



## **SERVING GENERATIONS WITH HEARTWARMING FOOD SINCE 1981**

For nearly forty years, Tambuah Mas has consistently been serving authentic Indonesian cuisine. Culinary stalwarts from Padang, Sulawesi, and Java are served with that special homestyle quality.

The allure of Tahu Telor, Rendang Lembu and Kepala Ikan Istimewa (and many more) stems from closely guarded family recipes passed down from generation to generation. Our distinctive flavours lie in the delicate blend of herbs and spices, fresh ingredients, and an extraordinary amount of precision in preparation.

With an innate understanding and passion for homeland cooking and our promise towards integrity to family recipes, it is by no coincidence that we are Singapore's most established Indonesian restaurant.

TAHU TELOR





## SIGNATURE

The Tahu Telor is an original family creation that goes back generations.

Here, the humble beancurd is crisp-fried in egg batter, and presented in one glorious tower, drizzled with homemade spicy-sweet dark sauce.

### **TAHU TELOR 12.5**

*Fried cubed beancurd and eggs, topped with spicy-sweet sauce.*



GADO GADO



SOP BUNTUT MAKASSAR

## LALAPAN SALADS

### **ASINAN 6.5**

*Pickled vegetable salad topped with ground nuts and spicy palm sugar dressing.*

### **GADO GADO 8.5**

*A light mélange of mixed vegetables, tofu and crackers; drizzled with homemade spicy peanut dressing.*

## SOP SOUPS

### **SOP BUNTUT MAKASSAR 6.5**

*Makassar-style spicy ox-tail soup, stewed slowly to perfection.*

### **SOTO AYAM 5.5**

*A hearty chicken broth with shredded chicken, beansprouts and potato croquette.*

## KERUPUK CRACKERS

### **EMPING 3**

*Melinjo crackers*

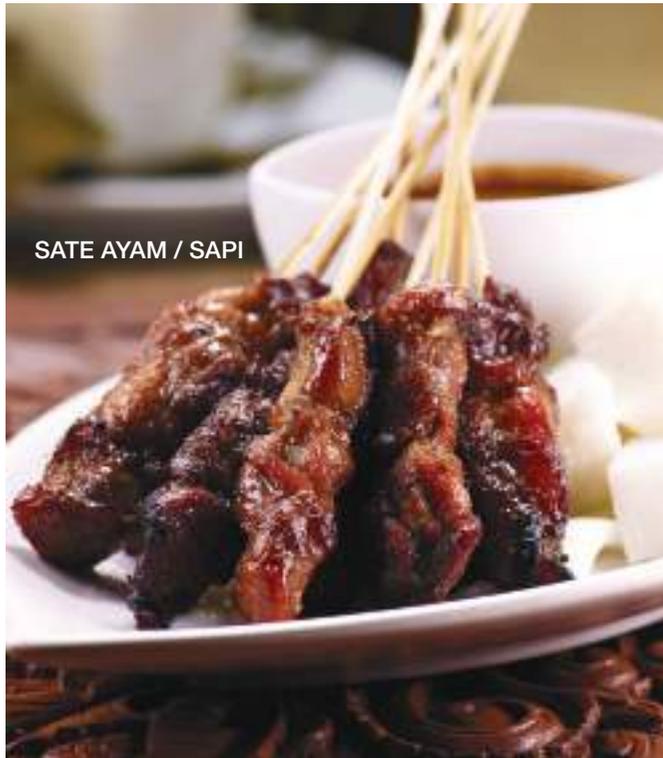
### **KERUPUK UDANG 3**

*Prawn crackers*

*All prices are subject to 10% service charge and prevailing GST.*

AYAM GORENG ISTIMEWA





SATE AYAM / SAPI

## SATE SATAY

### \* SATE AYAM / SAPI 9.9

*Skewers of marinated chicken / beef chunks charred over open flame. Served with onions and cucumbers and our homemade peanut sauce. (Half dozen)*

