

SIRI HOUSE



SIRI HOUSE

*Events*

2024

# *the* VENUE

Welcome to SIRI HOUSE at Dempsey. A lifestyle, social and dining space. Whether you're looking for a business lunch spot, a dinner celebration with friends, or a place for impressive corporate entertaining, SIRI HOUSE is the place to be.

The 3,000 sq. ft. space champions design and craft through the use of custom fabrics and furnishings. Guests feel at home as they transition through three individually designed areas; The Lounge, The Restaurant and The Backyard.

## THE SPACES

# *the* RESTAURANT

SIRI HOUSE is arranged to provide a unique sharing style experience, replicating the warmth and distinction of dining in a luxurious home. Guests can opt for the main dining area or find a seat at the kitchen bar counter and get up, close and personal with our chefs as they prepare and plate creations from our open kitchen.

The interiors are the hallmark of our eclectic style. Art Deco melds with familiar Asian touches. An array of fabrics from colourful handwoven Jim Thompson silks to Deco jacquard motifs and Chinoiserie brighten the space.

### PERFECT FOR

Sit down seated set menus, communal style shared menus, cocktail & canapé receptions.

### CAPACITY

UP TO 50 PAX  
*(Seated)*

UP TO 80 PAX  
*(Standing Cocktails)*

### PRICE

from \$3,000++  
*food & beverage spend*

# SPACES

# THE *Restaurant*

## CAPACITY

**50 PAX SEATED**  
**100 PAX STANDING**

Min. F&B Spend:  
Tues - Thurs lunch: \$3,000++  
Sun - Thurs dinner: \$5,000++  
Fri - Sun lunch: \$4,000++  
Fri - Sat dinner: \$6,500++





VIRTUAL TOUR

# THE SPACES

## *the* LOUNGE

The jewel of SIRI HOUSE, the space is complete with plush seating within a dining area for you to relax and enjoy your time with us.

For private events, tables are fully dressed with an option for individually plated dining through courses, or a shared feast for many, complemented with cocktails and canapés.

Enjoy a Private Dining experience where gatherings are made seamless.

### PERFECT FOR

Intimate home-styled parlour events, team meetings, talks, workshops and private dinners.

### INCLUDED

A TV and built-in sound system for presentations

### CAPACITY

UP TO 36 PAX  
*(Seated)*

### PRICE

from \$1,500++  
*food & beverage spend*

UP TO 55 PAX

*(Standing Cocktails)*



SPACES

THE  
*Lounge*





**CAPACITY**  
**40 PAX SEATED**  
**55 PAX STANDING**

Min. F&B Spend:  
Tues - Thurs lunch: \$1,500++  
Sun - Thurs dinner: \$2,500++  
Fri - Sun lunch: \$2,500++  
Fri - Sat dinner: \$3,500++



**VIRTUAL TOUR**



# THE SPACES

## *the* **BACKYARD**

Entertain up to 60 guests on our outdoor deck amidst the lush greenery of Dempsey Hill.

Or plan an intimate gathering under the stars with our new Outdoor Private Dining Experience.

### **PERFECT FOR**

Outdoor barbeques, wedding solemnizations, cocktail receptions, festivals, music evenings and retail markets.

