



# Starhill

PRIVATE EVENT ROOM

AT RESTAURANT HOSHIGAOKA  
SAFRA TOA PAYOH



**SAFRA TOA PAYOH | 293 Lorong 6 Toa Payoh #01-04**  
**Tel: (65) 6258 9050**

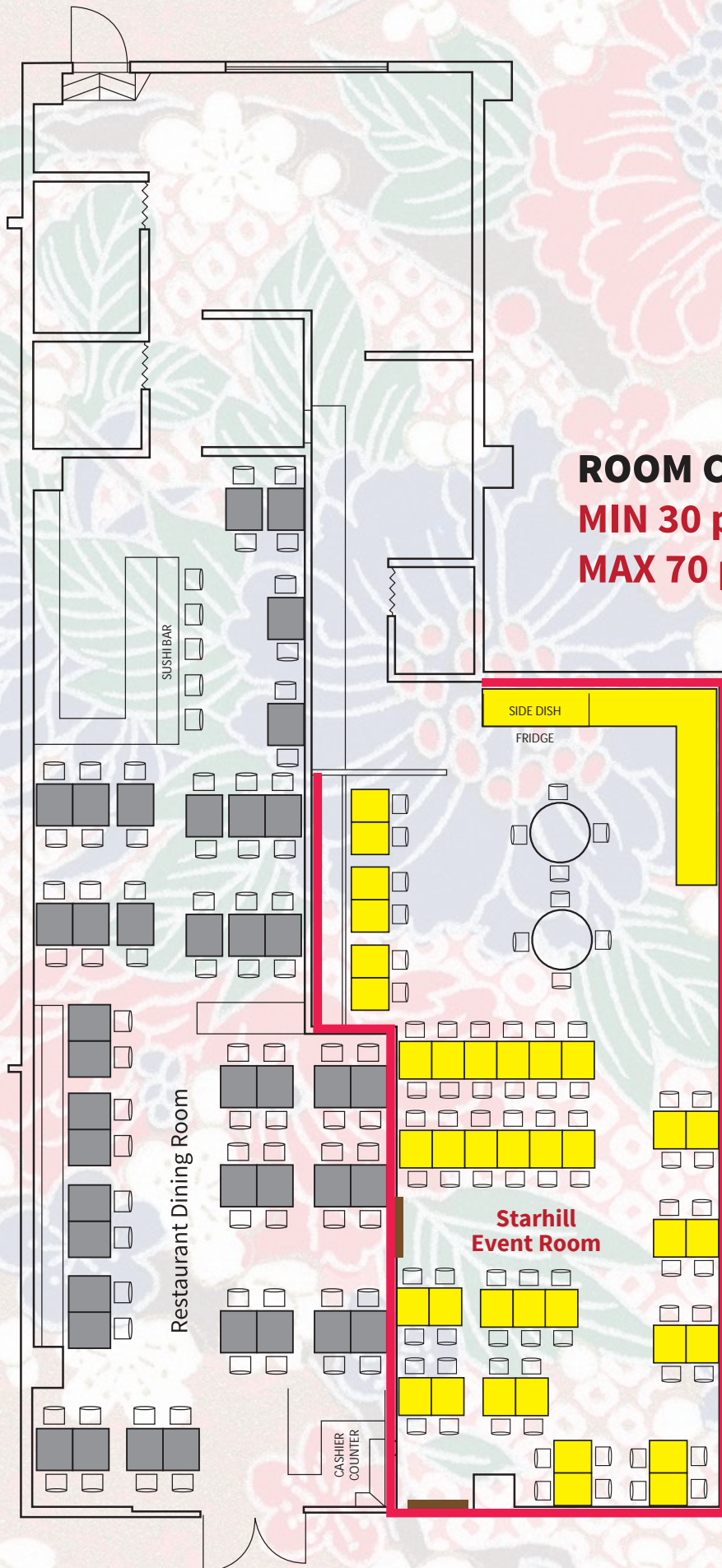


# FLOOR PLAN

*Starhill*

PRIVATE EVENT ROOM

AT RESTAURANT HOSHIGAOKA  
SAFRA TOA PAYOH



**ROOM CAPACITY:**  
**MIN 30 pax**  
**MAX 70 pax**



# INDOOR DINING

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## BUFFET STYLE DINING

MIN 30 pax | MAX 70 pax





# ABOUT US

*Starhill*

PRIVATE EVENT ROOM

AT RESTAURANT HOSHIGAOKA  
SAFRA TOA PAYOH

Jack - +65 8167 6376  
function@jppepperdine.com

## ADDRESS:

**SAFRA TOA PAYOH**  
**293 Lorong 6 Toa Payoh**  
**#01-04**

## CONTACT:

**(65) 6258 9050**

## OPERATION HOURS:

**11am - 10pm**

## SEATING CAPACITY:

**Min 30 pax, Max 70 pax**

## AVA CAPABILITIES:

**TV, Sound System,  
Microphone**

## INTERNET CONNECTION:

**Free Wifi Available**

## PARKING:

**Within SAFRA rates**

## CLOSEST MRT:

**Toa Payoh MRT**  
*(approx 15 mins walk)*

## PRICE RANGE:

**22+, 33+, 50+, 65+**  
*(GeBIZ mode of payment accepted here)*



## WHAT OUR GUESTS HAVE SAID

“I sound out my appreciation to your **Hardworking Team** & the **Detailed Service** which led to a wonderful MeatFest celebration last night... **Your crew was warm, positive and ever so helpful** to our various requests, our evening was complete as a result of it...”

-Kin (10 Mar 2016, MeatFest Event)

“**Good service** from Belle and her team, **from initial engagement** (viewing of site) **to the end of the event.** **Received good feedback from guests** on the venue. The management should consider increasing awareness of the possibility to book the venue for events. Good job!”

