

## SOUP & SALADS

- Homemade Wild Mushroom Soup** ★🌿 12  
 shimeji, pure white mushroom, shiitake, cream, truffle oil, toasted garlic bread
- Classic Caesar Salad** ★🐔 18  
 romaine lettuce, grilled chicken breast, soft boiled egg, croutons, parmagiano cheese, house special caesar dressing
- Greek Salad** 🌿 18  
 cucumbers, tomatoes, red bell pepper, red onion, olives, feta cheese, olive oil, lemon

## APPETISERS

- Jalapeno in Tostada** ★🌿 18  
 jalapeno, cream cheese, monterey jack cheese, mozzarella cheese, served in tostada with avocado mango salsa and nachos
- Crab Cake** ★🐟 18  
 crabmeat, Southwestern spice blend, tartar sauce
- Chicken Quesadilla** 🐔 18  
 flour tortillas, cajun marinated chicken, smoked peppers, monterey jack cheese, guacamole, sour cream (Vegetarian option available on request)
- Garlic Prawns** 🐟 18  
 sautéed Prawns, garlic, white wine sauce, parsley
- Samosa** 🌿 12  
 Indian-style pastry stuffed with potatoes, green peas



## SIDES

- Sautéed Spinach With Pine Nuts** 🌿 6
- Buttered US Asparagus** 🌿 8
- Roasted Potatoes** 🌿 6

## MEATS & SEAFOOD



- Slow-cooked Beef Cheek** ★🐮 38  
 braised beef cheek, red wine sauce, mashed potatoes, sautéed vegetables



- Lamb Shank** ★ 40  
 braised lamb, red wine sauce, mashed potatoes, sautéed vegetables



- Chicken Tikka Masala** 🐔 28  
 chicken cube, tomato cashewnut gravy, Indian spices, rice, Indian salad



- Fish & Chips** 🐟 24  
 tempura fish fillet, served with french fries and tartar sauce

- Grilled Lobster** 🐟 48  
 grilled lobster, mashed potatoes, sautéed baby spinach, capers, butter

- Grass-fed Angus Rib Eye** 🐮 38  
 grass-fed Angus rib eye (200 to 220 gms), sautéed brussels sprout, roasted potatoes, red wine sauce

- Pan Seared Salmon** 🐟 36  
 salmon fillet, quinoa, beetroot confit, bacon horse redish sauce

- Chicken Contdonblue** 🐔 26  
 boneless chicken leg, picnic ham mozzarella, bread crumbs, sauteed vegetables, mashed potatoes

## SET MENU

Enjoy a **FREE SOUP AND DESSERT** with every main course purchased!  
 Indulge in our delicious menu and elevate your dining experience

## FAJITAS

enjoy a juicy, sizzling plate of tender meat of your choice, with a wicked marinade. Served with mixed greens, tortilla wrap, monterey jack cheese, sour cream, guacamole, and salsa.

- Beef Tenderloin Fajita** ★🐮 34
- Vegetarian Fajita** 🌿 24
- Chicken Fajita** 🐔 26

## PASTAS

- Smoked Duck Carbonara** ★🐔 30  
 penne, smoked duck, onion, egg yolk, cream, parmesan cheese
- Prawn Asparagus Pasta** 🐟 32  
 linguine, prawn, asparagus, cherry tomatoes, sautéed garlic, olive oil
- Pink Sauce Pasta** 🌿 26  
 linguine, tomato & cream sauce with asparagus, bell pepper, cherry tomatoes, slice olives, parmesan cheese
- Beef Bolognese** 🐮 28  
 linguine, minced beef, tomato sauce, shaved parmesan cheese

## BURGERS

- Wagyu Burger** ★🐮 32  
 wagyu beef patty, grilled burger bun, aged cheddar cheese, gherkins, tomatoes, lettuce,
- Portobello Burger** 🌿 24  
 portobello mushroom, grilled burger bun, aged cheddar cheese, gherkins, tomatoes, lettuce, served with potato chips
- Peri Peri Chicken Burger** 🐔 28  
 marinated boneless chicken leg with peri peri spices, cheddar cheese, tomatoes, gherkin, lettuce, served with potato chips

## DESSERTS

- House Special Lava Torte** ★ 18  
 chocolate cake, summer berries compote, vanilla ice cream
- Panna Cotta** ★ 12  
 cream, honey gelatine, passionfruit puree
- House Special Orange Cake** 14  
 orange, almond, fig, dried grapes, white wine
- Creme Brulee** 10  
 cream, egg yolk, vanilla pod



# Signature Dishes

Our signature selections promise a cosy and inviting journey through flavours that reflect the heart of our kitchen.

## Jalapeno in Tostada \$18

A savory crowd-pleaser that perfectly balances heat of the jalapeño with a creamy filling and refreshing salsa.



## Grilled Lobster \$48

The ultimate seafood indulgence - juicy grilled lobster served with mashed potatoes, sautéed baby spinach, and a luxurious buttery drizzle.

## House Special Lava Torte \$18

Beloved for its unique and indulgent texture, achieved by baking the outer layer of the torte to perfection with a luscious molten centre.



## Slow-cooked Beef Cheek \$38

Slow-cooked overnight in red wine sauce to create a rich, savoury culinary masterpiece that melts in your mouth.

## Homemade Wild Mushroom Soup \$12

A hearty medley of wild mushrooms for a sumptuous taste of nature's harvest.



## Lamb Shank \$40

Succulent, fork-tender lamb, combined with the hearty flavour of bone marrow for a decadent delight.

\*Images are for illustration purposes only. Actual items may vary in appearance.

OUR LOCATIONS



ROCHESTER  
T. +65 6684 9897

RAFFLES PLACE  
T. +65 6336 1228

KITCHENER  
T. +65 6428 3160

CHANGI  
T. +65 6444 0590



NTU CAMPUS  
T. +65 6513 5780

NTU, ONE NORTH  
T. +65 6530 3959

FOR EVENTS



Contact Us

events@thelegacy.sg