### **CAPACITY**

**UP TO 60 PAX**  
*(Seated)*

**UP TO 100 PAX**  
*(Standing Cocktails)*

### **PRICE**

**from \$2,500++**  
*food & beverage spend*



SPACES

THE  
*Backyard*



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**VIRTUAL TOUR**

**CAPACITY**  
**UP TO 60 PAX**

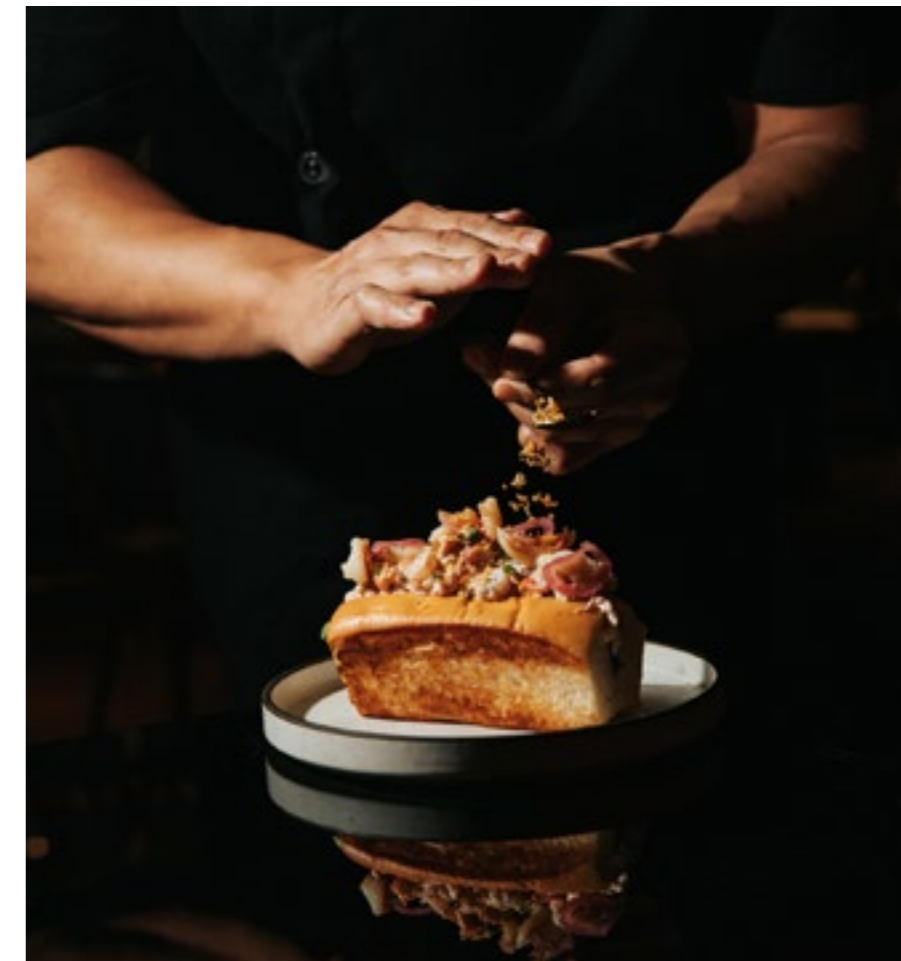
Min. F&B Spend:  
Lunch: \$2,500++  
Dinner: \$4,000++



# THE *Food*

Elevating the home dining and drinking experience, SIRI HOUSE is inspired by the Contemporary Asian family table. Dishes traverse geographical boundaries and are an eclectic mix of flavours and influences.

Plates are inspired by classic favourites and presented in fun, imaginative styles. From the careful sourcing of ingredients to their painstaking preparation, dishes exude the same care and generosity you would experience if you were invited into our home for dinner.



# Canapé

A selection of sweet and savoury canapes, butler passed or shared at the table. Perfect for Standing Cocktail Receptions or as a Snack pre-meal.

**\$38++ / PER PAX | SELECT 4 ITEMS FROM THE STANDARD/SWEETS SELECTION**

**\$58++ / PER PAX | SELECT 5 ITEMS 2 FROM THE PREMIUM SELECTION**

**\$88++ / PER PAX | SELECT 7 ITEMS FROM ANY SELECTION**

## STANDARD SELECTION

### MENTAIKO MAYO TOAST

Sakura ebi, furikake

### SALMON

Norwegian salmon, chive cream

### IBERICO PORK SLIDERS

Soy braised pork cheek, ume pickled daikon & carrot, black pepper chicken giblets, sweet tahini

