Legend:

Chef's Recommendation

Spicy

Food photos are for illustration purpose only.
Food served may differ in presentation.

"If you really want to make a friend, go to someone's house and eat with him... the people who give you their food give you their heart."

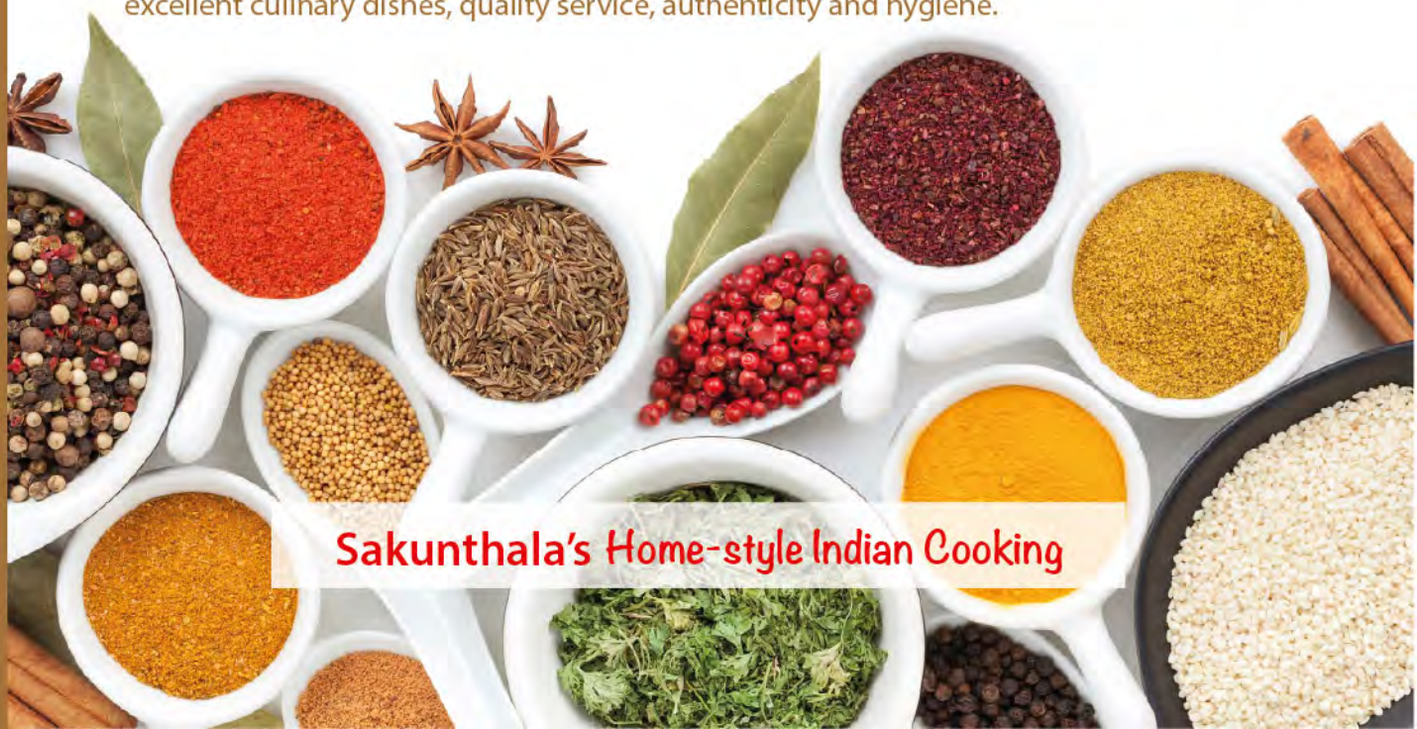
Sakunthala's was founded in 1997, as a small family run street stall in Little India. Inspired by old family recipes, passed down from generations, Sakunthala's makes good food simple, easy and with love. Feel good about satisfying your family and yourself, any time of the day with the recipes you love.

We have all experienced the pure joy of a great meal. Smell the aroma of Basmati rice, See the vibrant colors of spices in our Pepper Mutton, Hear the bite and crunch of a Garlic Naan, Taste the satin-smooth creamy Buttery Chicken.

Sakunthala's now operates 6 restaurants, offering high quality North & South Indian cuisine and was the First Indian restaurant to attain the Halal certification in 1999 and the First to develop an Indian-Chinese fusion cuisine in year 2000. By adopting technology, Sakunthala's opened a manufacturing plant and centralized kitchen in 2011.

