

**FOR IMMEDIATE RELEASE**

**SENTOSA GRILLFEST 2025 IGNITES BEACHFRONT BONDING  
WITH SIZZLING NEW EXPERIENCES**

- **Social Mixer Nights** in a first-time collaboration with Offline Singapore
- **Record brand participation** with 39 local and international names across five flavour-packed zones
- **Debut concepts** GrillHouse and Marketplace
- **Partnership** with Singapore Food Agency (SFA), Singapore Agro-Food Enterprises Federation Limited (SAFEF), Seafood Industries Association Singapore (SIAS) & the award-winning PARKROYAL COLLECTION Pickering showcasing locally farmed produce
- **Enhanced sustainability and accessibility** efforts from reduced event waste footprint, increased beach accessibility and seating for guests on wheelchair



**SINGAPORE, 26 June 2025** – From 17 July to 10 August 2025, Siloso Beach will once again be ignited with beachfront dining and bonding against a backdrop of a bustling celebration of sand, sea, and smoky flavour adventures.

Sentosa GrillFest 2025 is set to be the biggest edition to date, featuring 39 participating food and beverage brands in five zones and the debut of two exciting new gastronomical experiences.

**Mix, Mingle & Feast by the Beach**

This year, the magic of this culinary wonderland extends beyond the delectable spread of artfully curated flavour-forward selections. Taking centre stage is an exciting partnership with Offline Singapore, a homegrown social networking group, for a series of GrillHouse Social Mixer Nights.

Designed to bring 160 people together over four gatherings at GrillFest, participants can look forward to evenings filled with delicious food and engaging social activities to spark vibrant beachfront connections.

This innovative collaboration elevates GrillFest from a food-centric gathering into a dynamic social experience, fostering meaningful interactions against the backdrop of live music, sizzling grills, and ocean breezes.

By blending gourmet dining with curated social connections, GrillFest seeks to create unforgettable moments and expand its appeal to a broader audience seeking both culinary delights and genuine connections.

## GrillHouse



*(L-R) Burnt Sambal Stingray, Aburi Torched Salmon and Burnt Sambal Lala from lyhseafood*

The *pièce de resistance* of GrillFest 2025 is the GrillHouse, an immersive dining experience that enables guests to become grill masters for a night with Ninja Foodi Smart XL Grill by Ninja Kitchen Singapore and premium ingredients from lyhseafood. There are three different curated platters to choose from, all featuring fresh and premium ingredients for guests to grill at their own pace.

Guests can also enjoy the following experiences:

*Aburi Bar* - Adding a touch of luxury to the GrillHouse experience is the Aburi Bar, where premium seafood like Bluefin Tuna Otoro and Swordfish will be flame-torched live, Japanese market style.

*Meat Concept* - Meat lovers can enjoy wood-fire roasted crispy skin pig, dry-aged beef, and premium wagyu, grilled on demand or cooked by guests themselves.

*You Pick We Cook* - Guests can choose and mix their own seafood and let the chefs grill it to perfection or bring their selections to their table to grill it themselves with Ninja Foodi Smart XL Grill.

## Marketplace



*(L-R) Marketplace, Pickering Crustacean Royale - Lobster Thermidor with Herb Cheese Crust from Lime Restaurant at PARKROYAL COLLECTION Pickering, Singapore*

Another new addition to the GrillFest experience is Marketplace, where guests can handpick premium fresh ingredients, including the finest cuts of meat, as well as fresh, locally farmed seafood and pesticide-free vegetables.

What sets this experience apart are the interactive live stations, where guests can watch as expert chefs expertly prepare their selected ingredients on the sizzling grill and skilfully carve premium cuts right before their eyes. In addition, there will also be stations that feature fresh local produce such as seafood, mushrooms, and salad greens.

In collaboration with SFA, SAFEF and SIAS, PARKROYAL COLLECTION Pickering will showcase how fresh seafood and other produce from our local farms can be transformed into exceptional dishes (be it grill, steam or stir fry) based on diners' choice.

