

FEAST ROXY



Eat & Meet

MAIN TOPICS



Divine Laksa \$22 🍷 🌶️



Beef Steak Fried Garlic Rice and Egg \$18



Divine Sandwich \$20

The Different Wagyu Burger with Waffle Fries 🍷
(see cover photo)

\$29

grilled Wagyu beef patty, bacon, fried egg, avocado, mushroom, cheese melt, onion, green


🍷 Chef's Signature

🌶️ Spicy

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
All prices subject to service charge & prevailing government taxes.

MAIN TOPICS



Sunshine Hokkien Mee \$18 



Assam Fish Bee Hoon \$18 



Devil Curry with Crispy Prata \$18 

Fish Twist

\$20

crispy battered white fish, twisty fries, kaffir lime dressing

 Chef's Signature

 Spicy

CHIT CHAT



Roxy Wagyu Beef Slider

\$18

Wagyu minced meat, sliced cheese, caramelised onion, brioche slider bun

Esplanade Satay

\$16

choice of cut pork or chicken skewer

crushed peanut and pineapple purée gravy, cucumber, red onion

Calamari Fritti

\$12

marinated squid tentacles, calamansi



VEGETARIAN



Plant Based Bolognese Pasta

\$16

spaghetti, tomato stew

Olive Fried Rice

\$14

fragrant rice, olive vegetable, assorted mushroom



Soft Wrap Veggie Zest \$18 🍷



Plant Based Bolognese Pasta \$16 🌶️

KID'S MENU



Tomato Pasta with Sausage

\$12

spaghetti, chicken sausage, tomato sauce

Teriyaki Chicken Cutlet

\$12

rice, sweet corn, carrot, mayonnaise

🍷 Chef's Signature

🌶️ Spicy

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SWEET TALK



Waffle with Nutella and Trio Ice Cream

\$16

strawberry, chocolate, vanilla ice cream, berries

Grilled Banana Split

\$16

bourbon vanilla, double chocolate, strawberry ice cream, chocolate stick

Pandan Waffle with Coconut Ice Cream

\$15

gula melaka sauce



 Chef's Signature

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MEET & DRINK



HOT DRINKS

Freshly Brewed Coffee	\$7
Espresso	\$7
Cappuccino	\$8
Café Americano	\$8
Café Latte	\$8
Café Mocha	\$8
Hot Chocolate	\$8
Selection of Teas	\$8

SOFT DRINKS / MINERAL WATER

Coke / Light / Zero	\$6
Sprite	\$6
Evian	\$6
Perrier	\$6

FRESH JUICE / COLD BREW

Fresh Juice	\$12
Ice Lemon Tea	\$8
Ice Coffee	\$8

SPARKLING JUICE

Esprit Raspberry	\$6
Esprit Passion Fruit	\$6
Esprit Orange Tangerine	\$6

KOMBUCHA

Parker's Carrot, Turmeric, Ginger	\$6
Parker's Ginger	\$6
Parker's Raspberry	\$6

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MEET & DRINK



BEER

Tiger (Bottle)	\$13.80
Heineken Blade (Draught)	\$8

WINE SELECTION

Glass

Bottle

Piccini 1882 Vino Spumante

\$19

\$68

Intense fruity with rich scent of apple, lemon and grape fruit.

Laurent-Perrier La Cuvee Brut 75CL

\$190

A perfect balance between freshness and delicacy with fruity flavours

Indomita Varietal Sauvignon Blanc

\$13

\$48

Intense and ebullient white flowers, citrus fruits, herbs and green peppers

Piccini Pino Grigio Delle Venezie, IGT

\$15

\$68

Flowery bouquet and fruit, especially apple and peach, holding a firm and fruity palate

Indomita Varietal Cabernet Sauvignon

\$13

\$48

Aromas loaded with berries and ripe red fruits, dark flowers and tobacco

Piccini Chianti DOCG

\$15

\$68

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