



Sentosa GrillFest 2026: A Practical Siloso Beach Food Guide

Description

The plan in brief: Sentosa GrillFest 2026 runs at Siloso Beach from 4pm to 10.30pm on selected nights between 23 July and 16 August. Entry to the main festival is free, but food, drinks and the ticketed Chef’s Grill are separate purchases. With 42 vendors across five zones, the sensible approach is to choose a food priority and spending cap before arriving, then photograph price boards before joining queues.

This guide was checked on 15 July 2026, before opening night. Menus, prices, availability, weather arrangements and programmes can change. Check the live Sentosa event page on the day you visit.

Exact dates and hours

The [Sentosa Development Corporation release](#) lists these operating nights:

- Thursday 23 to Sunday 26 July;
- Friday 31 July to Sunday 2 August;
- Friday 7 to Sunday 9 August; and
- Friday 14 to Sunday 16 August.

Hours are 4pm to 10.30pm at the Siloso beachfront. Do not read “23 July to 16 August” as daily operation: there are no event nights from Monday to Thursday after the opening Thursday unless the live page states otherwise. A weather or operational update may also change plans.

What the five zones are for

Zone	Published format	Best planning question
Chef’s Grill	Ticketed, air-conditioned, eight-course omakase-inspired beachfront experience co-curated with the Singapore Chefs’ Association.	Is the live menu suitable for every diner, and what exactly does the ticket include?

Zone	Published format	Best planning question
Marketplace by Indoguna	Select fresh meat, seafood, vegetables and gourmet items, then have them cooked to order; retail items are also offered.	Is pricing by item, portion or weight, and can the vendor show the final amount before cooking?
Sunset Lounge by Asahi	Beachfront bar setting with scheduled DJ and live-band programming.	Is the visit for drinks and music or a full meal, and who in the group is not drinking?
Local and International Grills	Homegrown and overseas flavours across returning and new vendors.	Which one or two dishes are distinctive enough to anchor the visit?
Beachside Grills	Open-flame cooking by the waterfront, including returning barbecue vendors and new additions.	How will the group manage heat, sand, seating and food carried between stalls?

There are 18 new vendors in the 42-vendor line-up. That is a reason to scan the current list, not a reason to attempt every stall. The old LBRD [GrillFest 2024 report](#) is historical context only; do not reuse its prices, menus or layout for 2026.

A one-evening route that controls spend

1. **Set three numbers:** total food budget, drink budget and maximum number of paid dishes. Keep transport separate.
2. **Arrive with one anchor:** choose a zone or dish from the live list that would make the trip worthwhile.
3. **Make a reconnaissance loop:** scan the five zones and photograph price boards before ordering.
4. **Buy savoury food first:** order the anchor and one shareable contrast; leave room before deciding on dessert.
5. **Review halfway:** total actual spend, check appetite and choose either one final dish or stop.

A simple note can have columns for stall, dish, displayed price, portion expectation, dietary answer, queue length and decision. This is more useful than building a list from promotional photographs, which rarely show portion size or final-day availability.

For another current festival format, LBRD's [GastroBeats 2026 guide](#) helps readers compare a Bayfront event, but its vendors and prices do not apply at Sentosa.

Chef's Grill needs a separate decision

Chef's Grill is not a free tasting counter within the main grounds. It is a ticketed eight-course experience in an air-conditioned pavilion, with three anchor vendors across the run and a rotating guest slot. Check the live [Sentosa GrillFest page](#) for the date-specific menu, price, seating time, booking status, cancellation terms and age or dietary conditions.

Before buying, ask whether substitutions are possible, how allergens are handled, whether drinks are included, how long the seating lasts and whether the named chefs or dishes differ by weekend. Do not

rely on a social post from another date. An omakase-inspired format can involve a fixed sequence with limited substitution.

Dietary, heat and weather checks

A vendor name or cuisine label does not establish halal certification, vegetarian separation or allergen safety. Ask the individual operator about ingredients, shared grills, sauces, marinades and utensils. People with severe allergies should decide based on the vendor's current controls and their clinician's advice, not a festival summary.

Siloso Beach can be hot, humid and exposed to rain. Carry water where permitted, use sun protection for an early arrival and bring a compact rain plan. Open-flame zones can be smoky; people with respiratory sensitivity should keep distance and identify a less exposed seating area. Check official weather and event notices before travelling.

Getting there and moving around

The current event information directs visitors toward Beach Station and Siloso. Common routes include the Sentosa Express or bus 123 to Beach Station, taxi or private hire to Beach Station or Siloso Point, and the cable car to Siloso Point. Verify operating hours and last services for the date. The nearest stated parking option is at Beach Station, but event-night demand can make public transport simpler.

Sentosa says beach tracks are provided for wheelchair users and families with strollers, with priority seating for guests with mobility needs. Ask the organiser about the nearest step-free approach to the chosen zone and any assistance needed. Pets are welcomed at the festival, but owners should confirm transport rules, bring water and avoid forcing animals through hot, smoky or crowded areas.

Sustainability claims to watch in practice

The 2026 release says battery and solar energy will power the Chef's Grill pavilion and festival lighting, while vendors must use compostable packaging and cutlery. Visitors still affect waste: order in stages, share only when hygiene allows, use the correct bins and decline unnecessary extras. Compostable does not mean packaging should be left on the beach.

Bottom line: pick the right operating night, treat Chef's Grill separately, and arrive with an anchor dish and spending ceiling. A measured loop before ordering will do more for value than chasing every photogenic flame.

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