Besides being fresher, local produce contributes to lower food miles, as the produce does not need to travel long distances or for long periods to reach consumers. This is aligned with GrillFest's strong emphasis on quality produce and environmental responsibility, reflected in our commitment to reducing carbon footprint through partnerships with local farmers.

Partnering with local start-up Staxx, Marketplace will also feature seating made from 100 per cent upcycled ocean-bound plastic for 25 per cent of its seats.

For GrillHouse menu and pricing details, and vendors featured at Marketplace, refer to Annex A and B.

For more information on SFA's Farm-to-Table Recognition Programme (FTTRP), refer to Annex D.

## New Flavours, Fresh Formats

This year, GrillFest promises a dynamic mix of familiar favourites and bold new tastes.

From sizzling international flavours at the International Grills to homegrown favourites at the Local Grills, and the opportunity to behold the skilled vendors showcasing culinary skills at the Beachside Grills, there is something for every palate and appetite.

### ***International Grills***



*Jamaican jerk chicken from Camp Caribbean x Carnaby*

A one-stop culinary odyssey across oceans and continents, guests will have the opportunity to taste a variety of exotic global flavours - from smoky Jamaican jerk chicken to tangy Mexican street bites, and much more. New to GrillFest this year, Jamaican Chef Ricardo Allen will be serving up a true taste of Jamaica, Trinidad and the Caribbean isles at Camp Caribbean, and Carnaby by burger maestro Adam Penney will be grilling up mouthwatering burgers and their famed mini Sunday Roast.

### ***Local Grills***



*(L-R) Grilled king crab leg from Sea High, Bangers & Mash from Smokeque  
and Burnt Ends Rice from Oud Restaurant*

Celebrate the best of homegrown talent with 18 of Singapore's most exciting F&B brands. Expect new entrants such as Sea High, Smokeque and Oud Restaurant who will be joining the GrillFest lineup, serving modern twists on hawker classics to bold new, innovative flavours.



## **Beachside Grills**



*The Charrou Trio Bao from CHARROU*

Perched along the waterfront, Beachside Grill elevates grilling into a captivating spectacle. Guests can witness and savour displays of culinary skill and techniques, and the irresistible aroma of open-flame cooking against a stunning seaside backdrop. Making its GrillFest debut, CHARROU introduces their signature Trio Buns - a tantalising combination of crispy golden siu yuk, crystal char siu, and roasted duck, all nestled in pillowy lotus buns.

For the full list of participating vendors at GrillFest 2025, refer to Annex B.

## **Inclusivity**

In the spirit of community and inclusivity, 25 per cent of the seating areas within GrillFest will be wheelchair-friendly and reserved for guests with mobility impairments. Festivalgoers are encouraged to offer their table to such guests, if so requested.

GrillFest also ensures accessibility for all guests. While set along the Sentosa beachfront, the event features dedicated beach tracks, providing smooth and barrier-free access for wheelchair users and families with strollers.

Guests with accessibility needs can download the [access guide](#) for more details on getting to Siloso Beach.

## **Sustainability and Responsible Dining**

As a large-scale food festival held over four weekends, sustainability remains a cornerstone of GrillFest's operational ethos.

In alignment with Sentosa Disposables Policy, all vendors are required to use compostable packaging and cutlery, ensuring minimal environmental impact. Single-use plastic bottled beverages will not be available at the event, reinforcing our commitment to a greener future. GrillFest continues to evolve its sustainability practices, having significantly reduced large-format printing in

our marketing materials and installed water coolers across the grounds, furthering our vision of creating environmentally conscious events on Sentosa.

Guests who bring reusable utensils, cups, or food containers can redeem a \$5 GrillFest voucher, limited to the first 50 redemptions daily. Washing points will be available at the event grounds to facilitate the use of such reusables.

To encourage responsible waste disposal, clearly labelled recycling stations for recyclables, food waste, and general waste are conveniently placed throughout the venue. Going a step further, on-site composters will process food waste and compostable packaging in a single stream into compost completing the end-to-end process of circular economy.

