

肉

实现肉质味道的提升，
巧妙烹煮保持口感。



MEAT



- | | | | |
|----|--|----|--|
| 01 | 富贵鸡 | 12 | 双喜临门 |
| | Fortune Chicken | | Sea Asparagus & Guinness Pork Ribs Combo |
| | - / \$50 / - | | \$30 / - / \$50 |
| 02 | 香菇海参鸡 | 13 | 黑啤酒排骨 |
| | Stewed Chicken With Sea Cucumber | | Guinness Pork Ribs |
| | \$30 / \$50 / - | | \$15 / \$20 / \$25 |
| 03 | 柠檬鸡 | 14 | 蜜汁排骨 |
| | Lemon Chicken | | Honey Pork Ribs |
| | \$15 / \$30 / - | | \$15 / \$20 / \$25 |
| 04 | 泰式鸡 | 15 | 咖啡排骨 |
| | Thai Style Chicken | | Nescafe Pork Ribs |
| | \$15 / \$30 / - | | \$15 / \$20 / \$25 |
| 05 | 咸蛋鸡丁 | 16 | 排骨王 |
| | Salted Egg Diced Chicken | | Traditional Pork Ribs |
| | \$15 / \$20 / \$25 | | \$15 / \$20 / \$25 |
| 06 | 虾酱鸡 | 17 | 苦瓜排骨 |
| | Prawn Paste Chicken | | Bitter Gourd Pork Ribs |
| | \$15 / \$20 / \$25 | | \$15 / \$20 / \$25 |
| 07 | 腰果鸡丁 | 18 | 南乳炸肉 |
| | Diced Chicken With Cashew Nut | | "NAN RU" Deep Fried Sliced Pork |
| | \$15 / \$20 / \$25 | | \$15 / \$20 / \$25 |
| 08 | 三杯鸡丁 | 19 | 咕噜肉 |
| | Three Spices Chicken | | Sweet & Sour Pork |
| | \$15 / \$20 / \$25 | | \$15 / \$20 / \$25 |
| 09 | 姜葱鸡丁 | | HOTPLATE 铁板 |
| | Diced Chicken With Ginger & Spring Onion | 20 | 姜葱鹿肉 |
| | \$15 / \$20 / \$25 | | Spring Onion & Ginger Deer Meat |
| 10 | 酸甜鸡丁 | | \$15 / \$20 / - |
| | Sweet & Sour Diced Chicken | 21 | 黑胡椒鹿肉 |
| | \$15 / \$20 / \$25 | | Black Pepper Deer Meat |
| 11 | 三芭鸡丁 | | \$15 / \$20 / - |
| | Sambal Diced Chicken | 22 | 甘香鹿肉 |
| | \$15 / \$20 / \$25 | | Curry Paste Deer Meat |
| | | | \$15 / \$20 / - |



Chef Recommended
厨师推荐



Hot & Spicy
辣

菜

绿叶蔬菜旺火快炒，
口感清脆营养好。



02

V01 奶白
Nai Bai
\$10 / \$12 / \$15

V02 菠菜
Spinach
\$10 / \$12 / \$15

V03 菜心
Chye Sim
\$10 / \$12 / \$15

V04 应菜
Kang Kong
\$10 / \$12 / \$15

V05 芥兰
Kai Lan
\$10 / \$12 / \$15

V06 西兰花
Broccoli
\$12 / \$15 / \$20

METHOD OF COOKING 煮法

- 1) 清炒 2) 蒜蓉
3) 三邑 4) 蚝油

- 01 马来风光 🍷
Kang Kong
\$10 / \$12 / \$15
- 02 双味芥兰 🍷
Crispy & Stir Fried
Kale Combo
\$12 / \$15 / \$20
- 03 三黄苋菜 🍷
Chinese Spinach
With Eggs
\$12 / \$15 / \$20
- 04 上汤奶白
Milk Cabbage In Broth
\$12 / \$15 / \$20
- 05 百灵菇菜 🍷
Bai Ling Mushroom
With Vegetables
\$12 / \$15 / \$20
- 06 炒杂菜
Mixed Vegetables
\$12 / \$15 / \$20
- 07 万紫千红 🍷
Blazing Chives
\$15 / \$20 / \$25
- 08 青龙银笋
Chives With Bean Sprouts
\$15 / \$20 / \$25
- 09 蟹肉奶白 🍷
Crab Meat With
Milk Cabbage
\$15 / \$20 / \$25
- 10 带子西兰花
Scallops With Broccoli
\$20 / \$25 / \$30

