

Legend:



Chef's Recommendation



Specialty Dish



Spicy



Sweet

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.

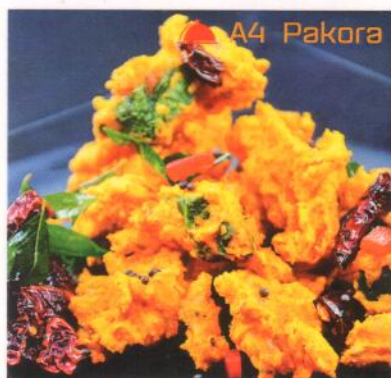
Sakunthala's now operates 4 restaurants, offering high quality North & South Indian cuisine and was the First Indian restaurant to attain the Halal certification in 1999 and the First to develop an Indian-Chinese fusion cuisine in year 2000. By adopting technology, Sakunthala's opened a manufacturing 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.



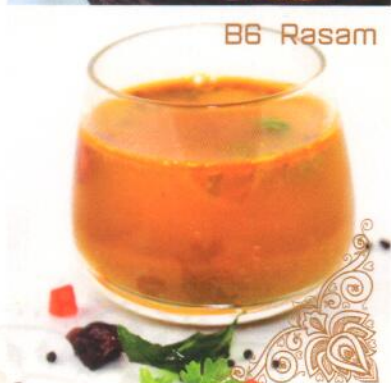
Sakunthala's Home-style Indian Cooking



A4 Pakora



A5 Muruku



B6 Rasam

APPETIZERS & INDIAN SNACKS

A1 Vadai (1 pc) A savory fried snack	\$1.50
A2 Papadam (per basket)	\$2.00
A3 Indian Samosa (per pc)	\$2.50
 A4 Pakora Your choice of vegetables dusted in flour & fried	\$3.50
A5 Murukku (1 bottle)	\$6.00

VEGETABLES & CURRIES

B1 Chicken Curry	\$1.50
B2 Fish Curry	\$1.50
B3 Kurma Curry	\$1.50
B4 Vegetables of the day	\$1.50
B5 Sambar	\$1.50
B6 Rasam A clear, hot & spicy soup garnished with corianders	\$1.50
B7 Puli Curry	\$1.50
B8 Chenna Masala Chickpeas with gravy	\$2.50



BIRYANI

C1 Steam Rice \$1.50

C2 Biryani Rice \$3.50
Basmati rice cooked with saffron & aromatic spices

C3 Egg Biryani \$8.50
Basmati rice served with two eggs, chicken gravy, dalcha, timon achar & raita

 C4 Vegetarian Biryani \$8.50
Basmati rice cooked with assorted vegetables & spices

 C5 Chicken Biryani \$9.50
Basmati rice cooked with chicken & selected spices

C6 Fish Biryani \$9.50
Basmati rice cooked with soft fish

 C7 Mutton Biryani \$9.50
Basmati rice cooked with lamb, saffron & aromatic spices

C8 Tandoori Chicken Biryani \$11.00
Dum Biryani rice served with two pieces of tandoori chicken



C12 Crab Biryani

BIRYANI

C9 Prawn Biryani \$11.50
Basmati rice cooked with prawns & herbs

C10 Kaadai Biryani \$12.50
Basmati rice cooked with quail & spices

C11 Turkey Biryani \$12.50
Basmati rice cooked with turkey & spices

C12 Crab Biryani \$13.00
Basmati rice cooked with crabs & herbs



Set Meals

Finding it hard to decide
amongst our many

dining options?

Why not consider going
for our value-for-money
set meals which have
thoughtfully planned to
allow our customers to
enjoy a complete meal
at an attractive price.

