



SIRI HOUSE

Private Dining

2024



OUTDOOR & INDOOR

Private Dining

EXPERIENCES

We're setting your table for a party to remember. Whether you're sinking into plush lounge seating indoors or dining amidst nature, we have an experience just for you.

Our drinks programmes include free flow bubbly, wine or cocktails and a DIY Champagne Bar Cart to suit any celebration.





THE *Food*

Contemporary Asian plates celebrate sumptuous summer fare. Classic favourites are presented in fun, imaginative styles while produce is championed with careful sourcing and meticulous preparation.





**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.*



THE BACKYARD

Brunch

IN THE SUN

Weekends are for fun, brunch revelry and daytime drinking. Enjoy all your classic brunch favourites with our SIRI HOUSE twist.

Enjoy your time in the sun with offers on Brunch cocktails and freeflow packages.

PERFECT FOR

Birthday and anniversary celebrations, group special occasions, overdue get-togethers.

OPTIONAL ADD-ON

\$960++ top up for luxury tablescaping

AVAILABLE

Saturday & Sunday
11.30am - 1.30pm

PRICE

\$70++ per person
min spend: \$500++
food & beverage spend



BRUNCH IN THE SUN

Sharing Menu

AVAILABLE

Saturday & Sunday
11.30am - 1.30pm

PRICE

\$78++ per person
(5 GUESTS MINIMUM)
min spend: \$500++
food & beverage spend

OPTIONAL ADD-ON

\$960++ top up for luxury tablescaping



BREAD BASKET

SOURDOUGH
WHITE TOAST

BUTTER & JAMS / MARMALADE

KOMBU BUTTER
BONE MARROW BUTTER
MIXED BERRY JAM
CITRUS MARMALADE

PASTRIES

HOUSE-MADE FRENCH TOAST
SEASONAL FRUIT DANISH

SWEETS

SEASONAL CHEF'S SELECTION
Assortment

ORANGE & CHOCOLATE
Preserved orange peel chocolate
mousse, hazelnut ice cream, dark
chocolate feuilletine

PLATES

ARUGULA BEET SALAD (V)
Feng Shui pear, feta, pistachio, yuzu
honey-lime vinaigrette

CRAB MAYO TOAST (V)
Crab mayo, crab fat, apple & citrus,
Shio kombu crumbs

LOBSTER SCRAMBLED EGGS
Soft scrambled eggs, Boston lobster,
Za'atar sour cream, salad greens

ARANCINI
Octopus, chorizo, mozzarella, jaew mayo,
bonito flakes, furikake

BURRATA (V)
Red chilli salsa, garlic chive crumbs,
tomato honey, papadam

KFC
Korean fried cauliflower, Gochujang,
'Ma Ling' spam crisps, toasted sesame

BEEF TENDERLOIN
Kombu butter potatoes, asparagus,
charred vine tomatoes

Choice of
TRUFFLE FRIES or UMAMI FRIES

Choice of
SMOKED BACON or MUSHROOM MEDLEY

SEASONAL FRUIT PLATTER

THE BACKYARD

Garden Dining

AT DUSK

Indulge in an exquisite 5-course set menu or sharing menu, perfect for a languid evening of feasting and imbibing with loved ones outdoors

PERFECT FOR

Proposals, birthday and anniversary celebrations, group special occasions.

OPTIONAL ADD-ON

\$960++ top up for luxury tablescaping

AVAILABLE

6pm – 8pm

PRICE

Set: \$108++ per person

Sharing: \$128++ per person

MIN SPEND:

\$800++

food & beverage spend





THE LOUNGE

Private Lounge DINING

Enjoy the indoor comfort of our Siri House Lounge with a 5-course individual set menu or sharing menu and an option to add-on an elegant tablescape with romantic red florals and monochrome table touches.

