

Sing  
Sing  
Room



## Prices & Packages

### TRADING HOURS

- . Monday - Thursday from 5pm, finish by 10pm
- . Friday from 5pm (from 12pm in December), finish by 12 midnight
- . Saturday from 12pm, finish by 12 midnight
- . Sunday from 12pm, finish by 10pm

*Times and time extensions are subject to availability*

### HIRE FEES

**Minimum spends for Friday lunch in December, all Friday and Saturday nights, up to 4 hours:**

- . September - November - \$1,500
- . December - March - \$2,000
- . April - August - \$1,000

**Minimum spends, excluding Friday lunch in December, all Friday and Saturday nights:**

- . Minimum spend is \$200 for 2 hours up to 5 people, additional guests at \$30pp
- . \$200 per additional hour, maximum hire up to 4 hours

**Bookings made on the day (subject to availability):**

- . Minimum spend is \$200 for 2 hours up to 5 people, additional guests at \$30pp
- . \$200 per additional hour, maximum hire up to 4 hours
- . Cocktail style menu only

### MENUS

- . Cocktail style up to 30 people maximum, required to order on the day from the Sing Sing Room cocktail style menu
- . Seated style dining, minimum 6 guests up to 24 maximum, required to order from one of our set banquet menus, served sharing style at either \$60pp or \$72pp, requires 3 days notice

### BEVERAGES

- . Click here for the full beverage list (charged on consumption, ordered on the day):  
<http://www.villagepeoplehawkerfoodhall.com.au/bar/>

### CONFIRMATION AND PAYMENTS:

- . As per your tailored proposal, a non-refundable deposit of \$200, along with a signed copy of a Booking Agreement is required to secure a booking
- . All outstanding payments are required to be paid on the day
- . **Note:** If the minimum spend is not reached towards food and beverages, the balance will be automatically charged, applied as room hire. This amount is not transferrable to another venue or date

### PLEASE NOTE:

- . Terms and Conditions apply
- . Menus are seasonal and may be subject to change
- . We practice Responsible Service of Alcohol
- . Noise levels managed by the Manager on duty at all times

**FOR ALL FUNCTION ENQUIRIES:**

**(03) 9417 4127**

**[info@villagepeoplehawkerfoodhall.com.au](mailto:info@villagepeoplehawkerfoodhall.com.au)**

SING SING ROOM (LEVEL ONE)  
127 BRUNSWICK ST. FITZROY

## Village People Hawker Foodhall Menu

Roti	\$4.5
Prawn Crackers	\$5
Spiced Nuts (VGN, GF)	\$6
Sa Koo Sai Tao Hoo (VGN, GF)	\$4.5
Steamed Tapioca Ball, Caramelised Tofu, Peanuts, Coriander and Chilli	
Mushroom Bao (VGN)	\$8 each
Mushroom, Chilli, Coriander and Bamboo Shoot with House-Made Steamed Bao	
Pork Char Siu Bao	\$10 each
Pork Char Siu, with House-Made Steamed Bao, Cucumber and Pickles	
Mushroom Shaomai (4pcs) (VGN)	\$16
Vietnamese Rice Paper Roll with Tofu, Vermicelli, Carrot and Basil with Green Chilli Nuoc Cham	
Additional Piece \$4.5	
Miang Kham (5pcs) (GF)	\$18
Dried Shrimp, Ginger, Shallot, Peanut, Betel Leaves	
Additional Piece \$4	
Yum Goong Tod (GF)	\$18
Northern Style Crispy School Prawn, Vietnamese Mint, Thai Basil and Kaffir Lime Leaves	
Satay Sapi (5Skewers) (GF)	\$20
Beef Satay, Turmeric, Cashews, and Coconut served with Cucumber Relish	
Additional skewer \$4.5	
<b>CONDIMENTS</b>	
Sriracha	\$3.5
Sweet Chilli Sauce	\$3.5
Satay Sauce	\$5
Sambal Balacan	\$5



## COCKTAIL STYLE

### Ichi Ni Nana Izakaya Menu

Ebi Mayo (GF) Battered Prawns tossed in Karashi Mayo	\$18
Pork Bao Crispy Rice Buns with BBQ Pork	\$8
Whitebait Crispy Sansho Pepper Whitebait with Tamago Kewpie	\$13
Wagyu Sliders Yakiniku Wagyu Beef, Wasabi Slaw and Nana Pickle	\$8
Karaage Tori (GF) Fried Chicken served with your choice of Salt and Pepper or Honey and Sesame	\$12
Gyu Yakitori (2pcs) (GF) Charcoal grilled Scotch Fillet skewers with Yakitori Sauce or Salt	\$11
Tori Yakitori (2pcs) (GF) Charcoal grilled Chicken Thigh skewers with Yakitori Sauce or Salt	\$10
Avocado Hosomaki (6pcs) (GF, VGN) Sushi Roll with Avocado	\$9
Cooked Tuna Hosomaki (6pcs) (GF) Sushi Roll with Cooked Tuna	\$9
Salmon Hosomaki (6pcs) (GF) Sushi Roll with Salmon	\$10



## Village People Hawker Foodhall

**\$60pp 'THUM-MA-DA' MENU**

Sa Koo Sai Too: Steamed Tapioca Ball, Caramelised Tofu, Peanut, Coriander and Chilli (VGN) (GF)

Miang Kham: Dried Shrimp, Ginger, Shallot, Peanut, Betel Leaves (GF)

Satay Sapi: Beef Satay, Turmeric, Cashew, and Coconut served with Cucumber Relish (GF)

Mushroom Shaomai: Steamed Mushroom and Sticky Rice Wonton with Sichuan Dressing (VGN)