SET MEAL

D1 Egg Meal \$8.00

Set Meal served with plain rice, boiled eggs
curry & vegetables

 D2 Vegetarian Meal \$8.00

D3 Fish Meal \$9.00

Set Meal served with plain rice, fish, curry
& vegetables

D4 Chicken Meal \$9.00

Set Meal served with plain rice, chicken,
curry & vegetables

D5 Mutton Meal \$9.00

Set Meal served with plain rice, mutton
curry & vegetables

D6 Kudal Meal \$9.00

Set Meal served with plain rice, kudal,
curry & vegetables

D7 Liver Meal \$9.00

Set Meal served with plain rice, liver,
curry & vegetables

D8 Tandoori Chicken Meal \$10.50

Set Meal served with plain rice, tandoori
chicken curry & vegetables

D9 Prawn Meal \$11.00

Set Meal served with plain rice, prawns,
curry & vegetables

D10 Kaadai Meal \$11.50

Set Meal served with plain rice, quail,
curry & vegetables

D11 Turkey Meal \$11.50

Set Meal served with plain rice, turkey,
curry & vegetables

D12 Crab Meal \$12.50

Set Meal served with plain rice, crab,
curry & vegetables



 D2 Vegetarian Meal



D3 Fish Meal



D5 Mutton Meal



D8 Tandoori Chicken Meal



CHICKEN

E1 Chicken Cutlet (per pc) \$3.50
Fried chicken patties

E2 Chicken Chettinad \$6.00
Chicken cubes cooked in Chettinad style

E3 Chicken Masala \$6.00
The dish contains cinnamon which has potent antioxidant activities & known to lower blood sugar

E4 Chicken Mysore \$6.00
Chicken cubes tossed with cashew nuts & dried red chilies

 E5 Pepper Chicken  \$6.00
Chicken spiced with freshly crushed black pepper corns & curry leaves

E6 Chicken 65 \$6.00
Traditional home-style boneless crispy fried chicken cubes

 E7 Tandoori Chicken \$7.00
Succulent pieces of tandoori chicken cooked in masala & garnished with ginger and cream

E8 Grilled Chicken (1 pc) \$7.00

E9 Kaadai Quail (2 pcs) \$8.00

EGG

F1 Egg Boiled (1 pc) \$1.50

F2 Egg Masala \$2.00

F3 Egg (Omelette/Poriyal) \$3.20



F3 Egg Omelette

E2 Chicken Chettinad



E3 Chicken Masala



E6 Chicken 65



 E7 Tandoori Chicken



MUTTON

- G1 Mutton Chops (1pc)** \$6.00
Chunky mutton piece cooked in thick & spicy onion tomato paste
- G2 Mutton Kheema** \$6.00
Minced meat cooked with green peas
- G3 Mutton Liver** \$6.00
- G4 Kudal Masala (Mutton Tripe)** \$6.00
- G5 Pepper Mutton** \$6.50
Sakunthala's Specialty
- G6 Mutton Masala** \$6.50
Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy
- G7 Mutton Mysore** \$6.50
Mutton cooked with dry red chillies & cashew nuts
- G8 Mutton Kola Urundai** \$6.50
Made with minced mutton and ground masala, rolled into balls & deep fried until golden brown

SEAFOOD

- H1 Curry Fish Head** \$26 [S]
\$30 [B]
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.
- H2 Fish Cutlet (1 pc)** \$3.50
Minced fish patties
- H3 Fish Fry** \$5.50
Home style fried fish
- H4 Curry Fish** \$5.50
Home style fish curry
- H5 Fish Chettinad** \$5.50
Steamed fish cooked in spicy gravy prepared in Chettinad style
- H6 Fish Masala** \$5.50
Fried fish cooked in Indian masala
- H7 Chilli Fish** \$6.00
Fried boneless fish cube with chilli cooked with onions & peppers
- H8 Prawn Masala** \$7.50
Prawns cooked with onion, ginger, garlic, tomatoes & selected spices like cumin
- H9 Pepper Prawn** \$7.50
- H10 Crab Masala (Flower)** \$8.50
A delicious dish of crabs cooked in spicy masala

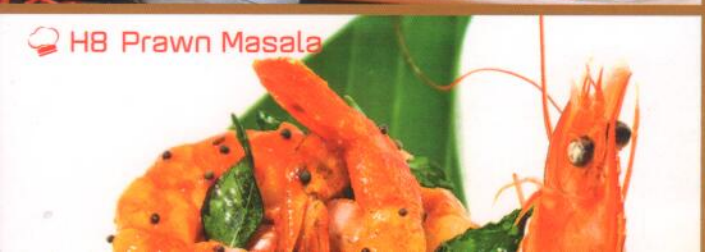
G5 Pepper Mutton



H1 Curry Fish Head



H8 Prawn Masala



H10 Crab Masala (Flower)