Our mission is to give customers good food, while maintaining affordability. Sakunthala's has a team of well-trained, highly-skilled and dedicated chefs, who have been around since its conception in 1997. Our chefs carefully handpick each ingredient from the freshest produce and implement the highest standard of culinary expertise.

We aspire to be the best local and global franchisor of South & North Indian concept, and we are always looking for new ways to expand the F&B market. We are constantly growing and re-inventing ourselves. Sakunthala's is the first Indian Restaurant to serve Hot & Fresh foods from a Vending Machine and we have won many awards for excellent culinary dishes, quality service, authenticity and hygiene.



SAKUNTHALA'S RESTAURANT

Soup

A3 Seafood Tomyam

A1 Rasam $3.00
A clear, hot & spicy soup garnished with coriander

A2 Vegetarian Tomyam $6.50
Spicy Thai soup with vegetables

A3 Seafood Tomyam $8.50
Spicy Thai soup with seafood

A4 Nandu Rasam (Crab Soup) $9.50
A clear, hot and spicy soup with crab extract.
A home-made remedy for the common flu

A5 Mutton Soup $9.00

A6 Tomato Soup $6.50

A7 Sweet Corn Soup $6.50

A8 Cream of Mushroom Soup $6.50

A9 Spinach & Garlic Soup $6.50

A10 Hot & Sour Chicken Soup $8.00

A11 Chicken Pepper Soup $8.00

A4 Nandu Rasam (Crab Soup)

• Prices are nett & not inclusive of prevailing GST •

APPETIZERS & INDIAN SNACK

B1	Subzi Samosa Mixed vegetables crispy pastries	$3.50
B2	Egg Bonda Flour dipped egg dumplings	$3.50
B3	Murukku (1 bottle)	$7.00
B4	Pakora (Vegetable / Onion / Paneer) Your choice of vegetables dusted in flour & fried	$8.00
B5	Pakora (Chicken / Fish / Prawn) Your choice of meat dusted in flour & fried	$13.00

B2 Egg Bonda

B5 Pakora

CHAATS (Available anytime)

C1	Pani Puri	$9.00
C2	Dahi Puri	$10.00
C3	Dahi Papi Chaat	$12.00
C4	Dahi Samosa Chaat	$12.00
C5	Aloo Channa Chaat	$9.00
C6	Kachari Chaat	$11.00
C7	Pav Baji	$11.00

C1 Pani Puri

CHAATS BUFFET

Daily 3 - 6pm

at $18.90/person

B3 Muruku (1 bottle)

BREADS

D1 Tandoori Prata $3.50
Multi layer whole bread cooked in a tandoor

D2 Tandoori Roti $3.50
Whole wheat Indian bread baked in a clay oven

D3 Butter Roti $3.80
Indian bread prepared with whole wheat & finished with butter

D4 Plain Naan $3.40
White flour Indian bread baked in a clay oven

D5 Puthina Naan $3.80
White flour Indian bread topped with mint leaves

D6 Garlic Naan $3.80
White flour Indian bread flavored with garlic

D7 Butter Naan $3.80
White flour Indian bread flavored with butter

D8 Butter Garlic Naan $4.40
Indian bread prepared with refined flour furnished with butter & garlic

D9 Kashmiri Naan $4.60
Indian bread stuffed with dried fruits, nuts & baked in a tandoor

D10 Peshwari Naan $4.40
A traditional bread from the kitchen of the Maharajas

D11 Keema Naan $5.20
Indian bread stuffed with minced meat & baked in a tandoor

D12 Cheese Naan $4.80
Cheese stuffed Indian tandoor baked bread

D13 Chicken Naan $5.20

D14 Assorted Bread Basket $25.00
A platter served with assorted naans

RICE

E1	Steam Rice	$2.50
E2	Biryani Rice Basmati rice cooked with saffron & aromatic spices	$5.50
E3	Pulau (Jeera / Green Peas) Basmati rice cooked with garden fresh green peas or cumin seeds	$6.00
E4	Kashmiri Pulau A unique basmati rice preparation with fruits & nuts	$6.50
E5	Vegetarian Meal South Indian vegetarian thali	$10.50
E6	Vegetarian Biryani Basmati rice cooked with assorted vegetables & spices	$11.50
E7	Egg Biryani Basmati rice served with two eggs, chicken gravy, dalcha, timon achar & raita	$11.00
E8	Chicken Biryani Basmati rice cooked with chicken & selected spices	$13.50
E9	Fish Biryani Basmati rice cooked with soft fish	$13.50
E10	Mutton Biryani Basmati rice cooked with lamb, saffron & aromatic spices	$13.50
E11	Prawn Biryani Basmati rice cooked with prawns & herbs	$14.50
E12	Crab Biryani Basmati rice cooked with crabs & herbs	$16.50
E13	Super Meal (Non-Veg) Full meal of fish, prawn, mutton, chicken, 3 vegetables, desert, with rice	$18.00
E14	Seerga Samba Biryani Chicken / Mutton	$13.50

