

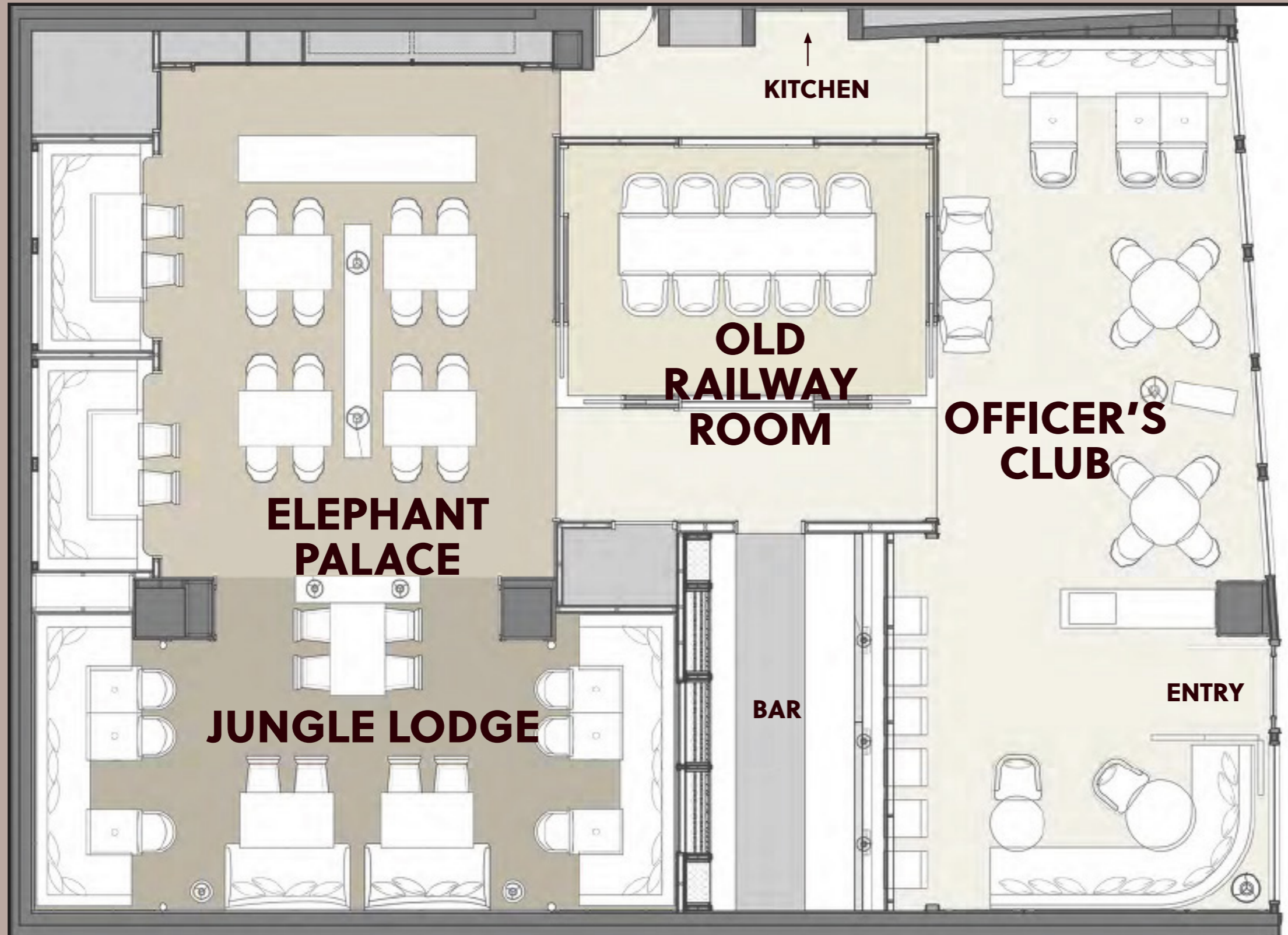
Firangi Superstar is one of the most popular venues in Singapore with a completely unique approach to Indian dining experiences. It is at once immersive and delicious, perfect for a one of a kind event.



