



Menu



BREAKFAST DELIGHT

(07:00 AM to 11:00 AM)

0	The Legend Sunrise (Fruit Juice/Seasonal Fresh Cut Fruits/Breakfast Rolls/Brown or White Bread Served with Preserves and Tea/Coffee)	450.00
•	Traditional American Breakfast (Fruit Juice/Seasonal Fresh Cut Fruit/Cereals with Hot or Cold Milk/Eggs Cooked to Order/Breakfast Rolls/White or Brown Bread Served with Preserves and Tea/ Coffee)	450.00
•	Indian Breakfast (Choice of Lassi /Small Elaichi Flavored/Sweet Lassi/Salted Lassi with Whole Bhuna Jeera & Pudina Choice of Poori or Paratha/Accompaniment with bhaji or Curd/Tea/Coffee Eggs to Order Choice of Egg Preparation Served with Toast Butter & Pre Service)	500.00

BREAKFAST SOLOS

(07:00 AM to 11:00 AM)

Seasonal Fresh Fruit Juice	200.00
Seasonal Fresh Fruit Platter	250.00
 Breakfast Cereals (Choice of Cornflakes/Chocó Flakes/Porridge Served with Hot or Cold Milk) 	200.00
 Fresh Bakers Basket (Choice of Breakfast Rolls or Toasts Served with Butter & Preserves) 	200.00
 Eggs cooked to order (French Fries with Choice of Toasts and Preserves) 	225.00
 Dosa/Uttapam (Plain or Masala/Served with Sāmbhar and Chutney) 	250.00
 Idli (Served with Sāmbhar and Chutney) 	250.00
 Stuffed Paratha (With Filling of Potato/Cauliflower and Cottage Cheese Served with Yoghurt and Pickle) 	250.00
 Poori Bhaji (Indian Spiced Potato Served with Deep Fried Indian Bread) 	250.00



SALADS

(12:30 PM to 3:30 PM and 7:00 PM to 10:30 PM)

Green Salad	175.00
 Vegetable and Corn Salad (American Corn and Bell peppers Tossed with Continental Spices) 	250.00
 Greek Salad (Dices of Lettuce/Capsicum/Onion/Tomato/Cottage Cheese tossed in Vinaigrette) 	250.00
 Russian Salad (Dices Of Apple/Carrot/Beans/Potato/Pineapple Tossed in Mayonnaise) 	250.00
 Caesar Salad (Veg/Chicken) (Crispy lettuce/Shaved Paremegiano Rigano/Grilled Chicken Strips/Sweet Peppers Suggested Dressing Caesar) 	250/300.00
 Chicken Hawain Salad (Shredded Chicken/Pineapple/Bell Pepper Tossed with Cocktail Sauce) 	300.00
Tawa-Aloo-Chaat	250.00

- Vegetarian
- Non-vegetarian

^{*}Government taxes as applicable.



SOUPS

(12:30 PM to 03:30 PM; 07:00 PM to 10:30 PM)

 Smoked Tomato & Basil Soup (Smoked Tomato Soup Flavored with Basil) 	220.00
All time Favourite Cream Soup (Tomato/Mushroom/Mix Veg) (Chicken)	220/245.00
Chinese Manchow Soup Vegetable Chicken	220/245.00
Cantonese Soup Vegetable Chicken	220/245.00
Lemon Corriander Vegetable Chicken	220/245.00
Classical Hot & Sour Soup Vegetable Chicken	220/245.00
Sweet Corn Soup Vegetable Chicken	220/245.00
Black-Pepper-Soup Vegetable Chicken	220/245.00
TIT BITS (12:30 PM to 3:30 PM and 7:00 PM to 10:30 PM)	
VEGETARIAN● Papad (Masala/Fried/Roasted)	125/115/100
Tandoori Aloo	400.00
 Beetroot Paneer Tikka (Cottage Cheese Marinated in Beetroot puree and cooked in Clay Oven) 	450.00
 Paneer Tikka (Marinated and Cooked Over Clay Oven) 	450.00

