



Hong Kong Seafood Restaurant

香港海鮮酒家®



The background image shows the interior of a restaurant. It features round tables covered with white cloths, set with white plates, glassware, and silverware. The chairs are upholstered in a light-colored fabric with dark wooden frames. The ceiling is white with recessed lighting and several yellow, lantern-style pendant lights hanging from it. In the background, there are red curtains and a decorative screen with a geometric pattern.

The Legend Hong Kong Seafood Restaurant is renowned for its extensive selection of classic Cantonese and fresh seafood dishes, all of which are prepared with the best ingredients available.

The restaurant's contemporary architectural style and modern sophistication are used to create an intimate, elegant, and serene environment ideal for any celebrations, social/corporate gatherings, or business meetings.

A Hong Kong seasoned Chef is at the forefront of the kitchen, while a team of dedicated crew ensures that every meal is prepared with care and attention to detail.



Chi Man Alex Kong

Our head chef, Chef Alex, came from Hong Kong. He began his job at an early age of fifteen years old, and has already worked as a chef for more than 32 years.

Before heading to the Philippines, he was the Executive Chef of Ho Choi Seafood Restaurant, which is one of Hong Kong's well-known restaurants, the other establishments where he worked are Star House Chinese Restaurant, Wonder Land Seafood Restaurant, Golden Luck Restaurant, and Ka Lok Restaurant.

He is eager to give you a taste of his enthusiasm and innovativeness. Come and enjoy a unique and traditional Hong Kong seafood feast, with the use of the freshest ingredients.

我們的主廚 Alex 主廚來自香港。他很小的時候十五歲就開始了他的工作, 已經當了32年多的廚師。在前往菲律賓之前, 他是香港知名餐廳之一好彩海鮮酒家的副主廚, 他曾在其他餐廳工作 有紫星軒中餐廳、海港海鮮酒家、多彩酒樓、家樂酒樓。

他渴望讓您體驗他的熱情和創新精神。快來享受獨特而傳統的香港海鮮盛宴, 使用最新鮮的食材。

Signature Roasted Suckling Pig with Special Rice 鴻運有米乳豬

(One Day Advance Booking) 提前一天預訂

It has a history of more than 1,400 years, as demonstrated by records that claim the dish was skillfully prepared during the Southern and Northern Dynasties (420-581).

There are two main methods to make the dish.

The first one calls for the use of a gentle fire to barbecue the suckling pigs' hairless bodies, which are lightly covered in edible oil.

Meanwhile, the second method is to barbecue suckling pigs over a roaring fire and constantly spray edible oil on their bodies. This method aims to develop oil-filled bubbles in the skin and make it crispy. Crispy suckling pigs have golden skin that is filled with bubbles.

Our signature roasted suckling pig has a twist, with Chef Alex Kong using the rendered pork fat, and infusing it with fried rice creating a harmony that can only be described by experiencing it.

它已有1,400多年嘅歷史，道菜嘅記錄證明咗啲。在南北朝（420-581）期間精心準備。

製作這道菜有兩種主要方法。頭炮要求使用溫和嘅火燒烤乳豬無毛嘅身體，輕輕地覆蓋住食用油。

同時，第二種方法係喺熊熊燃燒嘅火上燒烤乳豬，並不斷喺佢嘅身上噴灑食用油。呢種方法旨在開發充油氣泡，在皮膚上，使其酥脆。酥脆乳豬嘅金黃表皮充滿氣泡，我哋嘅招牌烤乳豬有一個轉折，廚師Alex Kong使用渲染過嘅豬肉脂肪，並注入炒飯，創造出一種只有透過體驗才能描述嘅和諧。

7,888 *Whole* 整隻 | 3,988 *Half* 半隻

Roasted Peking Duck 北京片皮鴨

Peking duck is an iconic Beijing dish, consisting of thin pieces of tender, roasted duck meat and crispy skin wrapped in a thin crepe, along with sliced spring onions, cucumbers, and hoisin sauce or sweet bean sauce.

