

PASSED CUISINE

Rock Shrimp Tempura

Tossed in honey aioli and walnuts

Lemongrass Beef Lollipops

NY strip glazed and wrapped around lemongrass sticks and served with sweet vinaigrette for dipping

Indo Corn Fritters

Crispy fritters served with a ginger dipping sauce



SUNDA
NEW ASIAN

SUSHI STATION

Sweet Potato Caterpillar Roll Roasted sweet potato, cucumber, avocado, black garlic teriyaki, roasted red pepper sauce

Red Dragon Roll Shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crumbs

Atlantic Salmon Sashimi "Bundles" Creamy blue crab, shallots, grated "white wasabi"

Summer of Sunda Roll Tuna, escolar, basil, mango, avocado, asparagus, soy paper, ponzu sauce



CARVING & ENTRÉE BUFFET

Mushroom & Asparagus Salad

Arugula, Asian mushroom medley, ginger vinaigrette, crispy enoki

Chicken Inasal

Coconut vinegar, lemongrass, garlic, cherry tomatoes, red onion, chili lime sauce

Miso-Red Bronzed Black Cod

Eggplant, sweet miso glaze, chives

Prime NY Strip Steak

Sesame soy sauce

Veggie Lo Mein

Mushrooms, carrots, bok choy, scallions

Miso Cauliflower

Cauliflower, garlic, miso, chilies

White Jasmine Rice



SWEETS PASSED

Homemade Sunda Cookie Bites

Assorted Chef Selected Flavors



BEVERAGE PACKAGE

3 Hours of Open “Ultra-Premium” Bar

Includes

Martinis & Cocktails up to \$14* in value

Belvedere & Grey Goose Vodka, **Hendricks** Gin,
Don Julio Silver Tequila, **Makers Mark** Whiskey,
Buffalo Trace Bourbon, **Bacardi 8yr** Rum, **Macallan 12** Scotch

Chilled Sake: Tozai “Living Jewel” Junmai—Kyoto, Japan

Wine: **Sauvignon Blanc-** Chateau Graviille-Lacoste, France

Pinot Noir- Seaglass, Santa Barbara County

Chardonnay- Domaine Montrose, France

Cabernet Sauvignon- Chateau Smith

Imported Asian Beer: Tiger (Singapore), Asahi (Japan), Sapporo (Japan)

Traditional Beer: 312, Michelob Ultra, Bud & Bud Light

Soda, Mixers, Garnish, Juice

*(*Package excludes Shots, Red Bull, and Specialty Cocktails)*

Add House Sparkling Wine @ \$3* per person

Add a Specialty Cocktail to your Package @ \$8 per person*

**plus tax and service charge*

*Ask about **List Wines, Champagne, Sake, and Reserve Selections** to upgrade this package. List spirits will be billed a la carte by the bottle and charged to the final tab, plus tax and service charge.*

