sofnade
serving you happiness

Rasa Sayang

BUFFET MENU

Treasured Recipes, Timeless Memories

HALAL SINGAPORE

TERMS AND CONDITIONS

⚠ PLEASE READ CAREFULLY

LEAD TIME
7 working days (Mon to Fri)

SERVICE TIMING / LATEST COLLECTION
9am - 8pm*

***$50** surcharge applicable for collection after 8pm or set up before 9am

PRICE / MINIMUM ORDER
30 pax

$25.90 / pax

(Before GST)

SET UP CHARGES

SET UP FEES $150.00
applicable for all buffet set up and tear down

This includes set up, tear down and dustbin for rubbish throwing at the end of event

ADDITIONAL $50
for all special/restricted area delivery that requires longer time to complete*

CANCELLATION

14 WORKING DAYS IN ADVANCE
Admin Fees - **$30**. No cancellation fees

8 TO 14 WORKING DAYS IN ADVANCE
50% cancellation fees

7 WORKING DAYS OR LESS IN ADVANCE
100% cancellation fees (includes companies on payment terms)

PAYMENT METHOD

- PAYNOW
- BANK TRANSFER
- GEBIZ
- VENDORS@GOV
- ARIBA
- SESAMI

30 days credit term provided for all government agencies

ORDER / ENQUIRE

Office: 6970 0105

Call / WhatsApp: 8930 9756

Email: sales@sofnade.com

Website: www.sofnade.com

Licence Number: PL23G0167

EXAMPLES OF SPECIAL RESTRICTED AREAS

ADDITIONAL SURCHARGES APPLY FOR ORDERS AT:

- Airport Cargo Road
- Airport Zones
- Alps Avenue
- Military Camps/Bases
- Immigration Checkpoints
- Construction Sites
- Jurong Island
- Ports, PSA Port
- SATS
- Aerospaces
- Shipyards
- Supply Bases & other Secure Zones
- Prisons
- Tuas / Jurong Island
- Ministry of Home Affairs Building
- CBD areas

EACH FLIGHT OF STAIRS IS CHARGED $50.00

For example: Delivering food down/up 2 flight of stairs (not per floor level) would cost **$100.00**. Please let our sales team know if you require this service.

Please understand that we look out for the well-being of our delivery team and we will need to send the correct team for delivery requiring stairs movement.

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CLASSIC MALAY - INDONESIAN FUSION

STARTERS / SALADS

CHOOSE 1

Kerabu Mangga Muda

Crisp green mango salad tossed with fresh red chillies, lime juice, a touch of sugar and toasted peanuts. Tangy, spicy and refreshing.

Gado-Gado Nusantara

Steamed cabbage, eggs, long beans and potatoes served with rich peanut sauce made from ground peanuts, palm sugar and chilli. Topped with fresh keropok

Tauhu & Tempeh Goreng Lengkuas

House-marinated tofu and tempeh infused with garlic and galangal, fried crisp on the outside and soft within.

SG Favourive Snack Platter

Mini vegetarian spring roll, potato curry puff and mini potato samosa

Prices are exclusive of prevailing GST
**Photos are for illustration purposes only*

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CLASSIC MALAY - INDONESIAN FUSION

HEARTY STAPLES

CHOOSE 2 - 50% EACH

Nasi Minyak Hujan Panas Ayam Berempah

Basmati rice cooked with ghee, pandan leaves, cardamom, cinnamon and cloves. Folded with tender chicken pieces marinated in berampah spices.

Nasi Goreng Kampung

Traditional village-style fried rice wok-fried with aromatic spices and local flavours.

Nasi Tomato Ayam Cincang

Tomato-spiced rice cooked with spices, layered with minced chicken stir-fried in onions, garlic and mild chilli. Savoury, slightly tangy and hearty.

Bihun Mee Goreng Kampung Ikan Bilis

Wok-fried Bihun and Mee with anchovies, garlic, chilli paste and leafy greens. Smoky, savoury and packed with umami.

SG Bee Hoon Mee Goreng (V)

A local comforting favourite of stir-fried bee hoon and yellow noodles tossed in savoury spices and vegetable medley.

VEGETARIAN

(V) - Vegetarian

(Comes with garlic and onions)

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CLASSIC MALAY - INDONESIAN FUSION

CHEF'S MEAT SELECTION

CHOOSE 1

Ayam Masak Merah (Chicken)

Tender chicken simmered in a rich tomato and chilli-based gravy with sweet and savoury notes.