### KETUPAT 1.5

*Rice cake*

## AYAM CHICKEN

### \* AYAM GORENG ISTIMEWA 15

*Fried chicken accented with crispy golden spice blend. (Half)*

### \* AYAM BELADO 10.5

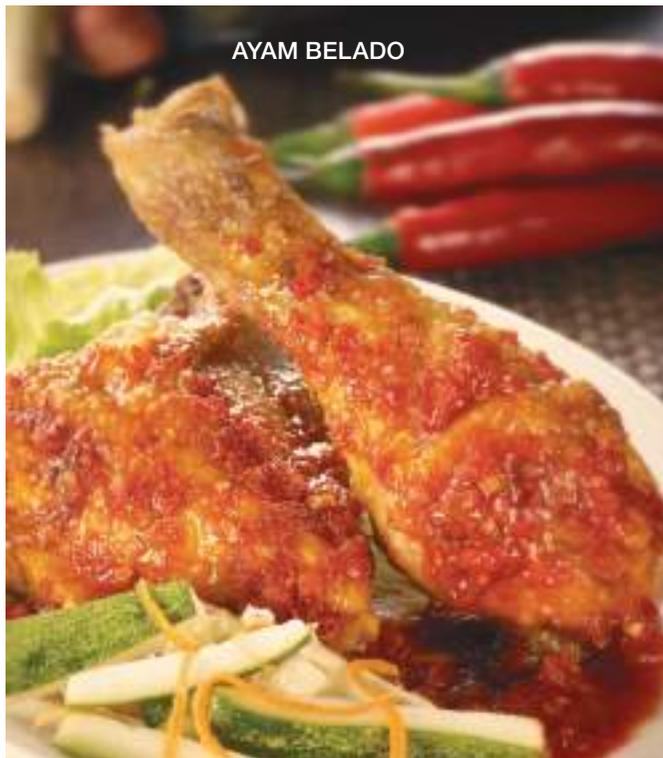
*Fried chicken topped with chili.*

### KARI AYAM 8.5

*Also known as Kalio to Indonesians. Chicken simmered in coconut milk and spices.*

### AYAM KORMA 8.5

*Sometimes referred to as Opor Ayam in Indonesia. Chicken simmered in mild yellow curry.*



AYAM BELADO

*All prices are subject to 10% service charge and prevailing GST.*



RENDANG LEMBU



## SAPI BEEF

Possibly the most celebrated cuisine from Indonesia, this exquisite West Sumatran classic requires precise attention and preparation.

Traditionally, rendang was given by loving mothers to their sons who had to work far away from their homestead. Rendang was made in large batches and stored in huge pots, where the flavors could develop and become richer over time.

Today, no ceremony is complete without rendang to celebrate honoured guests.

### **RENDANG LEMBU 11.5**

*Tender braised beef stewed in a traditional spice blend and coconut milk until the sauce is completely absorbed by the meat.*

### **DENDENG BELADO 9**

*Crispy fried beef slices,  
served with chopped chili and onions.*

### **PARU GORENG 8.5**

*Crisp-fried beef lung, served with sambal petai.*

KEPALA IKAN ISTIMEWA





IKAN ACAR

## MAKANAN LAUT *SEAFOOD*

A consistent winner on our classic menu, the dramatic presentation underscores the steps behind the preparation.

The fish head is simmered in our special asam sauce. Sweet and sour joust in the mouth in this spectacular dish.

✿ **KEPALA IKAN ISTIMEWA** From 37

*Fish head simmered in tangy spicy-sweet-sour asam sauce. (Half)*

**IKAN SANTAN** From 32

*Deep fried fish served with mildly spicy coconut gravy.*

**IKAN ACAR** From 32

*Deep fried fish topped with spicy pickled vegetables.*

**IKAN ASSAM** From 32

*Deep fried fish served with tangy spicy asam sauce.*

✿ **IKAN NILA GORENG** From 30

*Crisp-fried red fish, served with homemade sweet-spicy dark sauce.*



IKAN NILA GORENG

*All prices are subject to 10% service charge and prevailing GST.*

UDANG PETAI BELADO





UDANG BESAR GORENG

Made of pure fish fillet,  
not to be mistaken for the typical Otah.

✿ **IKAN PEPES 8.5**

*Spice-marinated minced fish fillet  
enveloped in banana leaves and grilled.*

**IKAN TERI PETAI BELADO 8**

*Anchovies tossed with petai beans and chili.*

**IKAN ASIN PETAI BELADO 8.5**

*Salted fish stir-fried with petai beans  
and chopped red chili.*

**UDANG BESAR GORENG 17**

*Fried king prawns with chili or black pepper.  
(2 pieces)*

✿ **UDANG PETAI BELADO 16**

*Succulent prawns stir-fried in chili gravy  
with petai beans.*

**UDANG BELADO 13.5**

*Succulent prawns stir-fried in chili gravy.*

✿ **CUMI-CUMI GORENG 16**

*Crispy baby squids topped with  
spicy-sweet sauce.*

**SOTONG BELADO 12.5**

*Stir-fried squids in sweet chili.*



IKAN PEPES



SINGKONG SANTAN



TAHU GORENG

## SAYURAN *VEGETABLES*



Faithful to the old Indonesian folk recipe, tapioca leaves are par-cooked and then simmered in spices and thick coconut gravy to flavour.