PRATA & BREADS

I1	Onion Prata	\$2.80	I9	Bathura	\$6.50
I2	Egg Prata	\$2.80	I10	Kothu Prata [Vegetarian]	\$7.50
I3	Paper Prata	\$3.20	I11	Kothu Prata [Egg]	\$7.50
I4	Egg and Onion Prata	\$3.40	I12	Kothu Prata [Chicken / Mutton / Fish]	\$8.00
I5	Cheese Prata	\$3.50	I13	Murtabak [Chicken / Mutton / Sardine]	\$8.00
I6	Prata Set [2 pcs]	\$4.00			
I7	Chappati Set [2 pcs]	\$4.00			
I8	Poori Set [2 pcs]	\$6.00			

I3 Paper Prata

I6 Prata Set

I8 Poori Set

I12 Kothu Prata

I13 Murtabak



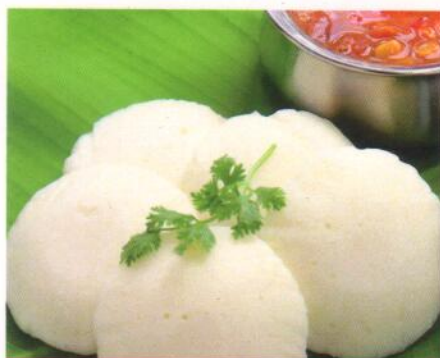
NOODLES / RICE [Available everyday after 5pm]

Seafood / Meat / Egg / Vegetable

- Mee Goreng
- Mee Hoon Goreng
- Maggie Goreng
- Fried Rice

J1	Vegetable	\$6.00
J2	Egg	\$6.50
J3	Mutton	\$7.00
J4	Chicken	\$7.00
J5	Seafood	\$8.00

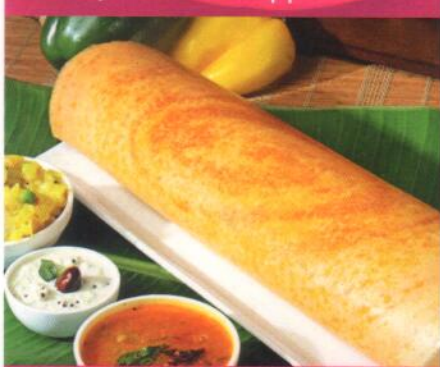




L1 Idly (1 pc)



L2 Plain Appam



L20 Paper Masala Thosai



L24 Onion Uthappam

RAVA

K1	Rava Thosai	\$3.50
K2	Rava Masala Thosai	\$4.50
K3	Egg Rava Thosai	\$4.50
K4	Onion Rava Thosai	\$4.50
K5	Ghee Rava Thosai	\$4.50
K6	Onion Rava Masala Thosai	\$4.90
K7	Egg Rava Masala Thosai	\$4.90
K8	Egg Onion Rava Masala Thosai	\$5.40

THOSAI

L1	Idly (1 pc)	\$1.40
L2	Plain Appam	\$2.80
L3	Egg Appam	\$3.60
L4	Plain Thosai	\$2.40
L5	Masala Thosai	\$4.00
L6	Onion Thosai	\$4.00
L7	Egg Thosai	\$4.00
L8	Ghee Thosai	\$4.00
L9	Butter Thosai	\$4.20
L10	Cheese Thosai	\$4.30
L11	Cone Thosai	\$4.50
L12	Egg & Onion Thosai	\$4.50
L13	Masala & Onion Thosai	\$4.50
L14	Masala & Egg Thosai	\$4.50
L15	Paper Thosai	\$4.50
L16	Ghee Egg Thosai	\$4.60
L17	Ghee Masala Thosai	\$4.80
L18	Masala Egg & Onion Thosai	\$5.20
L19	Ghee Paper Thosai	\$5.50
L20	Paper Masala Thosai	\$5.50
L21	Ghee Paper Masala Thosai	\$5.80
L22	Chicken/Mutton/Sardine Thosai	\$7.00
L23	Plain Uthappam	\$2.40
L24	Onion Uthappam	\$4.00
L25	Egg Uthappam	\$4.00
L26	Tomato & Onion Uthappam	\$4.20
L27	Egg Onion Uthappam	\$4.50
L28	Egg, Tomato & Onion Uthappam	\$4.50

TANDOORI KHAZANA

[available from 1pm to 1am]

