



FEAST ASIA



Experience the Joy of Sharing, Peranakan Heritage

❧ 18 Oct to 9 Nov 2025 ❧

Authentic dishes inspired by
generations of Nyonya and Baba cooking

Monday - Thursday

Lunch: \$58⁺⁺ (A) | \$30⁺⁺ (C)

Dinner: \$72⁺⁺ (A) | \$36⁺⁺ (C)

Friday - Sunday

Lunch: \$66⁺⁺ (A) | \$33⁺⁺ (C)

Dinner: \$88⁺⁺ (A) | \$44⁺⁺ (C)

Call 6340 5665 for reservations

FEAST ASIA, LEVEL 3 | GRAND MERCURE SINGAPORE ROXY | WWW.FEASTASIA.SG

EXPERIENCE THE JOY OF SHARING, PERANAKAN HERITAGE

18TH OCTOBER – 9TH NOVEMBER 2025

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

SEAFOOD ON ICE

Poached Live Prawn

Half Shell Scallop

Blue Mussel

Conch *(Gong Gong)*

Hyogo Oyster *(Dinner Only)*

Poached Crayfish *(Friday-Sunday Dinner Only)*

Sauces and Condiments

Hae Kor, Spicy Tamarind, Wasabi Mayo, Sambal Balado, Tabasco, Lemon Wedges

SASHIMI

Tuna | Salmon | Mekajiki | Octopus | Hokkigai

Sauces and Condiments

Soy Sauce, Wasabi, Pickled Ginger

GREEN SELECTION

Selection of Freshly Mixed Salad Greens

Cherry Tomatoes, Yellow Tomatoes, Carrot, Snow Peas,
Kimchi, Bacon, Parmigiano-Reggiano, Crouton, Lettuce, Cucumber,
Purple Cabbage, White Reddish

Salad Topping

Sesame Seed, Crushed Peanuts, Chilli Plum Sauce, Sesame Oil

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APPETISER

Lobak Asam Manis

White radish in sweet and sour sauce

Kacang Botol Udang Santan

Winged beans and prawns in a spicy coconut gravy

Roti Babi

Crispy fried bread stuffed with a minced pork filling served with tangy pickled sauce

Otah

Grilled spiced fish cake wrapped in banana leaf

SOUP

Bakwan Kepiting

Crab and pork meatball in clear consommé

Pumpkin Soup

NOODLE STATION

Divine Laksa

A spicy, noodle soup with a rich broth, made from a blend of shrimp paste and creamy coconut milk

Nyonya Bubur Asin

Rice porridge with prawn, pork belly, flower squid and beancurd

LIVE STATION

Fresh Popiah

Thin popiah skin filled with stewed turnip, vegetables and sweet sauce

Buah Keluak Kueh Pie Tee

Thin and crispy pastry tart shell filled with black nut filling

Roxy Satay

Chicken, Beef, Mutton, Pork

(Rice cake, red onion, cucumber, peanut sauce)

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CARVING STATION

Ngoh Hiang

Deep fried bean curd skin filled with five-spiced minced meat

Pork Ribs Rendang *(Lunch)*

Slow Roasted Beef Rendang *(Dinner)*

MAINS

Ayam Buah Keluak

Chicken braised in a rich and spicy black nut gravy

Babi Pongteh

Braised pork in fermented soybean sauce

Udang Masak Nenas

Fresh prawns cooked in a spicy pineapple tamarind gravy

Sotong Hitam Asam

Squid stewed in spicy tamarind and black ink gravy

Nasi Ulam with Sambal Belacan

*Aromatic rice salad mixed with fresh herbs, shredded fish and spices,
served with chilli-shrimp paste*

Nyonya Chap Chye

*Mixed vegetables, bean curd skin and glass noodles braised in
fermented soybean paste*

Ikan Pari Kuah Lada

Stingray cooked in a peppery sauce

Nangka Lemak

Young jackfruit cooked in coconut milk and turmeric gravy

Squid Ink Aglio Olio

Squid ink pasta tossed with garlic, chilli flakes and olive oil

Tauchew Cha Kepiting Bunga

Stir-fried flower crab with garlic, ginger and salted fermented soybean paste

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DESSERT

Bubur Cha Cha

Yam, sweet potatoes and sago in sweet coconut milk

Kacang Hijau Pengan

Sweet green beans with durian

Durian Pengan

Putir Tegair

Steamed tapioca with fresh grated coconut

Apom Berkuah

Coconut pancake served with banana coconut caramel

Pulut Tai Tai

*Glutinous rice steamed in coconut milk and blue pea flower, served with
pandan kaya jam*

PERANAKAN COLD DRINK SECTION

Rose Syrup with Basil Seeds

Banana Syrup with Agar Jelly

NYONYA SHARING PLATTER

(with minimum of 4 pax)

Chicken Pineapple Salad

Crispy Calamari with Marmite Chilli Sauce

Pork and Prawn Spring Rolls with Chilli-Shrimp Paste

Pandan-Infused Silken Tofu with Gula Melaka