### BIKINI

Cheese Trio, salami, Parma ham, truffle tomato sauce, toasted pain de mie

### MUSHROOM CEVICHE (V)

Miso aubergine, ponzu

### DUCK CROSTINI

Hoisin duck, burnt leeks, citrus mayo

### MISO CREMA TART (V)

Edamame, nori, toasted sesame

### KABOCHA RISOTTO (V)

Roasted kabocha, heirloom carrots, asparagus, cashews

### HUMMUS CROSTINI (V)

Pickled seasonal vegetable medley, pumpkin seeds

### AVOCADO BRUSCHETTA (V)

Garlic herb cream

### TRIPLE MAC N CHEESE

Cheese trio, crispy jamon

### KFC BITES

Korean fried cauliflower, gochujang, 'Ma Ling' spam crisps, toasted sesame

### CHICKEN PASTA SALAD

Grilled chicken, fusilli, tomato, baby spinach, house dressing

## PREMIUM SELECTION

### LOBSTER KUEH PIE TEE

Truffle lobster prawn mayo

### SHORT RIB SLIDER

Baked Korean style braised short rib, lettuce

### SCALLOP CRUDO

Yuzu shoyu, lemon puree

### KING SALMON TARTARE

Burnt scallion relish, chilli & lime

### UNAGI RISOTTO

Unagi Kabayaki, chanterelle, wakame

### FRESH OYSTERS

Murotsu oysters, seasonal granita

### PRAWN SKEWERS

Spiced grilled prawn, sweet chili & lime yogurt

## SWEET SELECTION

### YUZU MERINGUE TART

### LYCHEE ROSE TART

### SALTED CARAMEL FUDGE

### CINNAMON MASCARPONE FINANCIER

### MASALA BROWNIE



## THREE COURSE

Set A

**\$48++ PER PERSON**

*\*Only applicable for lunch*

### APPETIZER

#### **ARUGULA BEET SALAD (V)**

Feng Shui pear, feta, pistachio, yuzu  
honey-lime vinaigrette

### MAIN

#### **BARRAMUNDI**

Kai lan, sauce vierge, baby potatoes

or

#### **GRILLED CHICKEN**

Harissa jerk chicken, roasted  
cauliflower, curried parsnip puree,  
coconut cream reduction

### DESSERT

#### **COCONUT LYCHEE PANNA COTTA**

Cardamom orange broth, aperol,  
blood orange, mint



## FOUR COURSE

*Set B*

**\$78++ PER PERSON**

### **COLD APPETIZER**

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#### **BURRATA**

Red chilli salsa, garlic chive crumbs,  
tomato honey, papadam

### **HOT APPETIZER**

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#### **KFC**

Korean fried cauliflower, gochujang,  
'Ma Ling' spam crisps, toasted sesame

### **MAIN**

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#### **BARRAMUNDI**

Kai lan, sauce vierge, baby potatoes

or

#### **GRILLED CHICKEN**

Harissa jerk chicken, roasted  
cauliflower, curried parsnip puree,  
coconut cream reduction

### **DESSERT**

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#### **COCONUT LYCHEE PANNA COTTA**

Cardamom orange broth, aperol,  
blood orange, mint





## FOUR COURSE

*Set C*

**\$88++ PER PERSON**

### **COLD APPETIZER**

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#### **SCALLOP CEVICHE**

Yuzu shiro shoyu, ikura, wasabi tobiko, watermelon radish

### **HOT APPETIZER**

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#### **BIKINI**

Cheese trio, Parma ham, salami, truffle tomato sauce, toasted Pain de Mie

### **MAIN**

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#### **BEEF SHORT RIB**

Doenjang glazed, pear beef jus, pickled napa cabbage, cauliflower parsnip purée

or

#### **UNAGI RISOTTO**

Unagi kabayaki, chanterelle mushrooms, pickled daikon

### **DESSERT**

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#### **SICILIAN PISTACHIO**

Brown butter crumble, cured egg yolk, shaved parmesan, Sicilian pistachio ice cream



FIVE COURSE

*Set D*

**\$108++ PER PERSON**

## **AMUSE BOUCHE**

### **LOBSTER KUEH PIE TEE**

Crispy Kueh Pie Tee, lobster prawn truffle, chive crumbs

## **COLD APPETIZER**

### **SALMON TARTARE**

Norwegian salmon, pickled cucumber, spices, ikura

or

### **OCTOPUS SALAD**

Fremantle octopus, cucumber tomato salad, negi shio dressing

## **HOT APPETIZER**

### **TERIYAKI DUCK BREAST**

Teriyaki glazed duck breast, cherry tomato, pickled pineapple

or

### **BROCCOLINI**

Grilled broccolini, miso tahini, oyster crumbs

## **MAIN**

### **GRILLED HARISSA CHICKEN**

Harissa chicken, spiced celeriac puree, coconut reduction

or

### **BAKED BARRAMUNDI**

Pan seared baramundi, burnt seaweed cream

or

### **CLASSIC BEEF RIBEYE**

Classic marinated ribeye, sauteed broccolini, garlic butter potatoes

or

### **SEAFOOD BOUILLABAISSE**

Seasonal seafood selection, tomato crab bisque, grilled sourdough

## **DESSERT**

### **PEACH YOGURT**

Orange puree, yogurt dome, caramelized peach

## A

**3 APPETIZERS  
3 MAINS  
1 INDIVIDUAL DESSERT**

**\$98++ PER PERSON**

### APPETIZERS

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#### **BURRATA (V)**

Red chilli salsa, garlic chive crumbs, tomato honey, papadam

#### **ARUGULA BEET SALAD (V)**

Feng Shui pear, feta, pistachio, yuzu honey-lime vinaigrette

#### **KFC**

Korean fried cauliflower, gochujang, 'Ma Ling' spam crisps, toasted sesame

#### **BROCCOLINI (V)**

Grilled broccolini, miso tahini, oyster crumbs

#### **BIKINI**

Cheese trio, Parma ham, salami, truffle tomato sauce, toasted Pain de Mie

#### **SCALLOP CEVICHE**

Yuzu shiro shoyu, ikura, wasabi tobiko, watermelon radish  
*(supplement \$8 per person)*