-  **K1 Tandoori Chicken** [2 pcs] \$8.00
Tandoori Chicken [4 pcs] \$16.00

Tender chicken marinated in yoghurt & spices, grilled in the clay oven

- K2 Paneer Tikka** \$10.00
Cottage cheese marinated with homemade yoghurt & Indian spices

- K3 Fish Tikka** \$14.00
Cubes of fish marinated with exotic spices, grilled in a tandoor oven

- K4 Fish Malai Kebab** \$14.00
Tender & creamy clay oven baked fish cubes

-  **K5 Chicken Tikka** \$14.00
Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven

- K6 Chicken Malai Kebab** \$14.00
Chicken marinated with cream & grilled in a clay oven

- K7 Tangri Kebab** \$14.00
Chicken drumsticks marinated with yoghurt & nutmeg, grilled to golden glaze

-  **K8 Mutton Seekh Kebab** \$14.00
Melt in the mouth mutton mince meats mixed with onions & spices to form this delicious seekh kebab

- K9 Tandoori Jhinga** \$18.00
Fresh prawn marinated & grilled in a tandoor oven

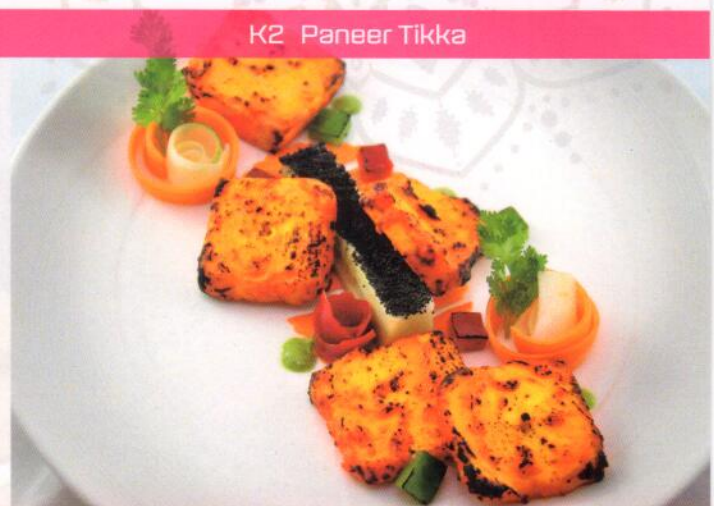
- K10 Tandoori Platter (Veg)** \$20.00
A combination of paneer, veg sheek kebab, potatoes & cauliflower

- K11 Tandoori Platter (Non-Veg)** \$25.00
A combination of chicken, fish & prawn served with a slice of bread

