



Sundanese Food Pte Ltd - Catering Service Menu

This proposed menu is \$ + per pax

Seafood

- Charcoal-grilled fish in sweet BBQ sauce (life fresh water)
- Fried Nila, paired with spicy sweet sauce (life fresh water)
- Fried marinated fish fillet, paired with spicy sweet sauce
- Satay prawn with sambal
- BBQ tiger prawn in butter and tomato sauce
- Pineapple Prawn in gravy *(new)*
- Taupok Goreng Isi
- Sweet / sour sotong in bali style
- Fish ball / Sotong ball
- Otak (Minimum 30 pax)
- Sambal Tempeh

Meat

- Curry Mutton Rib
- Beef Rendang
- Lotus root with beef *(new)*
- Black Pepper beef
- BBQ Chicken Patty in sweet sauce (Perfect with balachan)
- Ayam Bumbu (Sundanese styled curry chicken)
- Ayam Goreng Panyat (Perfect with balachan)
- Yellow Curry Chicken with Potato
- Chicken satay
- BBQ chicken wing
- Fried chicken wing
- Chicken Otak *(new)*
- Prata Sausage

Rice/Noodles

- Nasi Ulum (Herb Rice)
- Nasi Kuning (Yellow Rice)
- Thai Fragrant White rice
- Fried Mee Siam

Vegetables

- Mixed vegetable in coconut gravy
- Tahu Telor
- Gado gado
- Chop chye
- Keredok
- Stir fry cauliflower
- Sambal Terong (Chilli eggplant)
- Vegetable spring roll
- Vegetable Bala Bala (veg pan cake)
- Lotus root with bean paste
- Taupok Bakar (Satay sauce, Taupok & beansprouts)

Dessert

- Ice Pumpkin Chandol
- Tropical fruits
- Pulut hitam
- Home-made kueh
- Goreng Pisang

Snacks

- Emping
- Sushi Nasi lemak & Sushi beef Rendang *(new)*

Drinks

- Home made barley
- Home made Ice Lemon Tea
- Barley & Lime Mixed

We provide: Complete food layout with tables, batik skirting and warmer

^ All Catering equipment will be collected by 9.30pm on the day^

Guest's name: _____ Tel: Fax: _____

Date & Time of Function: _____ No. of People: _____

Venue: _____

Acknowledge By: _____

Sign / Stamp

^Additional Charges:

- Service staff - \$30 Per Staff
- Transportation - \$40.00
- Porcelain Table ware - \$4.00 Per Set
- Disposable Ware - \$0.30 Per Set
- all subject to 7% GST**