## B

**4 APPETIZERS  
3 MAINS  
1 INDIVIDUAL DESSERT**

**\$108++ PER PERSON**

### MAINS

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#### **KABOCHA RISOTTO (V)**

Roasted Kabocha, heirloom carrot, asparagus, cashew

#### **UNAGI RISOTTO**

Unagi Kabayaki, chanterelle, wakame  
*(supplement \$8 per person)*

#### **RED CURRY SEABASS**

Pickled young mango, baby squid, mussel, mushroom medley

#### **PORK SECRETO**

Thai style marinade, pineapple cucumber pajeri nenas, basil

#### **BEEF SHORT RIB**

Doenjang glazed, pear beef jus, pickled napa cabbage, cauliflower parsnip purée  
*(supplement \$8 per person)*

#### **LAMB TENDERLION**

Kung pao sauce, goose berry, pickled green chilli

## C

**4 APPETIZERS  
4 MAINS  
1 INDIVIDUAL DESSERT**

**\$118++ PER PERSON**

### DESSERT

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#### **PISTACHIO**

Brown butter crumble, cured egg yolk, parmesan, Sicilian Pistachio ice cream

#### **ORANGE & CHOCOLATE**

Preserved orange peel chocolate mousse, hazelnut ice cream, dark chocolate feuilletine

#### **COCONUT LYCHEE PANNA COTTA**

Cardamom orange broth, aperol, blood orange, mint

*Sharing  
Menu*

## MENU A

\$88++ PER PERSON

# Buffet

## MENU B

\$108++ PER PERSON

### APPETIZERS

#### ARUGULA BEET SALAD (V)

Feng shui pear, feta, pistachio, yuzu, honey-lime vinaigrette

#### CONFIT GARLIC HUMMUS (V)

Chickpea puree, mint edamame, smashed garlic, sourdough

#### KOREAN FRIED CAULIFLOWER (V)

Korean fried cauliflower, gochujang, toasted sesame

### SIDES

#### KOMBU BUTTER POTATOES (V)

Roasted potatoes, kombu butter

#### CHICKPEA PRAWN SALAD

Herb garlic prawns, burnt lime yogurt

### MAINS

#### KABOCHA RISOTTO (V)

Roasted kabocha, heirloom carrot, asparagus, cashew

#### GRILLED CHICKEN

Sweet tamarind, sesame

#### DASHI AGLIO OLIO

Dashi broth, bonito flakes, spring onion

#### BARRAMUNDI

Sauce vierge

### DESSERTS

#### PASSION FRUIT TART

Passion fruit curd

#### CHOCOLATE FRUIT TART

Chocolate ganache, seasonal fruit

### APPETIZERS

#### MENTAIKO MAYO TOAST

Furikake, Sakura ebi

#### SALMON CROSTINI

Norwegian salmon, chive cream

#### BIKINI

Cheese trio, Parma ham, salami, truffle tomato sauce, toasted pain de mie

#### KOREAN FRIED CAULIFLOWER (V)

Korean fried cauliflower, gochujang, toasted sesame

#### FUSILLI PASTA SALAD (V)

Fusilli pasta, baby spinach, tomato cherry, Japanese dressing

### DESSERTS

#### PASSION FRUIT TART

Passion fruit curd

#### CHOCOLATE FRUIT TART

Chocolate ganache, seasonal fruit

### MAINS

#### MUSHROOM CARBONARA (V)

Linguine, miso mushroom cream

#### UNAGI RISOTTO

Unagi Kabayaki, chanterelle, wakame

#### DRY RUBBED PETITE TENDER STEAK

Secret spice blend, seaweed garlic aioli

#### BARRAMUNDI

Sauce vierge

### SIDES

#### NORI POTATOES (V)

Roasted potatoes, nori butter

#### MUSHROOM MEDLEY (V)

Hon shimeji, shiitake, oyster mushroom, shallot, garlic soy

#### APPLE COLESLAW (V)

Green apple, pickled carrot, stone fruit, cashews



*\*Pictures are representative of Tropical Chic Table Set Up*

## THE BACKYARD

# Bubbles & BBQ

A luxury garden experience comes complete with a live BBQ station and contemporary Asian BBQ spread. Elevate dining further with breathtaking tropical table décor, floral centrepieces and a champagne trolley for DIY sparkly tipples with fresh fruit, herbs and liqueurs.