Pork Char Siu Bao: Pork Char Siu, with House-Made Steamed Bao, Cucumber and Pickles

Salmon Sambal Balacan: Grilled Salmon with Roasted Chilli Relish, Basil, Coriander And Puffed Salmon Skin (GF)

Ka Moo Tod: Crispy Pork Hock, Chilli Vinegar and Sweet Dark Soy Sauce served with Green Papaya, Tomato, Snake Bean Salad and Steamed Jasmine Rice

Massaman Kae Yang: Massama Curry, Coconut Braised Lamp Rump, Kipfler and Baby Onion served with Roti (GF)

Dessert Selections

**\$72pp 'IMM-VOEI' MENU**

Sa Koo Sai Too: Steamed Tapioca Ball, Caramelised Tofu, Peanut, Coriander and Chilli (VGN) (GF)

Miang Kham: Dried Shrimp, Ginger, Shallot, Peanut, Betel Leaves (GF)

Satay Sapi: Beef Satay, Turmeric, Cashew, and Coconut served with Cucumber Relish (GF)

Mushroom Shaomai: Steamed Mushroom and Sticky Rice Wonton with Sichuan Dressing (VGN)

Pork Char Siu Bao: Pork Char Siu, with House-Made Steamed Bao, Cucumber and Pickles

Salmon Sambal Balacan: Grilled Salmon with Roasted Chilli Relish, Basil, Coriander And Puffed Salmon Skin (GF)

Ka Moo Tod: Crispy Pork Hock, Chilli Vinegar and Sweet Dark Soy Sauce served with Green Papaya, Tomato, Snake Bean Salad and Steamed Jasmine Rice

Massaman Kae Yang: Massama Curry, Coconut Braised Lamp Rump, Kipfler and Baby Onion served with Roti (GF)

Dessert Selections

**\*\*\* PLUS - Select one of the following Main Courses \*\*\***

Duck Nahm Prik Ta Khai: Crispy Duck Breast, Chilli, Lemongrass Relish with WaterBurmese (GF)

Ikan Asam Pedas: Crispy Whole Snapper, Pineapple, Tamarind, Three Flavour Sauce and Thai Basil (GF)

## SEATED STYLE

### Ichi Ni Nana Izakaya



#### \$60pp 'UME' MENU

Edamame: Edamame Beans seasoned with Salt (GF, VGN)

Pork Gyoza: Pan Fried Pork Gyoza with Ponzu

Karaage Tori: Fried Chicken Drumettes (GF)

Soba Noodle Salad: Sesame Dressed Soba Noodle Salad with Seasonal Green Leaves & Puffed Rice (GF, VGN)

Ichi Ni Nana Sashimi Selection

Ebi Tempura Roll: Inside Out Prawn Tempura Roll with Cucumber, Avocado, Tobiko, Teriyaki & Japanese Mayo

Tori Teriyaki: Chicken Thigh Fillet with Caramelised Teriyaki Sauce, Julienned Leeks & Ito Togarashi

Green Salad: Mixed Leaves with Mustard Dressing (GF, VGN)

Chocolate Harumaki: Chocolate Spring Rolls with Vanilla Ice Cream, Salted Caramel & Toasted Almonds

#### \$72pp 'MATSU' MENU

Edamame: Edamame Beans seasoned with Salt (GF, VGN)

Beef Tataki: Seared thinly sliced Scotch Filet with Ginger & Soy Dressing (GF)

Pork Gyoza: Pan Fried Pork Gyoza with Ponzu

Karaage Tori: Fried Chicken Drumettes (GF)

Soba Noodle Salad: Sesame Dressed Soba Noodle Salad with Seasonal Green Leaves & Puffed Rice (GF, VGN)

Ebi Mayo: Battered Prawns tossed in Karashi Mayo (GF)

Dragon Roll: Inside Out Roll with Seared Tuna, Cucumber, Avocado, Tobiko, Japanese Mayo, Chilli Sauce & Spring Onion (GF)

Salmon Teriyaki Mayo Hako Sushi: Seared Salmon Block Pressed Sushi seasoned with Teriyaki & Japanese Mayo, topped with Tobiko (GF)

Wagyu Rib: Boneless Slow Braised, Charcoal Grilled Wagyu Ribs with Sauteed Vegetables & Yakiniku Sauce

Lamb Saikyo Yaki: Charcoal Grilled Sweet Miso Glazed Lamb Cutlets (GF)

Green Salad: Mixed Leaves with Mustard Dressing (GF, VGN)

Chocolate Harumaki: Chocolate Spring Rolls with Vanilla Ice Cream, Salted Caramel & Toasted Almonds

#### \$90pp PREMIUM 'MATSU' MENU UPGRADE

Nigiri & Sashimi Platter: Chef's Selection (6 pieces per person)

Edamame: Edamame Beans seasoned with Salt (GF, VGN)

Beef Tataki: Seared thinly sliced Scotch Filet with Ginger & Soy Dressing (GF)

Pork Gyoza: Pan Fried Pork Gyoza with Ponzu

Karaage Tori: Fried Chicken Drumettes (GF)

Soba Noodle Salad: Sesame Dressed Soba Noodle Salad with Seasonal Green Leaves & Puffed Rice (GF, VGN)

Ebi Mayo: Battered Prawns tossed in Karashi Mayo (GF)

Wagyu Rib: Boneless Slow Braised, Charcoal Grilled Wagyu Ribs with Sauteed Vegetables & Yakiniku Sauce

Lamb Saikyo Yaki: Charcoal Grilled Sweet Miso Glazed Lamb Cutlets (GF)

Green Salad: Mixed Leaves with Mustard Dressing (GF, VGN)

Dessert Platter: Chef's Selection (variety of three)