**DELIVERING
JOURNEY,
STORY AND
IMAGIN-ATION
AT EVERY TURN**



**FIRANGI
SUPERSTAR**



FLOOR PLAN

OFFICER'S CLUB: 21 Seated 6 Bar Stools
+/- 30 Standing

OLD RAILWAY: 10 Seated
+/- 10 Standing

ELEPHANT PALACE: 28 Seated

JUNGLE LODGE: 25 Seated

BACK AREA: +/- 60 Standing

SEATED EVENT: 84 Seated

STANDING EVENT: +/- 100 people 91
With Bar Stools

BUYOUT DAYTIME

BUYOUT PRICING

EXCLUSIVE OR PARTIAL USE OF THE VENUE FOR YOUR EVENT

FULL BUYOUT

ENTIRE VENUE
EXCLUSIVE USE

\$6,000++

FOR UP TO 60 PEOPLE

VENUE CAPACITY

84 PEOPLE SEATED
100 PEOPLE STANDING

+\$98++ PER PERSON

PER ADDITIONAL
PERSON ABOVE 60

PARTIAL BUYOUT

JUNGLE LODGE &
ELEPHANT PALACE

\$4,000++

FOR UP TO 40 PEOPLE

VENUE CAPACITY

53 PEOPLE SEATED
60 PEOPLE STANDING

+\$98++ PER PERSON

PER ADDITIONAL
PERSON ABOVE 40

PACKAGES

OPTION 1

SEATED DINNER

FOOD

Select from the Group Sharing Menu menu
on following pages (all applicable add on charges
apply)

DRINKS

2-Hour Non-Alcoholic Drink Package

Soft Drinks, Nordaq Still & Sparkling Water,
Coffee & Tea

OPTION 2

STANDING PASSED EVENT

BITES & PLATES

2-Hour Passed Bites & Plates

menu on following pages
(all applicable add on charges apply)

DRINKS

3-Hour Non-Alcoholic Drink Package

Soft Drinks, Nordaq Still & Sparkling
Water, Coffee & Tea

PARTIAL NIGHTTIME

PARTIAL BUYOUT PRICING

EXCLUSIVE USE OF THE JUNGLE LODGE & ELEPHANT PALACE FOR YOUR EVENT

MONDAY & TUESDAY

\$7,500++
FOR UP TO 35 PEOPLE

VENUE CAPACITY
53 PEOPLE SEATED
60 PEOPLE STANDING

+\$208++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 35

WEDNESDAY & THURSDAY

\$9,000++
FOR UP TO 40 PEOPLE

VENUE CAPACITY
53 PEOPLE SEATED
60 PEOPLE STANDING

+\$208++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 40

FRIDAY & SATURDAY

\$11,000++
FOR UP TO 50 PEOPLE

VENUE CAPACITY
53 PEOPLE SEATED
60 PEOPLE STANDING

+\$208++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 50

JUNGLE LOUNGE ONLY

SEMI-PRIVATE AREA

MONDAY -SATURDAY

\$5,000++
FOR UP TO 25 PEOPLE

VENUE CAPACITY
25 PEOPLE SEATED
*SEATED DINNER
ONLY, NO STANDING
EVENTS

PACKAGES

OPTION 1

SEATED DINNER

FOOD

Select from the Group Sharing Menu

menu on following pages

(all applicable add-on charges apply)

DRINKS

2-Hour Beer & Wine Package

House Sparkling, White & Red Wines, Asahi Beer, Soft Drinks, Nordaq Still & Sparkling Water

+\$40++ Per Person per Additional Hour

OPTION 2

STANDING PASSED EVENT

BITES & PLATES

2-Hour Passed Bites & Plates

menu on following pages

(all applicable add-on charges apply)

DRINKS

3-Hour Beer & Wine Package

House Sparkling, White & Red Wines, Asahi Beer, Soft Drinks, Nordaq Still & Sparkling Water

+\$40++ Per Person per Additional Hour

FULL BUYOUT PRICING

EXCLUSIVE USE OF THE VENUE FOR YOUR EVENT

MONDAY & TUESDAY

\$12,000++
FOR UP TO 60 PEOPLE

VENUE CAPACITY
84 PEOPLE SEATED
100 PEOPLE STANDING

+\$208++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 60

WEDNESDAY & THURSDAY

\$14,500++
FOR UP TO 70 PEOPLE

VENUE CAPACITY
84 PEOPLE SEATED
100 PEOPLE STANDING

+\$208++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 70

FRIDAY & SATURDAY

\$17,000++
FOR UP TO 80 PEOPLE

VENUE CAPACITY
84 PEOPLE SEATED
100 PEOPLE STANDING

+\$208++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 80

PACKAGES

OPTION 1 SEATED DINNER

FOOD

Select from the Group Sharing Menu menu on following pages (all applicable add-on charges apply)