Evidence of preparing roasted duck in China goes as far back as the Southern and Northern dynasties (420-589). However, it wasn't until the Yuan dynasty (1271-1368) that the dish's association with the imperial court was first recorded, in the form of a 1330 cookbook by a royal dietary physician by the name of Hu Sihui. Hu's recipe called for a rather elaborate preparation, where the duck was roasted inside the stomach of a sheep.

北京烤鴨係一道標誌性嘅北京菜，由薄薄嘅烤鴨肉同包裹嘅薄薄嘅蹠紗中嘅酥皮組成，仲有蔥片、青瓜同海鮮醬或甜豆醬。喺中國準備烤鴨嘅證據可以追溯到南朝同北朝（420-589）。然而，直到元朝（1271-1368），這道菜才與朝廷聯繫在一起。最早記錄於1330年，由一位名叫胡思慧嘅皇家飲食醫師以食譜嘅形式記錄落嚟。

胡嘅食譜需要相當精細嘅準備工作，把鴨放喺羊嘅胃度烤。

3,488 Whole 整隻 | 1,788 Half 半隻

1st Way 第一種方式

Duck skin, special hoisin sauce, chinese pancake, cucumber and onion leeks

鴨皮, 特製海鮮醬, 中式煎餅, 青瓜, 京蔥

2nd Way 第二種方式

Minced duck wrapped in lettuce 鴨鬆生菜包

3rd Way 第三種方式

Choose one of the following 選擇以下選項之一
(Add Php 300):

Deep fried with salt and pepper 椒鹽鴨殼

Duck soup 鴨湯

Fried rice 炒飯

Ginger onions 薑蔥鴨殼

🌿 Vegetarian 🥜 Contains Nuts 🧀 Dairy 🌶️ Spicy 🌟 Chef's Recommendation | All items are exclusive of 10% service charge

🌿 素食者 🥜 包含堅果 🧀 奶製品 🌶️ 辛辣 🌟 廚師推薦 | 所有菜色不包含外加10%服務費



Soup 湯 / 羹

	Small 小份	Medium 中分	Large 大分
Spinach seafood 翡翠海皇羹	448	668	888
Fresh crab meat with sweet corn 鮮蟹肉粟米羹	468	698	928
Fresh crab meat with mashed wintermelon 芡茸蟹肉羹	448	668	888
Beancurd seafood 海皇豆腐羹	448	668	888
Fish lip shredded meat 三絲魚唇羹	458	678	908
 Hot & sour Szechuan style 四川酸辣湯	378	558	748
Pumpkin seafood 金湯海皇羹	448	668	888
Minced beef west lake style 西湖牛肉羹	378	558	748
Bamboo pith chicken mushroom 竹笙花菇雞片湯	448	668	888

 Vegetarian  Contains Nuts  Dairy  Spicy  Chef's Recommendation | All items are exclusive of 10% service charge
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Pumpkin seafood soup
金湯海皇羹



Deep fried prawn balls
荔枝炸蝦球



Steamed seafood dumpling
蛋白石榴球



Sea moss beancurd roll
發財羅漢齋卷



Soyed beef (kienchi)
滷水牛展

Chef's Special 廚師推介

Assorted seafoods in a basket Shrimp, scallops, sea cucumber, shell meat, black mushroom, vegetables, quail egg 雀巢海中寶	588
Steamed seafood dumpling 蛋白石榴球	180
Braised emperor ribs with bun 宮廷醬烤骨	628
Sliced pork belly with muchay 梅菜扣肉	488
US mini t-bone with Japanese sauce 日本燒汁牛仔骨	688
Deep fried prawns with white pepper sauce 特式胡椒大蝦	688
Deep fried prawn balls 荔枝炸蝦球	688
Beef tenderloin Chinese style 中式牛柳	688
Polonchy beancurd in oyster sauce 蠔皇扒菠菜豆腐	588
Steamed lapu-lapu with chopped chili 剝椒蒸石斑	Seasonally priced
Steamed minced pork and crab Cantonese style 港式肉餅蒸蟹	Seasonally priced
Special assorted seafood in plate 海味全家福	888
Three cup chicken Taiwan style 台式三杯雞	388
Crispy pata Hong Kong style 避風塘炒豬手	998
Eight kinds vegetables in superior soup 上湯浸八寶蔬	418
Sea moss beancurd roll 發財羅漢齋卷	420

