

FUNCTIONS

PACKAGES



YUM SING
HOUSE



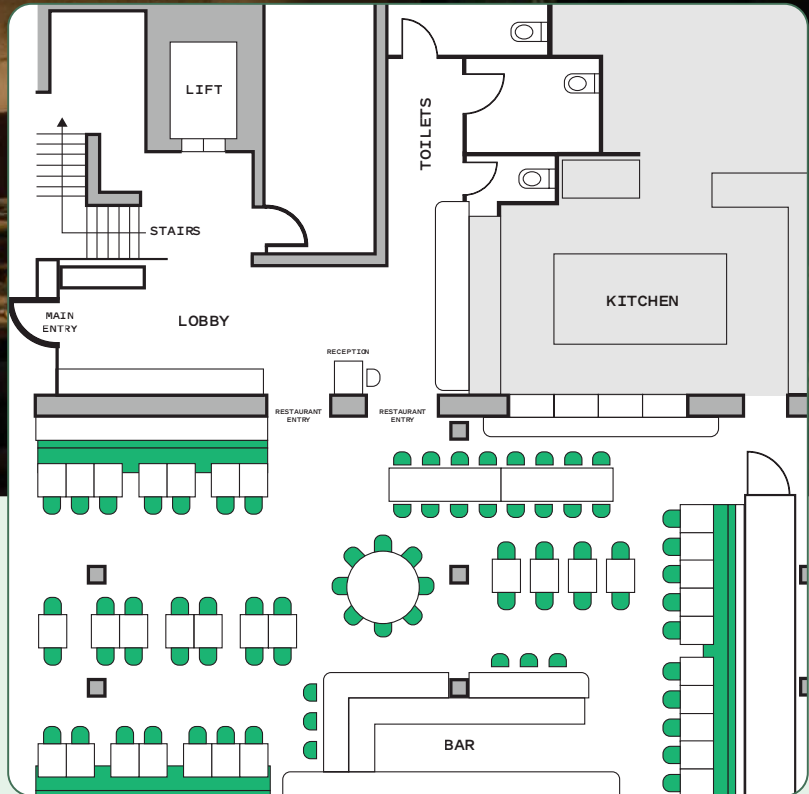
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



BANQUET SETUP

DINING ROOM



AMENITIES

-  Microphone
-  Projector
-  Wifi
-  Disability Access
-  Vertical Screen Display
-  Split Flap Display

STANDING

125

SEATED

90

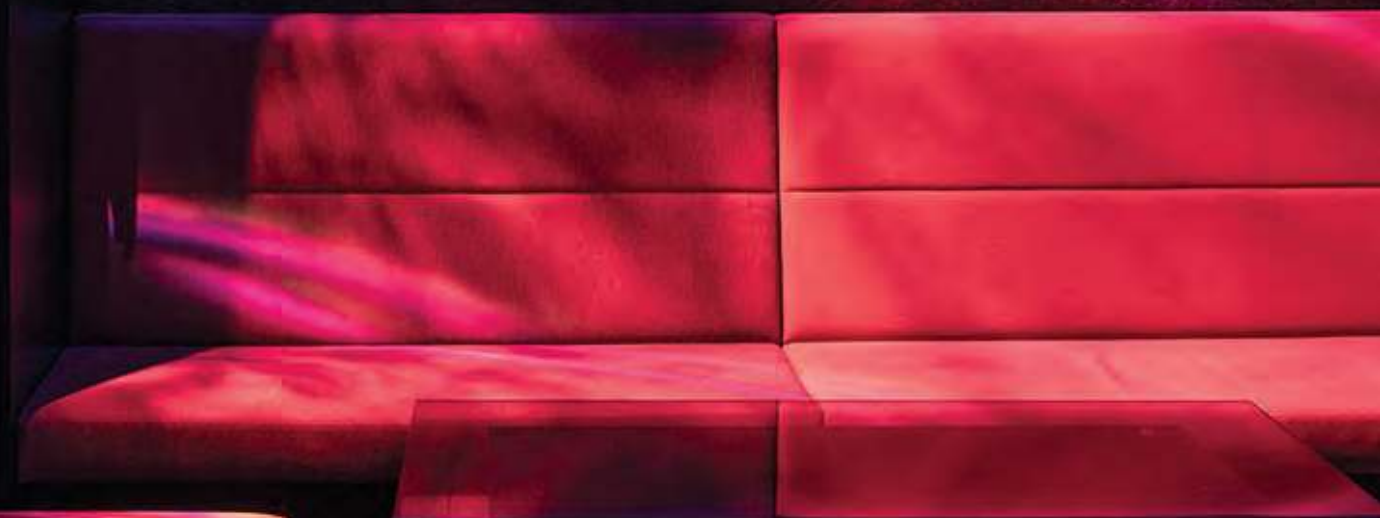
The dining space translates the vibrance & romance of the 1960's Hong Kong era fused with a dose of contemporary Melbourne attitude.

