

Sing
Sing
Room



Prices & Packages

TRADING HOURS

- . From 12pm - Late

HIRE FEES

Minimum spends for lunch 12-3pm: \$1500

Minimum spends for Friday and Saturday nights, up to 4 hours:

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

Minimum spends Sunday - Thursday nights in December, up to 4 hours: \$1,500

Sunday to Thursday nights from January to November, up to 4 hours:

- . 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
- . Call our events team for a tailored quote

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
- . 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 \$65pp or \$75pp, requires 3 days notice
- . Village People Hawker Foodhall Banquet only available after 5pm

BEVERAGES

- . [Click here for the full beverage list \(charged on consumption, ordered on the day\)](http://www.villagepeoplehawkerfoodhall.com.au/bar/)
<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
(03) 9417 4127

COCKTAIL STYLE

| | |
|--|----------|
| Potato wedges with Sweet Chilli (VGN) | \$8 |
| (Crispy Chicken Wings with Sriracha | \$10 |
| Pomelo Betel Leaf with Lemongrass, (hilli and Roasted (coconut (VGN)(GF) | \$6/ea |
| Sweet Potato, Curry Leaf and Poppy Seed Puffs (V) (4pcs) | \$16 |
| Chicken Satay (4pcs) | \$16 |
| Twice Cooked Duck Leg, Hoisin and Pickles with House- Made Steamed Bao (2pcs) | \$24 |
| Mushroom Loaf, Hoisin and Pickles with House-Made Steamed Bao (VGN) | \$8/ea |
| House-Made Steamed Bao | \$3/ea |
| Roti | \$4.5/ea |
| Peanut sauce | \$5 |



Ichi Ni Nana Izakaya Menu

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|---|------|
| Ebi Mayo (GF) Battered Prawns tossed in Karashi Mayo | \$19 |
| Pork Bao Crispy Rice Buns with BBQ Pork | \$8 |
| 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



\$65pp 'THUM-MA-DA' MENU (STANDARD MENU)

Ma Hor (GF)

Caramelised Pork, Prawn and Peanuts on Fresh Pineapple

Miang Som-O (GF)

Pomelo Betel Leaf with Lemongrass, Chilli and Roasted Coconut

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

Gang Dang See Klong Nuea (GF)

Red Curry with Slow-Cooked Beef Short Rib and Bamboo Shoots and Steamed Jasmine Rice

Dessert

Steamed Coconut Pudding

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

\$75pp 'IMM - VOEI' MENU ("I'M VERY FULL")

Ma Hor (GF)

Caramelised Pork, Prawn and Peanuts on Fresh Pineapple

Miang Som-O (GF)

Pomelo Betel Leaf with Lemongrass, Chilli and Roasted Coconut

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

Gang Dang See Klong Nuea (GF)

Red Curry with Slow-Cooked Beef Short Rib and Bamboo Shoots and Steamed Jasmine Rice

Dessert

Steamed Coconut Pudding

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

Hor Mok Hoi Shell

Red Curry Parfait topped with Scallop Tartare, Finger Lime, Salmon Roe and Lemon Balm served with Crispy Rice Puffs

or

Mok Plar Trout Bai Tong Yang(GF)

Grilled River Trout with Curry Leaves and Rendang Curry wrapped with Banana Leaf

SEATED BANQUET MENUS



'UME' MENU
\$65pp



'MATSU' MENU
\$75pp



PREMIUM 'MATSU' MENU UPGRADE
\$95pp

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

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

Kaisen Roll

Chef's selection sashimi roll with sweet chilli tobiko 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

Chocolate Harumaki

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

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

Dragon Roll

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

Kaisen Roll

Chef's selection sashimi roll with sweet chilli tobiko 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)