Lechon Macau
脆皮燒腩肉



Chiu chow soyed goose
潮式滷水鵝



Cantonese Roasting

港式燒味

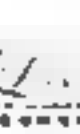
	Small 小份	Medium 中分	Large 大分
Barbecue pork with honey sauce 蜜汁叉燒	478	708	948
 Lechon Macau 脆皮燒腩肉	578	858	1,148
Roasted platter (<i>Choice of two items</i>) (Asado meat, roasted duck, soy chicken, lechon) 燒味雙拼(任選兩款)(叉燒, 燒腩肉, 豉油雞, 烤鴨、)	578	858	1,148
 Legend combination (Asado Meat, Lechon, Soy Chicken, Century Egg, Kenchi, Pork Ear, Seaweed)  名門燒味拼盤, (叉燒, 燒腩肉, 豉油雞, 松花蛋, 牛展肉, 豬耳, 海蜆)	678	1,008	1,348
Crispy roasted pigeon 脆皮炸乳鴿	678	1,008	1,348
Beef kenchi with soy sauce 滷水五香牛展	578	858	1,148
Pork knuckle with brine juice 滷水燻蹄	578	858	1,148
	Half 半隻	Whole 整隻	
Roasted chicken in soy sauce 玫瑰豉油雞	398	768	
 Hainanese chicken 海南雞	698	1,378	
Crispy roasted chicken 金牌脆皮吊炸雞	398	768	
 Chiu Chow soyed goose 潮式滷水鵝	1,988	3,888	

 Vegetarian

 Contains Nuts

 Dairy

 Spicy

 Chef's Recommendation

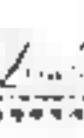
| All items are exclusive of 10% service charge

 素食者

 包含堅果

 奶製品

 辛辣

 廚師推薦

| 所有菜色不包含外加10%服務費



Fried beancurd roll
京式素鵝



Angus beef cubes with garlic
蒜香牛柳粒



Cantonese Hot Dish 港式熱炒

	Small 小份	Medium 中分	Large 大分
 Pan fried angus beef cubes with Japanese sauce, and shimeji mushroom 日式燒汁牛柳粒	788	1,178	1,568
Angus beef cubes with garlic 蒜香牛柳粒	688	1,028	1,368
Mini t-bone with black pepper sauce in hot pot 黑椒金菇牛仔骨煲	788	1,178	1,568
 Mini t-bone with mushroom in red wine sauce 紅酒汁鮮菌牛小排	828	1,238	1,648
Sliced beef with sotanghon sate' sauce in hot pot 沙爹粉絲牛肉煲	528	878	1,168
Sliced beef with seasonal vegetable 時菜炒牛肉	528	788	1,048
Sliced beef with black mushroom in oyster sauce 蠔油花菇炒牛肉	528	788	1,048
Braised beef brisket in hot pot 蘿蔔牛腩煲	588	878	1,168
 Fried pork spareribs salt & pepper 椒鹽焗肉排	488	728	968
Sweet & sour pork 菠蘿咕嚕肉	388	578	768
Steamed minced pork & squid 土魷蒸肉餅	488	728	968
Baguio beans with minced pork 乾扁四季豆	388	578	768
Fried pork spareribs with orange sauce 香橙上肉排	488	728	968
Eggplant with minced pork in hot pot 魚香茄子煲	368	548	728
 Mapo's beancurd szechuan style 川辣麻婆豆腐	388	578	768
Fried beancurd roll 京式素鵝	388	578	768
Pata tim with Lo Han Chai 羅漢齋豬手	888		
Shanghai spring rolls 上海炸春卷	398	588	788



