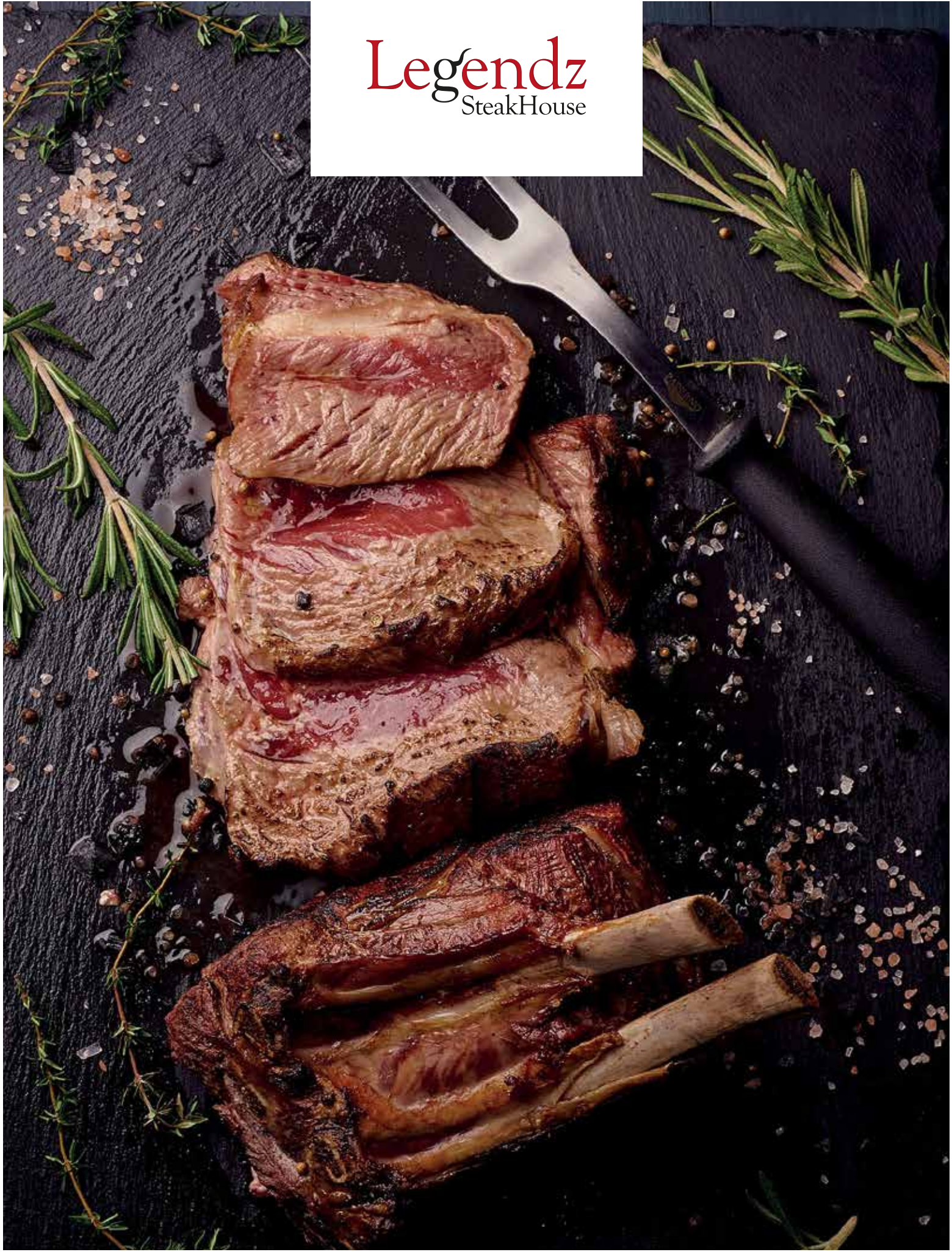


Legendz
SteakHouse



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

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Main Course

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

USA Angus Grain-fed	300g	34.600
	400g	39.900

Striploin

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

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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

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

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)

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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)

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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 - Bordeaux

Chateau Gabaraon 20.000

Semillon. Crisp, dry, acidic, citrus and pear flavour

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

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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



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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

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

770 Miles Rose Zinfandel, United States 22.000

Rose Zinfandel. Fruity with juicy strawberry and melon fruit, A delicate medium sweet finish.

* RP



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Red Wine

United States

770 Miles Zinfandel 22.000

Zinfandel. Lovely red plum, red cherry,,boysenberry, blueberry, earth, black pepper, strawberry and raspberry flavours. Medium acidity,softer tannis ,finish is medium.

France

J.P. Chenet Merlot 29.000

Merlot. Aromas of red fruit, cheery and wild strawberry along with spicy notes are noticeable on nose. A lovely balance with beautiful structure and delicious, long lingering finish

France - Burgundy

Antonin Rodet Bourgogne 59.800

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

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

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Red Wine

United States

Stone Barn Zinfandel 32.500

Zinfandel. Light and crispy wines, It comes with fruity aromas strawberry and watermelon while has a flavours of pomegranate and watermelon in it.

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

* RP



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Red Wine

South Africa

Obikwa 20.000

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

Obikwa 24.000

Shiraz. A taste of smoke, leather, earthy, plum, black fruit and blackcurrant with cherry cola and herbal spices, the palate is medium bodied with flavours of ripe

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



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Red Wine

Australia

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 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

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

* RP



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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



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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



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Red Wine by Glass Glass 180 ml

J.P. Chenet Merlot, France 5.800

Aromas of red fruit, cheery and wild strawberry along with spicy notes are noticeable on nose. A lovely balance with beautiful structure and delicious, long lingering finish

Stone Barn Zinfandel, United States 6.200

Light and crispy wines, It comes with fruity aromas strawberry and watermelon while has a flavours of pomegranate and watermelon in it

Shiraz, Obikwa, South Africa 4.400

A taste of smoke, leather, earthy,,plum, black fruit and blackcurrant with cherry cola and herbal spices, the palate is medium bodied with flavours of ripe

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

Rosé Wine by Glass Glass 150 ml

770 Miles Rose Zinfandel, United States 4.200

Fruity with juicy strawberry and melon fruit, A delicate medium sweet finish

Dessert Wine 150 ml Glass 750 ml Btl

Sauterenes

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

* RP



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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

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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

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Classic Cocktails

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

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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

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Gin (30ml)	
Gordon's	3.600
Beefeater	4.000
Tanqueray	4.400
Bombay Sapphire	4.400

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

Tequila (30ml)	
Jose Cuervo Gold	5.300
Patron Silver	6.300

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

Blended Whisky (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

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

Single Malt Whisky (30ml)	
Glenfiddich 12 Year Old	7.400
Glenmorangie 10 Year Old	6.900

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

Liqueurs (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

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

Liqueur Coffees	6.200
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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

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.

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

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