✿ **SINGKONG SANTAN** 8.5

*Tapioca leaves simmered in green beans and coconut gravy.*

✿ **SAYUR LODEH** 8.5

*Medley of cabbage, long beans and beancurd in spicy coconut milk.*

**KAILAN** 14.5

*Stir-fried kailan with choice of salted fish, chicken or prawns.*

**CHAP CHYE GORENG** 14.5

*Fried mixed vegetables with prawns and chicken.*

**TAUGE IKAN ASIN** 12.5

*Stir-fried beansprouts with salted fish.*

✿ **KANG KUNG** (Water Spinach) /  
**KACANG PANJANG** (Long Beans) /  
**BENDI** (Lady's Finger) / **KAILAN** 10.5

*Choose to stir-fry in garlic, belacan (chili shrimp paste) or oyster sauce.*

**TAHU GORENG** 9.5

*Deep fried beancurd topped with peanut dressing.*

**TELOR BELADO** 5

*Fried hard boiled egg and beancurd with chili.*

**TELOR DADAR** 6

*Fried omelette with chili and onions.  
(Add \$2 for prawns)*

**PERKADEL AYAM** 6

*Fried potato croquette with minced chicken meat.*

**TEMPE GORENG** 6

*Fried soybean cakes, served with belacan chili.*

**SAMBAL GORENG** 9.5

*Soybean cakes stir-fried in spices with beancurd and long beans.*

**SAMBAL BELACAN** 1

*Homemade chili shrimp paste*



NASI CAMPUR



NASI GORENG ISTIMEWA



NASI GORENG UDANG



LONTONG CAPGOME



LONTONG SOTO

## NASI & MIE RICE & NOODLES

### LONTONG CAPGOME 10.5

Mixed vegetables, chicken and rice cake  
in spicy coconut milk.

### ✿ NASI CAMPUR 13

Choice of chicken or beef,  
chef's choice of one side, assorted vegetables,  
acar and egg, served with rice.  
(Add \$1 for Nasi Kuning)

### ✿ NASI GORENG ISTIMEWA 16

Traditional fried rice with prawns, chicken satay,  
acar, fried egg and prawn cracker.

### NASI GORENG IKAN ASIN 13

Fried rice with salted fish and beansprouts.

### NASI GORENG UDANG 12

Indonesian fried rice with prawns.

### NASI GORENG AYAM 12

Indonesian fried rice with chicken.

### MIE / BIHUN GORENG 12

Indonesian-style fried noodles.  
Choice of egg noodles or rice noodles.

### MIE / BIHUN / LONTONG SOTO 9.5

Yellow chicken broth cooked with spice blend.  
Served with mini perkadel. Choice of  
yellow noodles, rice noodles or rice cakes.

### MIE / BIHUN SOP 11

Noodles in light broth served with chicken  
and prawns. Choice of yellow noodles or  
rice noodles.

### SOP BUNTUT LONTONG 10.5

Rice cakes served in Makassar-styled  
spicy ox-tail broth.

### GADO LONTONG 10

Fresh lettuce, long beans, tofu, beansprouts,  
rice cakes and emping crackers drizzled with  
homemade peanut dressing.

### NASI PUTEH 1.5

Steamed rice. (Per person)

### NASI KUNING 2.5

Yellow rice cooked in coconut milk. (Per person)

All prices are subject to 10% service charge and prevailing GST.