DRINKS

2-Hour Cocktail Package

1 Signature Cocktail, House Sparkling, White & Red Wines, Asahi Beer, Soft Drinks, Nordaq Still & Sparkling Water

+\$50++ Per Person per Additional Hour

OPTION 2 STANDING PASSED EVENT BITES & PLATES

2-Hour Passed Bites & Plates

menu on following pages (all applicable add-on charges apply)

DRINKS

3-Hour Cocktail Package

1 Signature Cocktail, House Sparkling, White & Red Wines, Asahi Beer, Soft Drinks, Nordaq Still & Sparkling Water

+\$50++ Per Person per Additional Hour

GROUP SHARING MENU A

CHUTNEY & RAITA SERVED WITH PAPADS & CRISPS

House Selection of Chutney, Daily Selection

TINY PLATES (Choose 2)

Romanesco Cauliflower, spiced potato foam, cashew-raisin vinaigrette (V)

Grilled Baby Corn, finger lime, polenta chat (V)

Duck and Pork Seekh Roll, shaved onion, green chilli aioli

Mushroom Seekh Roll, shaved onion, green chilli aioli (V)

Crispy Baked Potato, spiced yoghurt, chilli chutney (V)

Burrata, confit bell peppers, tomato "gazpacho" (V)(+\$5 per person)

Crab Cutlet, tomato relish, Kashmiri chilli

Savoy Cabbage Cutlet, tomato relish, Kashmiri chilli (V)

Wagyu Beef Tartare Papdi, caviar, egg jam, gunpowder (+\$5 per person)

Beetroot Tartare Papdi, moai caviar, egg jam, gunpowder (V)

RICE

Steamed Basmati Rice

LARGE VEGETARIAN PLATES (Choose 1)

Braised Sunchokes, sorpotel chilli sauce, artichoke chips (V)

Baked Celeriac, kasundi cream, banana leaf oil (V)

Tandoori Spiced Eggplant, grilled radicchio, dhal tadka (V)

Braised Jackfruit, Mughlai cream, burnt onion jus (V)

LARGE NON-VEGETARIAN PLATES (Choose 1)

Baked Red Snapper, kasundi cream, banana leaf oil

Grilled Iberico Pork, sorpotel chilli sauce, pancetta

Tandoori Spiced Lamb, confit garlic, curry leaf

Australian Wagyu OP Ribeye, bone marrow, nihari jus (+\$10 per person)

ON THE SIDE (Choose 1)

Roasted Kabocha Pumpkin, spiced yoghurt

Tawa Fried Brussels Sprouts with Garam Masala

Smoked Potato Tadka

DESSERT (Choose 1)

Rasmalai "Tres Leches" Cake, pistachio, saffron ice cream

Warm Kheer, cacao nibs, coconut sorbet

Add an extra TINY PLATE or SIDE

(+\$10 Per Person)

Add an extra LARGE VEGETARIAN PLATE

(+\$25 Per Person)

Add an extra LARGE NON-VEGETARIAN PLATE

(+\$40 Per Person)

Add an extra DESSERT

(+\$8 Per Person)

** All dishes are served shared for the entire table*

GROUP SHARING MENU B

CHUTNEY & RAITA

SERVED WITH PAPADS & CRISPS (Choose 3)

Coriander Mint Chutney

Ginger Chutney

Smoky Tomato Chutney

Cashew- Sesame Chutney

Pineapple Raita

TINY PLATES (Choose 3)

Romanesco Cauliflower, spiced potato foam, cashew-raisin vinaigrette (V)

Grilled Baby Corn, finger lime, polenta chat (V)

Duck and Pork Seekh Roll, shaved onion, green chilli aioli

Mushroom Seekh Roll, shaved onion, green chilli aioli (V)

Grilled Octopus Balchao, crispy ginger, pickled shallot (+\$10 per person)

Grilled Parsnip Balchao, crispy ginger, pickled shallot (V)