E12 Crab Biryani

E8 Chicken Biryani

SAKUNTHALA'S RESTAURANT

CHICKEN

SOUTH INDIAN

F1 Chicken Cutlet (per pc) $4.00
Fried chicken patties

F2 Chicken Chettinad $8.50
Chicken cubes cooked in Chettinad style

F3 Chicken Kolambu $8.50
Home style chicken curry cooked with peppers

F4 Chicken Pepper $8.50
Chicken spiced with freshly crushed black pepper corns & curry leaves

F5 Chicken 65 $10.00
Traditional home-style boneless crispy fried chicken cubes

F6 Chicken Lollipop $12.00
Fried chicken lollipops

F7 Chicken Pallipalayam $9.50

F8 Japan Chicken $9.50

F9 Chicken Nilgiri $9.50

F10 Chicken Kofta Curry $9.00

F11 Curry Chicken Vinaloo $10.00

F12 Chicken Manchurian $12.00

F13 Chicken Sukka $11.00

F14 Dragon Chicken $12.00

F15 Schezwan Chicken $12.00

NORTH INDIAN

F16 Chicken Kadai $10.00
Boneless chicken cooked with herbs & spices

F17 Chicken Palak $11.00
Chicken simmered with spinach in medium spicy gravy

F18 Butter Chicken $12.00
Boneless chicken pieces in creamy tomato butter gravy

F19 Chicken Badami $13.00
Chicken cooked in creamy cashew nut sauce

F20 Chicken Tikka Masala $13.00
Chunks of roasted marinated chicken in spiced creamy curry sauce

F15 Schezwan Chicken

F6 Chicken Lollipop

F5 Chicken 65

F18 Butter Chicken

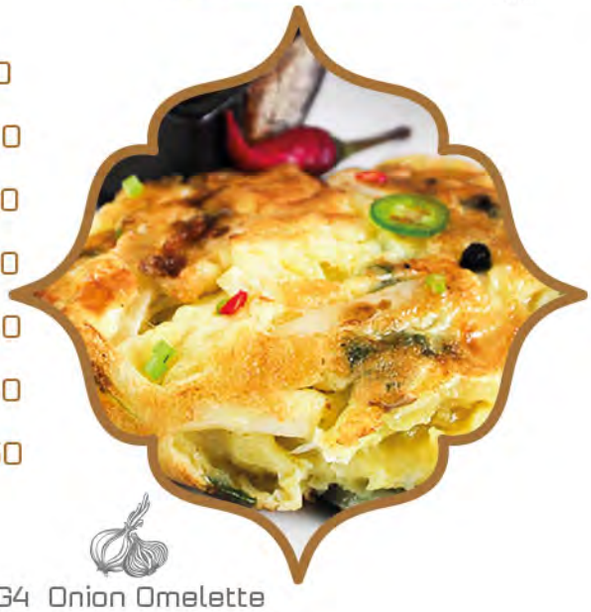
F19 Chicken Badami

• Prices are nett & not inclusive of prevailing GST •

SAKUNTHALA'S RESTAURANT

EGG

G1	Egg Boiled (1 pc)	$1.50
G2	Egg Masala	$2.50
G3	Egg Bhurji (Poriyal/Scrambled)	$4.00
G4	Onion Omelette	$4.50
G5	Seafood Omelette	$6.50
G6	Chilli Egg	$6.50
G7	Egg Pepper Fry	$6.50



G4 Onion Omelette

MUTTON

SOUTH INDIAN

H1 Mutton Chops (1 pc) $8.00
Chunky mutton piece cooked in thick & spicy onion tomato paste

H2 Pepper Mutton $11.00
Sakunthala's Specialty

H3 Mutton Masala $11.00
Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy

H4 Mutton Sukka $11.00
Dry mutton preparation

H5 Mutton Mysore $11.00
Mutton cooked with dry red chilies & cashew nuts

H6 Mutton Kola Urundai $12.00
Made with minced mutton and ground masala,rolled into balls & deep fried until golden brown

