

### Mini Gourmet Feast By Nusa at \$45+ per pax

- Minimum 10 pax (9 Courses)

#### **Starters/Appetizers (Choose 2)**

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|------------------------------------|---|
| <input type="radio"/> Bakso Ayam   | Skewered Boiled Chicken Meat Ball Serve Spicy Sauce               |
| <input type="radio"/> Terong Bakar | Grilled Brinjal sprinkle with Sea Salt                            |
| <input type="radio"/> Jagung Bakar | Grilled Corn, glazed with Spicy Sweet Sauce                       |
| <input type="radio"/> Gado Gado    | Indonesian Salad served with peanut dressing                      |
| <input type="radio"/> Tahu Telor   | Fried beancurd cubes with eggs served with dark spicy sweet sauce |

Add on:

Satay Ayam or Beef      *BBQ chicken or beef skewer served with peanut dressing (+\$2.00 per sticks)*

#### **Seafood (Choose 2)**

- |   |   |
|---|---|
| <input type="radio"/> Ikan Bakar          | Grilled Seabass Fillet, glazed with Tamarind Sauce            |
| <input type="radio"/> Ikan Bakar Santan   | Grilled Seabass Fillet Served with Thick Coconut Gravy        |
| <input type="radio"/> Ikan Assam Istimewa | Steam Seabass Fillet with Sweet Spicy Gravy                   |
| <input type="radio"/> Udang Bakar         | Grilled Tiger Prawns, top with Spicy Red Chilli (Sambal Mata) |
| <input type="radio"/> Sotong Bakar        | Grilled Squids, top with Spicy Green Chill (Sambal Ijo)       |

#### **Meat & Poultry (Choose 1)**

- |   |   |
|---|---|
| <input type="radio"/> Ayam Bakar Santan         | Grilled Chicken glazed with coconut spice sauce               |
| <input type="radio"/> Rendang Lembu             | Traditional beef stew in coconut milk and spices              |
| <input type="radio"/> Iga Bakar (+ \$5 per pax) | Grilled marinated beef ribs glazed with sweet spicy soy sauce |

#### **Vegetables (Choose 1)**

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|--|--|
| <input type="radio"/> Sayur Lodeh            | Mixed vegetables in coconut gravy                        |
| <input type="radio"/> Chap Chye Goreng       | Stir-fried mixed vegetables                              |
| <input type="radio"/> Long Bean Tahu Belacan | Stir-fried long beans and beancurd in chili shrimp paste |
| <input type="radio"/> Sambal Tempe Goreng    | Stir-fried beancakes in spice with beancurd & long beans |

**Rice and Noodles (Choose 1)**

- |  |   |
|--|---|
| <input type="radio"/> Nasi Uduk Bakar            | Grilled Wrapped Coconut Rice, top with Quail egg and grated coconut |
| <input type="radio"/> Nasi Putih                 | Steamed Rice  |
| <input type="radio"/> Mee Goreng (+\$2 per pax)  | Indonesian fried noodles  |
| <input type="radio"/> Nasi Goreng (+\$2 per pax) | Indonesian Fried Rice   |

**Desserts (Choose 1)**

- |  |  |
|--|--|
| <input type="radio"/> Es Gula Melaka     | Sago pudding in coconut milk and palm sugar                          |
| <input type="radio"/> Es Cendol Kacang   | Green bean jelly and red kidney beans in coconut milk and palm sugar |
| <input type="radio"/> Goreng Pisang Bali | Fried Bananas Fritters glazed with Palm Sugar                        |

**Beverage (Choose 1)**

- Iced Tea
- Lime Juice
- Ice Bandung
- Lemongrass drink

### **Mini Heritage Set at \$30+ per pax**

- **Minimum 10 pax (7 Courses)**

#### **Seafood (Choose 1)**

- Ikan Acar *Fried fish fillet topped with spicy acar.*
- Ikan Santan *Fried fish fillet served with thick coconut gravy.*
- Udang Belado *Prawns Stir-fried in chili (deshelled).*
- Udang Garlic *Prawns Stir-fried in garlic (deshelled).*
- Sotong Belado *Stir-fried squid in sweet chili.*

#### **Meat & Poultry (Choose 1)**

- 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*

Add on:

Satay Ayam or Beef *BBQ chicken or beef skewer served with peanut dressing (+\$2.00 per sticks)*

#### **Vegetables & Beancurd (Choose 2)**

- Gado Gado *Indonesian Salad served with peanut dressing.*
- Sayur Lodeh *Mixed vegetables in coconut gravy.*
- Chap Chye Goreng *Stir-fried mixed vegetables.*
- Long Bean Tahu Belacan *Stir-fried long beans and beancurd in chili shrimp paste.*
- Tahu Telor *Fried beancurd cubes with eggs served with dark spicy sweet sauce.*
- Sambal Tempe Goreng *Stir-fried beancakes in spice with beancurd & long beans.*

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

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

**Desserts (Choose 1)**

- Es Gula Melaka *Sago pudding in coconut milk and palm sugar*
- Es Cincau Atap *Cooling grass jelly with atap seeds*
- Es Cendol Kacang *Green bean jelly and red kidney beans in coconut milk and palm sugar*

**Beverage (Choose 1)**

- Iced Tea
- Lime Juice
- Ice Bandung
- Lemongrass drink

### Drop-off Delivery Service Terms

MINIMUM ORDER:	As per menu
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 "Tambuah Mas Indonesian Restaurant", Upon Delivery
UTENSILS:	Package includes full set of disposable wares and serviettes.
TABLES:	Buffet tables will be provided.
BOOKING LEAD TIME:	Minimum of 3 Days will be required for all Drop-off orders.

As part of NEA's guideline for catering, all food catered must be consumed within 4 hours from its ready-to-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  
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