Burrata, confit bell peppers, tomato "gazpacho" (V)(+\$5 per person)

Crab Cutlet, tomato relish, Kashmiri chilli

Savoy Cabbage Cutlet, tomato relish, Kashmiri chilli (V)

Wagyu Beef Tartare Papdi, caviar, egg jam, gunpowder (+\$5 per person)

Beetroot Tartare Papdi, moai caviar, egg jam, gunpowder (V)

LARGE VEGETARIAN PLATES (Choose 2)

Braised Sunchokes, sorpotel chilli sauce, artichoke chips (V)

Baked Celeriac, kasundi cream, banana leaf oil (V)

Tandoori Spiced Eggplant, grilled radicchio, dhal tadka (V)

Braised Jackfruit, Mughlai cream, saffron- onion jus (V)

LARGE NON-VEGETARIAN PLATES (Choose 1)

Baked Red Snapper, kasundi cream, banana leaf oil

Grilled Iberico Pork, sorpotel chilli sauce, pancetta

Tandoori Spiced Lamb, confit garlic, curry leaf

Australian Wagyu OP Ribeye, bone marrow, nihari jus (+\$10 per person)

ON THE SIDE (Choose 2)

Roasted Kabocha Pumpkin, spiced yoghurt

Tawa Fried Brussels Sprouts with Garam Masala

Smoked Potato Tadka

RICE (Choose 1)

Steamed Basmati Rice

Saffron Lemon Rice

DESSERT (Choose 1)

Rasmalai "Tres Leches" cake, pistachio, saffron ice cream

Warm Kheer, cacao nibs, coconut sorbet

Add an extra TINY PLATE or SIDE

(+\$10 Per Person)

Add an extra LARGE VEGETARIAN PLATE

(+\$25 Per Person)

Add an extra LARGE NON-VEGETARIAN PLATE

(+\$40 Per Person)

Add an extra DESSERT

(+\$8 Per Person)

** All dishes are served shared for the entire table*

FIRANGI SUPERSTAR PASSED BITES & PLATES MENU

2-HOUR CANAPE MENU

CANAPE MENU

SAVOURY (Choose 4)

Chole Puri, green chilli, pomegranate (V)

Dahi Puri, corn kachumber (V)

Mushroom Croquettes, green chilli aioli (V)

Mysore Mutton Tartlets, fava bean, mint

Crab Cutlet, tomato relish, Kashmiri chilli (+\$5 Per Person)

Amritsari Fish Croquettes, lime pickle aioli

Madras Fried Chicken, prata waffle

Wagyu Tartare Papdi, oscietra caviar (+\$10 Per Person)

SWEET (Choose 1)

Mini Gulab Jamun, orange curd

Rose Milk Cake, pistachio

BEVERAGE PACKAGES

BEER & WINE PACKAGE

House Sparkling, White & Red Wines, Asahi Beer, Soft Drinks, Nordaq Still & Sparkling Water

+\$40++ Per Person per Additional Hour

COCKTAIL PACKAGE

Choice of One Signature Cocktail, Hour Pour Spirits with mixers(Vodka, Gin, Rum, Tequila, Whisky) House Sparkling, White & Red Wines, Asahi Beer, Soft Drinks, Nordaq Still & Sparkling Water

SIGNATURE COCKTAIL – PLEASE CHOOSE ONE

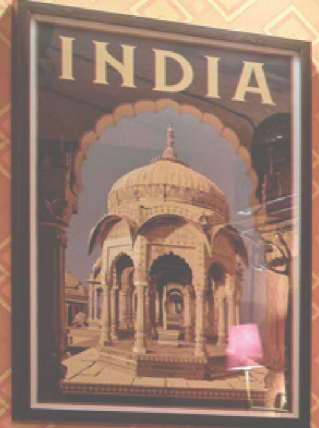
Apple Punch - Sake, Sherry, Clear Apple, Cloves

The GOAT - Remy Martin VSOP, Goat Milk, Rose, Muscat, Cardamom

City of Gold - Bombay Sapphire, Dry Vermouth, Rock Melon, Ginger

+\$50++ Per Person Per Additional Hour

Upgrade the above package to Telmont Champagne for an additional \$150++/per person for 2 hours. Each additional hour at \$50++/ per person



FIRANGI SUPERSTAR

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