



Home-style Indian Cooking



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



Soup



A6 Seafood Tomyam

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

A2 Vegetarian Soup \$4.00
Healthy clear soup with vegetables

A3 Vegetarian Tomyam \$4.50
Spicy Thai soup with vegetables

A4 Chicken Soup \$5.50
Nourishing chicken broth

A5 Seafood Soup \$6.00
Clear soup with seafood

A6 Seafood Tomyam \$6.50 
Spicy Thai soup with seafood

 **A7 Nandu Rasam [Crab Soup]** \$9.00 
A clear, hot and spicy soup with crab extract.
A home-made remedy for the common flu

Salad

B1 Onion Salad \$4.00

B2 Fresh Green Salad \$4.90

 **A7 Nandu Rasam [Crab Soup]**



APPETIZERS & INDIAN SNACKS

- | | |
|--|---------------|
| C1 Vadai (1 pc)
A savory fried snack | \$1.60 |
| C2 Curd
Home made plain yoghurt | \$2.00 |
| C3 Mixed Raita
Whipped yoghurt with onion, cucumber & tomato | \$2.00 |
| C4 Roasted Masala Papad
Sun dried lentil crackers, topped with onion, tomato & spices | \$2.00 |
| C5 Subzi Samosa
Mixed vegetables crispy pastries | \$2.80 |
| C6 Egg Bonda
Flour dipped egg dumplings | \$3.00 |
| C7 Murukku (1 bottle) | \$6.00 |
| C8 Pakora (Vegetable / Onion / Paneer)
Your choice of vegetables dusted in flour & fried | \$7.00 |
|  C9 Pakora (Chicken / Fish / Prawn)
Your choice of meat dusted in flour & fried | \$8.00 |



C6 Egg Bonda



C7 Murukku



C9 Pakora



C5 Subzi Samosa

BREADS

D1 Tandoori Prata Multi layer whole bread cooked in a tandoor	\$3.00	D10 Peshwari Naan A traditional bread from the kitchen of the Maharajas	\$4.20
D2 Tandoori Roti Whole wheat Indian bread baked in a clay oven	\$3.00	D11 Keema Naan Indian bread stuffed with minced meat & baked in a tandoor	\$4.50
D3 Butter Roti Indian bread prepared with whole wheat & finished with butter	\$3.50	D12 Seafood Naan Seafood stuffed naan	\$4.50
D4 Plain Naan White flour Indian bread baked in a clay oven	\$3.00	D13 Cheese Naan Cheese stuffed Indian tandoor baked bread	\$4.50
D5 Puthina Naan White flour Indian bread topped with mint leaves	\$3.00	D14 Plain Kulcha Whole wheat tandoori bread	\$3.00
D6 Garlic Naan White flour Indian bread flavored with garlic	\$3.50	D15 Butter Kulcha Whole wheat tandoori bread glazed with butter	\$3.50
D7 Butter Naan White flour Indian bread flavored with butter	\$3.50	D16 Garlic Kulcha Whole wheat tandoori bread with garlic	\$3.50
D8 Butter Garlic Naan Indian bread prepared with refined flour furnished with butter & garlic	\$4.00	D17 Kulcha Do Payza Stuffed whole wheat Indian bread	\$3.50
D9 Kashmiri Naan Indian bread stuffed with dried fruits, nuts & baked in a tandoor	\$4.20	D18 Assorted Bread Basket A platter served with assorted naans	\$20.00



RICE

- | | | |
|---|--|---------|
| E1 | Steam Rice | \$1.50 |
| E2 | Biryani Rice
Basmati rice cooked with saffron & aromatic spices | \$3.00 |
| E3 | Pulau (Jeera / Green Peas)
Basmati rice cooked with garden fresh green peas or cumin seeds | \$4.00 |
| E4 | Kashmiri Pulau
A unique basmati rice preparation with fruits & nuts | \$4.00 |
| E5 | Vegetarian Meal
South Indian vegetarian thali | \$8.50 |
|  E6 | Vegetarian Biryani
Basmati rice cooked with assorted vegetables & spices | \$9.00 |
| E7 | Egg Biryani
Basmati rice served with two eggs, chicken gravy, dalcha, timon achar & raita | \$9.00 |
|  E8 | Chicken Biryani
Basmati rice cooked with chicken & selected spices | \$10.50 |
| E9 | Fish Biryani
Basmati rice cooked with soft fish | \$10.50 |
|  E10 | Mutton Biryani
Basmati rice cooked with lamb, saffron & aromatic spices | \$11.50 |
| E11 | Prawn Biryani
Basmati rice cooked with prawns & herbs | \$12.50 |
| E12 | Crab Biryani
Basmati rice cooked with crabs & herbs | \$14.50 |
| E13 | Super Meal (Non-Veg)
Full meal of fish, prawn, mutton, chicken, 3 vegetables, desert, with rice | \$16.00 |



E12 Crab Biryani



 E8 Chicken Biryani

CHICKEN

SOUTH INDIAN

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

F2 Chicken Chettinad \$8.00
Chicken cubes cooked in Chettinad style

F3 Chicken Kolambu \$8.00
Home style chicken curry cooked with peppers

F4 Chicken Masala \$8.00
The dish contains cinnamon which has potent antioxidant activities & known to lower blood sugar

