

MENU DECK

LUME PLATED MENU

THE OUTSET



3-COURSE PLATED MENU

THE
OUTSET

Price	MOQ	No. of Courses	Remarks
\$78.00++ per pax	50 pax	3 courses	-
\$83.00++ per pax	30 pax	3 courses	-

APPETISER

Choose 1

Bread Basket
Served with House-made Kombu Butter

STARTERS

Choose 1

Pu'er-smoked Ajitsuke Tamago
With Kataifi & Ikura

Lobster Chawanmushi
With Citrus Dashi, Green Peas & Ginger Floss

Choose 1

Braised Duck Vol-au-vent
With Pickled Vegetables

Tiger Prawn With Mango Salsa & Lychee Wood-smoked Tomato

Crab Meat Kueh Pie Tee

Smoked Scallop Chilled Tang Hoon
XO Sauce

MAIN

Choose 2

For main course, guests will pre-select their preferred dish from the 2 options chosen by the host before the event.

Truffle Mushroom Chicken Roulade
Sautéed Mushrooms, Sweet Peas, Parmesan Crisp

Asian Scented Seafood Bouillabaisse
Barramundi, Black Mussels, Clams, Prawns, Barley Risotto

Assam-spiced Seabass
Aubergine, Lady Finger, Smoked Tomato, Haricot Vert, Caramelised Pineapple

DESSERT

Choose 1

Hibiscus Flower Pear Cheng Tng
Lotus Seed, Longan, Peach Gum, Snow Fungus

Classic Tiramisu

Petite Sweet Trio
Ube Cheesecake, Earl Grey Lemon Cake, Gourmet Chocolate

Questions?
WhatsApp Gina!





Tiger Prawn With Mango Salsa &
Lychee Wood-smoked Tomato

4-COURSE PLATED MENU

THE
OUTSET

Price	MOQ	No. of Courses	Remarks
\$88.00++ per pax	50 pax	4 courses	-
\$93.00++ per pax	30 pax	4 courses	-

APPETISER

Choose 1

Bread Basket
Served with House-made Kombu Butter

STARTERS

Choose 1

Pu'er-smoked Ajitsuke Tamago
With Kataifi & Ikura

Lobster Chawanmushi
With Citrus Dashi, Green Peas & Ginger Floss

SOUP

Choose 1

Fish Maw Hot & Sour Bisque
Tofu, Bamboo Shoot, Shiitake Mushroom, Black Fungus

Roasted Pumpkin Velouté
Roasted Pumpkin, Coriander Pesto

Hearty Roasted Vegetable & Barley Soup
Barley, Tomatoes, Zucchini, Capsicum, Cream

MAIN

Choose 2

For main course, guests will pre-select their preferred dish from the 2 options chosen by the host before the event.

Truffle Mushroom Chicken Roulade
Sautéed Mushrooms, Sweet Peas, Parmesan Crisp

Asian Scented Seafood Bouillabaisse
Barramundi, Black Mussels, Clams, Prawns, Barley Risotto

Assam-spiced Seabass
Aubergine, Lady Finger, Smoked Tomato, Haricot Vert, Caramelised Pineapple

DESSERT

Choose 1

Hibiscus Flower Pear Cheng Tng
Lotus Seed, Longan, Peach Gum, Snow Fungus

Classic Tiramisu

Petite Sweet Trio
Ube Cheesecake, Earl Grey Lemon Cake, Gourmet Chocolate

Questions?
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Asian Scented Seafood Bouillabaisse



Smoked Scallop Chilled Tang Hoon

5-COURSE PLATED MENU

THE
OUTSET

Price	MOQ	No. of Courses	Remarks
\$98.00++ per pax	50 pax	5 courses	-
\$103.00++ per pax	30 pax	5 courses	-

