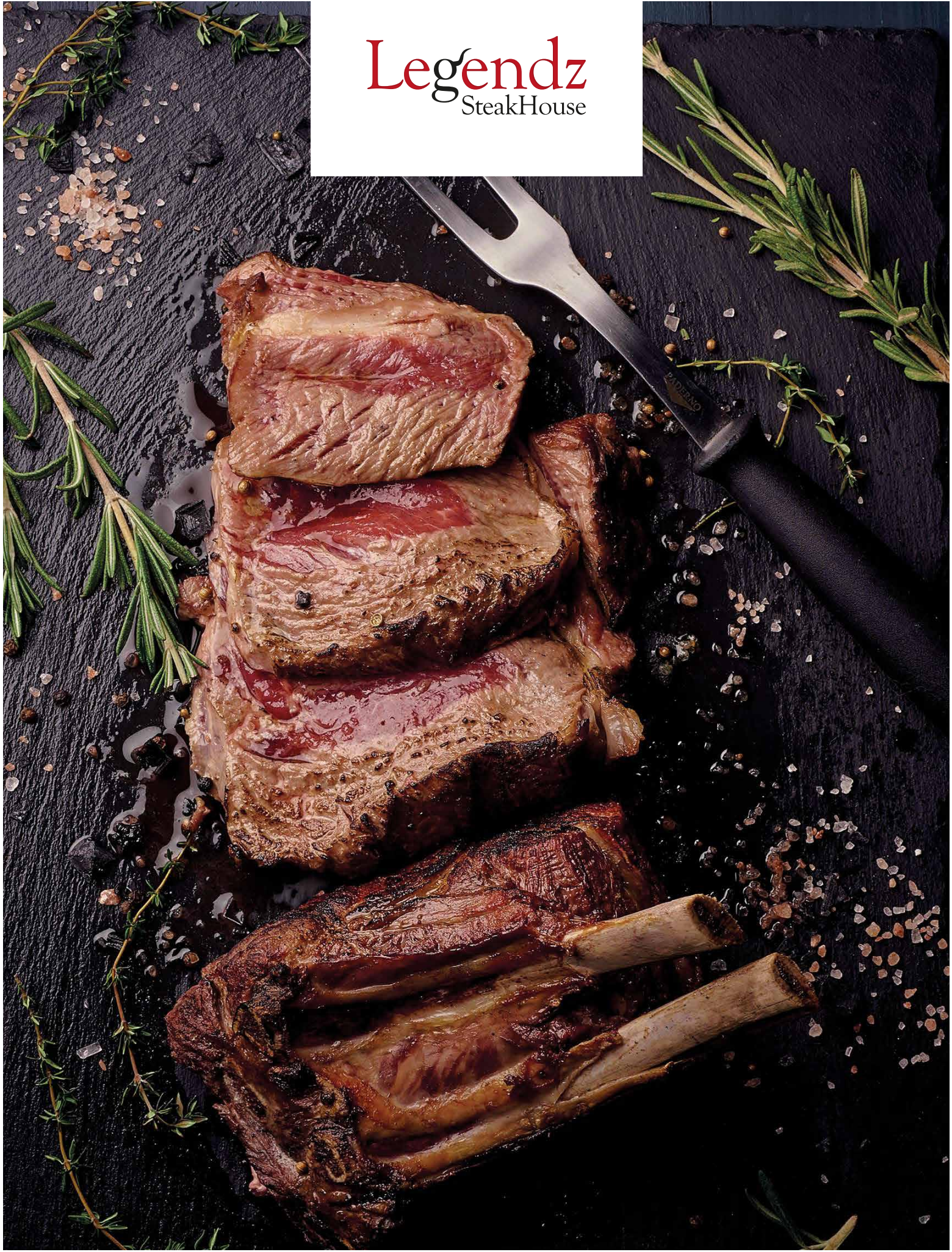


Legendz
SteakHouse



Starters

Prime Steak Tartar (G) 8.400

Black Angus tenderloin, caper, wasabi mayo, tarragon and sourdough bread

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

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

Seabass Ceviche **New** 6.500

Marinated with tomato water and lime emulsion topped off with caviar

Starters to share

Stuffed Mushrooms Au Gratin (V D G) 8.900

Mushrooms duxelle, cream sauce, parmesan cheese

Chili & Salt Spiced Calamari (G) 7.900

Pickled green papaya, coriander, fried chili and caramelized dressing

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

Burrata with Olive Oil (V N D) **New** 9.000

Tomato chutney, cherry tomatoes, rocket, basil, fleur de sel, olive oil, freshly ground pepper, hazelnuts, toasted bread chip

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

Heirloom Tomato Coconut Curry Prawn Soup (D G) 4.900

With brioche wafer, crème fraiche

Clam Chowder (D G) **New** 4.800

Crustacean and oil and garlic croutons

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

Traditional Duck Confit (D) 13.100

Mesclun salad, potatoes, sautéed asparagus, bearnaise sauce

Seared Corn-fed Chicken Supreme 9.600

Fondant potato with shallots, asparagus, Morel sauce

Lamb Shank Braised (D) **New** 14.600

Smoked eggplant puree, baby carrots, sundried tomatoes, thyme & cinnamon jus

Texas BBQ Beef Ribs (D G) **Signature** 18.200

Spice rubbed, smoked and basted in Legendary BBQ sauce

Rock Lobster Thermidor (D) 18.900

Legendz thermidor recipe with thick creamy sauce, Dijon mustard, mushroom, gratinated with gruyere cheese, fondant potato

Pan-roasted Salmon (D) 13.100

Ratatouille, rissolees potato, with gremolata and creamy leeks

Cauliflower Bolognese Pappardelle (V) 7.600

Slow cooked cauliflower with Italian tomatoes a la Bolognese, tomatine, basil

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. Our New Zealand beef is all grass-fed which raised naturally with the ability to wander and graze freely.

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

| | | |
|---------------------------------|------|--------|
| Wrapped in your choice of bacon | 220g | 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 |

T-Bone New

| | | |
|------------|------|--------|
| Australian | 460g | 24.600 |
|------------|------|--------|

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)

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

Crispy Onion Rings

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 New

Chocolate Soufflé 3.900

Served with fresh Cream

Rhubarb Crème Brulee (V D G A) 3.800

Madagascar vanilla, Rose extract, Rhubarb compote

Key Lime Tart 3.800

Graham Cracker, Blueberry coulis, Chantilly cream

Ice Cream 3.600

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