MUTTON

NORTH INDIAN

H7 Mutton Rogan Josh $12.00
Mutton cooked in flavourable mint gravy

H8 Lamb Vindaloo $12.00
Lamb & potatoes cooked in spicy red sauce

H9 Mutton Palak $12.00

H10 Mutton Dopyaza $12.00

H11 Mutton Kola Curry $14.00

H12 Mutton Cutlet $4.50

H2 Pepper Mutton

H6 Mutton Kola Urundai

H1 Mutton Chops

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TANDOORI KHAZANA

I1 Paneer Tikka $12.00
Cottage cheese marinated with homemade yoghurt & Indian spices

I2 Hariyali Panner Tikka $14.00

I3 Fish Tikka $14.00
Cubes of fish marinated with exotic spices, grilled in a tandoor oven

I4 Chicken Tikka $14.00
Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven

I5 Tangri Kebab $14.00
Chicken drumsticks marinated with yoghurt & nutmeg, grilled to golden glaze

I6 Fish Malai Kebab $14.00
Tender & creamy clay oven baked fish cubes

I7 Chicken Seekh Kebab $16.00
Meaty & spicy seekh kebab with lip smacking tamarind dip

I8 Mutton Seekh Kebab $16.00
Melt in the mouth mutton mince meats mixed with onions & spices to form this delicious seekh kebab

I9 Fish Achari $14.00
A lipsmacking fish preparation, marinated in a delicious homemade pickling spice

I10 Afgani Chicken $16.00
A grilled chicken recipe in a simple marinate of yoghurt & spices

I11 Tandoori Chicken (4 pcs) $16.00
Tandoori Chicken (2 pcs) $8.00
Tender chicken marinated in yoghurt & spices, grilled in the clay oven

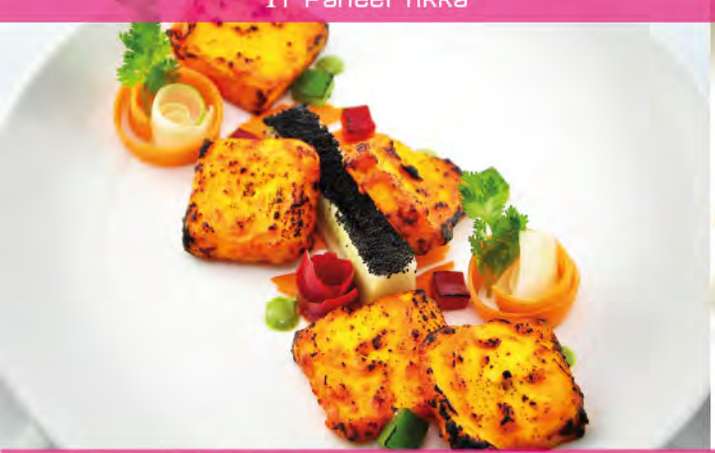
I12 Tandoori Jhinga $18.00
Fresh prawn marinated & grilled in a tandoor oven

I13 Malai Chicken Tikka $14.00

I14 Hariyali Chicken Tikka $14.00

I15 Achari Chicken Tikka $14.00

I1 Paneer Tikka



I3 Fish Tikka

I11 Tandoori Chicken

I2 Tandoori Jhinga

SEAFOOD (INDIAN)

FISH

J1 Curry Fish Head — $30 (S) / $35 (L)
A whole angoli fish head is semi-stewed in a rich, thick, orange curry with assorted vegetables & a generous helping of Indian spices. The final result is aromatic & fragrant with mellowed spiciness.

J2 Fish Cutlet (per pc) — $4.00
Minced fish patties

J3 Fish Fry — $7.50
Home style fried fish

J4 Fish Kholombu (Curry Fish) — $7.50
Cubes of fish cooked in ginger, garlic & spices

J5 Chilli Fish — $10.00
Fried boneless fish cube with chilli

J6 Fish Jalfrazie — $10.00
Cubes of fish cooked with onions & peppers

J7 Nethili Fry — $9.00

J8 Fish Chettinad — $9.00
Steamed fish cooked in spicy gravy prepared in Chettinad style

J9 Sambal Fish — $9.00

J10 Fish Masala — $8.00
Fried fish cooked in Indian masala

J11 Fish Mango — $9.00
Home-style fish curry with a touch of mango

J5 Chilli Fish

J1 Curry Fish Head
Contains tumeric, a powerful antioxidant

• Prices are nett & not inclusive of prevailing GST •

SEAFOOD (INDIAN)