-Jing/Lim Kei (20 Mar 2016)

“Overall is good. Belle is very helpful and **attended to every one of our requests.** **Nice place & service is excellent.** Food is tasty...”

-Ms Ng B.H. (22 Apr 2016)





**STARHILL**  
**AT RESTAURANT HOSHIGAOKA**

**22+ per pax Buffet Menu**

**Appetizer**

Edamame  
*Boiled Soy Beans*

**Agemono**

Tempura Moriawase  
*Deep-Fried Assorted Seafood & Vegetable Tempura*

**Entrée**

Wafu Ma-Po Tofu  
*Japanese Style Ma-Po Tofu*

**Main**

Sookii Nitsuke  
*Stewed Pork Soft Bone*  
&  
Tori Teriyaki  
*Grilled Chicken with Sweetened Soy Sauce*

**Noodles**

Kinoko Harusame Yaki  
*Stir-Fried Japanese Glass Noodles with Mixed Mushrooms*

**Makimono**

California, Tekka & Takuan Maki  
*California, Tuna, Pickled Radish Sushi Roll*

**Dessert**

Assorted Cut Fruits

**Drinks**

Blackcurrant Fruit Punch & Ice Water





**STARHILL**  
**AT RESTAURANT HOSHIGAOKA**

**33+ per pax Buffet Menu**

**Appetizer**

Edamame  
*Boiled Soy Beans*

**Sashimi**

Maguro mo Sake Sashimi  
*Tuna & Salmon Raw Fish Slices*

**Agemono**

Tempura Moriawase  
*Deep-Fried Assorted Seafood & Vegetable Tempura*

**Entrée**

Wafu Ma-Po Tofu  
*Japanese Style Ma-Po Tofu*

**Main**

Sookii Nitsuke or Gyu Nikomi  
*Stewed Pork Soft Bone or Miso Braised Beef*  
&  
Tori Teriyaki  
*Grilled Chicken with Sweetened Soy Sauce*

**Noodles**

Kinoko Harusame Yaki  
*Stir-Fried Japanese Glass Noodles with Mixed Mushrooms*

**Makimono**

California, Tekka & Takuan Maki  
*California, Tuna, Pickled Radish Sushi Roll*

**Dessert**

Assorted Cut Fruits

**Drinks**

Blackcurrant Fruit Punch & Ice Water





# STARHILL

## AT RESTAURANT HOSHIGAOKA

### 50+ per pax Buffet Menu

#### **Appetizer**

Shoyu Dashi Edamame  
*Boiled Soy Beans with Soy Fish Broth*

#### **Sarada**

Chuka Kurage Kaiso Sarada  
*Seasoned Jellyfish & Seaweed Salad with Wasabi Dressing*

#### **Sashimi**

Maguro, Hamachi mo Sake Sashimi  
*Tuna, Yellowtail & Salmon Raw Fish Slices*

#### **Agemono**

Karaage Moriawase  
*Deep-Fried Chicken Cubes, Tempura Mini Chikuwa Fish Roll & Cocktail Shrimp served with Mayonnaise*

#### **Entrée**

Asari Battar Yaki  
*Stir-Fried Golden Clams with Assorted Mushrooms*

#### **Main**

Gyu Ponzu  
*Pan-Fried Beef Cubes with Citrus Soy Flavoured Grated Radish*  
&  
Maguro Kakuni  
*Braised Tuna Cubes in Ginger Soy Broth*  
&  
Shookii Nitsuke  
*Stewed Pork Soft Bone*

#### **Noodles**

Kinoko Harusame Yaki  
*Stir-Fried Japanese Glass Noodles with Mixed Mushrooms*

#### **Makimono**

California, Negitoro, Tempura Maki  
*California, Chopped Tuna with Spring Onion & Tempura Prawn Sushi Roll*

#### **Dessert**

Assorted Cut Fruits & Assorted Mochi

#### **Drinks**

Ice Lemon Tea, Mango Juice & Ice Water





# STARHILL

## AT RESTAURANT HOSHIGAOKA

### 65+ per pax Buffet Menu

#### **Appetizer**

Edamame Yaki  
*Pan-Fried Soy Beans*

#### **Sarada**

Tori Nanban Sarada  
*Fried Chicken Cutlet Salad with Homemade Tartar Sauce & Apple Miso Dressing*

#### **Sashimi**

Maguro, Hamachi, Ama Ebi mo Sake Sashimi  
*Tuna, Yellowtail, Northern Sweet Prawns & Salmon Raw Fish Slices*

#### **Agemono**

Ebi Mo Kani Karumaki  
*Home-made Prawn & Crab Spring Rolls*

#### **Entrée**

Uchiwa Ebi Tamago Yaki  
*Grilled Crayfish with Egg Sauce*

#### **Main**

KuroButa Miso Yaki  
*Grilled Pork Cutlet Marinated with White Miso*  
&  
Gyu Ponzu  
*Pan-Fried Beef Cubes with Citrus Soy Flavoured Grated Radish*  
&  
Shoga Wasabi Hamachi Yaki  
*Pan-Fried Yellowtail with Ginger and Wasabi Dressing*

#### **Noodles**

Inaniwa Udon or Soba (Hot & Cold)  
*Premium Wheat Noodles or Buckwheat Noodles served Hot and Cold*

#### **Makimono**

California, Negitoro, Tempura & Spider Maki  
*California, Chopped Tuna with Spring Onion, Tempura Prawn & Soft Shell Crab Sushi Roll*

#### **Dessert**

Assorted Cut Fruits, Assorted Mochi & Pumpkin Sago

#### **Drinks**

Ice Lemon Tea, Mango Juice & Ice Water