*Government Taxes as applicable



 Hara Bhara Kebab (Patties of Spinach/Cottage Cheese and Nuts in Fresh Green Herbs/Deep Fried to Perfection) 	400.00
 Soya Chaap Kali Mirch (Soya Chaap Marinated with cashew paste and black pepper) 	400.00
Broccoli kebab	400.00
 Kasoori Paneer Tikka (Cottage cheese marinated with fenugreek and tandoori spices) 	450.00
 Paneer Kurkure (Crunchy and Crispy Cottage Cheese) 	450.00
Subz Shami Kebab	400.00
 Kundan Taare (Button Mushrooms Stuffed with Cheese Marinated & Cooked in Tandoor) 	400.00
 Mushroom Veggie Patties (Mushroom and Vegetable patties deepfried) 	400.00
Herbs Cheese Balls	450.00
Honey Chilli Potato	400.00
 Veg Platter (14 PCS of Assorted Veg Kebab) 	949.00
O Corn Salt & Pepper	400.00
 Corn Kali Chana Ki Seekh (Corn and Black gram cooked in Indian Spices and roasted on skewers) 	400.00
 Shakarkand Ka Kebab (Sweet Potato Kebabs, shallow fried with herbs and spices) 	400.00
Traditional Vegetable Spring Roll	400.00
Crispy Vegetable Salt & Pepper	400.00
 Veg Lollipop (Crispy fried balls made with mix vegetable filling) 	400.00
Crispy Lotus Stem (Honey Chilli / salt & pepper)	400.00
Veg Cigar Roll	400.00
Crispy Broccoli with Cashew Nut & Pepper	400.00
 Cajun Spiced Potato (Crispy Fried baby Potato, coated with Cajun spiced mayonnaise) 	400.00

*Government Taxes as applicable



NON-VEGETARIAN

•	Mahi-Mahi (Creamy Kebab of Fish Fillet Blended with Cream/ Yoghurt/Lemon Juice and Coriander, Grilled in Tandoor)	575.00
•	Amritsari Fish (Fish Dipped in Batter and Deep Fried)	575.00
•	Fish Tikka	575.00
•	Murg Malai Tikka	475.00
•	Bhatti Da Murg (Spring Chicken Marinated in Traditional Spices Served with Mint Chutney)	475.00
•	Murgh Banjara Tikka (Chicken Marinated in yogurt, spices and herbs, cooked in clay oven)	475.00
•	Black Sesame Chicken Tikka (Chicken Marinated in Black sesame paste, Cooked in Clay Oven)	475.00
•	Bhuna Murgh Legend Style (Stir fried Chicken in Indian Spices)	475.00
•	Murgh Tikka Dhuandhar	475.00
•	Murgh Tikka Dhuandhar Jeera Murg Tikka	475.00 475.00
•	Jeera Murg Tikka Dhania Adraki Murgh Tikka	475.00
•	Jeera Murg Tikka Dhania Adraki Murgh Tikka (Chicken pieces marinated with coriander and ginger, roasted in clayoven) Murgh Kali Mirch	475.00 475.00
•	Jeera Murg Tikka Dhania Adraki Murgh Tikka (Chicken pieces marinated with coriander and ginger, roasted in clayoven) Murgh Kali Mirch (Marinated chicken pieces with cashew paste and black pepper roasted in clay oven) Lucknowi Seekh Kebab	475.00 475.00 475.00
•	Jeera Murg Tikka Dhania Adraki Murgh Tikka (Chicken pieces marinated with coriander and ginger, roasted in clayoven) Murgh Kali Mirch (Marinated chicken pieces with cashew paste and black pepper roasted in clay oven) Lucknowi Seekh Kebab (Minced Mutton Seekh Kebab Cooked in Tandoor) Mutton Shami Kebab	475.00 475.00 475.00 525.00