## **Promotions**

For more information, refer to Annex C.

## **Event details – Sentosa GrillFest**

Time: 4.00pm to 10.30pm

Venue: Siloso Beach

Dates:

- Thu 17, Fri 18, Sat 19, Sun 20 July;
- Fri 25, Sat 26, Sun 27 July;
- Fri 1, Sat 2, Sun 3 August; and
- Fri 8, Sat 9, Sun 10 August

Admission to Sentosa GrillFest 2025 is free, so gather friends, bring an appetite, and head down to Siloso Beach at Sentosa from 17 July to 10 August for a sizzling good time.

For more information, please visit [www.sentosa.com.sg/grillfest](http://www.sentosa.com.sg/grillfest).

High-resolution images can be downloaded [here](#).

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**Media Contacts:**

Sentosa Development Corporation  
Strategic Communications & Public Relations  
communications@sentosa.gov.sg

**About Sentosa**

Sentosa, where discovery never ends, is Asia's leading leisure destination and Singapore's premier island resort getaway, located within 15 minutes from the central business and shopping districts. The island resort is managed by Sentosa Development Corporation, which works with various stakeholders in overseeing property investments, attractions development, and operation of the various leisure offerings and management of the residential precinct on the island.

The 500-hectare island resort is home to an exciting array of themed attractions, award-winning spa retreats, lush rainforests, golden sandy beaches, resort accommodations, world-renowned golf courses, a deep-water yachting marina and luxurious residences – making Sentosa a vibrant island resort for business and leisure. Sentosa is also home to Singapore's first integrated resort, Resorts World Sentosa, which operates Southeast Asia's first Universal Studios theme park.

Situated on the eastern end of Sentosa Island is Sentosa Cove, an exclusive waterfront residential enclave bustling with more than 2,000 homes, quayside restaurants, retail and specialty shops. The island is also proud to be home to Sentosa Golf Club and its two acclaimed golf courses, The Serapong and The Tanjong. Sentosa Golf Club has hosted a number of high-profile professional and amateur tournaments, including the Singapore Open and HSBC Women's World Championship, welcoming international star players and world-class golf professionals from across the world.

Welcoming a growing number of local and international guests every year, Sentosa is an integral part of Singapore's goal to be a global destination to work, live and play. For more information, please visit: [www.sentosa.com.sg](http://www.sentosa.com.sg).



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#Sentosa, #SentosaDiscovery, #DiscoveryNeverEnds

## **About Sentosa Development Corporation**

Sentosa Development Corporation (SDC) was established on 1 September 1972 as a Statutory Board under the Ministry of Trade and Industry. Its charter since inception has been to oversee the development, management, marketing, and promotion of the island of Sentosa as a resort destination for locals and tourists.

SDC wholly owns its subsidiaries Sentosa Cove Resort Management Pte Ltd and Sentosa Golf Club Pte Ltd. SDC also owns the Singapore Cable Car Sky Network, managed by Mount Faber Leisure Group Pte Ltd, a wholly owned subsidiary which operates as an autonomous commercial arm.

As a testament to its commitment to sustainability, SDC has been conferred the Global Sustainable Tourism Council – For Destinations (GSTC-D) certificate, making Sentosa the first island destination in Asia to receive this accolade.



