

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

- Minimum 10 pax (9 Courses)

Starters/Appetizers (Choose 2)

- 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
- Gado Gado Indonesian Salad served with peanut dressing
- 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)

- 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

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 Uduk Bakar (+\$2 per pax) Grilled Wrapped Coconut Rice, top with Quail egg and grated coconut
- Nasi Puteh Steamed Rice
- Mee Goreng (+\$2 per pax) Indonesian fried noodles
- Nasi Goreng (+\$2 per pax) Indonesian Fried Rice

Desserts (Choose 1)

- 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

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.(NO buffet SET -UP)
- 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.

Catering Hotline: 6733 3333
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