Sharksfín, Sea Cucumber / Abalone

魚翅 / 海參 / 鮑魚

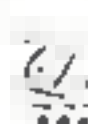
	/Person 位	Small 小份	Medium 中分	Large 大分
Braised sharksfín with fresh crab meat soup 紅燒蟹肉魚翅	768	2,688	4,028	5,368
Braised sharksfín with shredded chicken soup 紅燒雞絲魚翅	768	2,498	3,738	4,988
 Braised Superior sharksfín soup 紅燒大鮑翅	1,388			
Double boiled sharksfín with chicken soup 清湯雞燉翅	678			
Mini Buddha jumps over the wall 佛跳牆	2,388			
South African twelve head abalone 南非十二頭鮑魚	488			
South African five head abalone 南非五頭鮑魚	1,388			
Australian two head abalone 澳洲兩頭鮑魚	2,688			
Japanese sea cucumber (Imported) 日本海參	Seasonally Priced			

 Vegetarian

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 Dairy

 Spicy

 Chef's Recommendation

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 辛辣

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South African 5 head abalone
南非五頭鮑魚

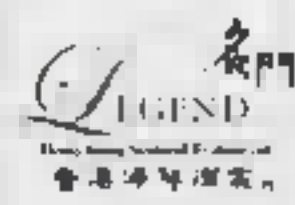
Crystal Shrimp Dumpling (4pcs)
水晶蝦餃皇



Beancurd roll with oyster sauce
蠔油鮮竹卷



Dimsum 點心



Black golden shrimp dumpling with gold flakes (4pcs) 黑金蝦餃皇	268
Crystal shrimp dumpling (4pcs) 水晶蝦餃皇	218
Pork siomai with crab egg (4pcs) 蟹籽燒賣皇	188
Spareribs taosi 豉汁蒸排骨	178
Vegetable dumpling (3pcs) 什菜餃	178
Chicken feet 醬汁鳳爪	158
Radish cake (3pcs) 香煎蘿蔔糕	158
Mini machang (2pcs) 荷葉珍珠雞	158
Fried prawn dumpling (4pcs) 沙律炸蝦角	248
Shrimp spring roll 春卷	238

Xiaolongbao (4 pcs) 上海小籠包	188
Asado siopao (2 pcs) 蠔皇叉燒包	168
Asado rice roll 叉燒腸粉	168
Ham Sui Gok 咸水角	168
Beancurd roll oyster sauce 蠔油鮮竹卷	168
Snow mountain barbecue pork bun (3pcs) 雪山炒燒包	268
Goldfish dumplings (3pcs) 金魚餃	268
Scallop dumplings (3pcs) 帶子餃	288
Wild mushrooms dumplings (3pcs) 野菌餃	198
Dried shrimp rice roll (3pcs) 蝦米腸	168

Vegetarian Contains Nuts Dairy Spicy Chef's Recommendation | All items are exclusive of 10% service charge
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Black golden shrimp dumpling with gold flakes (4pcs)
黑金蝦餃皇



Singapore style
bihon
星州炒米粉



Fried Noodles / Noodle Soup 炒麵/麵條湯

	Cup 杯	Small 小份	Medium 中分	Large 大分
 Cha misua Fook Yuen style 福建炒麵線		478	708	948
 Singapore style bihon 星州炒米粉		478	708	948
Seafood udon Japanese style 日式海鮮炒烏冬		558	828	1,108
Beef hofan 乾炒牛肉河粉		518	768	1,028
Spareribs tausi hofan 豉椒排骨炒河粉		458	678	908
Supreme soy sauce fried noodles 豉油皇炒麵		558	828	1,108
Assorted meat fried noodles 什錦炒麵		418	618	828
Birthday noodles 生日炒麵		558	828	1,108
E-Fu noodles 乾燒伊麵		558	828	1,108
Egg noodle with BBQ pork & ginger 薑蔥叉燒撈麵		368	548	728
Wanton noodle soup 雲吞湯麵	318			
Beef brisket noodle soup 牛腩湯麵	348			
Fresh crab meat E-fu Noodle Soup 蟹肉湯伊麵	368			