 **K1 Tandoori Chicken**



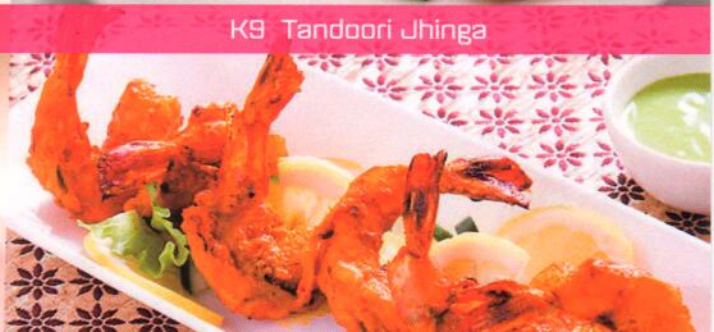
K2 Paneer Tikka



K3 Fish Tikka



K9 Tandoori Jhinga



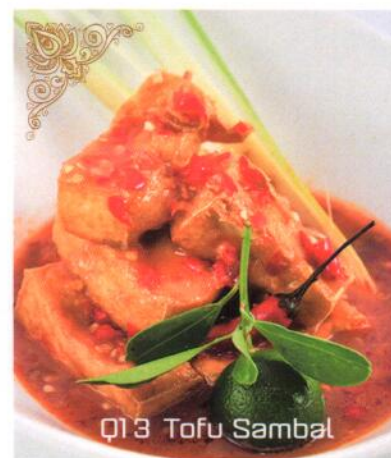
BREADS

L1 Plain Naan	\$3.00	L10 Butter Kulcha	\$4.00
White flour Indian bread baked in a clay oven		Whole wheat tandoori bread glazed with butter	
L2 Plain Kulcha	\$3.50	L11 Garlic Kulcha	\$4.00
Whole wheat tandoori bread		Whole wheat tandoori bread with garlic	
L3 Tandoori Roti	\$3.50	L12 Peshwari Naan	\$4.50
Whole wheat Indian bread baked in a clay oven		A traditional bread from the kitchen of the Maharajas	
L4 Butter Roti	\$3.70	L13 Butter Garlic Naan	\$4.50
Indian bread prepared with whole wheat & finished with butter		Indian bread prepared with refined flour furnished with butter & garlic	
L5 Butter Naan	\$3.80	L14 Seafood Naan	\$4.50
White flour Indian bread flavored with butter		Seafood stuffed naan	
L6 Puthina Naan	\$3.80	L15 Cheese Naan	\$4.80
White flour Indian bread topped with mint leaves		Cheese stuffed Indian tandoor baked bread	
L7 Garlic Naan	\$4.00	L16 Stuffed Naan	\$4.80
White flour Indian bread flavored with garlic		[Chicken, Mutton, Sardine]	
L8 Kashmiri Naan	\$4.00		
Indian bread stuffed with dried fruits, nuts & baked in a tandoor			
L9 Tandoori Prata	\$4.00		
Multi layer whole bread cooked in a tandoor			



INDIAN VEGETABLES

Q1 Vegetables of the day	\$2.00
Q2 Sambar	\$2.00
Q3 Rasam A clear, hot & spicy soup garnished with corianders	\$2.00
Q4 Potato Cutlet (per pc)	\$3.00
Q5 Chenna Masala Chickpeas with gravy	\$5.50
Q6 Yellow Dhal Yellow lentils tempered with aromatic spices	\$6.00
Q7 Kadai Vegetable Garden fresh vegetables cooked with cubed onions, ginger & bell peppers in traditional oak	\$7.00
Q8 Mix Vegetable Curry Assorted vegetables curry Crispy fried lady's finger	\$7.00
Q9 Green Peas Mushroom Mushroom & green peas curry	\$7.50
Q10 Dal Makhni A mixed lentil curry made with lots of butter & cream	\$7.50
 Q11 Aloo Jeera Potatoes tossed with spices & curry leaves	\$7.50
Q12 Aloo Mutter Potatoes & peas sauteed with Indian spices cooked in thick gravy	\$7.50
Q13 Tofu Sambal Tofu cooked in sambal	\$7.50
 Q14 Bhindi Masala Lady's finger sautéed with onions, garlic, ginger & tomatoes	\$7.50
Q15 Brinjal Masala Tandoori roasted brinjal (egg plant) cooked in Indian sauce	\$7.50
Q16 Aloo Gobi Mutter Potatoes & cauliflower tossed with spices & cumin seeds	\$7.50
Q17 Mushroom Masala	\$7.50
Q18 Gobi - 65 Fried cauliflower	\$7.50



INDIAN VEGETABLES



Q19 Gobi Manchurian
Fried cauliflower tossed with black sauce

\$8.50

Q20 Chilli Paneer
Paneer cubes sautéed to its perfection in thin slices of onion, red & green peppers
Crispy fried lady's finger

\$9.00

 **Q21 Bhindi Fry**

\$9.00

 **Q22 Paneer Makhani**
Home-made cottage cheese cooked with butter, cream & tomatoes

\$9.00

Q23 Palak Paneer
Cottage cheese and spinach puree simmered with tomatoes

\$9.00

Q24 Kadai Paneer
Fresh cottage cheese tossed with cubed onions & assorted peppers

\$9.00



BEVERAGES

Fresh Fruit Juices

Choice of orange / apple / carrot / watermelon

M1	With Ice	\$3.50
M2	Without Ice	\$4.00

Cold Drinks

M3	Mineral Water (500ml)	\$1.80
M4	Tea O / Coffee O	\$1.80
M5	Canned Drinks	\$1.80
M6	Butter Milk (Ice Moru)	\$2.60
M7	Tea / Coffee	\$2.60
M8	Iced Lemon Tea (Homemade)	\$2.80
M9	Syrup Lemon Ice	\$2.80
M10	Lime Juice	\$3.00
M11	Bandung	\$3.00
M12	Milo / Horlicks	\$3.20
M13	Thai Coconut	\$3.50
M14	Badam Milk	\$4.00
M15	Lassi (Plain / Sweet / Salt)	\$4.00
M16	Lassi (Mango / Strawberry)	\$4.50
M17	Root Beer Float	\$5.00