## VEGETARIAN MENU

## VEGETARIAN FRIED RICE & NOODLES

### NASI GORENG 12

*Fried rice*

### MIE GORENG 12

*Stir-fried noodles*

### BIHUN GORENG 12

*Stir-fried rice noodles*

### BIHUN SOP 11

*Rice noodles in vegetable soup*

## STIR-FRIED VEGETABLES

*\* Choice of red cut chili / garlic*

### KANG KUNG / BENDI (*Lady's Finger*) / KAILAN 10.5

### KACANG PANJANG (*Long beans*) /

### TAUGE (*Beansprouts*) 10.5

*Add \$1.50 for beancurd.*

### CHAP CHYE 11

*Fried mixed vegetables*

### PETAI BELADO 6

*Petai beans in chili gravy.*

### SAMBAL GORENG 9.5

*Bean cakes stir-fried in spices with  
beancurd and long beans.  
(PARAGON ONLY)*

## VEGETABLES WITH GRAVY

### **SINGKONG SANTAN 8.5**

*Tapioca leaves simmered in coconut gravy.*

### **SAYUR LODEH 8.5**

*Medley of cabbage, long beans and beancurd in spicy coconut milk.*

### **LADY'S FINGER ASAM 8.5**

*Lady's finger in spicy sour gravy.*

## VEGETABLE SALAD

### **ASINAN 6.5**

*Pickled vegetable salad topped with groundnuts and spicy palm sugar dressing.*

### **GADO GADO 8.5**

*Mixed salad with vegetarian peanut sauce.*

### **LALAB 7**

*Cucumber sticks, lettuce and tomato served with petai chili.*

### **DAUN SINGKONG 6**

*Boiled tapioca leaves*

## DEEP FRIED

### **TEMPE GORENG 6**

*Deep fried bean cakes.*

### **TAHU TELOR 12.5**

*Fried cubed beancurd and eggs, served with sweet sauce.*

### **TAHU GORENG 9.5**

*Fried beancurd served with peanut dressing.*

## EGGS

### **TELOR BELADO 5**

*Deep fried eggs with chili.*

### **TELOR DADAR 6**

*Fried omelet.*

### **TELOR MATASAPI 4**

*Fried eggs.*

ES ALPUKAT

ES CENDOL KACANG

ES TELER



ES BLEWA ATAP

ES CINCAU ATAP

ES GULA MELAKA

ES BUAH ATAP





ES CAMPUR

## PENCUCI MULUT *DESSERTS*

✿ **ES ALPUKAT 6**  
Avocado milkshake  
drizzled with mocha syrup.

**ES TAPAI 6**  
Fermented glutinous rice,  
served with shaved ice.

✿ **ES TELER 6**  
Tropical medley of avocado, jackfruit and  
young coconut meat in coconut milk.

### **ES CAMPUR 6**

Combo of red kidney beans,  
atap seeds, black jelly and jackfruit,  
topped with ice mountain.

### ✿ **ES CENDOL TAPAI 6**

Homemade green bean jelly topped with  
a scoop of fermented glutinous rice,  
served in coconut milk and palm sugar.

### ✿ **ES CENDOL KACANG 5.5**

Homemade green bean jelly  
and red kidney beans in  
coconut milk and palm sugar.

### **ES CENDOL 5.5**

Homemade green bean jelly in  
coconut milk and palm sugar.

### **ES SANTAN KACANG 5**

Red kidney beans in  
coconut milk and palm sugar.

### **ES BLEWA ATAP 5**

Shredded rockmelon and atap seeds in syrup.

### **ES GULA MELAKA 5**

Sago chunks in coconut milk and palm sugar.

### **ES BUAH ATAP 4.5**

Atap seeds in rose syrup and milk.

### **ES CINCAU ATAP 4.5**

Black grass jelly topped with atap seeds.

Add \$1 per additional topping

## MINUMAN *BEVERAGES*

**INDONESIAN COFFEE** (*Hot / Iced*) 4

**TEA** (*Hot / Iced*) 3.5

**TEH TARIK / MILK TEA** (*Hot / Iced*) 4.5

**CHINESE TEA** (*Hot - refillable*) 3

**MILO** (*Hot / Iced*) 4.5

**LEMON TEA** (*Hot / Iced*) 4

✿ **AIR SERAI** (*Hot / Iced*) 4.5  
*Homemade lemongrass drink.*

**FRUIT JUICE** (*Freshly squeezed*) 4.5

✿ **LIME JUICE** (*Freshly squeezed*) 4

**HONEY LEMON** (*Hot / Iced*) 4.5

✿ **FRESH COCONUT** (*Whole*) 6

**AIR BANDUNG** 3.5  
*Rose flavoured milk drink  
(Add \$1 for cincau topping)*

**SOFT DRINKS** 3.5  
*Coke, Coke Zero, Sprite*

**GINGER ALE** 3.5

**EVIAN** 3.5

**BOTTLED WATER** 2

**WATER** (*Hot / Cold / Warm*) 0.5



*All prices are subject to 10% service charge and prevailing GST.*