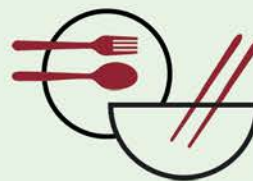
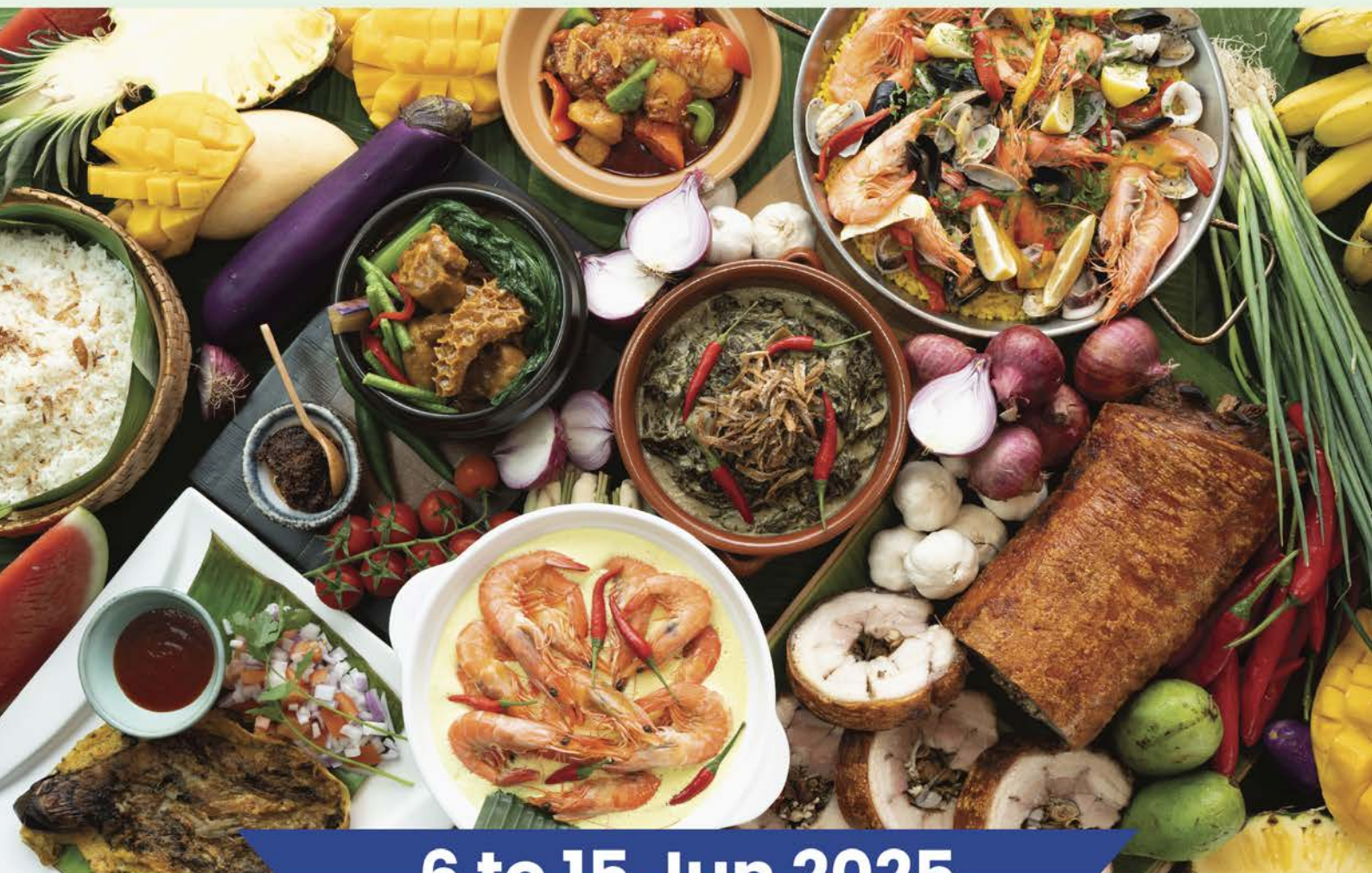


GRAND MERCURE
SINGAPORE ROXY



FEAST ASIA



6 to 15 Jun 2025

Islands Symphony on Your Plate

Experience the vibrant rhythms, rich traditions,
and bold flavours of the Philippines —
all in one unforgettable evening.