 Chilli Chicken (Chicken Chunks Fried and Tossed in Spicy Chilli and Soya Sauce.) 	475.00
 Chicken Cheese Roll (Seasoned chicken filling with cheese, deep fried) 	475.00
 Chicken Lollypop (06 Pcs) (Chicken Wings Made in Lollipop Shapes Deep Fried and Tossed with Tangy Sauee) 	475.00
 Sesame Tossed Chicken (Chicken tossed with sesame and Chinese spice) 	475.00
 Cajun Spiced Chicken (Pan roasted chicken coated with Cajun spiced mayonnaise) 	475.00
 House Special Non-Veg Platter (14 PCS of Assorted Non Veg Kebab) 	1149.00
VegetarianNon-vegetarian*Government taxes as applicable.	

ORIENTAL DELICACIES

(12:30 PM to 3:30 PM and 7:00 PM to 10:30 PM

Veg Manchurian	400.00
 Mix Veg in Choice of Your Sauce (Soya Garlic/Schezwan/Hot Garlic) 	400.00
• Chilly Paneer	450.00
Chilly Chicken	475.00
Schezwan Chicken	475.00
Ginger Chicken	475.00
Fish Soya Garlic	575.00
Chilly Fish	575.00



Rice and Noodles

Noodles 325/350/400

Vegetable/Egg/Chicken

(Hakka/Schezwan/Chilly Garlic/Singapore)

Fried Rice 325/350/400

Vegetable Egg/Chicken (Schezwan/Burnt Garlic)

Crispy Noodles 325/350/400

Vegetable/Egg/Chicken

(Chinese Chopsuey/American Chopsuey)

INTERNATIONAL SELECTION

(12:30 PM to 3:30 PM and 7:00 PM to 10:30 PM

ITALLIANNE

Choice of Pasta's (Vegetable/Chicken) 400/450.00

- (Pasta Penne/ Spaghetti/ Fussili)
- Sauce Arrabbiata/Alfredo / Aglio e olio)
- Baked Vegetable475.00

(Combination of Vegetables Tossed in Creamy Cheese Sauce and Gratinated Served with Garlic Bread)

475,00

Spring Vegetable Lasagna

Paneer- Shashlik475.00

(Cuts of Marinated Cottage Cheese Skewered with Onion/Capsicum and Tomato Grilled Served on a Bed of Saffron Rice with Tangy Sauce)

• Grilled Fish with Herb Chilli Butter Sauce 575.00

(Fillets of Fish Grilled & Served with Herbed Lemonbutter Sauce/Assorted Vegetables and Mashed Potatoes)

Chicken- Au-gratin

(Combination of Vegetables& Chicken Tossed in Creamy Cheese Sauce and Gratinated Served with Garlic Bread)

525.00



 Chicken Ala- King (Diced Chicken Cooked in White Sauce with Mushoom and Bell Pepper Served with Butter Rice) 	525.00
 Chicken Shashlik (Cuts of Marinated Chicken Skewered with Onion/Capsicum and Tomato Grilled Served on a Bed of Saffron Rice with Tangy Sauce) 	525.00
 The Farm's Special (Breast of Chicken Crumb Fried Served with Mushroom Sauce) 	525.00
<u>Sizzler's</u>	
 Cottage Cheese Corn Steak Sizzler (Vegetable and Cottage Cheese Steak Grilled Coated with Tomato Herb Sauce Accompanied with Bouquet of Legumes Served or Hot Sizzler Plate) 	545.00
 Cordon Bleau (Vegetable Patties Filled with Cheese and Mushroom Served with Bar-be-que Sauce/Fries and Saute Vegetables) 	545.00
 Oriental Veg Sizzler (Choice of chilli Paneer/Veg Manchurian Dry Served with Choice of Veg Noodles/Fried Rice) 	545.00
 Chicken Steak (Chicken Breast Stuffed with Spinach and Cheese Served with Pepper Sauce) 	625.00
 Oriental Non-Veg Sizzler (Choice of Chilli Chicken/Chilli Fish Served with Choice of Non-Veg Noodles/Fried Rice) 	625.00
Lunch / Dinner Indian Selection (12:30 PM to 3:30 PM and 7:00 PM to 10:30 PM)	
<u>Vegetarian</u>	
 Paneer Kadhai (Paneer Chunks Simmered in Onion/Tomatoes and Capsicum Based –Gravy Tempered with Coriander Seeds, Whole Red Chilies) 	450.00
Paneer Kaju Masala	450.00
 Baadshahi Paneer (Thick Chunks of Cottage Cheese Char Grilled in clay Oven/Cooked in Aromatic Indian Spices and Tomato Gravy) 	450.00
Paneer Pudina Masala	450.00