This dynamic event space can be tailored for seated style events, private dining, cocktail events and corporate events. For all desired events, intimate or large, take joy in an expressive contemporary Asian cuisine & beverages paired to suit all palettes.

A versatile space equipped with in house AV, projectors, microphones, surround sound system to curate the right ambience for any occasion.

The dining room is available for hire within the minimum spend







KARAOKE





KARAOKE

AMENITIES

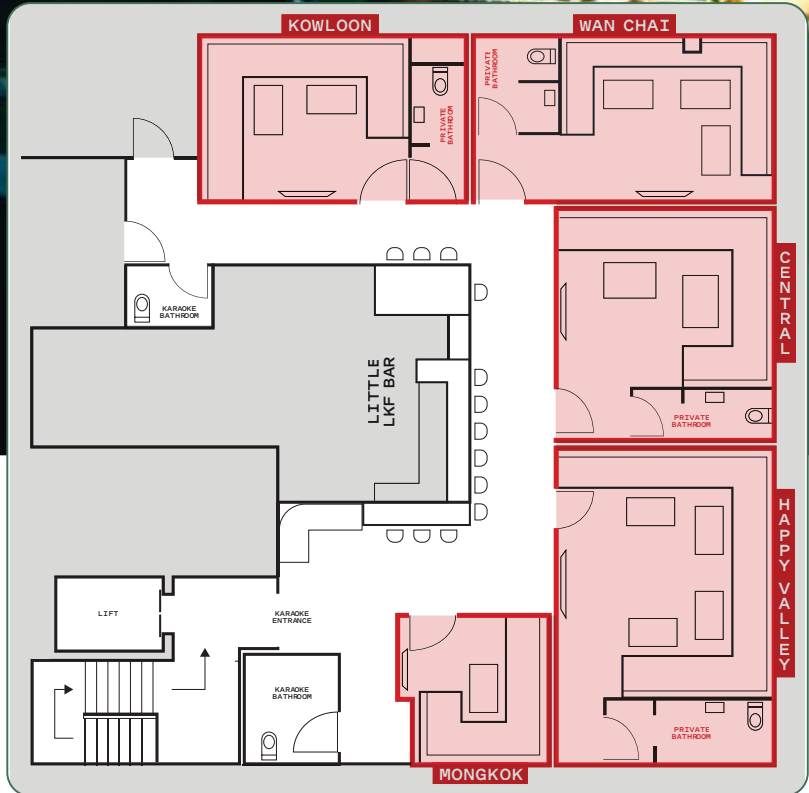
-  Microphone
-  TV Screen
-  Wifi
-  Audio Visual
-  Disability Access
-  Private Toilets

STANDING

145

SEATED

100



Transporting above to the LKF Bar (Lan Kwai Fong) & private karaoke rooms. Dark interiors, seductive ambience & luminous neon hue from the cocktail bar. Immerse into an ethereal scene from a Wong Kar-Wai movie in this event space for all occasions from hens parties, cocktail events, milestone celebrations & corporate parties.

An event space for spirited celebrations with 5 unique private karaoke rooms to sing & bond for all occasions. Each room holds its own theme & name, inspired by iconic neighbourhoods in Hong Kong.

Host an event in a private karaoke room, varying from 5 to 25 guests per room, each holding state of the art audio equipment, private amenities (excluding the small room) & personal wait staff dedicated to each room.

