

# Nasi Campur Bento Starts from \$13.50+ (Minimum 20 per set)

# Value Set \$13.50 (1 main, 2 Sides)

Fried fish fillet served with Kari gravy.

Prawns Stir-fried in chili (deshelled).

Prawns Stir-fried in garlic (deshelled).

Fried Chicken accented with crispy golden spice. Grilled Chicken glazed with coconut spice sauce.

Chicken simmered in coconut milk and spices.

Traditional beef stew in coconut milk and spices

Mixed vegetables in coconut gravy (Vegetarian)

Stir-fried mixed vegetables (Vegetarian)

Stir-fried vegetables with choice of Belacan, Oyster Sauce or Garlic Choice of Vegetables – Kangkong, Kailan, Brinjal or Ladies Finger

Fried beancurd served with dark spicy sweet sauce (Vegetarian)

Pickled Vegetable, ground peanut, palm sugar, belinjo cracker

Stir-fried beancakes in spice with beancurd & long beans

Stir-fried long beans and beancurd in chili shrimp paste.

Indonesian Salad served with peanut dressing (No eggs) (Vegetarian)

Chicken simmered in mild yellow curry.

Stir-fried squid in sweet chili.

Fried fish fillet

# Main (Choose 1)

- o Ikan Goreng
- o Ikan Santan
- Udang Belado
- Udang Garlic
- Sotong Belado
- Ayam Goreng
- Ayam Bakar Santan
- o Ayam Kari
- o Ayam Korma
- o Rendang Lembu
- Rendang Jamur Traditional Mushroom stew in coconut milk and spices (Vegetarian)

# Sides (Choose 2)

- o Sayur Goreng
- Sayur Lodeh
- o Chap Chye Goreng
- o Tahu Kecap
- $\circ \quad \text{Gado Gado}$
- o Asinan
- $\circ$  Sambal Tempe Goreng
- Long Bean Tahu Belacan

# Rice and Noodles (Choose 1)

- o Nasi Puteh
- Steamed Rice
- Nasi Kuning(+\$1 per pax)
  Yellow rice cooked in coconut milk (Vegetarian)
- Mee Goreng(+\$2 per pax) Indonesian fried noodles (Vegetarian)
- Meehoon Goreng (+\$2 per pax)Fried rice noodles (Vegetarian)
- Nasi Goreng (+\$2 per pax) Indonesian Fried Rice (Vegetarian)

#### Regular Set \$15.50 (1 main, 3 Sides)

# Main (Choose 1)

Udang Garlic

- Ikan Goreng
  Fried fish fillet
- Ikan Santan Fried fish fillet served with Kari gravy.
- Udang Belado Prawns Stir-fried in chili (deshelled).
  - Prawns Stir-fried in garlic (deshelled).
- Sotong Belado
  Stir-fried squid in sweet chili.
- Ayam Goreng Fried Chicken accented with crispy golden spice.
- Ayam Bakar Santan Grilled Chicken glazed with coconut spice sauce.
- Ayam Kari Chicken simmered in coconut milk and spices.
- Ayam Korma Chicken simmered in mild yellow curry.
- Rendang Lembu Traditional beef stew in coconut milk and spices
- Rendang Jamur Traditional Mushroom stew in coconut milk and spices (Vegetarian)

## Sides (Choose 3)

Stir-fried vegetables with choice of Belacan, Oyster Sauce or Garlic • Sayur Goreng Choice of Vegetables – Kangkong, Kailan, Brinjal or Ladies Finger Sayur Lodeh Mixed vegetables in coconut gravy (Vegetarian) Stir-fried mixed vegetables (Vegetarian) • Chap Chye Goreng Tahu Kecap Fried beancurd served with dark spicy sweet sauce (Vegetarian) Indonesian Salad served with peanut dressing (No eggs) (Vegetarian) o Gado Gado Pickled Vegetable, ground peanut, palm sugar, belinjo cracker • Asinan • Sambal Tempe Goreng Stir-fried beancakes in spice with beancurd & long beans • Long Bean Tahu Belacan Stir-fried long beans and beancurd in chili shrimp paste.

## **Rice and Noodles (Choose 1)**

o Nasi Puteh

## Steamed Rice

- Nasi Kuning(+\$1 per pax) Yellow rice cooked in coconut milk (Vegetarian)
- Mee Goreng(+\$2 per pax) Indonesian fried noodles (Vegetarian)
- Meehoon Goreng (+\$2 per pax)Fried rice noodles (Vegetarian)
- Nasi Goreng (+\$2 per pax) Indonesian Fried Rice (Vegetarian)

Tambua

Indonesian HomeStyle Cuisin

# Premium Set \$18.50 (2 main, 3 Sides)

Fried fish fillet



- o Ikan Goreng
- o Ikan Santan
- Udang Belado
- Udang Garlic
- Sotong Belado
- Ayam Goreng
- o Ayam Bakar Santan
- o Ayam Kari
- Ayam Korma
- Rendang Lembu Traditional beef stew in coconut milk and spices
- Rendang Jamur Traditional Mushroom stew in coconut milk and spices (Vegetarian)

Stir-fried mixed vegetables (Vegetarian)

Chicken simmered in mild yellow curry.