 Soya Chaap Makhani (Soya chaap cooked in tomato gravy finished with butter and cream) 	400.00
 Palak Methi Mutter (Spinach fenugreek leaves and peas cooked in Indian spices) 	400.00
 Kaju Makhana Curry (Lotus seeds and kaju paste cooked in Indian Gravy) 	400.00
Kofta (Malai / Vegetable)	400.00
 Subz Miloni (Mixed Vegetable Tossed in Ginger/Garlic/Indian Herbs & Cooked in Onion Gravy.) 	400.00
 Kaju Khumb Masala (Mushrooms Cooked with Cashewnuts in Traditional Indian Masala Gravy.) 	400.00
Lehsuni Palak Mushroom	400.00
 Aloo Aap Ki Pasand (Diced Potatoes Cumin Seeds/Gobhi/Capsicum/Mattar) 	400.00
 Gobhi Adraki Masala (Cauliflower Cooked in Indian Masala) 	400.00
	400.00
(Cauliflower Cooked in Indian Masala)	
 (Cauliflower Cooked in Indian Masala) Bhindi Masala Mughlai Subz Shabnam Curry 	400.00
 (Cauliflower Cooked in Indian Masala) Bhindi Masala Mughlai Subz Shabnam Curry (Mushroom, Mixveg, Corn, Cashewnuts, Lotus seed cooked in rich gravy) Stuffed Bitter Gourd Curry 	400.00 400.00
 (Cauliflower Cooked in Indian Masala) Bhindi Masala Mughlai Subz Shabnam Curry (Mushroom, Mixveg, Corn, Cashewnuts, Lotus seed cooked in rich gravy) Stuffed Bitter Gourd Curry (Bitter gourd stuffed with Indian spices served on Curry) Kamal Kakdi Masaledar 	400.00 400.00 400.00



NON-VEGETARIAN

 Butter Chicken (With Bone) (Char Grilled Chicken Cooked in Tomato Fenugreek and Creamy Gravy) 	475.00
Kasoori Methi Murgh	475.00
 Tandoori Murgh Curry (Tandoori Chicken Cooked in Brown Gravy) 	475.00
Handi Murg	475.00
 Murgh Hariyali (Chicken cooked in mint sauce) 	475.00
 Mutton Dhansak (Traditional Parsi Dish) 	525.00
 Kali Mirch Mutton Masala (Mutton Cooked in black pepper) 	525.00
 Gosht Rogan Josh (Tender Lamb Skewered in its Own Kashmiri Juice) 	525.00
 Rara Gosht (Mutton Cooked with Minced Mutton) 	525.00
 Chef's Special Fish Curry (Fish Curry Blended and Cooked with Home Style Indian Spices) 	575.00
 Mustard Fish Curry (A Bengali Speciality) 	575.00
Spicy Fish Masala Curry	575.00
 Choice of Raita (Mixed Vegetable/Boondi/Pineapple/Burrani) 	225.00
On the Side (12:30 PM to 3:30 PM and 7:00 PM to 10:30 PM)	
Tandoori Roti	70.00
Roomali	90.00
Missi Roti	90.00
O Plain Naan	95.00
Butter Naan	105.00