The Karaoke Space is available for hire within the minimum spend



FOOD

THE FOOD

Contemporary Asian cuisine expressed in a uniquely Melbourne way. An affair of familiar classics and modern flavours to share and enjoy.

Curated shared style banquet menus for all occasions and canapes for cocktail style events.

We cater to most dietary requirements upon prior request.

Sample menus are subject to seasonal changes and may change without notice.



FOOD MENU

CANAPES

B A S I C	Omni Wonton, Szechuan Oil (V,VG)	\$5.5
	Chicken & Sweet Corn Shot (V*,VG*,GF)	
	Vegetarian Spring Roll (V,VG)	
	Braised Mushrooms, Kombu (V, VG, GF)	
	Pacific Oysters, Gin & Lemongrass Granita (GF)	
	Pacific Oysters, Red Vinegar	
P R E M I U M	Cheeseburger Spring Roll	\$7
	Kingfish, Finger Lime, Ginger & Soy Dressing (GF*)	
	Ora King Salmon, Salted Plum, Salmon Roe (GF*)	
	Prawn Spring Roll	
	Beef Tartare, Sweet Soy, Rice Cracker (GF)	
	Wagyu beef Claypot Rice, Sa-Cha Jus	
	Truffle & Pork Siu Mai	
	Duck Pancake, Cucumber & Hoisin	

SUBSTANTIAL

B A S I C	Omni Spam Bao, Sweet Chili Bao (V,VG)	\$10
	Crispy Eggplant, Hot & Sour (V,VG)	
	Fried Chicken Bao, Yuzu Mayo, Coleslaw	
	Watercress Salad, Ginger & Yuzu Dressing (V, VG, GF)	
P R E M I U M	Roast Lamb Bao, Black Vinegar	\$12
	Hand Shredded Chicken, Black Bean, Cucumber	
	Beef Charsiu, Ginger & Scallion, San Choy Bao (GF)	
	Tempura Rockling, Sweet & Sour (GF)	
L U X U R Y	Lobster Roll, Yuzu Mayo	\$16

SWEETS

S W E E T S	Coconut Tapioca, Summer Fruit (V,VG)	\$5
	Fried Mantou, Yuzu Curd (V)	\$5
	Coconut Panna Cotta, Lemongrass & Lychee (V)	\$7
	Mango Pudding (V)	\$7

EXAMPLE CANAPE PACKAGES

Minimum order of 30 people.

2x Basic Canape, 1x Premium Canape, 1x Basic Substantial, 1x Dessert

Chicken & Sweet Corn Shot

Vegetarian Spring Roll

Duck Pancake, Cucumber & Hoisin

Fried Chicken Bao, Yuzu Mayo, Coleslaw

Mango Pudding

\$35PP

2x Basic Canape, 3x Basic Substantial, 1x Dessert

Pacific Oysters, Gin & Lemongrass Granita

Omni Wonton, Szechuan Oil

Crispy Eggplant, Hot & Sour

Fried Chicken Bao, Yuzu Mayo, Coleslaw

Tempura Rockling, Sweet & Sour

Coconut Panna Cotta, Lemongrass & Lychee

\$50PP

2x Basic Canape, 2x Premium Canape, 1x Basic Substantial,
1x Premium Substantial , 1x Lux Substantial, 1x Dessert

Pacific Oysters, Gin & Lemongrass Granita

Chicken & Sweet Corn Shot

Prawn Spring Roll

Beef Tartare, Sweet Soy, Rice Cracker

Fried Chicken Bao, Yuzu Mayo, Coleslaw

Beef Charsiu, Ginger & Scallion, San Choy Bao

Lobster Roll, Yuzu Mayo

Mango Pudding

\$70PP



PRIVATE DINING

Private dining is available for groups of 30 or more for lunch and dinner from Tuesday - Saturday. Curated & seasonal shared style set menus for all occasions. Personalised menu, customisable banquet tables, in house projectors, microphone and AV equipment to suit celebrations or corporate dining.

Private Dining is available within the minimum spend.

