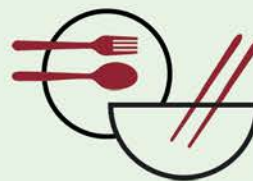
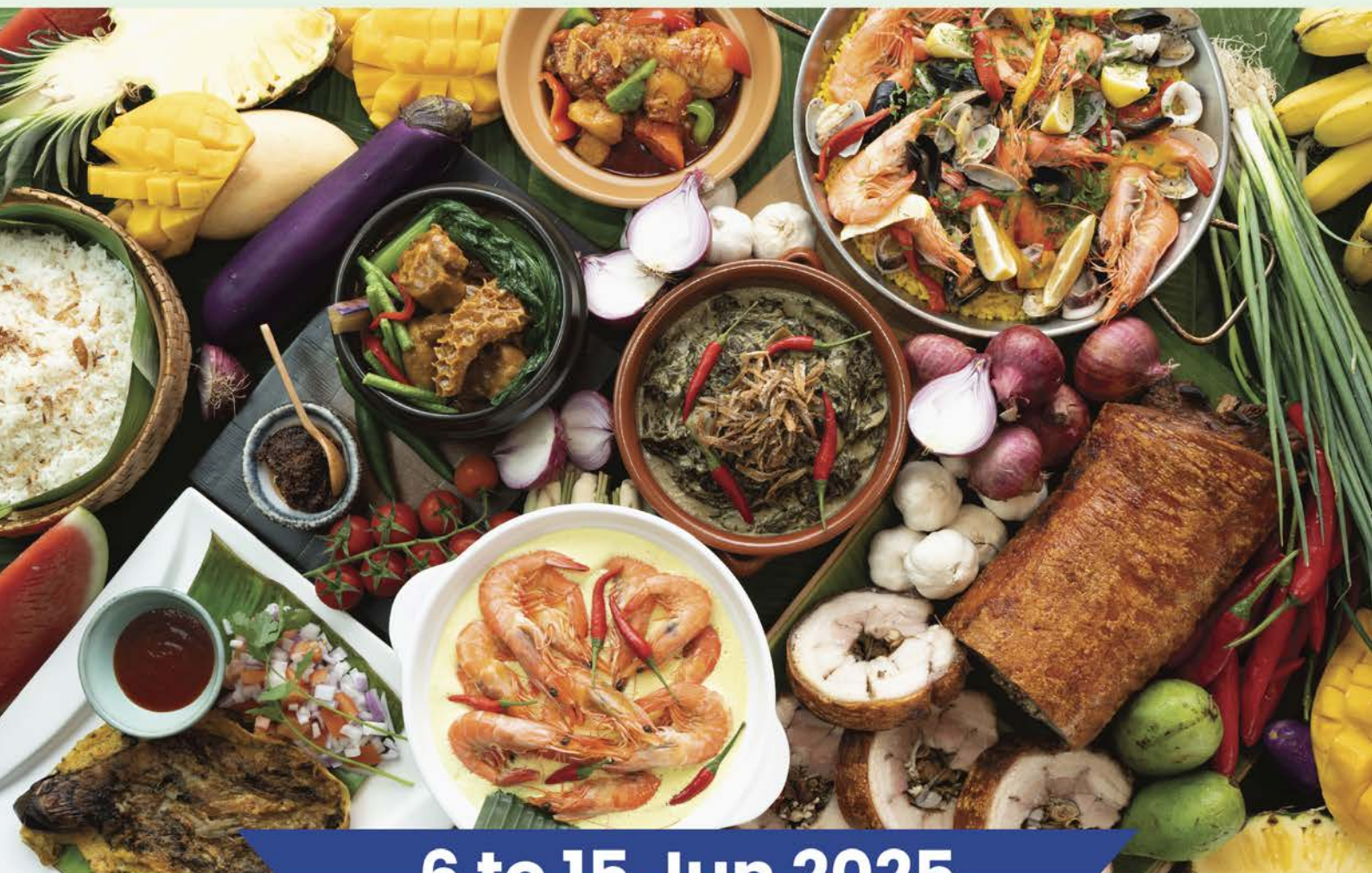


GRAND MERCURE
SINGAPORE ROXY



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



A decorative border of tropical leaves and flowers surrounds the menu. It includes large green monstera leaves, smaller green palm-like leaves, and clusters of pink five-petaled flowers and red bird-of-paradise flowers.

Islands Symphony on Your Plate

Monday - Thursday

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

Ukoy

*Traditional street food of crispy shrimp and vegetable fritters.
Served with a spiced vinegar dip*

Lumpiang Togue

*Crispy spring rolls filled with mung bean sprouts, sweet potato, and tofu.
Served with tangy vinegar dip*

Roxy Satay

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

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CARVING STATION



Lechon Kawali

Crispy skin deep-fried pork belly with a side of liver sauce or spiced vinegar



Chicken Inasal

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

MAINS



Ginataang Langka

Unripe jackfruit simmered in coconut milk, shrimp paste, and pork



Halabos Na Hipon

Large prawns sautéed in butter, garlic, and soda/water



Daing na Bangus

Fried milkfish marinated in vinegar, garlic, and pepper



Adobong Baboy

Braised pork belly in vinegar, soy sauce, garlic, and onion



Pancit Canton

Stir-fried egg noodles with vegetables, shrimp, and pork



Ginataang Manok Na May Pinya

Chicken with sweet pineapple, cooked in coconut milk, garlic, ginger, and chilli



Caldereta

Rich Filipino beef stew cooked in a tomato-based sauce and vegetables



Sinangag na Kanin

Classic Filipino garlic fried rice

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DESSERT

Signature Durian Pengat



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



Mais Con Yelo

Sweet corn, shaved ice and milk



Saba Con Yelo

Caramelised saba bananas, shaved ice, and milk



Maja Blanca

Coconut pudding with corn



Turon

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

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