



**Menu for Singapore Food Festival 2018 (13-29 JULY 2018)**

**By Head Chef Victor Lee of Jia Wei Chinese Restaurant**

**Crispy Prawn Rolls (Har Chou) with Truffle**

*Fresh prawns mixed with finest truffle, lard and water chestnuts.*

**\$18.00++**

**Black Garlic Pork Rib Soup (Bak Kut Teh)**

*Black garlic is known for its health benefits – this creation brings a twist to the usual bak kut teh that we are all familiar with in Singapore.*

**\$38.80++**

**Chilli Crab with Chempedak**

*A combination of sweet, spicy & sour ingredients to give this dish a unique taste.*

**\$38.80++**

**Singapore Style Seafood Curry Vermicelli**

*Fresh seafood in coconut gravy with vermicelli to soak up the flavours.*

**\$32.00++**

**Home-style Braised Pork Belly**

*Slow Cooked for 2 hours and deliciously soft & tender when cut.*

**\$27.00++**

**Chilled Soya Bean Pudding (Tau Huey) with Avocado Puree**

*Home-made soya bean milk pudding, topped with creamy avocado puree.*

**\$8.00++**



**GRAND MERCURE**  
SINGAPORE ROXY