PERFECT FOR

Group special occasions, bridal showers, engagements and birthdays

OPTIONAL ADD-ON

\$960++ top up for luxury tablescaping

MIN SPEND:

Lunch: \$800++

Dinner: \$1200++

food & beverage spend

PRICE

Set: \$108++ per person

Sharing: \$128++ per person





FIVE COURSE

Set Menu

\$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 BOUILLABAISSSE

Seasonal seafood selection, tomato crab bisque, grilled sourdough

DESSERT

PEACH YOGURT

Orange puree, yogurt dome, caramelized peach

Sharing Menu

\$128++ PER PERSON

AMUSE BOUCHE

LOBSTER KUEH PIE TEE

Crispy kueh pie tee, lobster prawn truffle, chive crumb

APPETIZERS

SALMON TARTARE

Norwegian salmon, pickled cucumber, spices, ikura

OCTOPUS SALAD

Fremantle octopus, cucumber tomato salad, negi shio dressing

TERIYAKI DUCK BREAST

Teriyaki glazed duck breast, cherry tomato, pickled pineapple

MAINS

GRILLED HARISSA CHICKEN

Harissa chicken, spiced celeriac puree, coconut reduction

BAKED BARRAMUNDI

Pan seared baramundi, burnt seaweed cream

CLASSIC BEEF RIBEYE

Classic marinated ribeye, sauteed broccolini, garlic butter potatoes

SEAFOOD BOUILLABAISSSE

Seasonal seafood selection, tomato crab bisque, grilled sourdough

DESSERTS

PEACH YOGURT

Orange puree, yogurt dome, caramelized peach

SICILIAN PISTACHIO

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

COCONUT LYCHEE PANNA COTTA

Cardamom orange broth, aperol, blood orange, mint

PACKAGE OVERVIEW

BASED ON A 4 HOUR BOOKING DURATION

NUMBER OF GUESTS

SPACES

AVAILABILITY

MINIMUM SPEND

**Minimum spend may vary during festive periods*

FOOD & BEVERAGE

BUBBLES & BBQ

Available for groups of 12 guests and up

The Backyard
at SIRI HOUSE
(Outdoor)

All Day

\$1,500++

Standard Package:
from \$128++ | Page 22
Live BBQ Station, Buffet,
Basic Set Up

Topical Chic Package:
from \$208++ | Page 22
Live BBQ Station, Buffet,
Tropical Tablescape with
hanging centrepiece,
table and buffet floral
centrepieces

Champagne Trolley Add-on:
\$108++ | Page 22
2 hours free flow
champagne

BRUNCH IN THE SUN

Available for groups of 5 guests and up

The Backyard
at SIRI HOUSE
(Outdoor)

Saturday
& Sunday
11.30am – 1.30pm

Brunch:
*\$500++

BRUNCH IN THE SUN SHARING MENU

SHARING MENU: \$78++ (5 guests minimum) | Page 10
- Breadbasket, Butter & Jams, Pastries, Plates, Sweets

GARDEN DINING AT DUSK

Available for 2 guests and up

The Backyard
at SIRI HOUSE
(Outdoor)

anytime
between
6pm – 8pm

Dinner:
*\$800++

GARDEN DINING / PRIVATE LOUNGE DINING

SET MENU: \$108++ | Page 15
- 5 course menu
- amuse bouche, cold appetizer, hot appetizer, main, dessert

SHARING MENU: \$128++ | Page 16
- 1 amuse bouche, 3 appetizers, 4 mains, 3 desserts

