

Legendz  
SteakHouse



# Starters

**Oak Smoked Atlantic Salmon** (D) **Signature** 8.500

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

**Chili & Salt Spiced Calamari** (G) 7.500

Pickled green papaya, coriander, fried chili and caramelized dressing

**Steak Tartar** (G) **Signature** 8.000

Black Angus tenderloin, mustard, onion, celery and tarragon

**Crispy Skin Roasted Pork Belly** (P) 8.000

Vanilla pear puree, pickled, baby endive and sticky balsamic

# Salad

**Rocket and Pear Salad** (V N D) 6.000

With shaved Manchego cheese, pomegranate and toasted walnuts

**Mediterranean Prawn Salad** (A) 6.500

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

# Soup

**Butternut Pumpkin Soup** (V D G) 4.500

With ginger and toasted pumpkin seed gremolata

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# Main Course

<b>Texas BBQ Beef Ribs</b> (D G) <b>Signature</b>	17.000
Spice rubbed, smoked and basted in Legendary BBQ sauce	
<b>Pan-roasted Salmon</b> (D) <b>New</b>	12.500
Roasted potato, Brussels sprout, sun-blushed tomato and citrus emulsion	
<b>Crusted Lamb Loin</b> (D G) <b>New</b>	16.500
Herb-crusted, rosemary lentil tart, baby carrots, green pea puree and blue cheese sauce	
<b>Spring Chicken</b> (D)	9.500
Duo of breast and leg with shrimp stuffing, saffron risotto, fava beans and foie-gras sauce	
<b>Mushroom Polenta</b> (V D)	7.000
Baked polenta with forest mushroom ragout, pumpkin puree and roasted root vegetables	

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# 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	22.000
	280g	27.000
New Zealand Silver-fern Grass-fed	200g	18.000
	280g	23.000

## Fillet Mignon Signature

Wrapped in your choice of bacon		18.000
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## Ribeye

USA Angus Grain-fed	300g	22.000
	400g	26.000

## Striploin

New Zealand Silver-fern Grass-fed	300g	17.000
	400g	21.000

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<b>Choice of Sauce</b>	1.300
Green Peppercorn and Vanilla (D)	
Forest Mushroom Sauce (V D)	
Port Wine Glaze (A) <b>Signature</b>	
Blue Cheese Jus (D)	
Horseradish Cream (V D)	
Béarnaise (V D)	
Mustard Selection (V)	
Legendary BBQ sauce (V) <b>Signature</b>	
Chimichurri (V)	

## **Enhancements for Your Pleasure**

Large Forrest Mushroom (V)	2.500
Crumble Blue Cheese (V D)	2.500
Café de Paris Butter (V D)	2.000
Garlic Tossed Baby Shrimp (D)	4.000

## **Accompaniment** 2.500

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)

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# Legendary Sweet

**Chocolate Fondant Cake** (V D G) **New** 4.500

Vanilla ice cream, orange and thyme anglaise

**Baileys Crème Brulee** (V D G A) 4.500

Madagascar vanilla, Baileys, brandy snap and berries

**Apple Tarte Tartin** (V N D G) **Signature** 4.500

Chocolate peanut caramel ice cream, green apple marshmallow

**Ice Cream** 4.500

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)

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## Red Wine

### Australia

**De Bortoli** 22.000

**Shiraz-Cabernet Sauvignon** A delicious medium-bodied wine with rich blackberry and raspberry flavours

**Wolf Blass Yellow label** 55.000

**Shiraz.** A classic shiraz with deep purple color, aromas of black berries and spices mainly of black pepper

**Penfolds Koonunga Hill, Seventy-Six** 61.000

**Cabernet & Shiraz.** Ripe berries, chocolate, vanilla, some bay leaf. Fleshy tannin, excellent balance and good length

**Penfolds St.Henri - RP 95** 250.000

**Shiraz.** Medium to full bodied with floral aromas, nutmeg, cinnamon, mixed spices and berry finish

### Lebanon

**Château Ksara, Rouge Classic** 65.000

**Merlot, Petit Verdot, Cabernet Sauvignon**

Exotic fruit aroma with spicy and liquorice notes, complemented by supple tannins and a lingering finish

### Spain

**Ibericos Crianza, Rioja Torres** 42.000

**Tempranillo.** Polished, glossy and vibrant Tempranillo bursting with black currant and leather, rounded out with modernist tannic grip