WITH ADDITIONAL ITEMS 加料

- W01 鲍鱼
Abalone
时价 SEASONAL PRICE
- W02 虾球
Prawn
\$20 / \$25 / \$30
- W03 带子
Scallops
\$20 / \$25 / \$30
- W04 鹿肉
Deer Meat
\$15 / \$20 / \$25
- W05 鱼片, 香菇
Sliced Fish, Mushroom
\$12 / \$15 / \$20



03



04

VEGETABLES

蛋

大人小孩的最爱。
火候细腻扑鼻蛋香。



METHOD OF COOKING 煮法

STIR-FRIED 炒

- S01 贵花炒蛋 (蟹肉 / 鱼翅) 
Egg With Shark Fin /
Crab Meat
- / \$20 / -
- S02 虾仁炒蛋
Egg With Small Prawn
- / \$8 / -
- S03 番茄炒蛋
Egg With Tomato
- / \$8 / -

METHOD OF COOKING 煮法

FRIED 煎

- F01 蟹肉煎蛋 
Egg With Crab Meat
- / \$15 / -
- F02 菜脯煎蛋
Egg With "Chye Poh"
- / \$8 / -
- F03 肉碎煎蛋
Egg With Minced Meat
- / \$8 / -
- F04 芙蓉煎蛋
Egg Combination
- / \$8 / -

EGG /
BEANCURD

豆腐

难以抵挡舌尖上的美味。
软嫩扎实口感无穷。

- 01 味香豆腐 
Homemade Beancurd
With Vege/Minced Meat
- / \$15 / -
- 02 铁板豆腐
Hotplate Beancurd
- / \$15 / -
- 03 经典豆腐 
Classic Homemade
Beancurd
- / \$25 / -
- 04 脆皮豆腐 
Homemade Deep Fried
Beancurd
\$10 / \$12 / \$15

- 05 砂煲豆腐
Claypot Beancurd
\$12 / \$15 / \$20
- 06 蟹肉豆腐 
Crab Meat With
Homemade Beancurd
\$20 / \$25 / \$30
- 07 带子豆腐
Homemade Beancurd
With Scallops
\$20 / \$25 / \$30



All pictures shown are for illustration purpose only.
Actual product may vary due to product enhancement.



风味煮炒吃出家乡味

煮炒



【面 / 米粉】 Noodle / Bee Hoon

- N01 寿面 
Longevity Noodle
\$15 / \$20 / \$25
- N02 炒面线 
Fried Mee Sua
\$8 / \$10 / \$12
- N03 马来面 
Mee Goreng
\$6 / \$9 / \$12
- N04 面汤
Noodle Soup
\$5 / \$8 / \$10
- N05 福建面
Hokkien Noodle
\$5 / \$8 / \$10
- N06 香港面
Fried Hong Kong Noodle
\$5 / \$8 / \$10
- N07 生面
Crispy Noodle
\$5 / \$8 / \$10
- B08 马来米粉 
Bee Hoon Goreng
\$6 / \$9 / \$12
- B09 滑蛋米粉
Bee Hoon with Eggs
\$6 / \$9 / \$12
- B10 星洲米粉
Fried Bee Hoon
\$5 / \$8 / \$10
- B11 米粉汤
Bee Hoon Soup
\$5 / \$8 / \$10