Prawns in salted egg sauce
鹹蛋黃醬蝦球



🍷 Prawns in Thai sauce
泰式蝦球



Prawn, Scallop, Squid

鮮蝦, 鮮帶子, 鮮魷魚

	Small 小份	Medium 中分	Large 大分
 Prawns in Thai sauce 泰式蝦球	688	1,028	1,368
Steamed prawns with garlic 蒜蓉蒸大蝦	688	1,028	1,368
Prawns in special soy sauce 豉油煎大蝦	688	968	1,288
Prawns in strawberry sauce 士多啤梨蝦球	688	1,028	1,368
Hot prawns salad 熱沙律蝦球	688	1,028	1,368
Sweet & sour prawn 菠蘿咕嚕蝦球	648	968	1,288
 Sauteed prawn celery with cashew nuts 西芹腰果蝦球	648	968	1,288
Prawns in salted egg sauce 鹹蛋黃醬蝦球	648	968	1,288
Shrimp scrambled egg 滑蛋蝦仁	648	968	1,288
Deep fried taro scallop pie 荔蓉炸帶子		1,478	1,968
 Sauteed scallops & celery in XO sauce XO 醬爆西芹鮮帶子	878	1,308	1,748
Sauteed scallops & brocolli flower 西蘭花炒帶子	878	1,308	1,748
Fried salad seafood roll 沙律帶子海皇卷	678	1,008	1,348
Steamed squid with garlic & eggplant 蒜蓉蒸鮮魷茄子	578	858	1,148
Fried squid with salt & pepper 椒鹽鮮魷魚	428	638	848
Pan-fried squid 油泡鮮魷	428	858	1,148
 Squid Szechuan style 川汁炒鮮魷	428	858	1,148
 Squid in chili tausi sauce 豉椒炒鮮魷	428	858	1,148

Live Seafood 生猛海鮮

Lobster 生猛海鮮

Sashimi

龍蝦刺身



Fried with E-Fu noodles

上湯焗龍蝦伊麵

Steamed with garlic

蒜蓉蒸龍蝦粉絲

Sautéed with vegetable

油泡龍蝦球

Deep fried with salt & pepper

椒鹽焗龍蝦

Congee

龍蝦生滾粥

Hong Kong style

避風塘炒龍蝦



Crab 蟹

Baked with ginger onion

薑蔥焗蟹

Steamed with garlic

蒜蓉蒸蟹



Deep fried with salt & pepper

椒鹽焗蟹

Deep fried with salted egg

咸蛋黃焗蟹

Deep fried with chili taosi sauce

豉椒炒蟹

Hong Kong style

避風塘炒蟹



Fish 魚



Steamed ginger onion with supreme soy sauce

薑蔥蒸魚

Steamed ancient style with sliced pork,

black mushroom, ginger, onion

古法肉絲蒸魚

Steamed garlic

蒜蓉蒸魚

Deep fried Singapore style

新加坡風味芒果魚

Deep fried with sweet & sour sauce

五柳糖醋魚



Szechuan fish with pickled mustard & chili

四川酸菜魚



Vegetarian Contains Nuts Dairy Spicy Chef's Recommendation | All items are exclusive of 10% service charge

素食者 包含堅果 奶製品 辛辣 廚師推薦 | 所有菜色不包含外加10%服務費



Red grain fried rice
紅糙米炒飯

Fried Rice / Congee 粥 / 飯

	Cup 小份	Small 小份	Medium 中分	Large 大分
Yang chow fried rice 楊州炒飯		388	578	768
Dried scallop egg white fried rice 瑤柱蛋白炒飯		428	638	848
 Angus minced beef fried rice 安格斯牛鬆炒飯		578	858	1,148
Fried rice Fook Yuen style 福建炒飯		578	858	1,148
Omelette fried rice with Japanese sauce 日式蛋包飯		578	858	1,148
Red grain fried rice 紅糙米炒飯		488	728	968
Fried rice with diced chicken & salted fish 咸魚雞粒炒飯		428	638	848
 Vegetable fried rice 上海菜飯		378	558	748
Garlic fried rice 蒜蓉炒飯		328	488	648
Plain rice 絲苗白飯	68			
Plain congee 白粥	68			