Ayam Lemak Cili Padi (Chicken)

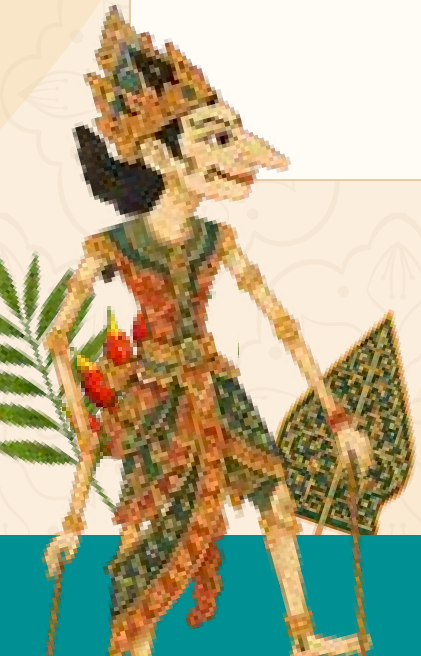
Chicken simmered in coconut milk with chillies, turmeric, lemongrass and kaffir lime leaves. Creamy, mildly spicy and aromatic.

Daging Lada Hitam (Beef)

Beef slices stir-fried with black pepper, garlic, onions and soy sauce. Peppery, savoury and juicy, with bold flavour but no heavy gravy.

Daging Kalio Minang (Beef)

Beef cooked in thick coconut gravy with chilli paste, lemongrass, galangal and spices. Similar to rendang but saucier, rich and comforting.



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CLASSIC MALAY - INDONESIAN FUSION

OCEAN HARVEST

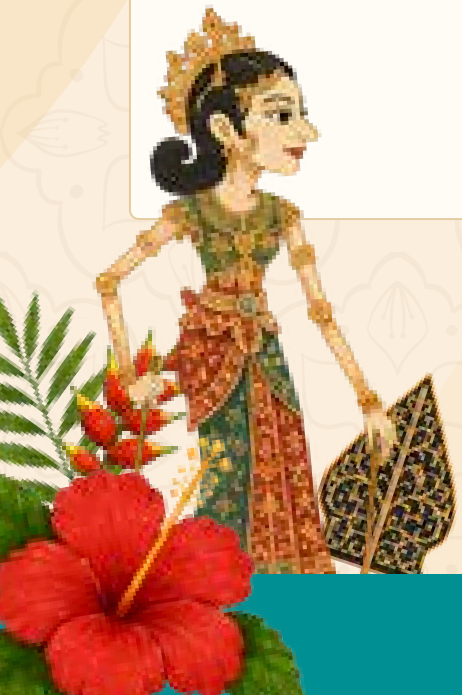
CHOOSE 1

Sambal Belado Udang (Sambal Prawns)
Juicy prawns stir-fried in freshly pounded chilli sambal with garlic, shallots and a squeeze of lime. Spicy, fragrant and addictive.

Udang Goreng Butter (Butter Prawn)
Deep-fried prawns tossed in buttery sauce with garlic, curry leaves and chilli. Savoury, fragrant and crowd-pleasing.

Ikan Goreng Berlada (Spicy Fried Fish)
Fried fish topped with spicy chilli relish made from blended red chillies, garlic and onions. Crispy outside, moist inside.

Ikan Assam Pedas (Fish)
Batang Fish cooked in tangy chilli gravy with tamarind, tomatoes, lemongrass and ginger flower. Spicy, sour and refreshing.



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CLASSIC MALAY - INDONESIAN FUSION

FRESH VEGETABLE / TOFU

CHOOSE 1

Sambal Goreng Jawa (V)

Fried tempeh and potatoes cooked in spiced chilli paste with coconut milk. Sweet, savoury and spicy.

Sayur Lodeh Lemak (V)

Mixed vegetables simmered in light coconut gravy. Creamy yet balanced.

Terung Balado (V)

Fried eggplant tossed in spicy chilli sambal made from red chillies, garlic, shallots and tomatoes. Soft inside with bold sambal flavour.

Kacang Buncis Tumis Tempeh (V)

Green beans stir-fried with sliced tempeh, garlic, shallots and mild chilli. Light, savoury and balanced.

Urap Sayur Kelapa (V)

Steamed vegetables mixed with spiced grated coconut flavoured with chilli, garlic and kaffir lime leaves. Fresh, nutty and aromatic.

