

**“100 Best Restaurants  
for Groups”**

*– Travel & Leisure*



**SUNDA**  
NEW ASIAN

**“Best Asian Cuisine”**

*– USA Today*

**GROUP EVENTS & PRIVATE DINING**



## SUNDA AT A GLANCE

Located in the vibrant Midtown entertainment district of Tampa, Sunda offers a dynamic Southeast Asian dining experience, blending the flavors of Japan, China, the Philippines, Thailand, and beyond. We elevate culturally significant dishes using high-quality ingredients and modern techniques, all while delivering exceptional hospitality that ensures a memorable dining experience. Our attentive service, combined with our thoughtfully curated beverage program, creates a seamless and unforgettable occasion.

Designed by Studio K, Sunda Tampa's interior draws inspiration from the relaxed and inviting vibes of Vintage Polynesia, merging midcentury island aesthetics with a modern twist. The space features rich teak and walnut wood elements, soft color tones, and playful touches like pink flowers above the bar, which add warmth and charm. The design reflects a serene yet sophisticated ambiance, providing guests with an inviting environment to enjoy every aspect of their dining experience.

Whether it's a corporate outing, rehearsal dinner, or milestone celebration, we offer versatile menu options tailored to your event, ensuring every detail is thoughtfully crafted to make your experience unforgettable.



# PRIVATE PARTY ROOM

## CAPACITY

Seated: 36ppl

This fully private space is designed to offer both flexibility and privacy, providing a secluded environment for your event. The space features excellent AV capabilities, making it ideal for presentations, corporate events, or intimate gatherings. Flexible seating arrangements allow you to tailor the space to suit your specific needs, ensuring a personalized experience for your group.



## BAR AREA

### CAPACITY

Bar Reception Area: 100ppl

Our spacious patio offers a vibrant and inviting setting for hosting reception events, providing an exceptional outdoor experience in the heart of Midtown. Surrounded by urban charm, the patio is perfect for cocktail receptions, networking events, or casual gatherings.



## PATIO

### CAPACITY

Patio Reception Area: 40ppl

Our spacious patio offers a vibrant and inviting setting for hosting reception events, providing an exceptional outdoor experience in the heart of Midtown. Surrounded by urban charm, the patio is perfect for cocktail receptions, networking events, or casual gatherings.



## FAMILY-STYLE MENUS

At Sunda, our Asian-inspired cuisine is designer for sharing, allowing groups to savor a variety of our signature dishes through a thoughtfully curated family-style presentation.

### THE BORACAY - \$75 PER PERSON

#### COURSE ONE:

##### EDAMAME

##### CRISPY BRUSSELS SPROUTS

brussels sprouts, red cabbage, red onions, carrots, chilis, shallot crisps, minced shrimp, nuoc cham vinaigrette

##### TIGER SHRIMP TEMPURA

candied walnuts, creamy honey aioli, frisée

#### COURSE TWO:

##### SPICY "TAIL OF TWO TUNAS"

shrimp tempura, masago, scallion, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

##### PANDA ROLL

shrimp tempura, masago, scallion, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

##### ISLAND MAKI

tuna, salmon, mango, avocado, asparagus, local greens, Thai basil, ponzu, soy paper



## THE BORACAY - \$75 PER PERSON

### COURSE THREE:

#### YUZU RIBEYE

grilled ribeye, yuzu truffle butter, crispy leeks, herb oil

#### SZECHUAN CHICKEN

crispy chicken thighs, dry Chinese chilis, green beans, scallions, rayu

#### MISO CAULIFLOWER

garlic butter, sweet miso, chilis

#### JASMINE RICE

### COURSE FOUR:

#### MOCHI ICE CREAM

assorted seasonal flavors of ice cream, wrapped in rice dough



## THE KO SAMUI - \$115 PER PERSON

### COURSE ONE:

#### EDAMAME

#### CRISPY BRUSSELS SPROUTS

brussels sprouts, red cabbage, red onions, carrots, chilis, shallot crisps, minced shrimp, nuoc cham vinaigrette

#### TIGER SHRIMP TEMPURA

candied walnuts, creamy honey aioli, frisée

### COURSE TWO:

#### SPICY "TAIL OF TWO TUNAS"

shrimp tempura, masago, scallion, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

#### PANDA ROLL

shrimp tempura, masago, scallion, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

#### ISLAND MAKI

tuna, salmon, mango, avocado, asparagus, local greens, Thai basil, ponzu, soy paper

### COURSE THREE:

#### KAMAYAN FEAST

adobo pork belly, crispy pata, chicken inasal, garlic shrimp, lumpia, egg rolls, green beans, jasmine rice, dipping sauces

### COURSE FOUR:

#### FILIPINO BIBINKA CAKE

topped with whipped cream and ube cream

#### MOCHI ICE CREAM

assorted seasonal flavors of ice cream, wrapped in rice dough



## THE JUDGE - \$95 PER PERSON

### COURSE ONE:

#### EDAMAME

#### CRISPY BRUSSELS SPROUTS

brussels sprouts, red cabbage, red onions, carrots, chilis, shallot crisps, minced shrimp, nuoc cham vinaigrette

#### TIGER SHRIMP TEMPURA

candied walnuts, creamy honey aioli, frisée

### COURSE TWO:

#### SPICY "TAIL OF TWO TUNAS"

spicy tuna, escolar, shallot crisps

#### LOBSTER WAGYU

creamy lobster, wagyu tataki, foie gras aioli, truffle vinaigrette, jalapeño, wasabi aioli

