

Gourmet Grilled Feast By Nusa at \$ 60+ per pax

- minimum 30 pax (10 Courses)

Starters/Appetizers (Choose 1)

- Satay Grilled Chicken, Mutton or Beef Skewer served with peanut dressing
- Bakso Ayam Skewered Boiled Chicken Meat Ball Serve Spicy Sauce
- Terong Bakar Grilled Brinjal sprinkle with Sea Salt
- Jagung Bakar Grilled Corn, glazed with Spicy Sweet Sauce
- Tahu Telor Fried beancurd cubes with eggs served with dark spicy sweet sauce

Seafood (Choose 2)

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

Meat & Poultry (Choose 1)

- Ayam Bakar Santan Grilled Chicken glazed with coconut spice sauce
- Rendang Lembu Traditional beef stew in coconut milk and spices
- Iga Bakar (+ \$5 per pax) Grilled marinated beef ribs glazed with sweet spicy soy sauce
- Kambing Bakar (+ \$6 per pax) Grilled marinated lamb ribs glazed with sweet spicy soy sauce.

Vegetables (Choose 2)

- 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
- Sambal Tempe Goreng Stir-fried beancakes in spice with beancurd & long beans

Rice and Noodles (Choose 1)

- Nasi Uduk Bakar (+\$2 per pax) Grilled Wrapped Coconut Rice, top with Quail egg and grated coconut
- Nasi Putih Steamed Rice
- Nasi Kuning Yellow rice cooked in coconut milk
- Mee Goreng (+\$2 per pax) Indonesian fried noodles
- Nasi Goreng (+\$2 per pax) Indonesian Fried Rice

Desserts (Choose 2)

- Es Gula Melaka Sago pudding in coconut milk and palm sugar
- Es Cendol Kacang Green bean jelly and red kidney beans in coconut milk and palm sugar
- Goreng Pisang Bali Fried Bananas Fritters glazed with Palm Sugar

Beverage (Choose 1)

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

Heritage Buffet Set A at \$ 32+ per pax

- minimum 25 pax (8 Courses)

Starters/Appetizers (Choose 1)

- Satay (+ \$3 per pax) Grilled Chicken, Mutton or Beef Skewer served with peanut dressing
- Terong Bakar Grilled Brinjal sprinkle with Sea Salt
- Jagung Bakar Grilled Corn, glazed with Spicy Sweet Sauce
- Tahu Telor Fried beancurd cubes with eggs served with dark spicy sweet sauce
- Tahu Goreng Fried beancurd served with peanut sauce.

Seafood (Choose 1)

- Ikan Acar Fried fish fillet topped with spicy acar
- Ikan Santan Fried fish fillet served with thick coconut gravy
- Ikan Assam Manis Sweet & sour fish Fillet
- Udang Belado Prawns Stir-fried in chili (deshelled)
- Udang Garlic Prawns Stir-fried in garlic (deshelled)
- Sotong Belado Spicy Squids
- Sotong Tumis Assam Squids in Tamarind Gravy

Meat & Poultry (Choose 2)

- Ayam Goreng Fried Chicken accented with crispy golden spice
- Nenek Kari Ayam Grandma's Curry Chicken
- Ayam Bakar Santan Grilled Chicken glazed with coconut spice sauce
- Rendang Ayam Traditional Chicken stew in coconut milk
- Rendang Lembu Traditional beef stew in coconut milk and spices
- Rendang Kambing Traditional mutton stew in coconut milk

Vegetables (Choose 1)

- 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
- Sambal Tempe Goreng Stir-fried beancakes in spice with beancurd & long beans

Rice and Noodles (Choose 1)

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| <input type="radio"/> Nasi Putih | Steamed Rice |
| <input type="radio"/> Nasi Kuning | Yellow rice cooked in coconut milk |
| <input type="radio"/> Mee Goreng (+\$2 per pax) | Indonesian fried noodles |
| <input type="radio"/> Meehoon Goreng (+\$2 per pax) | Fried rice noodles |
| <input type="radio"/> Mee Siam Goreng (+\$2 per pax) | Dry mee siam |
| <input type="radio"/> Nasi Goreng (+\$2 per pax) | Indonesian Fried Rice |

Desserts (Choose 1)

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| <input type="radio"/> Es Gula Melaka | Sago pudding in coconut milk and palm sugar |
| <input type="radio"/> Es Cincau Atap | Cooling grass jelly with atap seeds |
| <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 (+ \$1.00) |

Beverage (Choose 1)

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

Heritage Buffet Set B at \$36+ per pax

- minimum 25 pax (9 Courses)

Starters/Appetizers (Choose 1)

- Satay (+ \$3 per pax) Grilled Chicken, Mutton or Beef Skewer served with peanut dressing
- Terong Bakar Grilled Brinjal sprinkle with Sea Salt
- Jagung Bakar Grilled Corn, glazed with Spicy Sweet Sauce
- Gado Gado Indonesian Salad served with peanut dressing
- Tahu Telor Fried beancurd cubes with eggs served with dark spicy sweet sauce
- Tahu Kecap Fried beancurd served with dark spicy sweet sauce
- Perkadel Ayam Handmade Potato Croquette with chicken

Seafood & Fish (Choose 2)