Vegetable 蔬菜

	Small 小份	Medium 中分	Large 大分
 Broccoli flower with dried scallops & golden mushroom 金菇瑤柱扒西蘭花	528	788	1,048
 Sauteed vegetable with garlic 蒜蓉炒什菜	368	548	728
Polonchay with two kinds of egg in Superior soup 金銀蛋浸菠菜	458	678	908
Lo Han Chai with beancurd 羅漢齋扒豆腐	388	578	768
Braised beancurd with black mushroom 紅燒花菇豆腐	428	638	848
Fresh crab meat with broccoli flower 鮮蟹肉扒西蘭花	558	828	1,108
 Kailan with garlic 蒜蓉炒芥蘭	378	558	748
 Spinach 菠菜	378	558	748

 Vegetarian  Contains Nuts  Dairy  Spicy  Chef's Recommendation | All items are exclusive of 10% service charge
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Kailan with garlic
蒜蓉炒芥蘭

Dessert

甜品

Crystal ball
水晶包



	Cup 杯	Small 小份	Medium 中分	Large 大分
Mango Sago 芒果西米露	148	578	858	1,148
Almond lychee 杏仁豆腐荔枝	148	578	858	1,148
Black gulaman with lychee 涼粉荔枝	148	578	858	1,148
Mango pudding 芒果布甸		148		
Butchi (4 pcs) 芝麻球		118		
Snow ball with mango (4 pcs) 芒果糯米糍		118		
Birthday bao 大壽包		158		
Crystal ball 水晶包		118		
Fruit platter 水果拼盘		478		
Ice cream 冰淇淋		60	718	958

Set Menus

Set A

7,880

Sweet corn crabmeat soup
粟米蟹肉羹
Fried chicken
脆皮炸子雞
Fried stuffed beancurd roll
and sweet & sour pork
京式素鵝拼咕嚕肉
Shanghai spring rolls
上海炸春卷
Steamed fish fillet with garlic
蒜蓉蒸魚片
Patatim with holanchay
羅漢齋豬手
Yang chow fried rice
楊州炒飯
Braised noodles with assorted meat
什錦燴伊麵
Almond lychee
杏仁豆腐荔枝

Set B

9,880

Spinach seafood soup
菠菜海鮮羹
Soyed chicken with seaweeds
海哲豉油雞
Shanghai spring rolls
上海炸春卷
Sweet & sour lapu-lapu
糖醋石斑魚
Broccoli flowers with golden mushrooms
and dried scallop
金菇瑤柱扒西蘭花
Pork belly with muchay
梅菜扣肉
Fookien style fried rice
福建炒飯
Steamed suahe or fried suahe salt and pepper
白灼或椒鹽沙蝦
Mango sago
芒果西米露

Set C

11,880

Legend combination
名門燒味拼盤
Prawns Thai sauce
泰式蝦球
Pumpkin seafood soup
南瓜海鮮羹
Sliced beef with broccoli flowers
西蘭花炒牛肉
Fried salad seafood rolls
沙律海鮮卷
Steamed lapu-lapu soy sauce
清蒸石斑魚
Fried chicken
脆皮炸子雞
Emperor ribs with buns
宮廷醬烤骨配曼頭
Yang chow fried rice
楊州炒飯
Snow ball with mango
芒果糯米糍

