

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

- **Minimum 10 pax (9 Courses)**

Starters/Appetizers (Choose 2)

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| ○ Bakso Ayam | Skewered Boiled Chicken Meat Ball Serve Spicy Sauce |
| ○ Terong Bakar | Grilled Brinjal sprinkle with Sea Salt |
| ○ 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 (+\$3.50 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 | Grilled marinated beef ribs glazed with sweet spicy soy sauce |

(+ \$6 per pax min 50pax)

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 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 \$36+ 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 Puteh *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
- Es Cincau Atap
- Es Cendol Kacang

Sago pudding in coconut milk and palm sugar

Cooling grass jelly with atap seeds

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
DEPOSIT:	50% of total bill UPON CONFIRMATION
UTENSILS:	Package includes full set of disposable wares and serviettes.
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.