## Annex A – GrillHouse Menu and Pricing

Dish	Inclusions and pricing
<b>DIY BBQ</b>	<p><b>Set A @ \$38</b> Tiger Prawns, Seabass Fillet, Half Shell Scallop, Pork Belly, Angus Chuck Roll</p> <p><b>Set B @ \$68</b> Tiger Prawns, Salmon, River Prawn, Crayfish, Pork Belly, Iberico Collar, Wagyu Chuckroll Slice</p> <p><b>Set C @ \$98</b> Full Boston Lobster, Tiger Prawns, King Crab, Salmon Fillet, Wagyu Karubi Slice, Wagyu Rib Rosu Slice, Wagyu Chuckroll Slice, Iberico Pork Belly, Iberico Collar</p>
<b>Meats</b>	<p>BBQ Bkt Pork Ribs with Bkt Broth Shot - \$16</p> <p>Whole Roasted Pig with Spicy Crack Sauce – 200g \$15 / 400g \$26</p> <p>Whole Suckling Pig – 100g \$13</p> <p>Grilled Tare Chicken Skin – 2pcs \$6.50</p> <p>Iberico Pork Steak with Charred Leeks - \$20</p> <p>Marbled Ribeye Steak with Charred Leek - \$24</p> <p>A5 Kagoshima Wagyu Steak with Charred Leek - \$38</p>
<b>A La Carte Seafood</b>	<p>Grilled Aged Swordfish Roasted Green Chilli Relish - \$18</p> <p>Seasonal Fish Assam Jus and Charred Eggplant - \$18</p> <p>Grilled Tiger Prawns Risotto - \$22</p> <p>Grilled Jumbo River Prawn with Creamy Prawn Head Emulsion - \$15</p> <p>Burnt Sambal Lala - \$8.50</p> <p>Burnt Sambal Stingray - \$12</p> <p>Canto Garlic Vermicelli Pen Shell - \$14</p>
<b>Aburi Bar</b>	<p>Torched Salmon - \$14</p> <p>Torched Hamachi - \$14</p> <p>Torched Mekajiki Belly - \$16</p>

	Torched Hokkaido Scallop - \$16
	Torched Tuna Otoro - \$26
	Holy Trinity Cuts (Salmon, Mekajiki, Otoro) - \$55

## Annex B – Vendors participating in GrillFest

<b>GrillHouse</b>	
1	lyhseafood x Ninja Kitchen Singapore
<b>Marketplace</b>	
2	ASA BREW
3	Gryphon Singapore
4	Get Some
5	KSP
6	PARKROYAL COLLECTION Pickering x SAFEF x SIAS
7	Sapporo Beer x Makoto-Ya
8	SOHTT
<b>Beachside Grills</b>	
9	CHARROU
10	Qi Xiang Chicken Pot
11	Savor & Serve
12	Jett Barbecue
13	The Smok Hous
14	Sunset Grills by Sentosa Golf Club
15	Kampung Food Club
<b>International Grills</b>	
16	BBQ Box 串烧工坊 (Chinese)
17	Camp Caribbean x Carnaby (Jamaican x British)
18	Gyushi (Japanese)
19	Hanok Kimchi (Korean)
20	Papi's Tacos (Mexican)
21	HAWAIIAN LUAU by UB3 (Hawaiian)
<b>Local Grills</b>	
22	BLUE SMOKE
23	Co+Nut+ink
24	CRAFT'B
25	DAMN
26	Fatty Patty Burger and Grill
27	Kebabs Faktory
28	La Birria Tacos
29	Meng Meng Roasted Duck
30	Monger
31	Mount Faber Peak
32	NBCB
33	Ola Beach Club
34	Oud Restaurant
35	Sea High
36	Siloso Beach Resort
37	Slurp Your Oyster
38	Smokeque
39	Wildseed Bar & Grill

## Annex C – Promotions

### Sentosa Islander

- *Presale Islander bundle*: Pre-buy \$20 GrillFest e-vouchers and receive a complimentary bottle of Alpine Haven craft beer valued at \$12 or a bottle of Amber Bloom (non-alcoholic) valued at \$10
- Sentosa Islander exclusive sampler menus

S/N	Brand	Menu
1	CRAFT'B	Set 1 - Spiced Chicken with Seasoned Rice + any large beverage @ \$24 (worth \$26)  Set 2 - Spiced Chicken with Seasoned Rice + any extra large beverage @ \$26 (worth \$28)
2	Slurp Your Oyster	Set of 1 x Chilled Oyster, 1 x Grilled Oyster and 2 x Fried Oysters @ \$20 (worth \$24)
3	Mount Faber Peak	Buy 2 mains and receive 5 Chicken Satays with free condiments
4	CHARROU	Char Siew + Roasted Meat Platter @ \$20 (worth \$25)
5	Sapporo Beer x Makoto-Ya	Sapporo Beer Bundle: Buy 4 + 1 FREE @ \$40 (worth \$45)