Set D

13,880

Legend combination
名門燒味拼盤
Hot prawns salad
熱沙律蝦球
Braised abalone mushrooms
with 2 kinds of vegetables
鮑魚菇扒雙蔬
Fish lips soup
三絲魚唇羹
Us mini t-bones with Japanese sauce
日本燒汁牛仔骨
Steamed lapu-lapu with soy sauce
清蒸石斑魚
Deep fried chicken
脆皮炸子雞
Steamed crab with garlic
蒜蓉粉絲蒸蟹
Assorted seafood fried rice
海鮮蛋白炒飯

Set E

19,880

Suckling pig combination
大紅乳豬拼盤
Steamed prawn with garlic
蒜蓉粉絲蒸大蝦
Braised sharks fin shredded chicken soup
紅燒雞絲魚翅
Peking duck (2way)
北京鴨2食
Skinning
片皮鴨
Minced with lettuce
鴨鬆生菜包
Braised American shell meat
and black mushroom with seasonal vegetables
花菇螺片扒時蔬
Steamed lapu-lapu with soy sauce
清蒸石斑魚
Deep fried crabs Hong Kong style
港式避風塘炒蟹
Mango sago
芒果西米露

Set F

26,880

Suckling pig 1/2 with special rice
鴻運乳豬半隻配炒飯
Prawn butter cheese noodles base
上湯大蝦燴伊麵
Braised sharks fin crab meat soup
紅燒蟹肉魚翅
Braised abalone & Japanese mushroom
with broccoli flowers
12頭鮑魚花菇扒西蘭花
Steamed lapu-lapu soy sauce
清蒸石斑魚
Sautéed assorted seafoods with celery in basket
雀巢海中寶
Fried pigeon
脆皮炸乳鴿
Steamed crabs with garlic
蒜蓉蒸蟹
Mango sago
芒果西米露

Set G

35,880

Suckling pig whole wiith special rice
鴻運乳豬全體配炒飯
Double boiled chicken
with sharks fin soup
魚翅燉土雞湯
Braised abalone & Japanese mushrooms
with broccoli flowers
12頭鮑魚花菇扒西蘭花
Steamed red dotted lapu-lapu soy sauce
清蒸東星斑
Soyed pigeon
豉油皇乳鴿
Steamed crabs egg white
with Chinese wine
花雕蛋白蒸蟹
Angus beef cubes with Japanese sauce
日式燒汁牛柳粒
Rock lobster salt and pepper
椒鹽琵琶蝦
Cha misua fookien style
福建炒麵線

Beverage

Hot Drinks 熱飲

Special Chinese Tea 120
特色中國茶

Brewed Coffee 80
咖啡

Bottled Drinks

Mineral Water 60
礦泉水

Juices 汁

Mango 芒果 250

Pineapple 菠蘿 250

Watermelon 西瓜 250

Four Season 四季 195

Orange 橙 195

Iced Tea 冰茶 120

Fruit Shakes 生果奶昔

Apple 蘋果 195

Mango 芒果 195

Pineapple 菠蘿 195

Watermelon 西瓜 195

Soda 梳打

Coke Regular 70

Coke Zero 70

Coke Light 70

Sprite 70

Royal 70

Rootbeer 70

All items are exclusive of 10% service charge
所有菜色不包含外加10%服務費

Beverage 飲料

Local Beer 本地啤酒

San Mig Pale Pilsen	90
San Mig Light	90
San Mig Apple	90
San Mig Super Dry	120

International Beer 國際啤酒

Tsingtao	180
Asahi	190
Budweiser	190
Corona	195
Heineken	170
Hoegaarden	190
Stella Artois	195
Sapporo	195

International Cocktail 雞尾酒

Amaretto Sour	220
Black Russian	240
Classic Margarita	200
Classic Mojito	220
Cosmopolitan	220
Long Island	230
Old Fashioned	220
Tequila Sunrise	200
White Russian	260

Spirits: Gin 杜松子酒

	Shot	Bottle
Bombay	150	2,300
Tanqueray	140	2,000
Henricks	230	4,800

Vodka 伏特加

Belvedere	180	2,900
Greygoose	190	3,000
Absolut Blue	120	1,800
Stolichnaya	100	1,400

All items are exclusive of 10% service charge
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