Lunch: 12pm – 2.30pm
Adult \$64⁺⁺ | Child \$32⁺⁺

Dinner: 6pm – 9.30pm
Adult \$80⁺⁺ | Child \$40⁺⁺

Call 6340 5665 for reservation

FEAST ASIA

LEVEL 3 | GRAND MERCURE SINGAPORE ROXY
WWW.FEASTASIA.SG

THIS EVENT IS SUPPORTED BY
THE PHILIPPINE EMBASSY IN SINGAPORE





Islands Symphony on Your Plate

Friday – Sunday

SEAFOOD ON ICE

Poached Live Prawn

Half Shell Scallop

Mussel

Poached Crayfish *(Dinner Only)*

Sauces and Condiments

*Basil Coriander, Homemade Thai Chilli, Wasabi Mayo, Tabasco,
Lemon Wedge*

SASHIMI SELECTION

Tuna | Salmon | Hokkigai

Sauces and Condiments

Soy Sauce, Wasabi, Pickled Ginger

GREEN SELECTION

Selection of Freshly Assorted Mixed Leaf Salad

Cherry Red and Yellow Tomatoes, Cucumber, Carrot,

Snow Peas, Crouton, Cured Meat

Salad Dressing

Balsamic, Thousand Island, Goma, Mustard, Caesar

Prices may vary during festive periods.
Menu items are on rotation and subject to change without prior notice.

APPETISER

Pork Sisig

Chopped pork seasoned with calamansi, chilli and onions, topped with an egg

Pomegranate with Orange Salad

Filipino Chicken Pasta Salad

Lumpiang Shanghai

Traditional fried spring roll filled with ground pork, carrots, and spices

NOODLE STATION

Signature Laksa

Pancit Sotanghon

Mung bean noodles cooked with chicken, shrimp, and annatto-infused broth

LIVE STATION

Tokneneng

Deep-fried quail eggs

Fishballs, Squidballs, and Kikiam

Fried street snacks served with sweet, spicy, or vinegar-based dipping sauces

Pinoy Hotdog

Sweet and juicy Filipino hotdogs. A staple in Filipino breakfasts, street food stalls, and party dishes served with a tangy vinegar dip

Prices may vary during festive periods.
Menu items are on rotation and subject to change without prior notice.



Dynamite

Deep-fried spring roll with green chilli peppers and cheese



Chicharon

Deep-fried pork rinds (balat), enjoyed as a crunchy snack or pulutan (beer food), dipped in vinegar with garlic and chilli (sukang maanghang)

Roxy Satay

*Chicken, Beef, Mutton, Pork
(Cucumber, Red Onion, Satay Sauce)*

CARVING STATION



Lechon Belly

Crispy skin slow-roasted pork belly stuffed with herbs and spices



Chicken Inasal

Bacolod-style grilled chicken marinated in calamansi, vinegar, garlic, lemongrass, and annatto oil

Seafood Paella

Shrimp, mussels, squid, and clams

MAINS



Afritada

Filipino chicken stew with carrots and potatoes, simmered in a rich tomato sauce



Adobong Short Ribs

Braised short ribs in soy sauce, vinegar, garlic, bay leaves, and black pepper



Ginataang Sugpo

Large prawns in coconut milk, garlic, ginger, and chilli



Sinangag na Taba ng Talangka

Garlic fried rice (sinangag) with crab fat (taba ng talangka), made from the roe of small crabs



Pancit Bihon

Stir-fried rice noodles with meat, shrimp, and vegetables



Tortang Talong

Filipino eggplant omelette served with banana ketchup or soy sauce



Daing na Bangus

Fried milkfish marinated in vinegar, garlic, and pepper



Adobong Pusit

Tender squid cooked in vinegar, soy sauce, garlic, and onions

DESSERT

Signature Durian Pangat



Puto

Sweet steamed rice cake



Kutsinta

Sticky, chewy rice cake



Mango Graham

Creamy, Filipino dessert layered with ripe Philippine mangoes, graham crackers, and sweetened cream



Leche Flan

Classic Filipino crème caramel



Halo-Halo

Shaved ice with sweetened fruits, jellies, leche flan, and ube ice cream



Maja Blanca

Coconut pudding with corn



Turon

Caramelised Philippine banana wrapped in spring roll wrappers with jack fruit and caramelised sugar

PHILIPPINE COLD DRINK SECTION



Sago't Gulaman

Classic Filipino drink made with brown sugar syrup, sago pearls (tapioca), and gulaman (agar jelly)



Buko Pandan

Milky coconut with pandan leaves, coconut and tapioca pearls



Calamansi

Fresh Philippine lime juice

Prices may vary during festive periods.
Menu items are on rotation and subject to change without prior notice.