

## Starters

<b>Five Spiced Roast Duck Consommé</b>	5.5
With shitake mushroom dumpling and black truffle oil	
<b>Butternut Squash Soup</b>	6.5
With pan seared sea scallops and crème fraiche	
<b>Hickory Smoked Atlantic Salmon</b>	8.5
On pickled fennel, orange and radish salad, avocado, olive and labna	
<b>Homemade Saffron Linguini</b>	8.5
Tossed with flaked blue swimmer crab, chili, tomato, lemon and baby basil	
<b>Fried Gulf Prawns in Crispy Tunisian Brick Pastry</b>	9
With tarragon, caper aioli and salsa verde	
<b>Crispy Skin Pork Belly</b>	8.5
On vanilla pear purée, pickled baby endive and sticky balsamic	

## Salads

<b>Rocket and Pear Salad</b>	5
With shaved parmesan and toasted walnuts	
<b>Mixed Salad Leaves</b>	4
With champagne dressing	
<b>Grilled Prawn Salad</b>	8
With avocado, radicchio, fennel and orange	

## Mains

<b>Masala and Parmesan Crusted Salmon Fillet</b> On spiced cauliflower, coconut and lime gel	10.5
<b>Jasmine Tea Smoked Duck Fillet</b> With spiced pickled eggplant, confit duck pastia, butternut squash and caramel dressing	11
<b>'Surf and Turf' Black Angus Beef Fillet</b> On Paris mash with spinach and grilled jumbo Gulf prawn	20
<b>Tandoori Marinated Hamour Fillet</b> On braised lentils and yoghurt sauce	12
<b>Twise-cooked Angus Short Ribs</b> The Legendz's famous dish, served on creamy mashed potato, baby vegetables, caper and tarragon juice	13
<b>Pork Collar</b> 12-hour cooked pork collar on a fennel purée, with grilled green apples, toasted walnuts and watercress	14

## Meats, Grills, Prime Cuts

All our steaks are served with country-style grilled tomatoes and lemon.

### **Black Angus Fillet**

200 gr	14
280 gr	18

**Black Angus Rib Eye Steak 280 gr** 13

**Black Angus T-Bone Steak 400 gr** 16

**Black Angus Rump Cap 300 gr** 12

**Wagyu Striploin 280 gr** 30  
Marble score 6+

**New Zealand Rack of Spring Lamb 300 gr** 14

**Jumbo Gulf Prawns** 14  
Marinated in lemon and garlic

**Barbecued Half Chicken** 11  
Marinated in charmoula

### ***And your choice of sauce***

Red wine jus

Chimmi churri

Green peppercorn

Sauce béarnaise

Blue cheese cream

## Sides

<b>Sautéed Green Beans</b> In garlic and chili	3
<b>Fire Roasted Corn</b> Chipotle aioli and manchego	3
<b>Sautéed Mushrooms</b>	4
<b>Paris Mash Potato</b>	3.5
<b>Grilled White and Green Asparagus</b> In lemon and parmesan	3.5
<b>Baked Idaho Potato</b> With sour cream	3.5
<b>Hand Cut Fried Chips</b> With aioli	3
<b>French Fries</b>	2

## Legendary Sweets

<b>Fried Spanish Churros</b> With rich chocolate sauce	3.5
<b>Raspberry Soufflé</b> With shortbread soil, blueberry gel and vanilla mascarpone ice cream	3.5
<b>White Chocolate Brûlée</b> With passion fruit curd and almond biscotti	3.5
<b>Salted Peanut Brownie</b> Vanilla semi-freddo and peanut butter mousse	3.5
<b>Cheese Plate</b> Selection of imported cheese with fig, walnut roll and homemade breads	10

# Beverage List

<b>Soft Drinks</b>	1.5
Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Mirinda, Club Soda, Tonic Water	
<b>Red Bull</b>	2.5
<b>Non-Alcoholic Beer</b>	2.5
Moussy	
<b>Mineral Water</b>	
Perrier (S)	1.8
Perrier (L)	2.3
San Pellegrino (S)	1.6
San Pellegrino (L)	2.3
Voss (S)	2
Voss (L)	3
<b>Coffee Selection</b>	
Turkish Coffee	2
Espresso	2
American Coffee	2
Double Espresso	2.5
Cappuccino	2.5
Café Latte	2.5
<b>Tea Selection</b>	
Green Tea	2
Jasmine Tea	2
Chamomile Tea	2
English Breakfast Tea	2
Earl Grey Tea	2
Peppermint Tea	2

## Mocktails

**Strawberry Eyes** 3

Strawberry, banana, orange juice and colada mix

**Tropicana** 3

Pineapple, orange, mango, apple and grapefruit juice

**The Cooler** 3

Apple and pineapple juice with tonic water

**Cranberry Cooler** 3

Cranberry juice, lime juice and soda water

**Summer Tea** 3

Grape juice, lemon juice, sugar syrup and iced tea

## Juice Selection

**Chilled Fruit Juices** 2

Cranberry, apple, tomato

**Fresh Fruit Juices** 2.5

Orange, carrot, pineapple, lemon mint