**Gran Coronas, Torres** 52.000

**Cabernet.** Medium bodied wine with a velvety smoothness gained from time in oak barrels

\* RP



\* WS Wine Spectator

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## Sparkling Wine

**JC Le Roux, Brut, France** 21.000

Well balanced, delicate bouquet with long lasting sparkles

**Prosecco, Voga, Italy** 25.000

Very well-balanced and appealing with Fresh, bright citrus flavors, balanced with stone fruit sweetness

## Champagnes

**Charles De Laroche, Brut** 100.000

Refreshing with zesty lemon flavours and vibrant floral aromas

**Moët & Chandon, NV Brut Imperial** 220.000

Classic, light in body with good fruit and fine on the palate

**Laurent Perrier, NV Brut** 270.000

Fresh and delicate, showing good complexity with hints of citrus and white fruit

**Moët & Chandon Rosé, Brut** 230.000

Pink creamy mousse with moderate size bubbles and good persistence. It's aroma conjures the memories of winter strawberries, yeast and spice

**Dom Perignon, Vintage 2003** 600.000

Exquisite Champagne with decadent characters of walnut, apple and bread dough

**Veuve-Clicquot, La Grand Dame** 545.000

A pale gold colour with jade glints perfectly balanced with a silky smooth finish

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**Champagne and Sparkling Wine by Glass** Glass 150 ml

**Charles De Laroche, Brut, Champagne, France** 24.000  
Refreshing with zesty lemon flavours  
and vibrant floral aromas

**Prosecco, Voga, Italy** 5.500  
Very well-balanced and appealing with Fresh,  
bright citrus flavors, balanced with stone fruit sweetness

**White Wine by Glass**

**Chardonnay, Anthony's Hill, Fetzer, United States** 4.000  
Crisp, medium-bodied wine has flavours of citrus  
baked apples, melon and pear

**Sauvignon Blanc, Fortant, Languedoc, France** 4.500  
Exotic fruit flavours combined with a mineral flintiness

**Riesling, Villa Huesgen, Mosel, Germany** 7.500  
Clean and generous nose with classic lime and  
floral characteristics aromas of rose petal and spicy flavours

**Giorgio & Gianni, Pinot Grigio, Italy** 4.000  
Fresh, bright citrus flavors, balanced with stone fruit sweetness

**Chardonnay, Penfolds Koonunga Hill, Australia** 12.000  
Aromas of stone fruits and freshly crushed nectarine,  
spices of freshly ground nutmeg and oak



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**Red Wine by Glass** Glass 180 ml

**Merlot, Anthony's Hill Merlot, United States** 4.800  
Deep rich, ruby color and flavours of black cherries and plums

**Shiraz-Cabernet Sauvignon, De Bortoli, Australia** 5.000  
A delicious medium-bodied wine with rich blackberry and raspberry flavours

**Sierra Grande, Pinot Noir, Chile** 5.000  
It displays intense aromas with notes of red fruits

**Chianti, Ruffino, Sangiovese, DOCG, Italy** 7.800  
Ruby-red with garnet reflections. Fine with scents of cherries, wild berry fruits, violets and hints of spice

**Cabernet & Shiraz, Penfolds Koonunga Hill, Australia** 15.000  
Ripe berries, chocolate, vanilla, some bay leaf fleshy tannin, excellent balance and good length

**Château du Grand Soussans, Margaux, France** 20.400  
**Cabernet Sauvignon, Merlot, Cabernet franc.**  
Red and black fruit notes, black currant with hints of spice soft tannins with a nice finish

**Rosé Wine by Glass** Glass 150 ml

**White Zinfandel, Anthony's Hill, Fetzer, United States** 4.000  
Wine with a basket of strawberry, cranberry and raspberry aromas that mix with more juicy berry flavour on the palate

**Dessert Wine** 150 ml Glass 750 ml Btl

**Sauterens**  
**Château Andoyse du Hayot, France** 15.000 70.000  
**Sauvignon blanc & Semillon.** Aromatic notes of lychee, honey and sweet spice. Long palate with a balance of residual sugar and fruity acid



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## Mocktails 4.000

### **Strawberry Eyes**

Strawberry, banana, orange juice and colada mix

### **Tropicana**

Pineapple, orange, mango, apple and grapefruit juice

### **The Cooler**

Apple and pineapple juice with tonic water

### **Cranberry Cooler**

Cranberry juice, lime juice and soda water

## Juice Selection

### **Chilled Fruit Juices 3.000**

Cranberry, apple, tomato

### **Fresh Fruit Juices 3.600**

Orange, carrot, pineapple, lemon mint

## Soft Drinks and Mineral Water

### **Soft Drinks 2.400**

Coke, Diet Coke, Sprite, Fanta, Soda, Tonic

### **Red Bull Energy Drink 3.800**

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## Mineral Water

Aquapanna (S)	2.300
Aquapanna (L)	3.400
San Pellegrino (S)	2.300
San Pellegrino (L)	3.400

## Coffee Selection

Espresso	2.800
American Coffee	2.800
Turkish Coffee	3.400
Double Espresso	3.400
Cappuccino	3.400
Caffè Latte	3.400

## Tea Selection

English Breakfast	3.000
Green	3.000
Jasmine	3.000
Chamomile	3.000
Earl Grey	3.000
Peppermint	3.000

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# Classic Cocktails

<b>Americano</b>	4.500
Campari, Martini Rosso and soda water	
<b>Mai Tai</b>	5.200
Light rum, orange Curaçao, pineapple and orange juice with a dash of grenadine syrup	
<b>Tom Collins</b>	6.000
Gin, lemon juice and soda water	
<b>Amaretto Sour</b>	5.000
Amaretto, sweet and sour mix	
<b>Piña Colada</b>	7.000
Malibu, light rum, coconut milk and pineapple juice	
<b>Daiquiri</b>	4.500
Light rum, triple sec and lemon juice	
<b>White Russian</b>	5.000
Vodka, kahlua, fresh milk and cream	
<b>Mojito</b>	5.000
Bacardi, sweet and sour mix with fresh mint leaves	

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# Champagne Cocktails

**Bellini** 7.500  
Prosecco, Peach Schnapps and bitters

**Grand Mimosa** 10.000  
Prosecco, Grand Marnier and orange juice

**Bella** 9.500  
Prosecco and Amaretto

**Beer** (Bottle) 4.000  
Heineken, Amstel Light, Budweiser

**Aperitifs** (30ml)  
Martini Bianco 3.500  
Martini Rosso 3.500  
Martini Extra Dry 3.500  
Campari 3.500  
Pernod 4.000  
Pimm's 4.000

**Vodka** (30ml)  
Smirnoff Red 4.000  
Absolut Blue 4.000  
Russian Standard 4.200  
Grey Goose 9.000

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<b>Gin</b> (30ml)	
Gordon's	3.400
Beefeater	3.800
Tanqueray	4.200
Bombay Sapphire	4.200

<b>Rum</b> (30ml)	
Bacardi White	3.800
Malibu	3.800
Havana Club 3 Year Old	4.000
Captain Morgan's Dark Rum	3.800

<b>Tequila</b> (30ml)	
Jose Cuervo Gold	5.000
Patron Silver	6.000

<b>Bourbon/ Canadian/ Irish Whiskey</b> (30ml)	
Jim Beam	5.000
Canadian Club	4.000
Jameson	4.000
Jack Daniel's	5.500

<b>Blended Whisky</b> (30ml)	
Dewar's White Label	4.000
Johnnie Walker Red Label	4.000
Johnnie Walker Black Label	6.500
Chivas Regal 12 Year Old	7.000
Dimple 15 Year Old	7.000

<b>Premium Blended Whisky</b> (30ml)	
Johnnie Walker Gold Label	9.000
Johnnie Walker Blue Label	35.000
Royal Salute 100 Cask	45.000

<b>Single Malt Whisky</b> (30ml)	
Glenfiddich 12 Year Old	7.000
Glenmorangie 10 Year Old	6.500

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<b>Cognac</b> (30ml)	
Hennessy V.S	5.500
Rémy Martin V.S.O.P	9.600
Hennessy X.O	20.000
Courvoisier X.O	45.000

<b>Liqueurs</b> (30ml)	
Amaretto di Saronno	4.000
Sambuca	4.000
Bailey's	4.000
Tia Maria	4.000
Peach Schnapps	4.000
Drambuie	4.000
Kahlua	4.000
Crème de menthe	4.000
Cointreau	4.500
Grand Marnier	5.200

Grappa	2.500
Limoncello	2.500

<b>Port and Sherry</b> (60ml)	
Colheita 1995 Port	6.900
Tio Pepe, Fino dry Sherry	5.000

<b>Liqueur Coffees</b>	5.900
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### **Hot Shot**

Galliano, single espresso and whipped cream

### **Vodka Espresso**

Vodka, Cointreau, single espresso and a dash of sugar syrup

### **Irish Coffee**

Irish whisky, coffee and whipped cream

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