SQUID

J12 Squid Masala $12.00
Marinated squids sautéed & cooked in a spicy masala

J13 Kadai Squid $12.00
A favourite among seafood lovers

CRAB

J14 Crab Masala (Flower) $14.00
A delicious dish of crabs cooked in spicy masala

J15 Crab Curry $14.00

PRAWN

J16 Prawn Pakora $14.00
Succulent prawns in a crispy pakora batter

J17 Curry Leaves Prawn $16.00
Prawn sautéed with aromatic spices & curry leaves

J18 Chilli Prawn $16.00
A curry dish stir-fried & served in a thick spicy sauce

J19 Schezaran Prawn $16.00
Prawns tossed with capsicum, onion, tomatoes & coarsely ground spices

J20 Prawn Masala $16.00
Prawns cooked with onion, ginger, garlic, tomatoes & selected spices like cumin

J21 Prawn Pepper Fry $16.00
Prawn sautéed with aromatic spices & pepper

J22 Eral Thoku $16.00
Tangy & spicy prawn tomato curry with Indian spices

J23 Prawn 65 $16.00

J24 Prawn Curry $16.00

J12 Squid Masala

J16 Prawn Pakora

J22 Eral Thoku

J20 Prawn Masala

J14 Crab Masala (Flower)

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INDIAN FRIED RICE & NOODLES

INDIAN FRIED RICE

L1	Schezwan Chicken Fried Rice	$9.00
L2	Schezwan Prawn Fried Rice	$9.00
L3	Schezwan Mutton Fried Rice	$9.00
L4	Schezwan Fish Fried Rice	$9.00
L5	Chicken Fried Rice	$9.00
L6	Prawn Fired Rice	$10.50
L7	Fish Fried Rice	$9.00
L8	Mutton Fried Rice	$9.50

INDIAN NOODLES

R1	Chicken Noodles	$9.00
R2	Mutton Noodles	$9.50
R3	Prawn Noodles	$10.50
R4	Schezwan Chicken Noodles	$9.00
R4	Schezwan Mutton Noodles	$9.50
R4	Schezwan Prawn Noodles	$10.50

For Vegetarian Fried Rice & Noodles - see Page 15

SEAFOOD (CHINESE)

SLICED FISH

K1 Fish Thai Slice $12.00
A flavorful Thai style recipe

K2 Fish Sambal Slice $12.00
Fish cooked in spicy sambal sauce

K3 Fish Sweet & Sour Slice $12.00
A classic Chinese style dish

K4 Fish Black Pepper $12.00
Fish cubes cooked in black pepper

SQUID

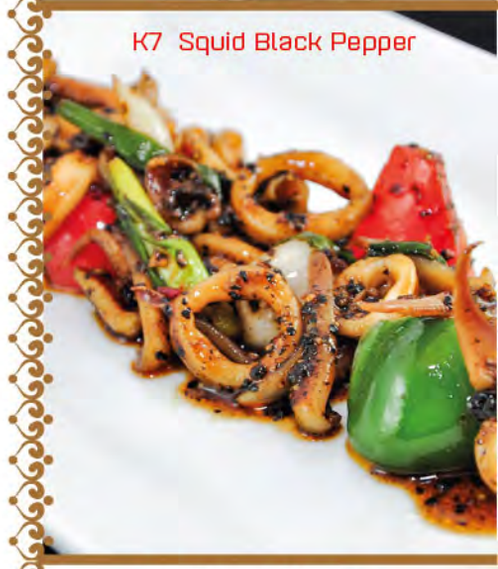
K5 Squid Sambal $13.00
Squid cooked in sambal sauce

