

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
- ☐ **Crab Meat Kueh Pie Tee**
- ☐ **Lobster Chawanmushi**
With Citrus Dashi, Green Peas & Ginger Floss
- Choose 1
- ☐ **Braised Duck Vol-au-vent**
With Pickled Vegetables
- ☐ **Smoked Scallop Chilled Tang Hoon**
XO Sauce
- ☐ **Tiger Prawn With Mango Salsa & Lychee Wood-smoked Tomato**

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
- ☐ **Crab Meat Kueh Pie Tee**
- ☐ **Lobster Chawanmushi**
With Citrus Dashi, Green Peas & Ginger Floss

SOUP

Choose 1

- ☐ **Fish Maw Hot & Sour Bisque**
Tofu, Bamboo Shoot, Shiitake Mushroom, Black Fungus
- ☐ **Hearty Roasted Vegetable & Barley Soup**
Barley, Tomatoes, Zucchini, Capsicum, Cream
- ☐ **Roasted Pumpkin Velouté**
Roasted Pumpkin, Coriander Pesto

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
- ☐ **Crab Meat Kueh Pie Tee**
- ☐ **Lobster Chawanmushi**
With Citrus Dashi, Green Peas & Ginger Floss

Choose 1

- ☐ **Braised Duck Vol-au-vent**
With Pickled Vegetables
- ☐ **Smoked Scallop Chilled Tang Hoon**
XO Sauce
- ☐ **Tiger Prawn With Mango Salsa & Lychee Wood-smoked Tomato**

SOUP

Choose 1

- ☐ **Fish Maw Hot & Sour Bisque**
Tofu, Bamboo Shoot, Shiitake Mushroom, Black Fungus
- ☐ **Hearty Roasted Vegetable & Barley Soup**
Barley, Tomatoes, Zucchini, Capsicum, Cream
- ☐ **Roasted Pumpkin Velouté**
Roasted Pumpkin, Coriander Pesto

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

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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?
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PLATED MENU FAQ

THE
OUTSET

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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