


# FEAST ASIA

Buffet Restaurant



## PERANAKAN FLAVOURS, TIMELESS TRADITIONS

10 TO 31 JUL 2026

### MONDAY - THURSDAY

LUNCH: \$62++ (A) | \$31++ (C)

DINNER: \$74++ (A) | \$37++ (C)

### FRIDAY - SUNDAY

LUNCH: \$68++ (A) | \$34++ (C)

DINNER: \$90++ (A) | \$45++ (C)

Call 6340 5665 for reservations

FEAST ASIA, LEVEL 3 | GRAND MERCURE SINGAPORE ROXY | [WWW.FEASTASIA.SG](http://WWW.FEASTASIA.SG)



PERANAKAN FLAVOURS,  
**TIMELESS  
TRADITIONS**

10 TO 31 JUL 2026

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*)

Abalone (*Friday-Sunday 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

Sauces and Condiments

*Honey Mustard, Roasted Sesame, Thousand Island, Caesar, Extra Virgin Olive Oil, Balsamic Dressing, Cherry Tomatoes, Corn, Bacon Bits, Black Olives, Parmesan Cheese, Croutons, Lettuce, Baby Cornichons, Purple Cabbage, Carrots*



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## APPETISER

### Lobak Asam Manis

*White radish in sweet and sour sauce*

### Kacang Botol Udang Urap

*Winged beans and prawns in a spicy coconut dressing*

### Roti Babi

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

### Otah

*Spiced fish paste deep-fried to golden colour*

## SOUP

### Itek Tim

*Duck soup with mustard greens, assam skin, sour plum, tomatoes and green chilli*

### Hee Peow Thng

*Fish maw soup simmered with minced pork, prawn, fish ball and cabbage*

### 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 Lor Mee

*Braised noodles in a thick five-spice gravy with char siew, seafood and mushrooms*

## LIVE STATION

### Fresh Popiah



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

### Buah Keluak Kueh Pie Tee

*Crispy pastry cup filled with savoury buah keluak 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*

### Babi Assam

*Tender pork stewed in a tamarind, black nut and soybean sauce*

### Udang Masak Nenas

*Fresh prawns cooked in a spicy pineapple tamarind gravy*

### Sotong Tempura

*Braised squid with calamansi and vinery soy sauce*

### Nasi Ulam with Sambal Belacan

*Aromatic herb rice 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*



### Loh Kai Yik

*Braised pork skin, chicken wing, cuttlefish, bean curd and vegetables in a red bean curd gravy*

### Baked Mushroom Pasta

### 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 Pekat

*Sweet green beans with durian*

### Durian Pekat

### Putir Tegair

*Steamed tapioca with fresh grated coconut*

### Apom Berkuah

*Coconut pancake served with banana coconut caramel*

### Gula Melaka Agar-Agar Telur

*A two-layered jelly dessert made with palm sugar and coconut milk*

## PERANAKAN COLD DRINK SECTION

Rose Syrup with Basil Seeds

Banana Syrup with Agar Jelly

## NYONYA SHARING PLATTER

(with minimum of 4 pax)

### Stuffed Tau Pok

*Tofu puffs stuffed with bean sprout and sliced cucumber, served with rojak sauce*

### Pulut Panggang

*Grilled glutinous rice wrapped in banana leaves, filled with spiced dried shrimp and grated coconut*

### Nyonya Babi Chin

*Chef Lillian's fusion of crispy luncheon meat strips seasoned with a fragrant spice blend*