

FEAST ASIA

Buffet Restaurant



Kain

(Let's eat!)

An Authentic
Filipino Buffet
Experience

Tayo!

9 to 26 Apr 2026

Lunch: 12pm - 2.30pm
Adult \$66⁺⁺ | Child \$33⁺⁺

Dinner: 6pm - 9.30pm
Adult \$84⁺⁺ | Child \$42⁺⁺

Call **6340 5665** for reservations



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

THIS EVENT IS SUPPORTED BY
THE PHILIPPINE EMBASSY IN SINGAPORE



Kain Tayo!

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An Authentic Filipino Buffet Experience

SEAFOOD ON ICE

Poached Live Prawn

Half Shell Scallop

Mussel

Gong Gong

Abalone *(Dinner Only)*

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

Condiments

*Cherry Tomatoes, 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

Tuna and Tomato Salad

Pomegranate with Orange Salad

Chicken Vermicelli Salad

NOODLE STATION

Signature Laksa

 **Pancit Sotanghon**

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

SOUP

 **Bulalo**

Tender bone marrow simmered in a rich beef broth

 **Sinigang**

Traditional sour Filipino soup with a tamarind base, meat and vegetables

CHEF'S STATION

 **Kwek-Kwek**

Crispy deep-fried quail eggs

 **Squid Balls**

Golden-fried squid balls with a sweet and spicy dipping sauce

 **Filipino Hotdog Bites**

Filipino sweet sausage

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 **Shrimp Okoy**

Crispy deep-fried shrimp and vegetable fritters

 **Chicharon**

Deep-fried pork rinds or pork belly

Roxy Satay

Chicken and Mutton

(Cucumber, Red Onion, Rice Ketupak, Satay Sauce)

 **Sawsawan Bar**

A variety of traditional Filipino dipping sauces

CARVING STATION

 **Lechon Belly**

Crispy skin slow-roasted pork belly stuffed with herbs

 **Chicken Inasal**

Visayan-style grilled chicken marinated in annatto, citrus, garlic and lemongrass

 **Seafood Paella**

Shrimp, mussels, squid and clams

 **Lumpiang Shanghai**

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

 **Filipino Roast Beef** *(Dinner Only)*

Slow-roasted beef marinated in soy sauce and citrus

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MAINS

Pancit Bihon

*Stir-fried rice noodles with meat, shrimp and vegetables.
An all time celebratory favourite among the Filipinos*

Pancit Canton

Stir-fried egg noodles with savoury sauces and vegetables

Laing

Bicol's signature taro leaves stewed in coconut cream and chillies

Binagoongang Baboy

Pork sautéed in a shrimp paste sauce

Ginataang Baka

Tender beef simmered in coconut milk with subtle spice

Sweet & Spicy Sugpo

Prawns tossed in a sweet and spicy glaze

Mechado

Spanish-Filipino inspired beef braised in a tomato and soy sauce

Chapsui

Stir-fried seasonal vegetables

Pork Sisig

Chopped pork seasoned with calamansi, chilli and onions

Pritong Bangus

Marinated milkfish prepared the traditional way, lightly seasoned and fried until golden and crisp.

Kare-Kare

Tender oxtail and vegetables simmered in a creamy peanut sauce

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 **Chicken Pastil**

Steamed rice topped with delicately seasoned shredded chicken sautéed with garlic, shallots and spices, a beloved specialty from Maguindanao, Mindanao

 **Pininyahang Manok**

Tender chicken simmered in a creamy pineapple sauce with bell peppers and onions, a sweet and savoury Filipino classic

DESSERT

Signature Durian Pengat

 **Puto**

Sweet steamed rice cake

 **Kutsinta**

Sticky, chewy rice cake

 **Taho**

Warm soy pudding with sweet caramelised sugar and sago pearls

 **Leche Flan**

Classic Filipino creme caramel

Halo-Halo

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

 **Maja Blanca**

Coconut pudding with corn

SEASONAL TROPICAL FRUITS

Mangosteen, Mango, Rambutan, Langsat

(Selection of tropical fruits based on market availability)

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