#### BULGOGI TACOS

sliced sesame soy marinated ribeye, roti prata, red cabbage slaw

#### PORK BAO BUNS

scallion bao buns filled with adobo pork belly, pickled vegetables



## THE JUDGE - \$95 PER PERSON

### COURSE THREE:

#### YUZU RIBEYE

grilled ribeye, yuzu truffle butter, crispy leeks, herb oil

#### SZECHUAN CHICKEN

crispy chicken thighs, dry Chinese chilis, green beans, scallions, rayu

#### MISO CAULIFLOWER

garlic butter, sweet miso, chilis

#### JASMINE RICE

### COURSE FOUR:

#### COCONUT CHEESECAKE

coconut mousse, graham cracker crust, coconut caramel, fresh berries



## THE KYOTO - \$125 PER PERSON

### COURSE THREE:

#### OXTAIL POT STICKERS

braised oxtail, caramelized onion jus, white wasabi cream

#### CRISPY BRUSSELS SPROUTS

brussels sprouts, red cabbage, red onions, carrots, chilis, shallot crisps, minced shrimp, nuoc cham vinaigrette

#### TUNA TRUFFLE PIZZA

roti prata, black truffle, foie gras aioli, red onion, truffle vinaigrette

### COURSE TWO:

#### RED DRAGON

unagi, shrimp tempura, spicy tuna, jalapeño, avocado, tempura crisp, unagi sauce

#### LOBSTER WAGYU

creamy lobster, wagyu tataki, foie gras aioli, truffle vinaigrette, jalapeño, wasabi aioli

#### BAKED SNOW CRAB ROLL

snow crab, spicy mayo, tempura crisp, soy paper, sesame

#### SUNDA YELLOWTAIL TARTARE

avocado, tobiko, wasabi soy vinaigrette, plantain chips



## THE KYOTO - \$125 PER PERSON

### COURSE THREE:

#### YUZU RIBEYE

grilled ribeye, yuzu truffle butter, crispy leeks, herb oil

#### MISO BRONZED BLACK COD

black cod, sweet miso, eggplant, herbed oil, watermelon radish

#### CHICKEN INASAL

lemongrass, tomatoes, red onion, achiote glaze, chili lime vinaigrette, grilled lemon

#### GARLIC NOODLES

### COURSE FOUR:

#### COCONUT CHEESECAKE

coconut caramel, berries



## TRAY PASSED APPETIZERS

Your guests will delight in a variety of passed appetizers, offering a tasting experience of Sunda's signature dishes, perfect for mingling and sharing.

### THE PHUKET - \$50 PER PERSON

#### COURSE ONE:

##### TIGER SHRIMP TEMPURA

candied walnuts, creamy honey aioli, frisée

##### LUMPIA

crispy pork and shrimp Shanghai-style egg rolls, dipping sauces

##### PORK BELLY BAO BUNS

scallion bao buns, adobo pork belly, pickled veggies

##### SPICY "TAIL OF TWO TUNAS"

spicy tuna, escolar, shallot crisps

##### PANDA ROLL

shrimp tempura, masago, scallion, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

##### YELLOWTAIL JALAPEÑO ROLL

cilantro, garlic, yuzu ponzu

##### MOCHI ICE CREAM

assorted seasonal flavors of ice cream, wrapped in rice dough



## UNIQUE DINING EXPERIENCES

### KAMAYAN FEAST - \$60 PER PERSON

Celebrate Filipino culture with a hands-on dining experience. 'Kamayan', meaning 'by-hand' in Tagalog, is a traditional Filipino dining style where food is served family-style on a bed of banana leaves, allowing guests to enjoy the meal with their hands in a communal and intimate setting.

#### COURSE ONE:

##### EDAMAME

steamed & salted

##### CRISPY BRUSSELS SPROUTS

brussels sprouts, red cabbage, red onions, carrots, chilis, shallot crisps, minced shrimp, nuoc cham vinaigrette

#### COURSE TWO:

##### ARRAY OF CELEBRATORY FILIPINO DISHES

Adobo Pork Belly

Crispy Pata

Chicken Inasal

Garlic Shrimp

Lumpia

Green Beans

Mango

Jasmine Rice

Dipping Sauces

#### COURSE THREE:

##### MOCHI ICE CREAM



## INTERACTIVE DINING EXPERIENCES

### SUSHI ROLLING CLASSES

Master the art of sushi rolling with guidance from Sunda's expert chefs. Learn about the history of sushi while creating your own custom rolls, with hands-on instruction for an interactive and delicious experience.

### SAKE TASTINGS

Sunda's sake specialist will introduce guests to the history and craft of sake, highlighting the differences between varieties. Enjoy a selection of sake, ranging from dry and fruity to nutty and smooth, while learning about the unique flavors and techniques behind each one.



## SIGNATURE COCKTAILS & BEVERAGE PROGRAM

Our beverage program is thoughtfully crafted to perfectly complement your meal, enhancing every aspect of your dining experience. Indulge in our curated signature cocktails, each handcrafted with housemade ingredients and the finest spirits, designed to elevate the flavors of our menu. In addition, we offer a robust selection of premium sakes, wines, and Asian beers, ensuring a drink to suit every palate. Our extensive collection of premium spirits further enhances the experience, providing the ideal pairing for each dish and making every moment of your visit unforgettable.





**SUNDA**  
NEW ASIAN

## **GROUP DINING & PRIVATE EVENTS**

**CONTACT OUR EVENT TEAM TODAY AT  
[SundaNewAsian.com](http://SundaNewAsian.com)**

**Ask about our catering options!**

3648 Midtown Dr, Tampa  
813.497.2900

[SundaNewAsian.com](http://SundaNewAsian.com)

 [@SundaNewAsian](https://www.instagram.com/SundaNewAsian)

**CHICAGO | NASHVILLE | TAMPA | DETROIT**