Fried fish fillet served with Kari gravy.

Prawns Stir-fried in chili (deshelled).

Prawns Stir-fried in garlic (deshelled).

Fried Chicken accented with crispy golden spice.

Grilled Chicken glazed with coconut spice sauce. Chicken simmered in coconut milk and spices.

Mixed vegetables in coconut gravy (Vegetarian)

Stir-fried vegetables with choice of Belacan, Oyster Sauce or Garlic

Choice of Vegetables - Kangkong, Kailan, Brinjal or Ladies Finger

Fried beancurd served with dark spicy sweet sauce (Vegetarian)

Pickled Vegetable, ground peanut, palm sugar, belinjo cracker

Stir-fried beancakes in spice with beancurd & long beans

Stir-fried long beans and beancurd in chili shrimp paste.

Indonesian Salad served with peanut dressing (No eggs) (Vegetarian)

Stir-fried squid in sweet chili.

## Sides (Choose 3)

- Sayur Goreng
- Sayur Lodeh
- Chap Chye Goreng
- o Tahu Kecap
- $\circ \quad \text{Gado Gado}$
- o Asinan
- Sambal Tempe Goreng
- o Long Bean Tahu Belacan

## **Rice and Noodles (Choose 1)**

Nasi Puteh

## Steamed Rice

- Nasi Kuning(+\$1 per pax) Yellow rice cooked in coconut milk (Vegetarian)
- Mee Goreng(+\$2 per pax) Indonesian fried noodles (Vegetarian)
- Meehoon Goreng (+\$2 per pax)Fried rice noodles (Vegetarian)
- Nasi Goreng (+\$2 per pax) Indonesian Fried Rice (Vegetarian)

Tambua

Indonesian HomeStyle Cuisin



## Istimewa Set \$18.50

## Main (Choose 1)

• Udang Garlic

• Ayam Goreng

- Udang Belado Prawns Stir-fried in chili (deshelled).
  - Prawns Stir-fried in garlic (deshelled).
- Sotong Belado Stir-fried squid in sweet chili.
  - Fried Chicken accented with crispy golden spice.
- Rendang Jamur Traditional Mushroom stew in coconut milk and spices (Vegetarian)

# Sides (Inclusive)

- Satays
- o Telor Mata Sapi
- $\circ$  Acar

# Rice and Noodles (Choose 1)

- o Mee Goreng
- o Meehoon Goreng
- Nasi Goreng

BBQ chicken, beef or mutton skewers served with peanut sauce Sunny Side-up Fried Egg Pickled Vegetables

Indonesian fried noodles Fried rice noodles Indonesian Fried Rice



# **Optional Add-on Items**

- Tahu Telor (+\$3.00 per pax | minimum 10 pax)
  Fried beancurd cubes with eggs served with dark spicy sweet sauce
- Satays (+\$4.50 per pax | minimum 10 pax) (2 sticks per pax)
  BBQ chicken, beef or mutton skewers served with peanut sauce
- Ketupat (+\$1.50 per pax | minimum 10 pax)
  Steamed rice cakes
- Indonesian kueh kueh (+\$4.00 per pax | minimum 30 pax)
  Please select and 2 Kueh of your choice:
- Kueh Ubi (Steamed Tapioca Kueh Coated with Shredded Coconut)
- Kueh Kosui (Steamed Gula Melaka Kueh)
- Kueh Jagung (Sweet Corn Pudding Kueh)
- Cold Desserts (+\$4.00 per pax | minimum 10 pax)
- Es Gula Melaka Sago pudding in coconut milk and palm sugar
- Es Cincau Atap Cooling grass jelly with atap seeds
- Es Cendol Green bean jelly in coconut milk and palm sugar
- Beverage (+\$2.00 per pax | minimum 20 pax)
- Iced Tea
- Lime Juice
- Ice Bandung
- Lemongrass drink
- Keropok (+\$3.50 per pack | minimum 5 pack)
  Emping (Belinjo Nut crackers, Vegetarian)
- Keropok Udang (Prawn crackers)



**Drop-off Delivery Service Terms** 

| MINIMUM ORDER:     | 20 sets  |
|--------------------|--|
| TRANSPORT CHARGES: | From S\$30 onwards (Additional \$10 surcharge for CBD & Tuas area.)                  |
| DEPOSIT:           | 50% of total bill UPON CONFIRMATION  |
| BALANCE PAYMENT:   | Cash or Cheque made payable to<br>"Tambuah Mas Indonesian Restaurant", Upon Delivery |
| UTENSILS:          | Package includes full set of disposable wares and serviettes.                        |
| BOOKING LEAD TIME: | Minimum of 3 Days will be required for all Bento orders.                             |

As part of NEA's guideline for catering, all food catered must be consumed within 4 hours from its readyto eat state. Hence, we do not encourage food to be packed for consumption past the recommended time frame.

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Catering Hotline: 6733 3333 Email: ops@tambuahmas.com.sg