APPETISER

Choose 1

Bread Basket
Served with House-made Kombu Butter

STARTERS

Choose 1

Pu'er-smoked Ajitsuke Tamago
With Kataifi & Ikura

Lobster Chawanmushi
With Citrus Dashi, Green Peas & Ginger Floss

Choose 1

Braised Duck Vol-au-vent
With Pickled Vegetables

Tiger Prawn With Mango Salsa & Lychee Wood-smoked Tomato

Crab Meat Kueh Pie Tee

Smoked Scallop Chilled Tang Hoon
XO Sauce

SOUP

Choose 1

Fish Maw Hot & Sour Bisque
Tofu, Bamboo Shoot, Shiitake Mushroom, Black Fungus

Roasted Pumpkin Velouté
Roasted Pumpkin, Coriander Pesto

Hearty Roasted Vegetable & Barley Soup
Barley, Tomatoes, Zucchini, Capsicum, Cream

MAIN

Choose 2

Truffle Mushroom Chicken Roulade
Sautéed Mushrooms, Sweet Peas, Parmesan Crisp

Asian Scented Seafood Bouillabaisse
Barramundi, Black Mussels, Clams, Prawns, Barley Risotto

Assam-spiced Seabass
Aubergine, Lady Finger, Smoked Tomato, Haricot Vert, Caramelised Pineapple

DESSERT

Choose 1

Hibiscus Flower Pear Cheng Tng
Lotus Seed, Longan, Peach Gum, Snow Fungus

Classic Tiramisu

Petite Sweet Trio
Ube Cheesecake, Earl Grey Lemon Cake, Gourmet Chocolate

Questions?
WhatsApp Gina!



VEGETARIAN PLATED MENU

THE
OUTSET

No. of Courses	Price per pax	Remarks
3 courses	\$78.00++ - \$83.00++	<input type="checkbox"/> Soup <input checked="" type="checkbox"/> Entrée 1 <input checked="" type="checkbox"/> Entrée 2 <input type="checkbox"/> Entrée 3 <input checked="" type="checkbox"/> Dessert
4 courses	\$88.00++ - \$93.00++	<input checked="" type="checkbox"/> Soup <input checked="" type="checkbox"/> Entrée 1 <input checked="" type="checkbox"/> Entrée 2 <input type="checkbox"/> Entrée 3 <input checked="" type="checkbox"/> Dessert
5 courses	\$98.00++ - \$103.00++	<input checked="" type="checkbox"/> Soup <input checked="" type="checkbox"/> Entrée 1 <input checked="" type="checkbox"/> Entrée 2 <input checked="" type="checkbox"/> Entrée 3 <input checked="" type="checkbox"/> Dessert

SOUP

Velouté of Cauliflower

Silky cauliflower soup finished with a touch of cream

ENTRÉE 1

Mille-Feuille Potato with Kombu Emulsion

Layers of crisp potato paired with umami-rich kombu

ENTRÉE 2

Eggplant Parmigiana al Forno

Oven-baked eggplant with tomato, herbs, and cheese

ENTRÉE 3

Charred Corn Ribs with Miso-Chipotle Glaze

Sweet corn ribs glazed with smoky miso-chipotle

DESSERT

Chilled Mango Pomelo

A tropical pairing of mango, pomelo, and sago

Questions?
WhatsApp Gina!



PLATED MENU FAQ

Package Information

Is there a pre-cocktail service?

Yes! A 30-minute pre-cocktail beverage service is included, featuring the drinks listed below.

What beverages are provided during service?

Enjoy free-flow for 3 hours with Coca-Cola, Yuzu Citron Tea and Water.

What dining essentials are provided?

We provide porcelain crockery, stainless steel cutlery, glassware, premium paper napkins, table number stands, and menu cards.

How many service staff will there be?

1 service staff will be assigned for every 20 guests.

Is food tasting available?

Yes! Complimentary food tasting for 2 persons is included with confirmed orders. Additional guests may be added at menu price.

Booking & Payments

Can I do food tasting before confirming an order?

Yes, it is available at \$250.00++ for 2 people.

Can I request additional service staff?

Certainly! Additional staff can be arranged at \$120.00++ for 4 hours.

Are there additional charges?

A 10% service charge and prevailing GST will apply to the total bill.

Leftovers & Takeaways

Are takeaway boxes provided?

No, takeaway boxes are not provided due to Singapore Food Agency (SFA) food safety regulations.

Can leftovers be consumed after the event?

For food safety reasons, we strongly advise against consuming leftovers after the event.

Questions?
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