- Redeem a pair of Singapore Cable Car (Sentosa Line) tickets with a minimum spend of \$40 in a single receipt
- All GrillFest purchases of \$20 or more are eligible to earn Islander points, and Islander vouchers can be used to offset the full amount of any GrillFest purchase

### Grab

Guests who book a ride via Sentosa GrillFest 2025's Official Ride-Hailing Partner Grab can enjoy \$5 off any Grab ride (excluding Grab Hitch) to/from Siloso Point and Beach Station.

Discount code: **SENTOSAGRILL**

Valid between 6pm to 11pm on the following dates\*:

- 17 July
- 18-20 July
- 25-27 July
- 1-3 August
- 8-10 August

\*Limited to the first 400 bookings per day, except for 17 July (first 200 bookings)

**Mastercard**

Guests who charge \$20 or more on their Mastercard at GrillFest 2025 in a single receipt can enjoy the following rewards:

- Spend \$20: Enjoy a complimentary cup of sugarcane juice at Mount Faber Peak booth (first 200 redemptions daily)
- Spend \$30: Redeem a plate of Jumbo Chicken Satay at Mount Faber Peak booth (6 sticks - first 200 redemptions daily)
- Spend \$40: Receive 1 scoop of ice cream and admission for one to Skybridge @ Skypark by AJ Hackett
- Spend \$40: Show your receipt and enjoy MegaBounce at \$12 (valued at \$20) @ Mega Adventure
- Spend \$40: Show your receipt and enjoy MegaZip + receive a free photo at \$60 (valued at \$81) @ Mega Adventure
- Spend \$40: Show your receipt and enjoy MegaZipTendum at \$79 (valued at \$99) @ Mega Adventure

Terms and conditions apply.

## **Annex D – Partner for Marketplace: Singapore Food Agency (SFA)**

### **About Singapore Food Agency**

The mission of the Singapore Food Agency (SFA) is to ensure and secure a supply of safe food. To safeguard Singapore's food security, SFA adopts a multi-pronged approach which includes diversifying food import sources and increasing local food production.

To ensure that food in Singapore is safe for consumption, SFA has in place an integrated farm-to-fork food safety system which adopts a risk-based approach guided by science and aligned with international standards. As food safety and security is a joint responsibility, SFA provides an enabling environment that supports all stakeholders to play their part.

For more information on SFA, visit [www.sfa.gov.sg](http://www.sfa.gov.sg).

### **About SFA's Farm-to-Table Recognition Programme (FTTRP)**

The Farm-to-Table Recognition Programme (FTTRP) recognises food businesses in the HoReCa (hotels, restaurants and caterers) sector that support local produce.

It is a tiered award system that recognises HoReCa businesses that procure at least 15% of local produce in any of the following food categories:

- Hen Shell Eggs
- Leafy Vegetables
- Beansprouts
- Fish
- Mushrooms
- Quail Eggs

These six food categories are commonly used in various delectable cuisines, and a substantial amount is produced locally.

The Programme was developed in partnership with the Association of Catering Professionals Singapore (ACAPS), the Restaurant Association of Singapore (RAS) and the Singapore Hotel Association (SHA). It aims to raise the awareness and increase demand for local produce among businesses and consumers.

Through the FTTRP, the food businesses support local farms, bring fresher, sustainable (and often pesticide-free produce) to consumers and contribute to Singapore's food security. Today, over 100 food businesses from the hotels, restaurants and catering sector have joined the programme, championing the use of fresh, locally sourced ingredients, while playing a crucial role in strengthening Singapore's food resilience. You can recognise these businesses through the SG green leaf logo, be it displayed at shop fronts or their online websites.



## Annex E – Event directory/map

