

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:

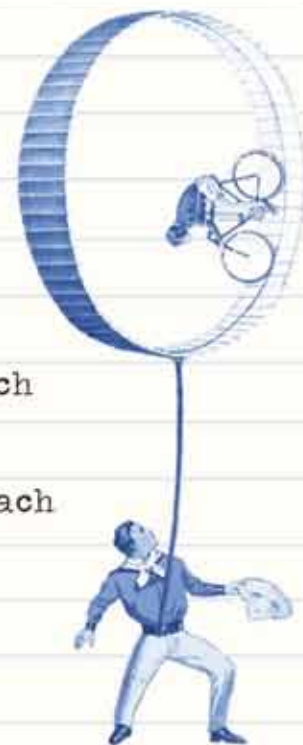
(03) 9417 4127

info@villagepeoplehawkerfoodhall.com.au

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

COCKTAIL STYLE

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
Steamed Mushroom and Sticky Rice Wonton with Sichuan Dressing	
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	
CONDIMENTS	
Sriracha	\$3.5
Sweet Chilli Sauce	\$3.5
Satay Sauce	\$5
Sambal Balacan	\$5



Ebi Mayo (GF) Battered Prawns tossed in Karashi Mayo	\$19
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	\$14
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)