### PERFECT FOR

Group special occasions, office socials  
and work dos (with a difference)

### PRICE

#### Standard Package

Live BBQ Station, Buffet, Basic Set Up

**(A) \$128++ per person | (B) \$148 ++ per person**

#### Tropical Chic Package

Live BBQ Station, Buffet, Tropical Tablescape with  
hanging centrepiece, table and buffet floral  
centrepieces

**(A) \$208++ per person | (B) 228++ per person**

**Champagne Trolley Add-On \$108++ per person  
(2 hours free flow Champagne)**

Available for groups of 12 pax and above



## MENU A

### STANDARD PACKAGE

Live BBQ Station, Buffet, Basic Set Up

**\$128++ PER PERSON**

### TROPICAL CHIC PACKAGE

Live BBQ Station, Buffet, Tropical Tablescape with hanging centrepiece, table and buffet floral centrepieces

**\$208++ PER PERSON**

### CHAMPAGNE TROLLEY ADD-ON

(2 hours free flow champagne)

**\$108++ PER PERSON**

#### SALAD AND GREENS (COLD)

##### APPLE COLESLAW

Green apple, pickled carrot, stone fruit, cashews

##### ARUGULA BEET SALAD (V)

Feng shui pear, feta, pistachio, yuzu, honey-lime vinaigrette

##### CHICKPEA PRAWN SALAD

Herb garlic prawns, toasted sourdough, burnt lime yogurt

#### VEGETABLES (HOT)

##### NORI POTATOES

Roasted potatoes, nori butter

##### NUOC CHAM STREET CORN

Grilled corn, onion oil, nuoc cham dressing, crispy shallots

#### SEAFOOD

##### BOMBAY PRAWNS

Sautéed, toasted spice mix

##### GREEN CURRY BAKED MUSSELS

Thai-chili paste, coconut milk, holy basil

#### MEAT

##### GLAZED CHICKEN WINGS

Sticky glaze, toasted sesame, spring onions

##### CARAMELIZED 5 FLAVOURED PORK RIBS

Slow roasted, sweet ginger drizzle

##### DRY RUBBED PETITE TENDER STEAK

Secret spice blend, seaweed garlic aioli

##### SPICY LAMB MERGUEZ SAUSAGE

Grilled onions, cherry tomatoes

#### SIDES

##### DASHI AGLIO E OLIO PASTA

Dashi broth, bonito flakes, spring onion

#### DESSERT

##### PASSION FRUIT TART

Passionfruit curd

##### CHOCOLATE FRUIT TART

Chocolate ganache, seasonal fruit

## THE BACKYARD

# Bubbles & BBQ

## MENU B

### STANDARD PACKAGE

Live BBQ Station, Buffet, Basic Set Up

**\$148++ PER PERSON**

### TROPICAL CHIC PACKAGE

Live BBQ Station, Buffet, Tropical Tablescape with hanging centrepiece, table and buffet floral centrepieces

**\$228++ PER PERSON**

### CHAMPAGNE TROLLEY ADD-ON

(2 hours free flow champagne)

