

*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**





## A FOREIGNER'S LOVE LETTER TO INDIA

Firangi Superstar is a cinematic journey through India. It is magic at every turn, full of life with vibrant colors and deep dark backgrounds. The venue feels like a series of film sets as you travel from room to room with each one being different from the other, creating different experiences. The entire affair seems less like a restaurant and more like an episodic journey to another world.

The food is Indian through another lens, rooted in history and flavor tradition, but not in a way you've seen before. What we sell at Firangi you simply can't get anywhere else. We honor the spice blends and the nuances of mom's cooking, but in a decidedly modern way. This is not Little India; this is something entirely different, yet somehow seductively familiar.





# THE SPACE

The venue is split into 4 distinct areas: the Officer's Club, the Old Railway Room, the Elephant Palace and the Jungle Lodge.



OFFICER'S CLUB



OLD RAILWAY ROOM



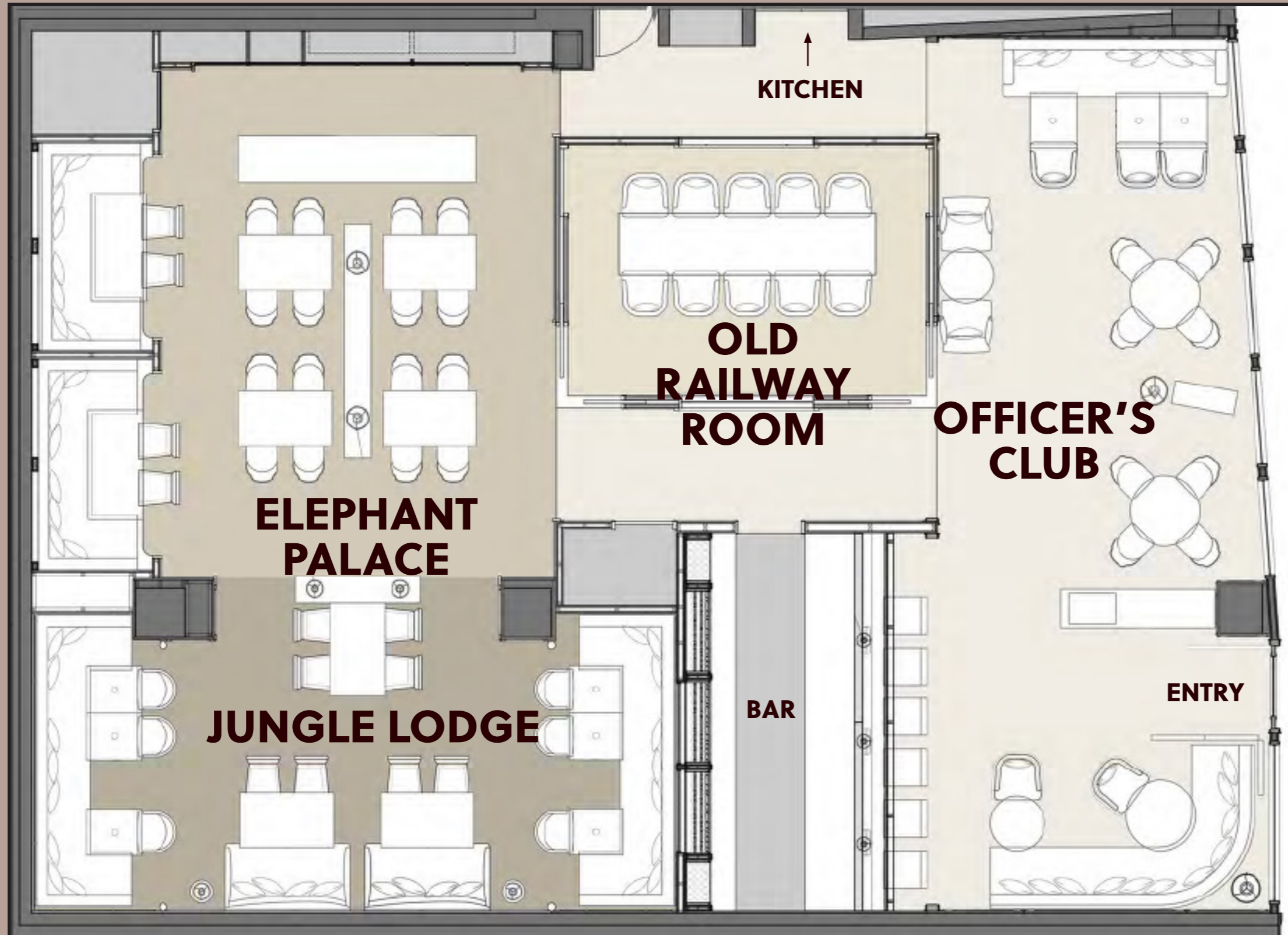
ELEPHANT PALACE: 28  
Seated

ELEPHANT PALACE



JUNGLE LODGE





## 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

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- SEATED EVENT: 84 Seated  
91 With Bar Stools
  - STANDING EVENT: +/- 100 people





# EAT.

The food is Indian through another lens. Classic Indian dishes reworked and rethought for a unique perspective.















# 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 LUNCH FOOD

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

### DRINKS

#### 2-Hour Beer & Wine Package

House Sparkling, White & Red Wines, Pilsner  
Urquel 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, Pilsner  
Urquel Beer, Soft Drinks, Nordaq Still &  
Sparkling Water  
+\$40++ Per Person per Additional Hour



# FULL NIGHTTIME

## 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 Dinner Group Sharing Menu

menu on following pages

(all applicable add-on charges apply)

#### DRINKS

#### 2-Hour Cocktail Package

3 Signature Cocktails, House Sparkling, White & Red Wines, Pilsner Urquell 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

3 Signature Cocktails, House Sparkling, White & Red Wines, Pilsner Urquell Beer, Soft Drinks, Nordaq Still & Sparkling Water

+\$50++ Per Person per Additional Hour



# LUNCH GROUP SHARING MENU

## 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*



# DINNER GROUP SHARING MENU

## 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, Pilsner Urquel Beer, Soft Drinks,  
Nordaq Still & Sparkling Water

*+\$40++ Per Person per Additional Hour*

## COCKTAIL PACKAGE

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

## SIGNATURE COCKTAIL – PLEASE CHOOSE ONE

**Ginger Tumeric Spritz** - Ginger Tumeric infused Vodka, Bianco,  
Orange, Bubbles

**Clarified Apple Punch** - Sake, Amontillado Sherry, Clear Apple, Acid,  
Cloves

**Smoky Cinnamon Sour** - Cinnamon Gin, Rye, Sweet Vermouth, Lemon,  
Sugar, Egg White

*+\$50++ Per Person per Additional Hour*

*Upgrade the above package to Moet & Chandon Champagne for an  
additional \$150++/per person for 2 hours. Each additional hour at*





# FIRANGI SUPERSTAR

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