F E E D M E

Ora King Salmon, Plum & Tamarind Dressing, Pomelo

Wagyu Beef Tartare, Sweet Soy & Sesame, Pepperberry Cream

Chickem Wonton, Ginger Scallion Vinaigrette

Grilled Otway Pork Cutlet, Shio koji, Black Bean Sauce

Gai Lan, Ginger Garlic, Oyster Sauce

Cos Lettuce, Radicchio, Ginger & Yuzu Dressing

Ma Lai Guo, HK Milk Tea Anglaise

\$72PP

L U X E

Prawn Toast, Tobiko, Prawn Mayo

18 Hours Baby Abalone, Glass Noodle & Caviar

Truffle Prawn & Pork Siu Mai

Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt

450 Cape Grim Rib Eye, Spring Onion Relis, Bone Marrow

Steamed Gai Lan, Ginger Garlic, Oyster Sauce

Mango Pudding, Evaporated Milk & Macadamia Crumb

\$105PP

LITTLE LIFE

BEVERAGES



BEVERAGES

As “Yum Sing” directly translates to ‘cheers’ in Cantonese, it is quintessential for beverages to pair with your experience to celebrate.

A bold & seasonal beverage list with signature cocktails, a wine list crafted with local and international finesse and an extensive spirit selection for all palettes.

Beverage packages are available for all types of events & can be tailored to suit any occasion.



STANDARD PACKAGE

2 Hours	3 Hours	4 Hours
\$40	\$50	\$55

PRICE PER HEAD

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TAP BEER

Mountain Goat
Steam Ale
Balter XPA

PACKAGED BEER

4 Pines Pacific Ale
Somersby Low Carb
Apple Cider

SPARKLING

YSH House Sparkling

WHITE WINE

YSH House Sauvignon
Blanc

RED WINE

YSH House Shiraz

NON-ALCOHOLIC

Soft Drinks
Juices
Sparkling Water

ADD-ON SPIRITS

2 Hours	3 Hours	4 Hours
\$15	\$18	\$20

PRICE PER HEAD

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Belvedere
Beefeater Gin
Havana Club Rum
Makers Mark
Chivas 12 Y.O.

PREMIUM PACKAGE

2 Hours

3 Hours

4 Hours

\$70

\$80

\$85

PRICE PER HEAD

DRINKS

TAP BEER

Mountain Goat Steam Ale
Asahi Super Dry
Balter XPA

PACKAGED BEER

4 Pines Pacific Ale
Somersby Low Carb Apple Cider

SPARKLING

YSH House Sparkling
Continental Platter Prosecco

WHITE WINE

YSH House Sauvignon Blanc
Rocky Gully Riesling

RED WINE

YSH House Shiraz
Rockbare Shiraz

NON-ALCOHOLIC

Soft Drinks
Juices
Sparkling Water

SPIRITS

Belvedere
Beefeater Gin
Havana Club Rum
Markers Mark
Chivas 12 Y.O.

PRIVATE FUNCTION HIRE

RESTAURANT	90 SEATED 125 STANDING	TUE / WED	THUR	FRI	SAT	SUN
	WITHIN TRADE 6pm-11:30pm	\$4,000	\$7,000	\$11,000	\$13,000	\$14,000
	WITHIN TRADE 8:30pm-11:30pm	\$3,000	\$5,000	\$7,000	\$8,000	\$9,000
	OUTSIDE TRADE 4 Hr Use within 9am-5pm	\$7,000	\$7,000	\$7,000	\$13,000	\$14,000

All functions outside of normal trade hours require a minimum of 10 days notice.

KARAOKE	100 SEATED 145 STANDING	TUE / WED	THUR	FRI	SAT	SUN
	3 HOURS Within 9am-9pm	\$3,000	\$4,000	\$6,000	\$7,000	\$8,000
	6 HOURS Within 5pm-3am	\$4,000	\$5,000	\$11,000	\$14,000	\$15,000



WHOLE VENUE	190 SEATED 270 STANDING	TUE / WED	THUR	FRI	SAT	SUN
	3 HOURS 9am-5pm	\$6,000	\$6,000	\$6,000	\$7,000	\$8,000
	6 HOURS 6pm-11pm	\$6,000	\$10,000	\$20,000	\$24,000	\$24,000

10% service fee to be applied for normal trades, with few exceptions.
15% service fee to be applied in December during Christmas Period, with few exceptions.



YUM SING
HOUSE



  yumsinghouse