*Government Taxes as applicable

VegetarianNon-vegetarian



Garlic Naan	115.00
• Lachha Paratha (Plain / Pudina)	115.00
Stuffed Kulcha Potato/ Paneer/ Cauliflower/Muttar	150.00
 Assorted Bread Basket (Naan/Tandoori Roti / Paratha / Missi) 	375.00
Basmati Ka Jahaan	
 Subz Biryani (Pan Fry) (Garden Fresh Vegetable Steamed in Gravy with Basmati Rice Served with Mixed Vegetable Ra 	400.00 aita)
 Kashmiri Pulao (Pulao Glazed with Dry Fruits & Fresh Fruits (Kashmiri Delicacy) 	350.00
Pulao Aap Ki Pasand (Vegetable/Jeera/Peas/Onion)	350.00
Steamed Rice	250.00
 Khichdi (Moong /Arhar) (Served with Plain Curd and Chutney/ Desi Ghee) 	350.00
 Murg Biryani (Pan Fry) (Basmati Rice/Chicken and Spices Cooked Together with a Touch of Saffron Served with Raita) 	525.00
 Gosht Biryani (A Combination of Basmati Rice and Mutton Arranged in Layers/Sprinkled with Fresh Herbs and Saffron, Flavored Yoghurt/Served with Raita.) 	575.00
Vogetarian	

Vegetarian

Non-vegetarian

^{*}Government taxes as applicable



SWEET TOOTH-ALL DAY

 Bird Nest Guiab Jamun (Gulab jamun served in Vermicelli nest) 	200.00	
Shahi Tukda	200.00	
Mong Dal Halwa	200.00	
Honey Malai Kulfi	225.00	
Chocolate Brownie	225.00	
 Panna Cotta (Traditional Italian Dessert) 	225.00	
 Selection of Ice Creams Vanilla / Strawberry / Butter scotch/Chocolate 	185.00	
 Umali Pudding (Traditional Egyptian Dessert) 	200.00	
 Nutty Nut's (Two Scoop's of Ice Cream with Hot Chocolate Sauce / Dry & Fresh Fruits/ Honey) 	200.00	
 Ice Cream Delight (Vanilla, Chocolate, Mango, American Nut) 	225.00	
Bulls Eye	225.00	
VegetarianNon-vegetarian*Government taxes as applicable		
BEVERAGES		
Tea (Masala Tea / Readymade Tea)	150.00	
Coffee (Indian Coffee /Black Coffee)	175.00	
Cold Coffee (Cold Coffee with Ice Cream)	225.00	

^{*}Government Taxes as applicable



Coolers

Mocktail's

Guava Mist (Guava Juice/Green Chili/Chat Masala/Coriander/Tobasco/ Lime Juice)	225.00
Orange fizz (Orange & Lemon Juice/Sugar Syrup & Soda)	225.00
Apple Soaked Mojito (Apple Chunks/Brown Sugar/Mint/Lemon Wedge/Sweet Sour Mix/Sprite)	255.00
Apple Cranberry Fizz (Apple Juice, Cranberry Juice, Sweet & Sour, Topped with Sprite / soda)	225.00
Purple Fantasy (Blue Berry Crush, Lime Juice, Topped with Sprite)	225.00
Summer Cooler (Orange Juice, Blackcurrant Crush With Ice Cube)	225.00
Lavender Cooler (Cucumber Juice, Lemon Juice, Lavender Syrup, Mint leaves, Topped with Sprite)	225.00
New York Sour (Black Tea, Pomegranate Juice, Lemon Juice, Honey with Ice Cube)	225.00
Shakes (Black Forest/Mango/Strawberry/Vanilla/Chocolate)	255.00
Lassi (Sweet/Salt)	225.00
Butter Milk (Plan/Sweet/Salt/Masala)	225.00
Jal Jeera Aerated Beverage	225.00
Aerated Soft Drink	150.00
Packaged Drinking Water	60.00
Diet Coke	150.00
Energy Drink	225.00
Fresh Lime Water/Soda (Sweet/Salt)	150/175.00



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