【河粉】 Hor Fun

- H01 招牌珍珠粉 
Signature Silver Needle Noodle
\$12 / \$18 / \$25
- H02 招牌河粉 
Signature Hor Fun
\$10 / \$15 / \$20
- H03 生捞河粉
Hor Fun with Bean Sprout & Sliced Fish
\$6 / \$9 / \$12
- H04 海鲜河粉
Seafood Hor Fun
\$6 / \$9 / \$12
- H05 月光河粉
Moon Light Hor Fun
\$6 / \$9 / \$12
- H06 干河粉
Dry Hor Fun
\$5 / \$8 / \$10
- H07 河粉汤
Hor Fun Soup
\$5 / \$8 / \$10
- H08 珍珠粉汤
Silver Noodle Soup
\$5 / \$8 / \$10

【饭】 Rice

- R01 招牌小鲍鱼饭 
Signature Claypot Rice With Mini Abalone
\$15 / \$20 / \$28
- R02 蟹肉炒饭 
Crab Meat Fried Rice
\$10 / \$15 / \$20
- R03 咕嚕肉饭
Sweet & Sour Pork Rice
\$8 / - / -
- R04 排骨王饭
Traditional Pork Rib Rice
\$8 / - / -
- R05 姜葱鱼片饭
Spring Onion & Ginger Sliced Fish Rice
\$8 / - / -
- R06 宫保鸡丁饭
Dried Chilli Diced Chicken Rice
\$8 / - / -
- R07 海鲜炒饭
Seafood Fried Rice
\$6 / \$9 / \$12
- R08 三邑炒饭
Sambal Fried Rice
\$6 / \$9 / \$12
- R09 咸鱼炒饭
Salted Fish Fried Rice
\$6 / \$9 / \$12
- R10 扬州炒饭
Yang Zhou Fried Rice
\$5 / \$8 / \$10
- R11 烩饭
Mui Fan
\$5 / \$8 / \$10

ZI CHAR



Chef Recommended
厨师推荐






Hot & Spicy
辣

香炸

餐桌上不可少。
金黄酥脆不油不腻，



04

- 01 虾枣 
Prawn Roll
\$10 / \$12 / \$15
- 02 海鲜油条
Seafood You Tiao
\$10 / \$12 / \$15
- 03 咸蛋茄子
Salted Egg Yolk Brinjal
\$12 / \$15 / \$20
- 04 香酥鱼皮  
Crispy Sole Fish Skin
\$15 / \$20 / -

- 05 炸苏东仔 
Fried Baby Squids
\$15 / \$20 / \$25
- 06 佛体飘香
Yam Ring
- / \$15 / -

DEEP FRIED /
DESSERT

甜品

感受用餐结束的满足。
饭后甜品让您心情愉悦，

- 01 水果龙眼
Fruity Longan
- / \$12 / -
- 02 芋泥 
Yam Paste
- / \$15 / -

02



鱼

肉质柔软入口鲜甜。
惊涛骇浪中的极品鱼，



S01

SEASONAL PRICE
时价

红斑

Red Garoupa

METHOD OF COOKING
煮法

STEAMED 蒸

- S01 菜脯蒸  "Chye Poh" Steamed
- S02 港式蒸  Hong Kong Steamed
- S03 东炎蒸  Tom Yum Steamed
- S04 亚参蒸  Assam Steamed
- S05 潮州蒸 Teo Chew Steamed

石斑 / 顺福

Garoupa / Soon Hock

METHOD OF COOKING
煮法

DEEP FRIED 油炸

- D01 芒果炸鱼  Deep Fried With Mango Salad
- D02 油浸 Deep Fried
- D03 酸甜 Sweet & Sour Deep Fried
- D04 三邑  Sambal Deep Fried

FISH



S03



D01

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虾

鲜香味甜又含有甲壳素，
更是食客必尝的殿堂级美味。

- 01 鸳鸯虾 
Combo Prawns
\$30 / \$40 / \$50
- 02 金瓜奶油虾 
Golden Pumpkin Prawns
\$20 / \$25 / \$30
- 03 麦片虾 
Cereal Prawns
\$20 / \$25 / \$30
- 04 咸蛋虾 
Salted Egg Prawns
\$20 / \$25 / \$30
- 05 粉丝虾煲
Claypot Prawns Vermicelli
\$20 / \$25 / \$30
- 06 泰式奶油虾
Thai Style Creamy
Butter Prawns
\$20 / \$25 / \$30
- 07 黄金沙滩虾
Gold Coast Prawns
\$20 / \$25 / \$30
- 08 牛油虾
Creamy Butter Prawns
\$20 / \$25 / \$30