**\$108++ PER PERSON**

#### SALAD AND GREENS (COLD)

##### ARUGULA BEET SALAD (V)

Feng shui pear, feta, pistachio, yuzu, honey-lime vinaigrette

##### CHICKPEA PRAWN SALAD

Herb garlic prawns, toasted sourdough, burnt lime yogurt

#### VEGETABLES (HOT)

##### NORI POTATOES

Roasted potatoes, nori butter

##### NUOC CHAM STREET CORN

Grilled corn, onion oil, nuoc cham dressing, crispy shallots

#### SEAFOOD

##### SAMBAL GRILLED BARRAMUNDI

Sambal, wrapped in banana leaf

##### BOMBAY PRAWNS

Sautéed, toasted spice mix

##### BBQ SQUID

Spicy Gochujang sauce

#### MEAT

##### TAMARIND SESAME CHICKEN

Marinated chicken, chargrilled

##### DUROC PORK COLLAR

Grilled, Kor moo yang style

##### RIBEYE

USDA ribeye steak, beef fat marmalade

#### SIDES

##### WILD MUSHROOM RISOTTO

Sautéed wild mushrooms, charred onion puree

#### DESSERT

##### PASSION FRUIT TART

Passionfruit curd

##### CHOCOLATE FRUIT TART

Chocolate ganache, seasonal fruit

*\*All prices are subjected to a 10% service charge and prevailing GST.*



# PACKAGE OVERVIEW

BASED ON A 4 HOUR BOOKING DURATION

## NUMBER OF GUESTS

## SPACES

## MINIMUM SPEND

## FOOD & BEVERAGE

## EXTERNAL SERVICES

### PRIVATE DINING

Max. 12 seated

**The Lounge**  
at SIRI HOUSE

**Lunch:**  
\$800++

**Dinner:**  
\$1,200++

#### SET MENU

**Set A: \$48++** | Page 15  
*(only applicable for lunch)*  
- 3 course menu

**Set B: \$78++** | Page 16  
- 4 course menu

**Set C: \$88++** | Page 17  
- 4 course menu

**Set D: \$108++** | Page 18  
- 5 course menu

#### BUBBLES & BBQ (BACKYARD)

**Standard Package:**  
from **\$128++** | Page 23  
*Live BBQ Station, Buffet, Basic Set Up*

**Topical Chic Package:**  
from **\$208++** | Page 23  
*Live BBQ Station, Buffet, Tropical Tablescape with hanging centrepiece, table and buffet floral centrepieces*

**Champagne Trolley Add-on:**  
**\$108++** | Page 23  
*2 hours free flow champagne*

#### Beverage Top Ups

**A: House Wines & Beer**  
2hrs free flow @ \$70++ per guest  
\$30++ per guest for additional hour

**B: Cocktails & Spirits**  
2hrs free flow @ \$90++ per guest  
\$40++/pax for each additional hour

**C: Cocktails, Spirits, House Wines & Beer**  
2hrs free flow @ \$158++ per guest  
\$70++/pax for each additional hour

[VIEW BEVERAGE SELECTION](#)

**Table Centrepieces:**  
\$850++ for  
10 small centrepieces  
1 medium centrepiece

[VIEW THEME](#)

**Photography Services:**  
2 - 4 hours coverage  
1 Photographer  
Maximum of 250 images  
Online Gallery

[VIEW PACKAGE](#)

**Logistic Set Up:**  
\$500++ (Full standing event)  
*\*This is applicable if there are major changes to furniture and furniture placement \*major changes for furnitures*

**AV Equipment & Logistics**

[VIEW HERE](#)

### CORPORATE DINING

Max. 50 seated  
Max. 80 standing

**The Restaurant**  
at SIRI HOUSE

**Lunch:**  
Tues - Thurs:  
• \$3,000++

**Dinner:**  
Sun - Thurs:  
• \$5,000++

Fri - Sun:  
• \$4,000++

Fri - Sat:  
• \$6,500++

#### SHARING MENU

**Sharing A: \$98++** | Page 19  
- 3 appetizers, 3 mains, 1 dessert

**Sharing B: \$108++** | Page 19  
- 4 appetizers, 3 mains, 1 dessert

**Sharing C: \$118++** | Page 19  
- 4 appetizers, 4 mains, 1 dessert

#### BUFFET MENU

**Buffet A: \$108++** | Page 20  
- 2 appetizers, 4 mains, 2 sides, 2 desserts  
- 2 hours free flow of soft drinks and juices

**Buffet B: \$128++** | Page 20  
- 2 appetizers, 4 mains, 2 sides, 2 desserts  
- 2 hours free flow of soft drinks and juices

#### Canapés Available upon top up

4 items : **\$38++ / per pax** | Page 14  
5 items : **\$58++ / per pax** | Page 14  
7 items : **\$88++ / per pax** | Page 14

