

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

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 from the Sing Sing Room cocktail style menu at least 3 days prior your booking date
- . 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

Potato wedges with Sweet Chilli (VGN)	\$8
Soy Glazed Chicken Wings (6pcs)	\$10
Crispy Soy Mushrooms with Sticky Rice (VGN)	\$14
Sweet Potato, Curry Leaf and Poppy Seed Puffs (V) (4pcs)	\$16
Chicken Satay (4pcs)	\$16
Sticky Pork Ribs with Tamarind Dressing (4pcs)	\$20

House-Made Steamed Bao \$3/ea

Roti \$4.5/ea

Peanut sauce \$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



SEATED BANQUET MENUS



\$60pp 'THUM-MA-DA' MENU (STANDARD MENU)

Ma Hor (GF)

Caramelised Pork, Prawn and Peanuts on Fresh Pineapple

Miang Plar (GF)

Smoked Trout Betel leaf, Chilli Jam, Thai Basil and Trout Roe

Gai Satay

Chicken Skewers served with Grilled Roti and Peanut Sauce

Duck Bao

Twice Cooked Confit Duck Leg, Hoisin and Pickles with House-Made Steamed Bao

Ka Moo Tod

Crispy Pork Hock, Chilli Vinegar and Sweet Dark Soy Sauce served with Green Papaya, Tomato and Snake Bean Salad

Rendang Beef (GF)

Rendang Curry, Slow Cooked Beef Short Rib, Curry Leaves, Coconut and Fried Shallot and Steamed Jasmine Rice

Dessert

Selection of chef's dessert to share

**WELCOME COCKTAIL AVAILABLE FROM \$18 PP,
A GREAT WAY TO START**

\$72pp 'IMM - VOEI' MENU ("I'M VERY FULL")

Ma Hor (GF)

Caramelised Pork, Prawn and Peanuts on Fresh Pineapple

Miang Plar (GF)

Smoked Trout Betel leaf, Chilli Jam, Thai Basil and Trout Roe

Gai Satay

Chicken Skewers served with Grilled Roti and Peanut Sauce

Duck Bao

Twice Cooked Confit Duck Leg, Hoisin and Pickles with House-Made Steamed Bao

Ka Moo Tod

Crispy Pork Hock, Chilli Vinegar and Sweet Dark Soy Sauce served with Green Papaya, Tomato and Snake Bean Salad

Rendang Beef (GF)

Rendang Curry, Slow Cooked Beef Short Rib, Curry Leaves, Coconut and Fried Shallot and Steamed Jasmine Rice

Dessert

Selection of chef's dessert to share

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

Curry Puff (V)

Sweet Potato, Curry Leaf and Poppy Seed Puffs with Cucumber Relish and

Gai Tod Had Yai

Southern Thailand Fried Chicken with Sweet Chilli Sauce and Warm Sticky Rice

or

Ikan Asam Pedas (GF)

Crispy Whole Snapper, Pineapple, Tamarind, Three Flavour Sauce and Thai Basil

SEATED BANQUET MENUS



'UME' MENU
\$60pp

Edamame

Whole Soy Beans seasoned with Salt

Buta Gyoza

Pan Fried Pork Gyoza with Ponzu

Karaage Tori

Fried Chicken Served with Honey and Sesame

Soba Noodle Salad

Sesame Dressed Soba Noodles with Tatsoi & Puffed Rice

Ichi Ni Nana Sashimi Selection

Ebi Tempura Roll

Inside Out Prawn Tempura Roll with Cucuber, 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

Chocolate Harumaki

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



'MATSU' MENU
\$72pp

Edamame

Whole Soy Beans seasoned with Salt

Gyu Tataki

Seared thinly sliced Scotch Filet with Ginger & Soy Dressing

Buta Gyoza

Pan Fried Pork Dumplings & Soy Dressing

Karaage Tori

Fried Chicken served with Honey and Sesame

Soba Noodle Salad

Sesame Dressed Soba Noodles with Tatsoi & Puffed Rice

Ebi Mayo

Battered Prawns tossed in Spicy Japanese Mayo

***Dragon Roll**

Inside Out Roll with Seared Tuna, Cucumber, Avocado, Tobiko, Japanese Mayo, Chilli Sauce & Spring Onion

***Salmon Teriyaki Mayo Hako Sushi**

Seared Salmon Block Pressed Sushi seasoned with Teriyaki Sauce & Japanese Mayo, topped with Tobiko

Wagyu Rib

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

Lamb Saikyo Yaki

Charcoal Grilled Sweet Miso Glazed Lamb Cutlets

Green Salad

Mixed Leaves with Mustard Dressing

***Chocolate Harumaki**

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



PREMIUM 'MATSU' MENU UPGRADE
\$90pp

***Nigiri & Sashimi Platter**

Chef's Selection (6 pieces per person)

Edamame

Whole Soy Beans seasoned with Salt

Gyu Tataki

Seared thinly sliced Scotch Filet with Ginger & Soy Dressing

Buta Gyoza

Pan Fried Pork Dumplings with Soy Dressing

Karaage Tori

Fried Chicken served with Honey and Sesame

Soba Noodle Salad

Sesame Dressed Soba Noodles with Tatsoi & Puffed Rice

Ebi Mayo

Battered Prawns tossed in Spicy Japanese Mayo

Wagyu Rib

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

Lamb Saikyo Yaki

Charcoal Grilled Sweet Miso Glazed Lamb Cutlets

Green Salad

Mixed Leaves with Mustard Dressing

***Dessert Platter**

Chef's Selection (variety of three)

*Notes the difference between Matsu & Premium-Matsu Menus