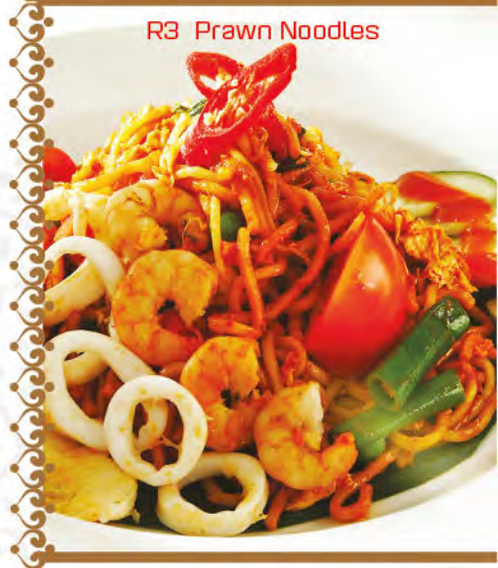
K6 Squid Fried $13.00
Fried squid

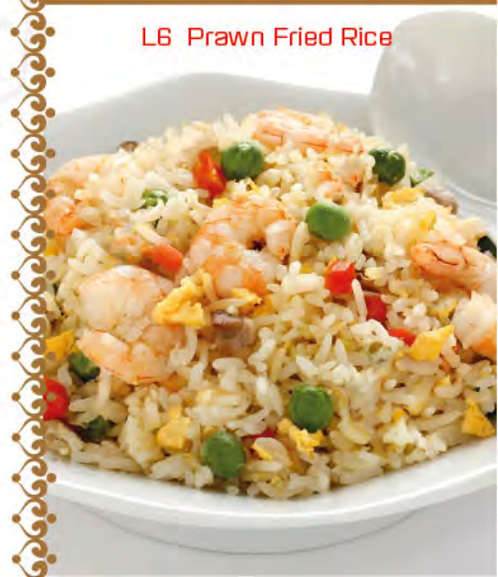
K7 Squid Black Pepper $13.00
Squid cooked in black pepper

K8 Squid Dried Chilli $13.00
Squid cooked in dry chill

K6 Squid Fried


K7 Squid Black Pepper


R3 Prawn Noodles


L6 Prawn Fried Rice

SAKUNTHALA'S RESTAURANT

CHINESE NOODLES / RICE

L1	Fried Noodles (Seafood / Chicken)	$8.50
L2	Fried Mee Hoon (Seafood / Chicken)	$8.50
L3	Hokkien Mee (Seafood / Chicken)	$8.50
L4	Fried Rice (Seafood / Chicken)	$8.50
L5	Horfun (Wet / Dry) (Seafood / Chicken)	$8.50

L5 Horfun (Seafood/Chicken)

CHICKEN (CHINESE)

L6	Chicken Wings (2pcs)	$6.00
L7	Chicken Sambal Squid cooked in sambal sauce	$11.00
L8	Chicken Thai Style Chicken cooked in Thai style	$11.00
L9	Chicken Dry Chilli Chicken cooked with dry chilies	$11.00
L10	Chicken Sweet & Sour Chicken cooked in sweet & sour sauce	$11.00
L11	Chicken Black Pepper Chicken cooked with black pepper	$11.00

L10 Chicken Sweet & Sour

PRAWN (CHINESE)

M1	Butter Prawns Prawns fried in butter	$18.00
M2	Sambal Prawns Prawns cooked in sambal sauce	$18.00
M3	Cereal Prawns Fried prawns wrapped in cereal	$18.00
M5	Breaded Prawns Prawns fried and wrapped in bread crumbs	$18.00
M7	Black Pepper Prawns Prawns cooked in crushed black peppers	$18.00

M7 Black Pepper Prawns

M1 Butter Prawns

SAKUNTHALA'S RESTAURANT

RAVA (After 3pm)

N1	Rava Thosai	$4.80
N2	Egg Rava Thosai	$5.40
N3	Onion Rava Thosa	$5.40
N4	Ghee Rava Thosai	$5.40
N5	Rava Masal	$5.40
N6	Onion Rava Masala	$6.20
N7	Egg Rava Masala	$6.20

N1 Rava Thosai

Contains Fenugreek, commonly used in Ayurveda treatments. Known to lower blood sugar levels, particularly in diabetics.

THOSAI (After 3pm)

01	Idly Sets (2 pcs)	$3.40
02	Plain Thosai	$3.20
03	Masala Thosai	$4.50
04	Onion Thosai	$4.50
05	Egg Thosai	$4.50
06	Ghee Thosai	$4.50
07	Cone Thosai	$4.50
08	Cheese Thosai	$4.80
09	Egg & Onion Thosai	$5.50
010	Masala & Onion Thosai	$5.50
011	Masala & Egg Thosai	$5.50
012	Paper Thosai	$5.00
013	Ghee Paper Thosai	$6.00
014	Paper Masala Thosai	$6.00
015	Plain Uthappam	$3.20
016	Onion Uthappam	$4.50
017	Appam (2 pcs)	$6.00

07 Cone Thosai

014 Paper Masala Thosai

01 Idly Set

03 Masala Thosai

016 Onion Uthappam

017 Appam

• Prices are nett & not inclusive of prevailing GST •

SAKUNTHALA'S RESTAURANT

PRATA (After 3pm)

P1	Idiyappam Sets (3 pcs)	$3.90
P2	Onion Prata	$3.20
P3	Egg Prata	$3.20
P4	Egg and Onion Prata	$3.80
P5	Paper Prata	$3.80
P6	Cheese Prata	$4.20
P7	Prata (2 pcs)	$5.20
P8	Chappati (2 pcs)	$5.20
P9	Kothu Prata (Vegetarian)	$8.50
P10	Kothu Prata (Egg)	$8.50
P11	Kothu Prata (Chicken / Mutton / Fish)	$9.50
P12	Chicken Murtabak	$12.50
P13	Mutton Murtabak	$12.50
P14	Poori (2 pcs)	$7.00
P15	Bathura	$7.50

