in Legendary BBQ sauce
- Pan-roasted Salmon** (D) 13.100  
Roasted potato, Brussels sprout, sun-blushed tomato and citrus emulsion
- Rack of Lamb** (D G) New 17.500  
Pistachio herb-crusted, carrot & ginger puree, baby vegetables and thyme and garlic sauce
- Chicken Supreme with Wild Mushroom Parfait** (D) New 10.000  
Chicken breast with assorted wild mushroom parfait stuffing, celeriac puree, baby potatoes, asparagus and porcini sauce
- Cauliflower Bolognese Pappardelle** (V) New 7.600  
Slow cooked cauliflower with Italian tomatoes a la Bolognese, tomatine, basil
- Chimichurri Risotto & Beef Medallions** (D) New 13.100  
Grilled beef tenderloin medallions, tomatoes concasse, fondant potato
- Traditional Duck Confit** (D) New 13.100  
Mesclun salad, potatoes, sautéed asparagus, bearnaise sauce
- Rock Lobster Thermidor** (D) 18.900  
Legendz thermidor recipe with thick creamy sauce, Dijon mustard, mushroom, gratinated with gruyere cheese, fondant potato
- Crispy Skin Roasted Pork Belly** (P) 8.900  
Apple cinnamon puree, sticky balsamic, sweet potato and grilled peach

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol*

*Please advise our order takers should you have any allergy or further dietary requirements*

*All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT*

# From the Fire Grill

All black Angus cattle are grain fed, imported from the U.S.A. and sourced from Black Mountain company, Ohio. Our New Zealand beef is all grass-fed which raised naturally with the ability to wander and graze freely.

All our Steaks are served with country-style grilled tomato and roasted garlic with your choice of sauce

## Tenderloin

USA Angus Grain-fed	200g	27.300
	280g	29.400
New Zealand Silver-fern Grass-fed	200g	18.900
	280g	24.100
South African	200g	17.900
	280g	23.100

## Fillet Mignon Signature

Wrapped in your choice of bacon 18.900

## Ribeye

USA Angus Grain-fed	300g	34.600
	400g	39.900

## Striploin

New Zealand Silver-fern Grass-fed	300g	17.900
	400g	22.000

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol*

*Please advise our order takers should you have any allergy or further dietary requirements*

*All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT*

## Choice of Sauce

1.400

Green Peppercorn and Vanilla (D)

Forest Mushroom Sauce (V D)

Port Wine Glaze (A) **Signature**

Blue Cheese Jus (D)

Horseradish Cream (V D)

Béarnaise (V D)

Mustard Selection (V)

Legendary BBQ sauce (V) **Signature**

Chimichurri (V)

## Enhancements for Your Pleasure

Crumble Blue Cheese (V D)

2.700

Café de Paris Butter (V D)

2.100

Garlic Tossed Baby Shrimp (D)

4.200

## Accompaniment

2.700

Paris Mash Potato (V D)

Baked Potato with Sour Cream & Chive (V D)

French Fries (V)

Green Asparagus (V D)

Cajun Spiced Sweet Potato Wedges (V)

Steamed Seasonal Vegetables (V)

Almond and Garlic Fried Broccoli (V N)

Creamy Spinach

Sautéed Mushroom

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol*

*Please advise our order takers should you have any allergy or further dietary requirements*

*All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT*

# Legendary Sweet

**Chocolate Fondant Cake** (V D G) **New** 4.800

Vanilla ice cream, orange and thyme anglaise

**Baileys Crème Brulee** (V D G A) 4.800

Madagascar vanilla, Baileys, brandy snap and berries

**Apple Tarte Tartin** (V N D G) **Signature** 4.800

Chocolate peanut caramel ice cream, green apple marshmallow

**Ice Cream** 4.800

Served with berries and mini meringue

Vanilla (V D) | Chocolate (V D) | Mango sorbet (V)

Kahlua coffee (V D A) | Red wine sorbet (V A) | Whisky walnut (V N D A)

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol*

*Please advise our order takers should you have any allergy or further dietary requirements*

*All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT*