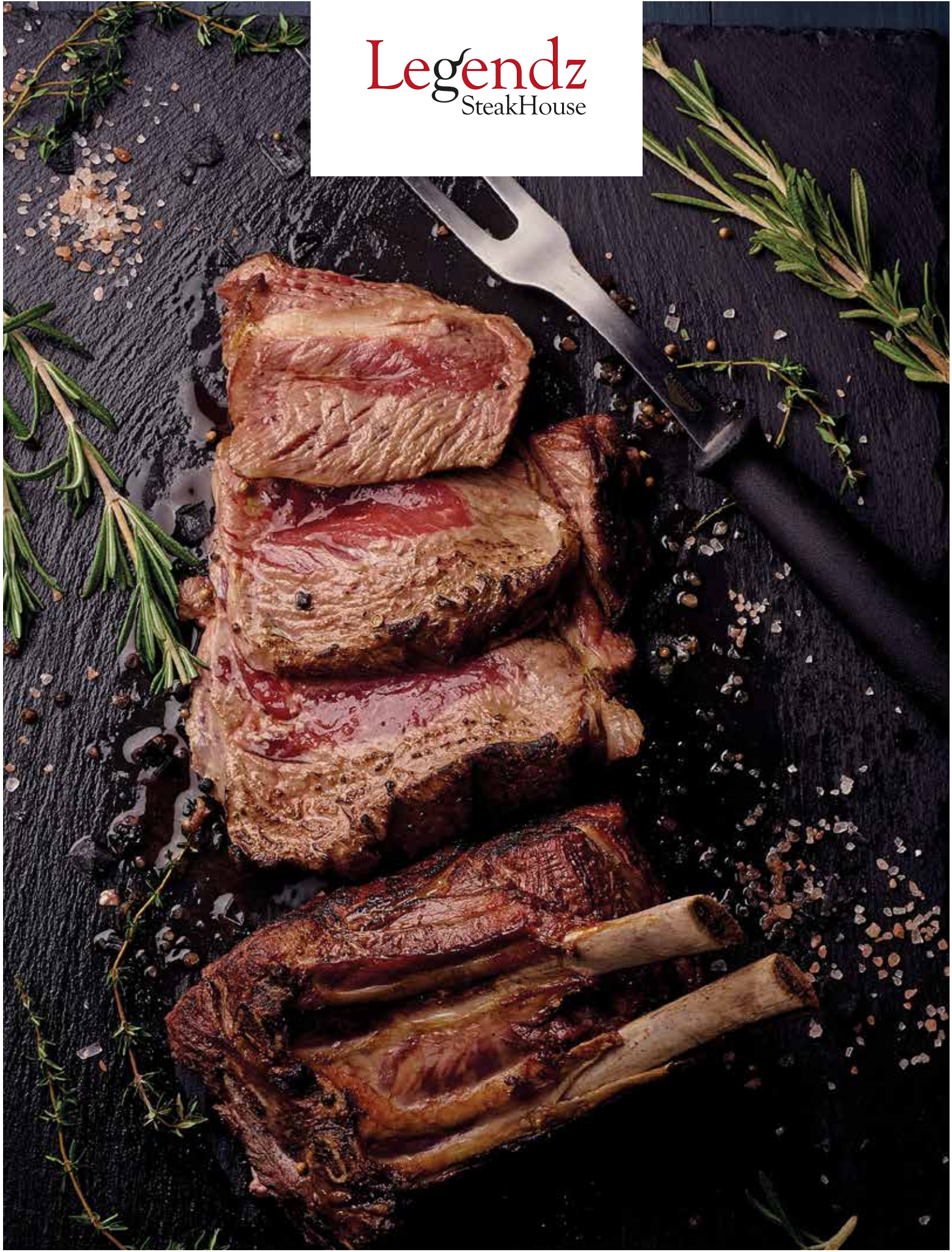


Legendz  
SteakHouse



# 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

**Crispy Skin Roasted Pork Belly** (P) 8.900

Vanilla pear puree, pickled, baby endive and sticky balsamic

# 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

# Soup

**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*

*Prices including service charge and other applicable taxes*

# Main Course

<b>Texas BBQ Beef Ribs</b> (D G) <b>Signature</b>	18.200
Spice rubbed, smoked and basted in Legendary BBQ sauce	
<b>Pan-roasted Salmon</b> (D) <b>New</b>	13.100
Roasted potato, Brussels sprout, sun-blushed tomato and citrus emulsion	
<b>Crusted Lamb Loin</b> (D G) <b>New</b>	17.500
Herb-crusted, rosemary lentil tart, baby carrots, green pea puree and blue cheese sauce	
<b>Spring Chicken</b> (D)	10.000
Duo of breast and leg with shrimp stuffing, saffron risotto, fava beans and foie-gras sauce	
<b>Mushroom Polenta</b> (V D)	7.400
Baked polenta with forest mushroom ragout, pumpkin puree and roasted root vegetables	

*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*

*Prices including service charge and other applicable taxes*

# 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

## 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*

*Prices including service charge and other applicable taxes*

<b>Choice of Sauce</b>	1.400
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)	2.700
Crumble Blue Cheese (V D)	2.700
Café de Paris Butter (V D)	2.100
Garlic Tossed Baby Shrimp (D)	4.200

## Accompaniment

Paris Mash Potato (V D)	2.700
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)	

*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*

*Prices including service charge and other applicable taxes*

# 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 meringe

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*

*Prices including service charge and other applicable taxes*

*Dear Wine Lovers,*

Our wine list includes a wide variety and selection of wines from all over the world's well known vineyards and some are rated by famous wine critics, Robert M. Parker, Jr. or Wine Spectator.

We have listed White, Red and Rosé wines; each starting with the classic regions of France, followed by the rest of Europe and then the New World.

Please take the privilege of choosing your favourite wine. Some wines are also available by glass and are within a fair price range. Should you wish to enjoy wines by glass, please ask one of our team members.

More than anything else, we hope that you experience genuine pleasure from the wines we have chosen.

\* Vintages can be varied according to the availability.





**Robert M. Parker Jr.** is a leading U.S. wine critic with an international influence. His wine ratings on a 100-point scale and his newsletter *The Wine Advocate*, with his particular stylistic preferences and note taking vocabulary, have become influential and he is widely acknowledged to be the most well-known and influential wine critic in the world today.

## **Wine Spectator**

**Wine Spectator** is a *lifestyle magazine that focuses on wine and wine culture*. It publishes 15 issues per year with content that includes news, articles, profiles, and general entertainment pieces. Each issue also includes from 400 to more than 1,000 wine reviews, which consist of wine ratings and tasting notes.



## White Wine

### France - Loire

**Sancerre Blanc, Pascal Jolivet - WS 90** 92.200

**Sauvignon Blanc.** Refreshing mineral and lemon on the nose very dry, acidic and grapefruit flavour

### Burgundy

**Chablis, J. Moreau & Fils - RP 89** 74.400

**Chardonnay.** Delivers powerful and defined flavours of citrus fruits underscored by apple and lemon aromas

**Puligny Montrachet, Premier Cru - RP 94** 209.600

**Chardonnay.** A very well balanced, crisp, classic Puligny with a touch of green apple, citrus and stone

### Languedoc

**Fortant** 23.000

**Sauvignon Blanc.** Exotic fruit flavours combined with a mineral flintiness

### Bordeaux

**Mouton Cadet, Philippine de Rothschild** 47.200

**Sauvignon blanc, Semillion.** Fresh, fruity and floral aromas and flavours

### Germany

**Villa Huesgen, Mosel** 32.500

**Riesling.** Clean and generous nose with classic lime and floral characteristics aromas of rose petal and spicy flavours

### Spain

**Viñas Del Vero, Somontano** 49.300

**Gewürztraminer.** Lychee and peach flavours are delivered with a hint of sweetness

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## White Wine

### Italy

**San Marco Frascati, Toscano, Superiore DOC** 28.300

Malvasia & Trebbiano. Fresh, crisp dry with soft smooth fruit and nutty flavour

**Giorgio & Gianni** 26.200

Pinot Grigio. Fresh, bright citrus flavors, balanced with stone fruit sweetness

**San Simone, Friuli Grave** 48.200

Pinot Grigio. Light, crispy, dry with fruity and floral aromas

**Gavi di Gavi, Piedmonte, Tenimenti - WS 85** 38.800

Cortese. Very light straw colour, fine intense nose, dry and crisp

### Austria

**Loimer Kamptal, DAC - RP 90** 76.500

Grüner Veltliner. Lightly fruity with noticeable spice and white pepper note lovely aromas of fresh apples and citrus as well as exotic fruit

### Chile

**Alto Bajo** 20.000

Chardonnay. Delicate tropical fruit flavours with buttery and creamy note

**Errazuriz Estate Reserva - WS 85** 31.500

Sauvignon Blanc. Pleasing texture offers vibrant acidity that pairs up with fresh fruit and green chilli flavours

### United States

**Anthony's Hill, Fetzer** 20.000

Chardonnay. Crisp, medium-bodied wine has flavours of citrus baked apples, melon and pear

**MacMurray Russian River Valley Sonoma** 44.000

Pinot Gris. Rich aromas and flavours of pear, baked apple dried fig and white peach

**Beringer, Napa Valley, St. Helena** 21.000

Chardonnay. Full of lush and aromas that conjure up the bounty and sunshine of California

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## White Wine

### Australia

**Jacob's Creek, Reserve - WS 90** 27.300

**Chardonnay.** Ripe melon peach fruit flavours with a lemon citrus and passion fruit

**Penfolds Koonunga Hill** 57.700

**Chardonnay.** Aromas of stone fruits and freshly crushed nectarine spices of freshly ground nutmeg and oak

### Penfolds Koonunga Hill Autumn

**South Australia** 272.400

**Riesling.** Floral and citrus notes on the nose carry through to the palate with a fine acid line giving a clean, crisp finish

### New Zealand

**Cloudy Bay** 136.200

**Sauvignon Blanc.** The nose has a vibrant mix of kaffir lime lemon zest and nectarine aromatics intermingled with the bright perfume of orange blossoms

### Lebanon

**Chateau Barka Blanc** 47.200

**Cabernet Sauvignon and Syrah** with round and supple tannins, It reveals a generous bouquet of red fruits on the nose

## Rosé Wine

**Côtes de Provence, D2, France** 40.900

**Cabernet Sauvignon, Carignan, Grenache.** Raspberry aromas with strawberry and blackberry flavours at the palate

**Mateus, Vinhos Sogrape, Portugal** 29.400

**Baga.** Fresh and seductive wine with fine and intense bouquet and all the joviality of young wines

**Fetzer, Anthony's Hill, United States** 17.900

**White Zinfandel.** Wine with a basket of strawberry cranberry and raspberry aromas that mix with more juicy berry flavour on the palate



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## Red Wine

### France - Burgundy

**Antonin Rodet Bourgogne** 59.800

**Pinot Noir.** Smooth & round finish with aromas of violets and red berry fruits

### Beaujolais

**Château De Montmelas, Mommessin** 54.500

**Gamay.** Black fruit flavours and notes of sweet spices develops into red fruit flavours

### Bordeaux

**Château du Grand Soussans, Margaux** 78.600

**Cabernet Sauvignon, Merlot, Cabernet franc**

Red and black fruit notes, black currant with hints of spice soft tannins with a nice finish

**Château Smith Haut Lafitte, Grand Cru - WS 93** 523.900

**Cabernet Sauvignon, Merlot, Cabernet franc, Petit Verdot**

Dark red colour with notes of strawberry and cherry with a hint of smoke Star anise, liquorice and cinnamon Classy tannins harmonious and elegant

**Clos Larois, Saint Émilion, Grand Cru** 220.000

**Merlot, Cabernet franc.** Rich mouth drying tannic structure with balanced juice characters of plum and black cherry fruit along with chocolate, spice and tobacco

**Clos Du Marquis Saint Julien** 419.100

**Cabernet Sauvignon, Merlot, Cabernet franc**

This is a soulful Clos du Marquis with currants, blackberries and hints of earth

### Rhône

**Châteauneuf-du-Pape** 115.300

**Cinsaut, Grenache noir & Syrah.** Aromas of red fruit, cherry and raspberry mingled with a touch of tobacco and liquorice

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## Red Wine

### Italy

#### **Ruffino, Chianti, DOCG**

38.800

**Sangiovese.** Dry, harmonious, well-balanced, slightly tannic and fresh

#### **Ruffino Ducale, Chianti Riserva - WS 87**

78.600

**Sangiovese.** Rich, smooth and powerful with long lasting finish

#### **Barolo DOCG, San Carlo Dezzani**

136.200

**Nebbiolo.** The color is typically red garnet. The aromas are complex and elegant, ranging from ripe red fruit to spices, until toasty and tar

#### **Amarone, Della Valpolicella**

115.300

**Corvina Corvinone.** A noble Amarone with a bouquet of cherries and currants in the nose

#### **Brunello di Montalcino, Greppone Mazzi - RP 91**

262.000

**Sangiovese.** Full bodied with notes of red and black berries, oak and finishing with soft tannins

### Portugal

#### **Altano, Organic, DOC, Douro Valley**

29.600

**Touriga.** A real potpourri of spices and flowers vivid cherry and exotic sandalwood fruity with a hint of tannin

#### **Douro Pinteivera**

75.500

**Touriga Nacional.** Deep black with sustained crimson highlights. Aromas of cherries and prunes. Big and full on the palate supported by impressive velvety structure

### South Africa

#### **Fleur Du Cap**

27.300

**Cabernet Sauvignon.** Finish of medium tannins with hints of smoke

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## Red Wine

### South Africa

**Obikwa** 20.000

**Merlot.** Deep rich, ruby color and flavours of black cherries and plums

**Louis Martini Alexander** 101.700

**Cabernet Sauvignon.** Blackberry, cassis, vanilla, floral and oak aromas. Green flavours with smoky and spicy notes

**Freakshow** 57.700

**Zinfandel.** Bold aromas of rich black fruit and mocha mingle with hints of spice and soft vanilla

### Chile

**Sierra Grande** 23.100

**Pinot Noir.** It displays intense aromas with notes of red fruits

**Casa Lapostolle** 33.600

**Carmenere.** Intense and full of berry aromas accompanied by subtle spicy notes of cinnamon and black pepper

### Argentina

**Norton** 33.600

**Malbec.** Medium tannins with the finish, pumping out hints of smoke, spice box and graphite

### New Zealand

**Hidden Crush** 57.700

**Pinot Noir.** Finish of medium tannins with hints of smoke

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## Red Wine

### Australia

**De Bortoli** 23.100

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

**Wolf Blass Yellow label** 57.700

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

**Penfolds Koonunga Hill, Seventy-Six** 64.000

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

**Penfolds St.Henri - RP 95** 262.000

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

### Lebanon

**Château Ksara, Rouge Classic** 68.100

**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** 44.000

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

**Gran Coronas, Torres** 54.500

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

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## Sparkling Wine

**JC Le Roux, Brut, France** 22.000

Well balanced, delicate bouquet with long lasting sparkles

**Prosecco, Voga, Italy** 26.200

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

## Champagnes

**Charles De Laroche, Brut** 104.800

Refreshing with zesty lemon flavours and vibrant floral aromas

**Moët & Chandon, NV Brut Imperial** 230.000

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

**Laurent Perrier, NV Brut** 282.900

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

**Moët & Chandon Rosé, Brut** 241.000

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** 628.000

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

**Veuve-Clicquot, La Grand Dame** 571.000

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

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*



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

**Charles De Laroche, Brut, Champagne, France** 25.200

Refreshing with zesty lemon flavours  
and vibrant floral aromas

**Prosecco, Voga, Italy** 5.800

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** 4.400

Crisp, medium-bodied wine has flavours of citrus  
baked apples, melon and pear

**Sauvignon Blanc, Fortant, Languedoc, France** 5.300

Exotic fruit flavours combined with a mineral flintiness

**Riesling, Villa Huesgen, Mosel, Germany** 7.900

Clean and generous nose with classic lime and  
floral characteristics aromas of rose petal and spicy flavours

**Giorgio & Gianni, Pinot Grigio, Italy** 5.300

Fresh, bright citrus flavors, balanced with stone fruit sweetness

**Chardonnay, Penfolds Koonunga Hill, Australia** 12.600

Aromas of stone fruits and freshly crushed nectarine,  
spices of freshly ground nutmeg and oak

\* RP



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

**Red Wine by Glass** Glass 180 ml

**Merlot, Obikwa, South Africa** 4.400  
Deep rich, ruby color and flavours of black cherries and plums

**Shiraz-Cabernet Sauvignon, De Bortoli, Australia** 5.300  
A delicious medium-bodied wine with rich blackberry and raspberry flavours

**Sierra Grande, Pinot Noir, Chile** 5.300  
It displays intense aromas with notes of red fruits

**Chianti, Ruffino, Sangiovese, DOCG, Italy** 8.200  
Ruby-red with garnet reflections. Fine with scents of cherries, wild berry fruits, violets and hints of spice

**Cabernet & Shiraz, Penfolds Koonunga Hill, Australia** 15.800  
Ripe berries, chocolate, vanilla, some bay leaf fleshy tannin, excellent balance and good length

**Château du Grand Soussans, Margaux, France** 21.400  
**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** 4.200  
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** 15.800 73.400  
**Sauvignon blanc & Semillon.** Aromatic notes of lychee, honey and sweet spice. Long palate with a balance of residual sugar and fruity acid



\* WS Wine Spectator

*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.*

*Prices including service charge and other applicable taxes*

## Mocktails 4.200

### **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 3.200**

Cranberry, apple, tomato

### **Fresh Fruit Juices 3.800**

Orange, carrot, pineapple, lemon mint

## Soft Drinks and Mineral Water

### **Soft Drinks 2.600**

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

### **Red Bull Energy Drink 4.000**

*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.*

*Prices including service charge and other applicable taxes*

## Mineral Water

Aquapanna (S)	2.500
Aquapanna (L)	3.600
San Pellegrino (S)	2.500
San Pellegrino (L)	3.600

## Coffee Selection

Espresso	3.000
American Coffee	3.000
Turkish Coffee	3.600
Double Espresso	3.600
Cappuccino	3.600
Caffè Latte	3.600

## Tea Selection

English Breakfast	3.200
Green	3.200
Jasmine	3.200
Chamomile	3.200
Earl Grey	3.200
Peppermint	3.200

*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.*

*Prices including service charge and other applicable taxes*

# Classic Cocktails

<b>Americano</b>	6.300
Campari, Martini Rosso and soda water	
<b>Mai Tai</b>	6.100
Light rum, orange Curaçao, pineapple and orange juice with a dash of grenadine syrup	
<b>Tom Collins</b>	6.300
Gin, lemon juice and soda water	
<b>Amaretto Sour</b>	5.300
Amaretto, sweet and sour mix	
<b>Piña Colada</b>	7.400
Malibu, light rum, coconut milk and pineapple juice	
<b>Daiquiri</b>	5.300
Light rum, triple sec and lemon juice	
<b>White Russian</b>	5.800
Vodka, kahlua, fresh milk and cream	
<b>Mojito</b>	5.800
Bacardi, sweet and sour mix with fresh mint leaves	

*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.*

*Prices including service charge and other applicable taxes*

# Champagne Cocktails

**Bellini** 7.900  
Prosecco, Peach Schnapps and bitters

**Grand Mimosa** 10.500  
Prosecco, Grand Marnier and orange juice

**Bella** 10.000  
Prosecco and Amaretto

**Beer** (Bottle)  
Heineken /Amstel Light / Stella 4.400  
Hoegaarden /Budweiser / Claro 4.200  
Corona / Peroni 4.700

**Beer** (Draft)  
Heineken/Staropramen/Stella Artois  
Coors Light / Amstel Light Full 4.900 Half 3.200  
Carling Full 4.650 Half 3.200

**Aperitifs** (30ml)  
Martini Bianco 3.700  
Martini Rosso 3.700  
Martini Extra Dry 3.700  
Campari 3.700  
Pernod 4.200  
Pimm's 4.200

**Vodka** (30ml)  
Smirnoff Red 4.200  
Absolut Blue 4.200  
Russian Standard 4.400  
Grey Goose 9.500

*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.*

*Prices including service charge and other applicable taxes*

<b>Gin</b> (30ml)	
Gordon's	3.600
Beefeater	4.000
Tanqueray	4.400
Bombay Sapphire	4.400

<b>Rum</b> (30ml)	
Bacardi White	4.000
Malibu	4.000
Havana Club 3 Year Old	4.200
Captain Morgan's Dark Rum	4.000

<b>Tequila</b> (30ml)	
Jose Cuervo Gold	5.300
Patron Silver	6.300

<b>Bourbon/ Canadian/ Irish Whiskey</b> (30ml)	
Jim Beam	5.300
Canadian Club	4.200
Jameson	4.200
Jack Daniel's	5.800

<b>Blended Whisky</b> (30ml)	
Dewar's White Label	4.200
Johnnie Walker Red Label	4.200
Johnnie Walker Black Label	6.900
Chivas Regal 12 Year Old	7.400
Dimple 15 Year Old	7.400

<b>Premium Blended Whisky</b> (30ml)	
Johnnie Walker Gold Label	9.500
Johnnie Walker Blue Label	36.700
Royal Salute 100 Cask	47.200

<b>Single Malt Whisky</b> (30ml)	
Glenfiddich 12 Year Old	7.400
Glenmorangie 10 Year Old	6.900

*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.*

*Prices including service charge and other applicable taxes*

<b>Cognac</b> (30ml)	
Hennessy V.S	5.800
Rémy Martin V.S.O.P	10.100
Hennessy X.O	21.000
Courvoisier X.O	47.200

<b>Liqueurs</b> (30ml)	
Amaretto di Saronno	4.200
Sambuca	4.200
Bailey's	4.200
Tia Maria	4.200
Peach Schnapps	4.200
Drambuie	4.200
Kahlua	4.200
Crème de menthe	4.200
Cointreau	4.800
Grand Marnier	5.500

Grappa	2.700
Limoncello	2.700

<b>Port and Sherry</b> (60ml)	
Colheita 1995 Port	7.300
Tio Pepe, Fino dry Sherry	5.300

<b>Liqueur Coffees</b>	6.200
------------------------	-------

### **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

*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.*

*Prices including service charge and other applicable taxes*

*Regency Hotel, Building 130, Road 1507, Manama Center, Block 315, Capital Governorate Bahrain  
VAT Registration number 200011312200002*