PRIVATE LOUNGE DINING

Max. 12 seated

The Lounge
at SIRI HOUSE

All Day

Lunch:
*\$800++

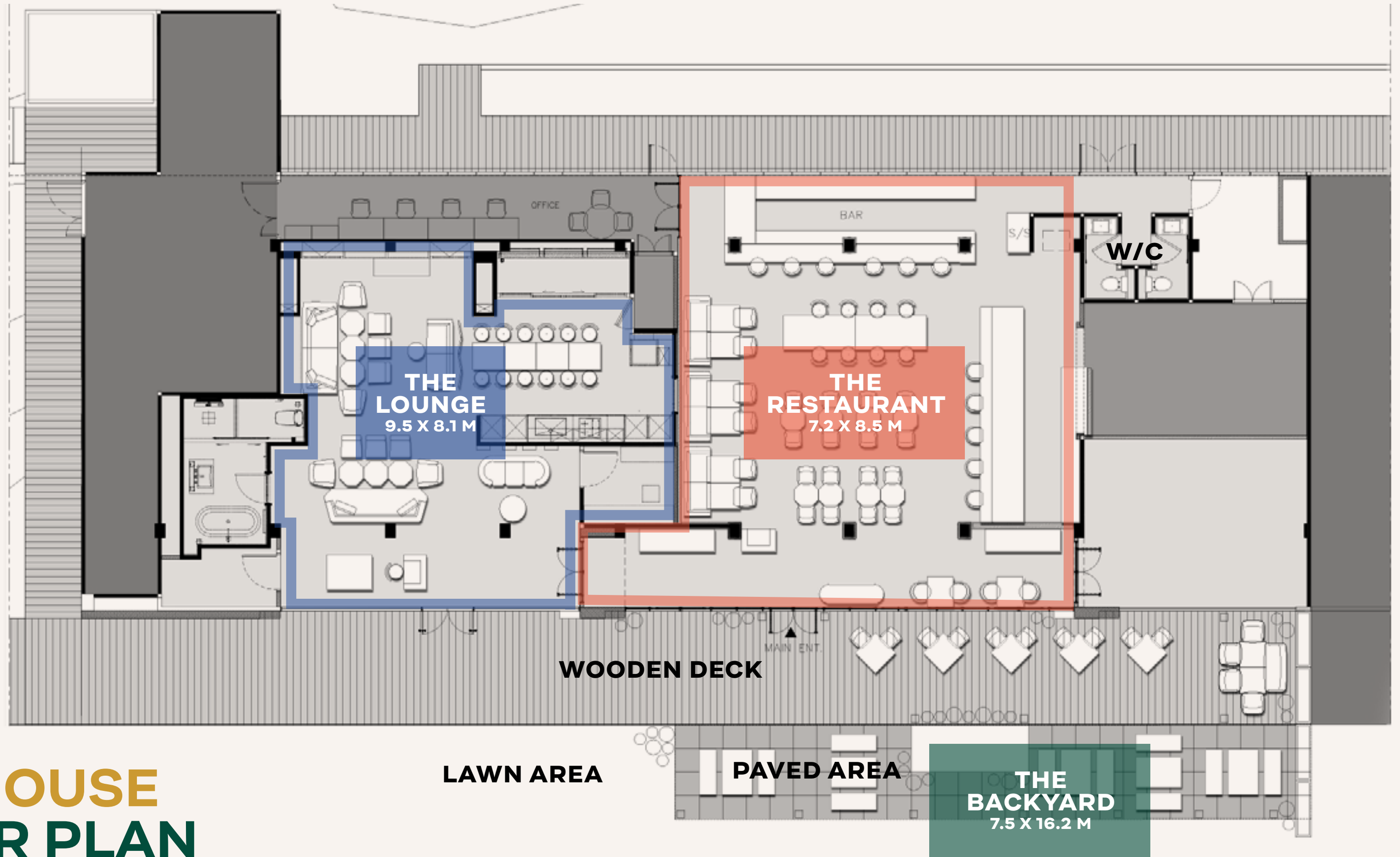
Dinner:
*\$1,200++

BEVERAGE TOPUPS

House Wine + Beer
2hrs free flow @ \$70++ per guest
\$30++ per guest for additional hour

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

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



SIRI HOUSE FLOOR PLAN

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.