Max. 36 seated  
Max. 55 standing

**The Lounge**  
at SIRI HOUSE

**Lunch:**  
Tues - Thurs:  
• \$1,500++

**Dinner:**  
Sun - Thurs:  
• \$2,500++

Fri - Sun:  
• \$2,500++

Fri - Sat:  
• \$3,500++

Max. 60 seated  
Max. 100 standing

**The Backyard**  
at SIRI HOUSE  
*(Outdoor)*

**Lunch:**  
\$2,500++

**Dinner:**  
\$4,000++

Max. 150 seated  
Max. 235 standing

**All of SIRI HOUSE**

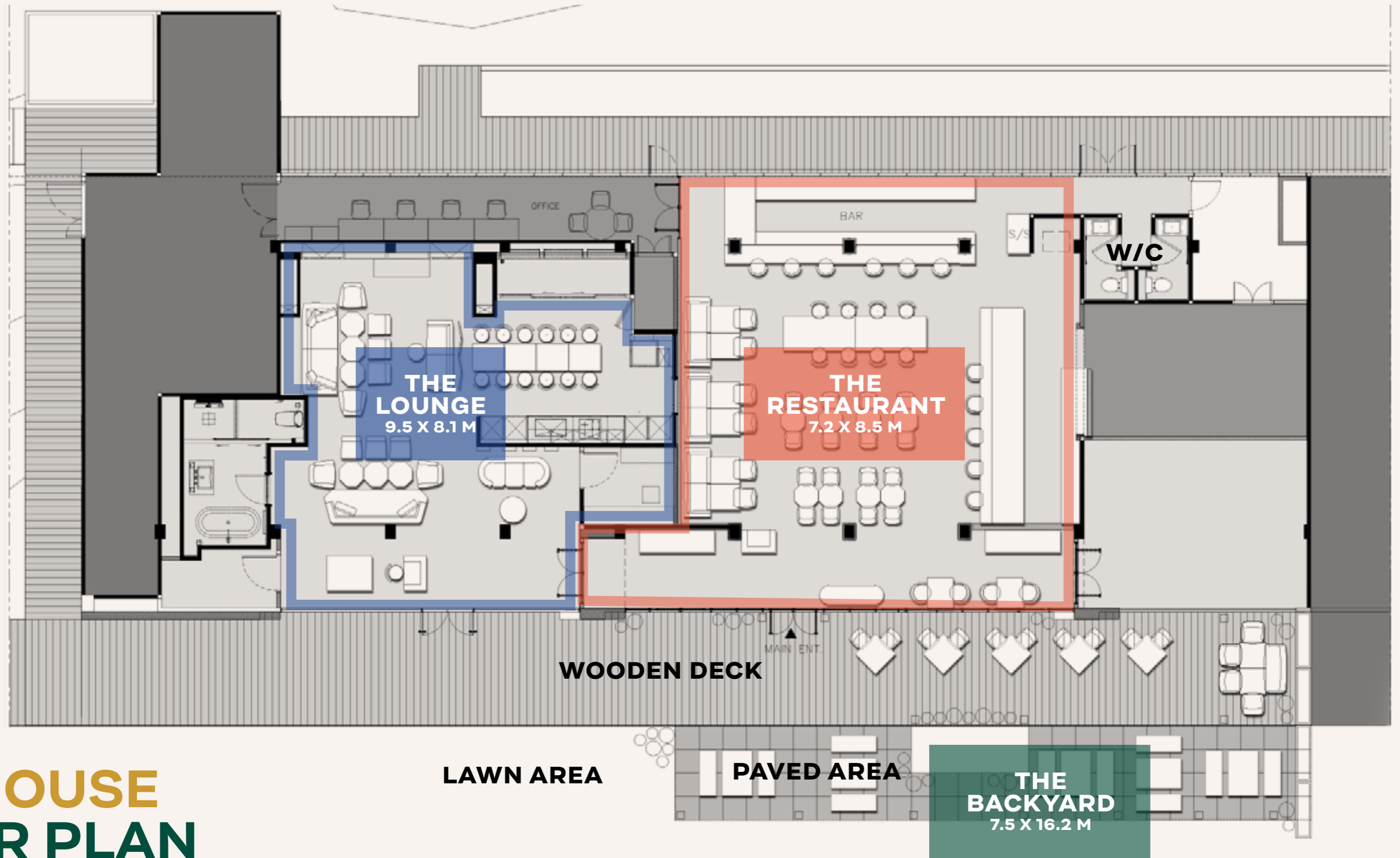
**Lunch:**  
Tues - Thurs:  
• \$4,800++

**Dinner:**  
Sun - Thurs:  
• \$7,500++

Fri - Sun:  
• \$6,000++

Fri - Sat:  
• \$9,500++





# SIRI HOUSE FLOOR PLAN

# FAQ

## **PRE-ORDERS REQUIREMENT:**

Pre-orders & Seating Plan need to be provided at least **1 week** in advance from event date

## **MIN SPENDING**

Our min. spend is based on the total amount for Food & Beverage spent and is not a venue rental fee. For example, a restaurant bookout for lunch on a Thursday would require a minimum spend of \$3,000++ on food and drinks

## **SET UP TIMING:**

1 hour prior to the official event timing can be allotted for set up  
*\*No service will be provided during this time*

## **LOGISTICS SETUP FEES**

Full standing event @\$500++  
*\*This is applicable for any major changes to existing furniture layout*

## **CORKAGE:**

\$\$75++ for wines / champagnes under 1L  
\$200++ for spirits under 1L

## **DIETARY REQUIREMENTS:**

We have a 4-Course Sit Down Menu option available for vegetarians.

## **HALAL REQUIREMENTS:**

We are not a halal certified restaurant as we serve pork and alcohol. However, we can provide for a no pork, no lard menu for your guests.