- Ikan Acar Fried fish fillet topped with spicy acar
- Ikan Santan Fried fish fillet served with thick coconut gravy
- Ikan Assam Manis Sweet & Sour fish fillet
- Ikan Assam Pedas Seabass fillet simmer in sweet, sour & spicy sauce
- Udang Belado Prawns Stir-fried in chill (deshelled)
- Udang Garlic Prawns Stir-fried in garlic (deshelled)
- Udang Assam Manis Sweet & Sour Prawns (deshelled)
- Sotong Belado Spicy Squids
- Sotong Tumis Assam Squids in Tamarind Gravy

Meat & Poultry (Choose 2)

- Ayam Goreng Fried Chicken accented with crispy golden spice
- Ayam Bakar Santan Grilled Chicken glazed with coconut spice sauce
- Nenek Kari Ayam Grandma's Curry Chicken
- Rendang Lembu Traditional beef stew in coconut milk and spices
- Rendang Kambing Traditional mutton stew in coconut milk
- Sambal Goreng Pengantin Stir-fried pieces of beef lungs & liver in sambal gravy
- Iga Bakar (+\$6 per pax) Grilled marinated beef ribs glazed with sweet spicy soy sauce
- Kambing Bakar (+\$8 per pax) Grilled marinated lamb ribs glazed with sweet spicy soy sauce.

Vegetables (Choose 1)

- 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
- 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 Indonesian fried noodles
- Meehoon Goreng Fried rice noodles
- Nasi Goreng 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
- Goreng Pisang Bali Fried Bananas Fritters glazed with Palm Sugar (+ \$1.00)

Beverage (Choose 1)

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

Heritage Buffet Set C at \$46+ per pax

- minimum 25 pax (11 Courses)

Starters/Appetizers (Choose 2)

- Satay Grilled Chicken, Mutton or Beef Skewer served with peanut dressing
- Terong Bakar Grilled Brinjal sprinkle with Sea Salt
- Jagung Bakar Grilled Corn, glazed with Spicy Sweet Sauce
- Gado Gado Indonesian Salad served with peanut dressing
- Tahu Telor Fried beancurd cubes with eggs served with dark spicy sweet sauce
- Tahu Kecap Fried beancurd served with dark spicy sweet sauce
- Perkadel Ayam Handmade Potato Croquette with chicken

Seafood (Choose 2)

- Ikan Acar Fried fish fillet topped with spicy acar
- Ikan Santan Fried fish fillet served with thick coconut gravy
- Ikan Assam Manis Sweet & sour fish Fillet
- Ikan Assam Pedas Seabass fillet simmer in sweet, sour & spicy sauce
- Udang Belado Prawns Stir-fried in chill (deshelled)
- Udang Garlic Prawns Stir-fried in garlic (deshelled)
- Udang Assam Manis Sweet & Sour Prawns (deshelled)
- Sotong Belado Spicy Squids
- Sotong Tumis Assam Squids in Tamarind Gravy

Meat & Poultry (Choose 2)

- Ayam Goreng Fried Chicken accented with crispy golden spice
- Ayam Bakar Santan Grilled Chicken glazed with coconut spice sauce
- Nenek Kari Ayam Grandma's Curry Chicken
- Rendang Lembu Traditional beef stew in coconut milk and spices
- Iga Bakar (+\$6 per pax) Grilled marinated beef ribs glazed with sweet spicy soy sauce
- Kambing Bakar (+\$8 per pax) Grilled marinated lamb ribs glazed with sweet spicy soy sauce

Vegetables & Beancurd (Choose 2)

- 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
- Sambal Tempe Goreng Stir-fried beancakes in spice with beancurd & long bean

Rice and Noodles (Choose 1)

- Nasi Putih Steamed Rice
- Nasi Kuning Yellow rice cooked in coconut milk
- Mee Goreng Indonesian fried noodles
- Meehoon Goreng Fried rice noodles
- Nasi Goreng 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

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

Rendang Lembu (+\$4.80 per pax | minimum 10 pax)

Traditional beef stew in coconut milk and spices

Udang Bumbu Lada Hitam (+\$4.00 per pax | minimum 10 pax)

Stir-fried black pepper prawns

Ketupat (+\$1.00 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*)

Catering Service Terms

MINIMUM ORDER:	As per menu
TRANSPORT CHARGES:	From S\$60 - onwards Additional \$20 surcharge for CBD & Tuas area. Additional \$30 surcharge is applicable for venue without direct lift access (max 2 flights of stairs)
DEPOSIT:	50% of total bill UPON CONFIRMATION
BALANCE PAYMENT:	Cash or Cheque made payable to "Tambuah Mas Indonesian Restaurant", Upon Delivery
SERVICE CHARGES:	Service staff will be charged \$150+ each for the first 2 hours. Additional hours will be (Optional) charged at \$70 per hour per staff.
UTENSILS:	Package includes full set of disposable wares, serviettes & table clothes for buffet tables. For full set of porcelain dinnerware and glassware, additional charges at S\$ 10.00+ per set.
TABLES:	Buffet table
ADDITIONAL CHARGES: (Optional)	Set-up for lunch before 1030 hours will incur a S\$ 30.00 charge. Clearing time after 2100 hours will incur a S\$ 150.00 charge. Latest clearing time will be at 2100 hours. If required, pre-setup the day before can be arranged at S\$ 50.00.
BOOKING LEAD TIME:	Minimum of 5 Days will be required for all catering orders.
RESPONSIBILITY:	We will be responsible for displaying/setting up of food on the buffet table and Clearing utensils, crockery, and tablecloths. There will no sweeping or mopping of premises.

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. No disposable boxes will be provided.

Catering Hotline: 6733 3333

Email: ops@tambuahmas.com.sg