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

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

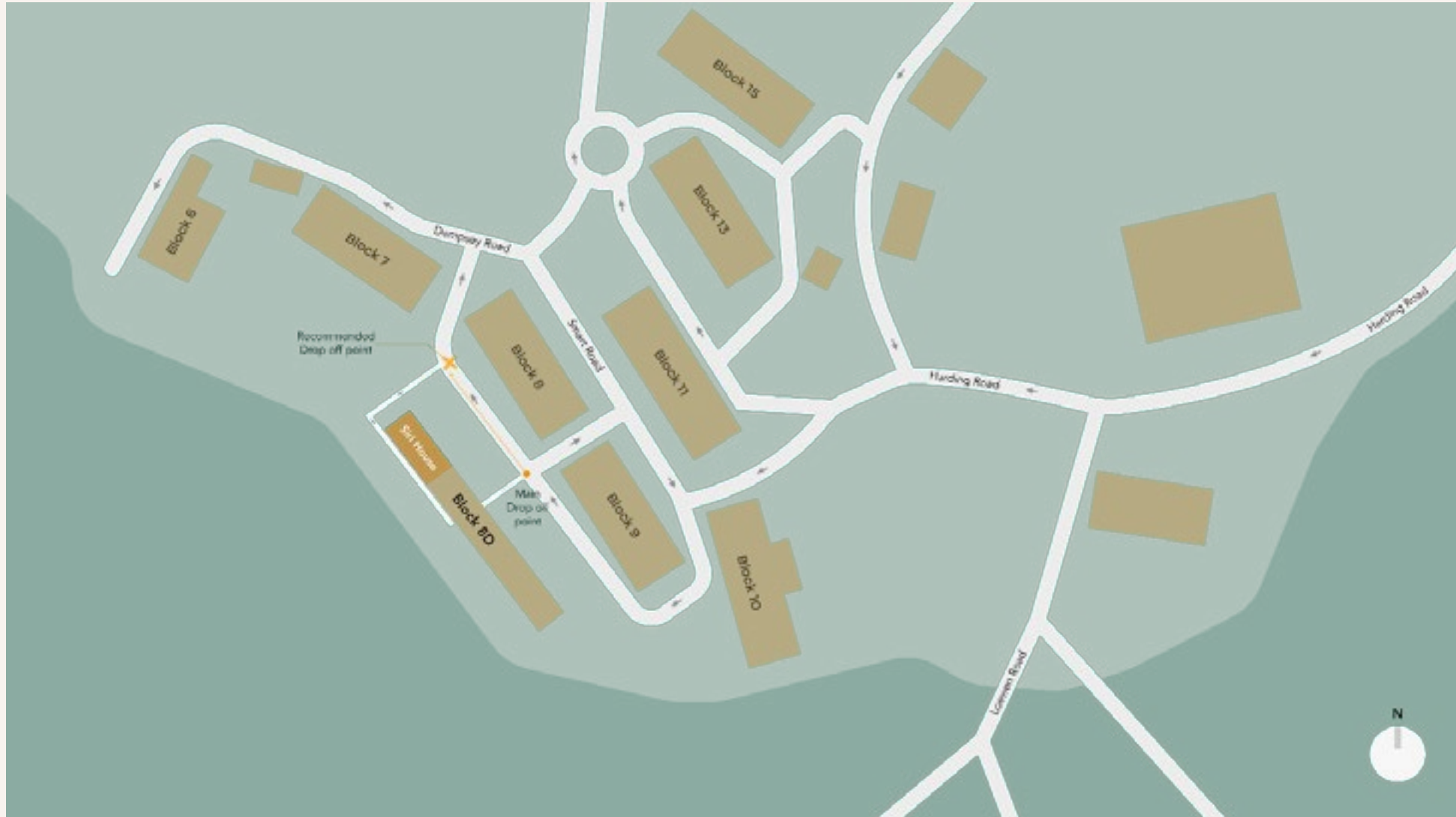
Sunday – Thursday
11.30am – 10.00pm

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

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

WWW.SIRIHOUSE.COM