VEGETARIAN

(V) - Vegetarian

(Comes with garlic and onions)

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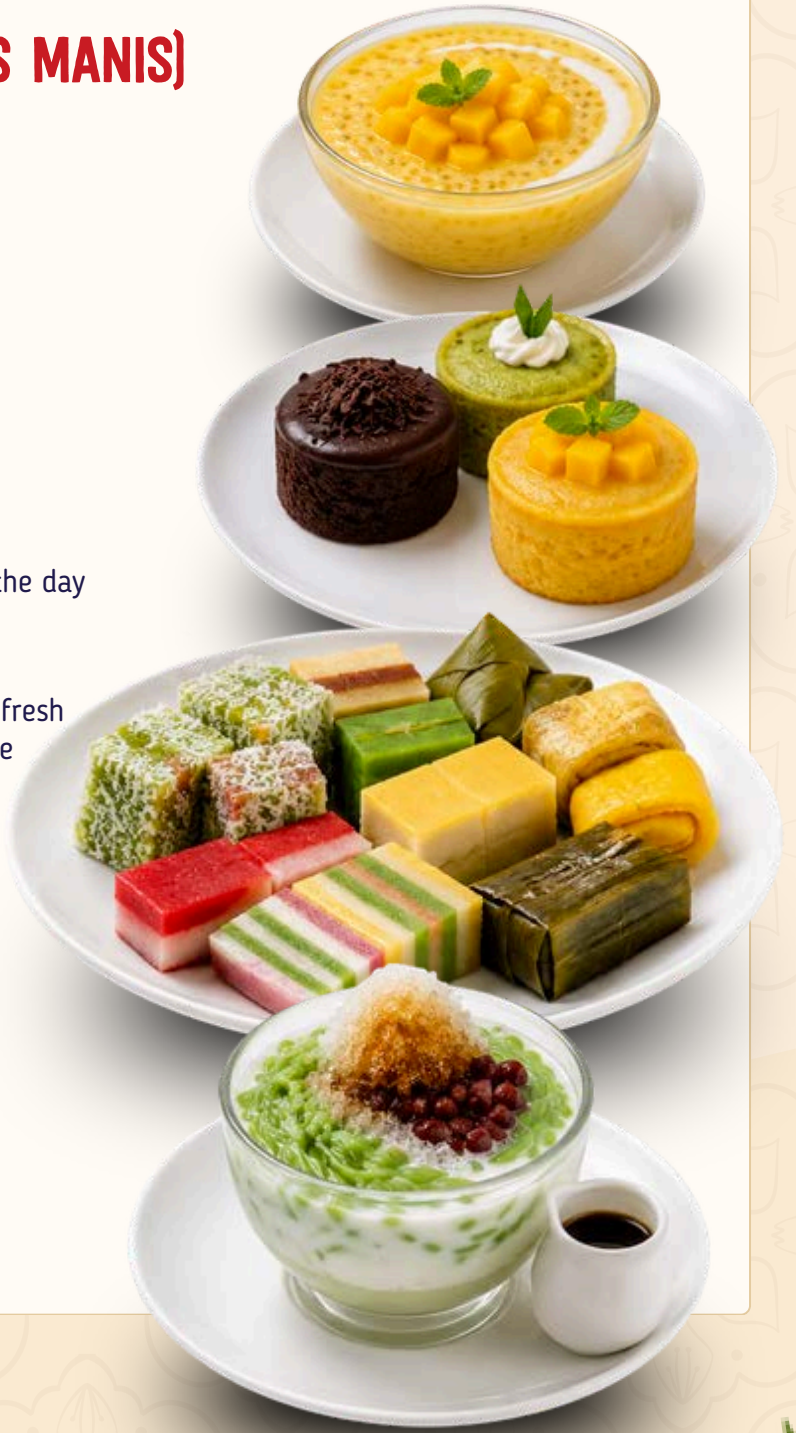
SWEET ENDING (MANIS MANIS)

CHOOSE 1



Mango Sago (V)

Smooth mango purée with sago pearls, pomelo and a hint of coconut cream.

Mini Cakes Galore

Chocolate, Pandan, Mango

Nyonya Kueh Platter (V)

Traditional kuih. Chef's assortment of the day

Chendol Delight (V)

A classic local favourite - chendol jelly, fresh coconut milk, red beans and housemade slow-cooked gula melaka

(V) - Vegetarian
(No butter)

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CLASSIC MALAY - INDONESIAN FUSION

BEVERAGE

CHOOSE 1 FLAVOUR PER 100 PAX: MAX 3 FLAVOURS

Lychee Mint Tea

Iced floral black tea infused with lychee and mint. Served in Balang style!

Bandung Lychee Selasih

Rose milk topped with lychee and soaked basil seeds. Floral, fruity delicious. Served in a balang style!

Hot Kopi & Tea Tarik

(Black option can be requested with milk and creamer served on the side)

Air Laici Limau

Lychee juice mixed with calamansi and soda. Lightly sweet with citrus brightness.

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GET IN TOUCH

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