P5 Paper Prata

P7 Prata

P13 Mutton Murtabak

P11 Kothu Prata

P14 Poori

VEGETARIAN INDIAN MEALS

Q1 South Indian Vegetarian Meal $10.50

- White Rice
- Daily Vegetables x 3
- Rasam
- Raita
- Payasam
- Vadai
- Sambar
- Curd
- Papadam

Q2 North Indian Vegetarian Meal $14.50

- Pulau Rice
- Aloo Gobi Mutter
- Bhindi Fry
- Yellow Dhal
- Chappati
- Paneer Makhani
- Raita
- Gulab Jamon

Q3 Vegetarian Biryani Rice $11.50

Fun Fact

Cumin, present in most Indian foods, is naturally rich in iron and can play a role in weight loss.

Q1 South Indian Vegetarian Meal

Q2 North Indian Vegetarian Meal

VEGETARIAN NOODLES / RICE

VEGETARIAN INDIAN NOODLES

R1	Vegetarian Noodles	$8.00
R2	Panner Noodles	$9.50
R3	Schezwan Vegetarian Noodles	$9.00
R4	Schezwan Panner Noodles	$10.50

VEGETARIAN FRIED RICE

R5	Panner Fried Rice	$9.50
R6	Schezwan Vegetarian Fried Rice	$8.00
R7	Schezwan Panner Fried Rice	$9.50

R5 Panner Fried Rice

R1 Vegetarian Noodle

INDIAN VEGETABLES

T1	Potato Cutlet (per pc)	$3.50
T2	Tadka Yellow lentils tempered with aromatic spices	$4.50
T3	Chenna Masala Chickpeas with gravy	$5.50
T4	Dal Makhni A mixed lentil curry made with lots of butter & cream	$8.00
T5	Veg Khurma	$5.50
T6	Tofu Sambal (Indian)	$8.00

T1 Potato Cutlet $3.50/pc

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INDIAN VEGETABLES

T7 Aloo Jeera $8.50
Potatoes tossed with spices & curry leaves

T8 Aloo Gobi Mutter $9.00
Potatoes and cauliflower tossed with spices & cumin seeds

T9 Bitter Gourd Fry $9.00
Crispy bitter gourd fry

T10 Brinjal Masala $9.00
Tandoori roasted brinjal (egg plant) cooked in Indian sauce

T11 Kadai Vegetable $9.00
Garden fresh vegetables cooked with cubed onions, ginger & bell peppers in traditional oak

T12 Paneer Makhani $11.00
Home-made cottage cheese cooked with butter, cream & tomatoes

T13 Palak Paneer $11.00
Cottage cheese and spinach puree simmered with tomatoes

T14 Chilli Paneer $11.00
Paneer cubes sautéed to its perfection in thin slices of onion, red & green peppers

T15 Kadai Paneer $11.00
Fresh cottage cheese tossed with cubed onions & assorted peppers

T16 Bhindi Masala $10.00
Lady's finger sautéed with onions, garlic, ginger & tomatoes

T17 Vegetables Chettinadu $9.00
Assorted vegetables curry

T18 Gobi Manchurian $10.00
Fried cauliflower tossed with black sauce

T19 Gobi – 65 $10.00
Fried cauliflower

T20 Bhindi Fry $11.00
Crispy fried lady's finger

T21 Malai Kofta $12.00
Vegetable dumplings cooked in creamy sauce

T22 Mock Masala $12.00
Mock meat in blended ground spices

T23 Mock Mysore $12.00
Mock meat cooked with dry red chilies & cashew nuts

T8 Aloo Gobi Mutter

T12 Paneer Makhani

T18 Gobi Manchurian

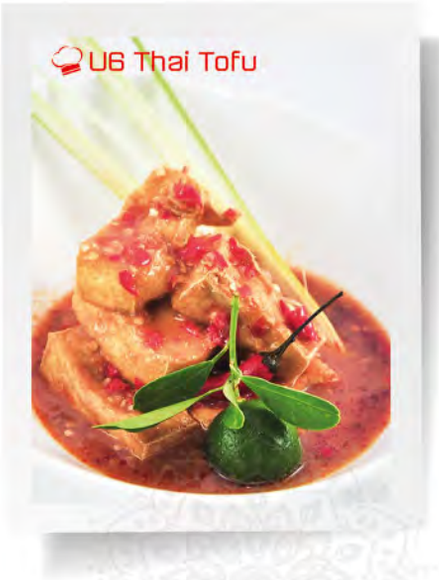
T20 Bhindi Fry

T21 Malai Kofta

T23 Mock Mysore

CHINESE VEGETABLES

U1	Stir Fried Kang Kong	$9.00
U2	Kang Kong Sambal (Veg / Non Veg)	$9.00
U3	Kailan (Mushroom / Garlic)	$9.00
U4	Chap Chye	$9.00
U5	Brocolli (Mushroom / Garlic)	$9.00
U6	Tofu (Sambal / Thai / Fried / Veg)	$9.00