- 09 白灼虾
Steamed Prawns
\$20 / \$25 / \$30
- 10 酸甜虾
Sweet & Sour Prawns
\$20 / \$25 / \$30
- 11 香辣虾 
Spicy Fragrance Prawns
\$20 / \$25 / \$30
- 12 椒盐虾 
Salted Pepper Prawns
\$20 / \$25 / \$30
- 13 咖喱虾 
Curry Prawns
\$20 / \$25 / \$30
- 14 泰式椰青虾 
Thai Style Coconut Prawns
(单份 • per serving)
- / \$20 / -
- 15 铁板三鲜  
Sambal Seafood Hotplate
- / \$20 / -



PRAWN /
SOUP

- 01 东炎虾汤  
Tom Yum Prawn Soup
\$15 / \$25 / \$35
- 02 蟹皇豆腐羹 
Crab Roe Beancurd
Thick Soup
\$15 / \$20 / \$25

- 03 紫菜鱼鳔汤
Fish Maw Soup
With Vegetable
\$15 / \$20 / \$25
- 04 咸菜豆腐汤
Salted Vegetables
Beancurd Soup
\$8 / \$10 / \$12
- 05 海鲜豆腐汤
Seafood Beancurd Soup
\$8 / \$10 / \$12
- 06 杂菜汤
Mixed Vegetables Soup
\$8 / \$10 / \$12
- 07 菜心瘦肉汤
Cabbage With Lean Meat Soup
\$8 / \$10 / \$12

汤味浓稠及顺滑口感，
极佳暖胃品人人都喜爱。

汤



Chef Recommended
厨师推荐



Hot & Spicy
辣

精品

美味海珍品，滋补又养生。



鲍鱼
Abalone

鱼翅
Shark Fin

海参
Sea Cucumber

鱼漂
Fish Maw

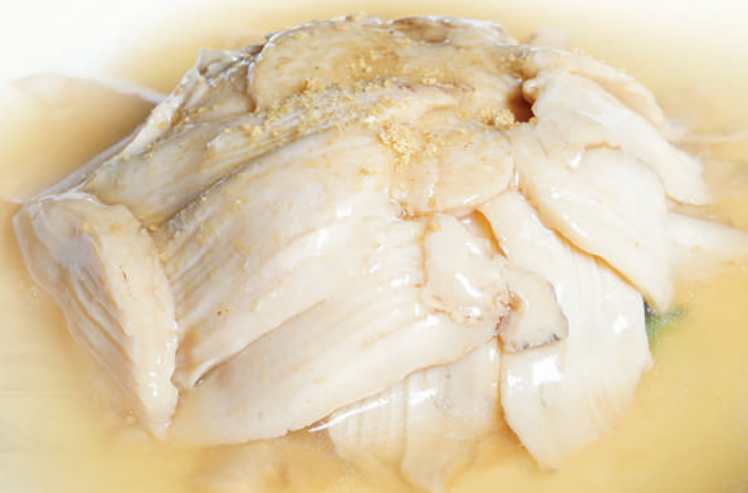


SEASONAL PRICE 时价

- 01 红烧鲍鱼 Braised Abalone
- 02 生捞鲍鱼 Abalone with Thai Sauce
- 03 红烧小鲍鱼 Braised Small Abalone
- 04 生捞海芦笋 Sea Asparagus With Thai Sauce
\$20 / \$30 / \$40