Hot Drinks

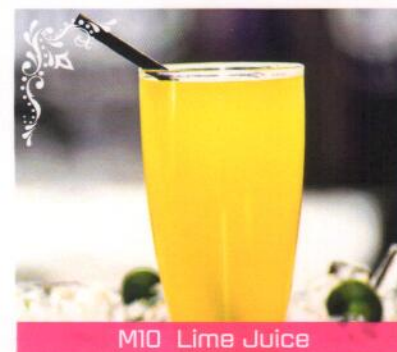
M18	Tea O / Coffee O / Ginger O	\$1.20
M19	Milk	\$1.30
M20	Hot Lemon	\$1.30
M21	Coffee O Aliya	\$1.40
M22	Tea O (Aliya / Lime)	\$1.60
M23	Tea / Coffee (Nescafe / Bru)	\$1.80
M24	Milk Aliya	\$1.80
M25	Milo	\$2.00
M26	Horlicks	\$2.00
M27	Masala Milk	\$2.00
M28	Ginger (Tea / Coffee) Known to relieve nausea & gastrointestinal irritation	\$2.20
M29	Masala (Tea / Coffee)	\$2.50
M30	Badam Milk	\$3.00
M31	Barley	\$3.20



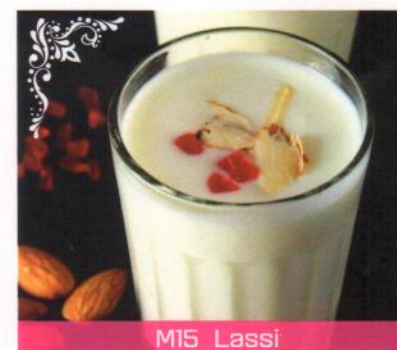
M2 Apple Juice



M8 Ice Lemon Tea







M10 Lime Juice



M15 Lassi



DESSERT


N1	Payasam	\$3.00
N2	Fruit Platter	\$4.00
N3	Ice Cream [Cone/Box]	\$1.50
 N4	Gulab Jamun (2pcs)	\$3.60
N5	Gulab Jamun with ice cream	\$6.00
 N6	Halwa	\$7.00
N7	Banana Split	\$6.50
  N8	Kulfi	\$7.50

N1 Payasam



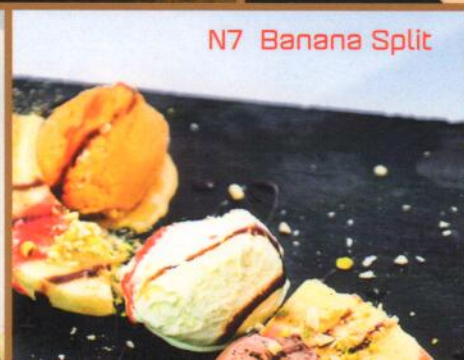
N3 Ice Cream




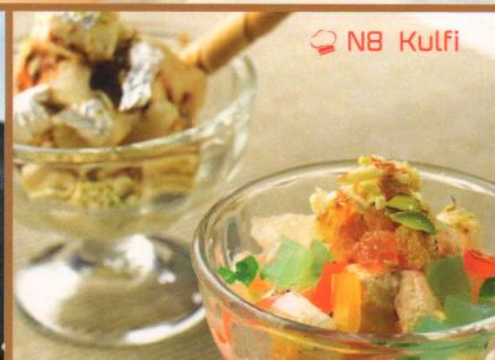
 N6 Halwa



N7 Banana Split



 N8 Kulfi





Restaurant Reservations
6293 6649



Catering & Home Delivery
6293 6293



Franchising Opportunities
9752 4263



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Opening Hours : 11.00 am – 11.00 pm [daily]

No. 88 Syed Alwi Road
#01-01 Singapore 207667
Tel : 6297 0895

Opening Hours : 11.00 am – 03.00 am [daily]

No. 151 Dunlop Street
Singapore 209466
Tel : 6293 4431

Opening Hours : 09.30 am – 11.00 pm [daily]

No. 8 Changi Park Avenue 1
UE Biz Hub East, #01-53
Singapore 486018
Tel : 6538 3134

Opening Hours: 09.30 am – 10.30 pm [Mon – Sat including PH]
Close on Sundays

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