U6 Thai Tofu

U3 Garlic Kailan

U5 Mushroom Brocolli

X1 Apple Juice

X10 Ice Lemon Tea

X13 Lime Juice

X17 Lassi

X4 Iced Coffee X22 Tea

BEVERAGES

Fresh Fruit Juices

Choice of orange / apple / carrot / pineapple

X1	With Ice	$4.00
X2	Without Ice	$4.50

Iced Drinks

X3	Iced Tea O / Iced Coffee O	$2.80
X4	Iced Tea / Iced Coffee	$3.60
X5	Iced Milo / Iced Bandung / Iced Horlicks	$3.60
X6	Iced Ginger Tea	$3.60
X7	Iced Masala Tea	$3.60

Cold Drinks

X8	Mineral Water (500ml)	$1.80
X9	Pepsi / Diet Pepsi	$2.50
X10	Iced Lemon Tea	$2.80
X11	Fresh Lime Water (Sweet / Salt / Sweet & Salt)	$3.00
X12	Butter Milk	$3.30
X13	Lime Juice	$3.30
X14	Thai Coconut	$4.00
X15	Chendol	$4.20
X16	Badam Milk	$4.50
X17	Lassi (Plain / Sweet / Salt)	$4.50
X18	Lassi (Mango / Strawberry)	$5.00
X19	Milk Shake (Vanilla / Chooolate)	$6.50

Hot Drinks

X20	Tea O / Coffee O / Ginger O	$1.60
X21	Milk	$1.80
X22	Tea / Coffee	$2.20
X23	Tea O (Aliya / Lime / Masala)	$2.00
X24	Coffee O Aliya	$2.00
X25	Milo	$2.50
X26	Horlicks	$2.50
X27	Ginger (Tea / Coffee) Known to relieve nausea & gastrointestinal irritation	$2.60
X28	Masala (Tea / Coffee)	$2.80
X29	Masala Milk	$3.00
X30	Badam Milk	$3.80

SAKUNTHALA'S RESTAURANT

BEVERAGES

Y1	Payasam	$3.50
Y2	Ice Cream	$5.00
Y3	Gulab Jamun	$2.50
Y4	Gulab Jamun (2pcs) with 2 scoops of ice cream	$11.00
Y5	Rasamalai	$5.00
Y6	Ice Kacang	$5.50
Y7	Bread Halwa	$5.00
Y8	Carrot Halwa	$6.00
Y9	Banana Split	$8.50
Y10	Fruit Platter (Small)	$4.00
	Fruit Platter (Big)	$8.00

Y1 Payasam

Y2 Ice Cream

Y8 Carrot Halwa

Y7 Banana Split

um

Restaurant Reservations
6293 6649

Catering & Home Delivery
6293 6293

Franchising Opportunities
9752 4263

sakunthalacatering@gmail.com

www.sakunthala.com.sg

Race Course Outlet
66 Race Course Road
Singapore 218570
Tel : 6293 6649
Opening Hours:
11.00 am – 10.30 pm (daily)

Dunlop Outlet
151 Dunlop Street
Singapore 209466
Tel: 6293 4431
Opening Hours:
9.30 am to 11.00 pm (daily)

Syed Alwi Outlet
88 Syed Alwi Road
#01-01 Singapore 207667
Tel: 6297 0895
Opening Hours:
11.00 am – 01.00 am (daily)

Changi Business Park Outlet
8 Changi Park Avenue 1
#01-53, UE Biz Hub East,
Singapore 486018
Tel: 6538 3134
Opening Hours:
11.00 am – 10.30 pm
(Mon – Sat including PH).
Close on Sundays

SAFRA Mount Faber Outlet
2 Telok Blangah Way
#01-07 Safra Clubhouse
Singapore 098803
Tel: 6261 0314
Opening Hours:
10.30 am – 10.00 pm (daily)

Yishun Outlet
3 Northpoint Drive
Yishun Town Square #01-01
Singapore 768020
Tel: 6235 9260
Opening Hours:
9.30 am to 10.30 pm (daily)