# FACTSHEET

## OPERATING HOURS

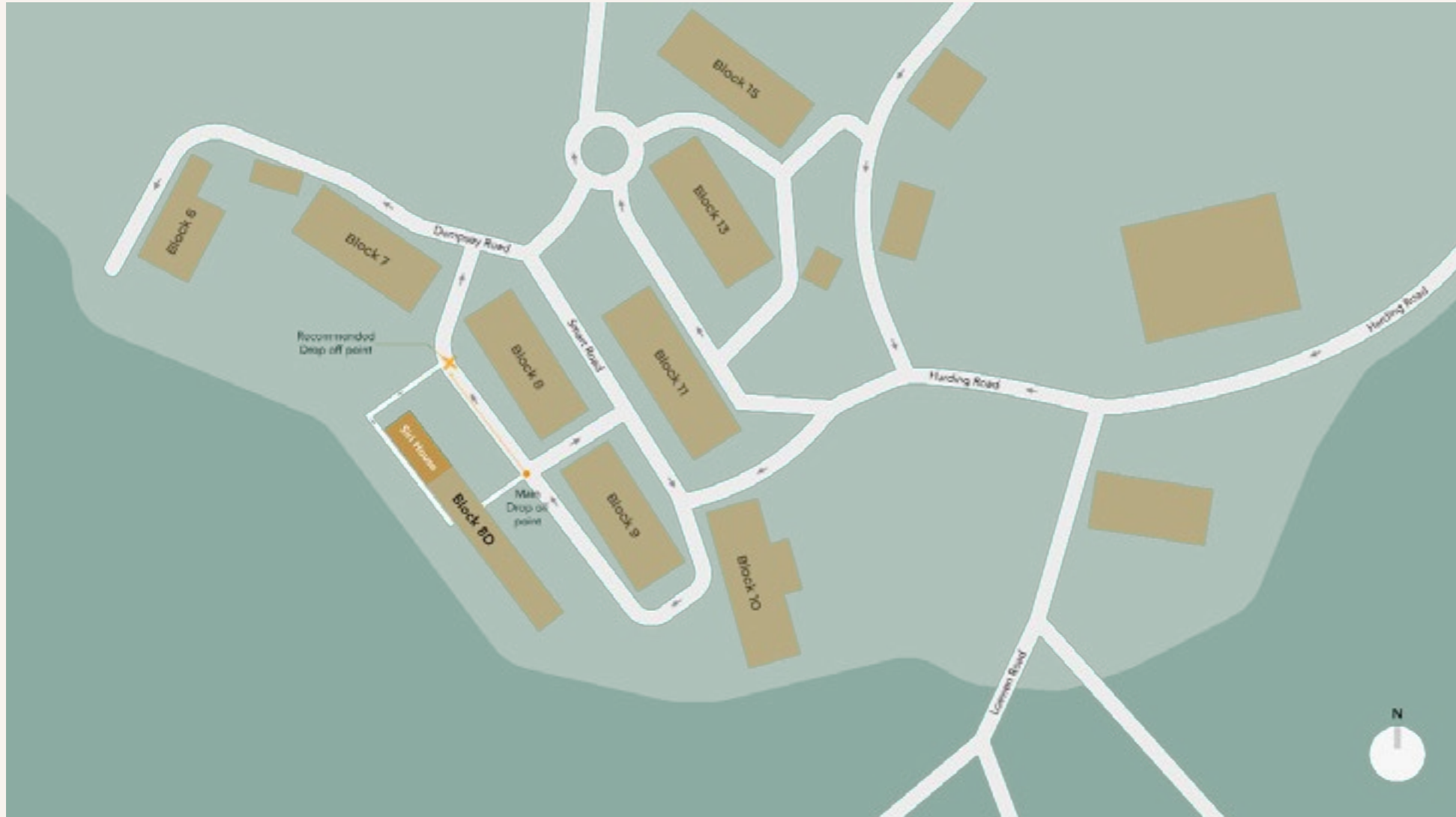
Sunday – Thursday  
11.30am – 10.00pm

Friday – Saturday  
11.30am – 11.30pm

## CARPARK

Free parking at the public car park of Dempsey Hill.

## LOCATION MAP



*Get in touch*

**[CONTACT.SG@SIRIHOUSE.COM](mailto:CONTACT.SG@SIRIHOUSE.COM)**

BLK 8D #01-02 DEMPSEY HILL,  
DEMPSEY ROAD, SINGAPORE 249672

[WWW.SIRIHOUSE.COM](http://WWW.SIRIHOUSE.COM)