- 05 蟹肉小鲍翅 Shark Fin Crab Roe Soup With Mini Abalone
\$80 / \$100 / \$120
- 06 小鲍鱼鱼翅 Shark Fin With Mini Abalone
(单份 • per serving)
- / \$25 / -
- 07 海参鱼漂羹 Sea Cucumber With Fish Maw Stew
\$25 / \$35 / \$45
- 08 雪花蟹肉羹 Crab Roe Beancurd Stew
\$25 / \$35 / \$45
- 09 香菇海参 Sea Cucumber With Mushroom
\$25 / \$35 / \$45

SEA
TREASURES



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蟹

细细品尝坚壳下的美味，
邂逅精致螃蟹料理。

CRAB



01

SEASONAL PRICE 时价

- | | | | |
|----|--|----|---|
| 01 | 焦香砂煲甘蔗螃蟹 🍲
Sugarcane Delight Crab | 09 | 炒螃蟹米粉 🍲
Fried Bee Hoon Crab |
| 02 | 砂煲螃蟹米粉汤 🍲
Claypot Crab
Bee Hoon Soup | 10 | 班兰螃蟹
Fragrant Pandan
Delight Crab |
| 03 | 铁板甘香螃蟹 🍲🌶️
Curry Paste Crab | 11 | 牛油螃蟹
Creamy Butter Crab |
| 04 | 黄金沙螃蟹 🍲
Golden Sand Crab | 12 | 茄汁螃蟹
Tomato Sauce Crab |
| 05 | 辣椒螃蟹 🍲🌶️
Chilli Crab | 13 | 姜葱螃蟹
Spring Onion &
Ginger Crab |
| 06 | 白胡椒螃蟹 🍲🌶️
White Pepper Crab | 14 | 椒盐螃蟹 🌶️
Salt Pepper Crab |
| 07 | 黑胡椒螃蟹 🌶️
Black Pepper Crab | 15 | 清蒸螃蟹
Steamed Crab |
| 08 | 咸蛋螃蟹 🍲
Salted Egg Crab | | |



02



03



05



10

DISCLAIMER : NO 100% SOLID CRAB GUARANTEED
蟹肉没有100%保证结实



Chef Recommended
厨师推荐



Hot & Spicy
辣



辣椒螃蟹
Chilli Crab



砂煲螃蟹米粉汤
Claypot Crab Bee Hoon Soup



双味芥兰
Crispy & Stir Fried Kale Combo



脆皮豆腐
Deep Fried Beancurd

At LEGACY SEAFOOD, it's always about good times and fantastic food. You will find your all-time favourites while discovering brand new concoctions that will tingle your tastebuds! Fall in love with our homestyle signature dishes, and create new memories with our famous crab dishes!



横行八道海鲜

精选



必尝

Signature
LEGACY
SEAFOOD
Dishes



黑啤酒排骨
Guinness Pork Ribs



香菇海参鸡
Stewed Chicken With Sea Cucumber



金瓜奶油虾
Golden Pumpkin Prawns



菜脯蒸鱼
"Chye Poh" Steamed Fish

吃食是一种幸福，
品味是一种情趣。



ABOUT US

Welcome to LEGACY SEAFOOD, the brand new dining concept that offers you fresh, quality seafood in an exciting yet casual dining environment! Here, you will enjoy mouthwatering dishes made from the freshest ingredients. Relax with your family and friends in the casual ambience, with an air-conditioned interior that makes casual feasts a reason for celebration!

HISTORY

The familiar faces and flavours behind LEGACY SEAFOOD is no coincidence; our restaurant is built on the roots of the popular Uncle Leong Seafood (Jurong East Branch). Our humble restaurant underwent a complete rebranding, led by Michael Teo and his team. Within a few months, LEGACY SEAFOOD reopened and was introduced to the world in May 2017, to coincide with Mother's Day!

With a new name, new look and new location, we aim to continue to bring you all your beloved seafood dishes in a more accessible and enjoyable dining environment! From the head chef to the service staff, we strive to bring the same quality of food and service that have turned so many customers into friends, all across Singapore and overseas.



📍 10 Science Centre Road #01-23 Singapore 609079
* Behind Genting Hotel *

🚌 51, 78, 79, 97, 97E, 143, 143M, 176, 178, 197, 198 & 333

🚇 Jurong East MRT station

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