F5 Chicken Mysore \$8.00
Chicken cubes tossed with cashew nuts & dried red chillies

 **F6 Chicken Pepper**  \$8.00
Chicken spiced with freshly crushed black pepper corns & curry leaves

F7 Chicken Varuval \$8.00
Chicken cooked to its dryness with onions & dry peppers

F8 Chicken 65 \$9.00
Traditional home-style boneless crispy fried chicken cubes

 **F9 Chicken Lollipop** \$12.00
Fried chicken lollipops

NORTH INDIAN

F10 Chicken Kadai \$8.00
Boneless chicken cooked with herbs & spices

F11 Chicken Vindaloo \$8.00
Chicken and potatoes cooked in spicy red sauce

F12 Chicken Palak \$9.00
Chicken simmered with spinach in medium spicy gravy

 **F13 Butter Chicken** \$10.00
Boneless chicken pieces in creamy tomato butter gravy

 **F14 Chicken Badami** \$10.00
Chicken cooked in creamy cashew nut sauce

F15 Chicken Tikka Masala \$10.00
Chunks of roasted marinated chicken in spiced creamy curry sauce

 **F16 Chicken Tandoori Masala** \$10.00
Succulent pieces of tandoori chicken cooked in onion & tomato masala garnished with ginger and cream

F4 Chicken Masala



 **F9 Chicken Lollipop**



 **F13 Butter Chicken**



F8 Chicken 65



 **F14 Chicken Badami**



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



G4 Onion Omelette

MUTTON

SOUTH INDIAN

	H1 Mutton Chops [1pc]	\$6.00
	Chunky mutton piece cooked in thick & spicy onion tomato paste	
	H2 Mutton Kheema	\$6.00
	Minced meat cooked with green peas	
	H3 Pepper Mutton 	\$9.00
	Sakunthala's Specialty	
	H4 Mutton Masala	\$9.00
	Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy	
	H5 Mutton Sukka	\$9.00
	Dry mutton preparation	
	H6 Mutton Mysore	\$9.00
	Mutton cooked with dry red chilies & cashew nuts	
	H7 Lamb Chettinad	\$9.00
	A South Indian delicacy	
	H8 Mutton Kola Urundai	\$9.00
	Made with minced mutton and ground masala, rolled into balls & deep fried until golden brown	

MUTTON

NORTH INDIAN

H9	Mutton Rogan Josh	\$10.00
	Mutton cooked in flavourable mint gravy	
H10	Lamb Pasanda	\$10.00
	Lamb cooked in flavourable mint gravy	
H11	Lamb Vindaloo	\$10.00
	Lamb & potatoes cooked in spicy red sauce	
H12	Achari Gosht	\$10.00
	An aromatic & flavourful curry, blended with pickled spices	
H13	Bhuna Gosht	\$10.00
	Boneless lamb cooked to dryness with a hint of capsicum	



 H3 Mutton Pepper



 H8 Mutton Kola Urundai



 H1 Mutton Chops

TANDOORI KHAZANA

I1 Paneer Tikka \$11.00

Cottage cheese marinated with homemade yoghurt & Indian spices

I2 Fish Tikka \$14.00

Cubes of fish marinated with exotic spices, grilled in a tandoor oven

I3 Chicken Tikka \$14.00

Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven

 **I4 Chicken Malai Kebab** \$14.00

Chicken marinated with cream & grilled in a clay oven

I5 Tangri Kebab \$14.00

Chicken drumsticks marinated with yoghurt & nutmeg, grilled to golden glaze

I6 Lazeez-Kebab \$14.00

Cheesy & spicy marinated chicken cooked in an Indian oven

I7 Fish Malai Kebab \$14.00

Tender & creamy clay oven baked fish cubes

I8 Tandoori Seekh Kebab \$14.00

Meaty & spicy seekh kebab with lip smacking tamarind dip

 **I9 Mutton Seekh Kebab** \$14.00

Melt in the mouth mutton mince meats mixed with onions & spices to form this delicious seekh kebab

 **I10 Fish Achari** \$14.00

A lipsmacking fish preparation, marinated in a delicious homemade pickling spice

 **I11 Afgani Chicken** \$14.00

A grilled chicken recipe in a simple marinate of yoghurt & spices

 **I12 Khara Chicken** \$14.00

A chicken dish marinated in rich spice

 **I13 Tandoori Chicken** \$14.00

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

I14 Tandoori Jhinga \$18.00

Fresh prawn marinated & grilled in a tandoor oven

I15 Tandoori Platter (Veg) \$20.00

A combination of paneer, veg sheek kebab, potatoes & cauliflower

 **I16 Tandoori Platter (Non-Veg)** \$25.00

A combination of chicken, fish & prawn served with a slice of bread

I1 Paneer Tikka



I2 Fish Tikka



 I13 Tandoori Chicken



I14 Tandoori Jhinga



SEAFOOD (INDIAN)

FISH

- | | | | |
|--|------------------------------|---|---------------|
|  J1 Curry Fish Head
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. | \$26 [S]
\$30 [L] | J10 Fish Masala
Fried fish cooked in Indian masala | \$8.00 |
| J2 Fish Cutlet (per pc)
Minced fish patties | \$3.50 |  J11 Fish Mango
Home-style fish curry with a touch of mango | \$8.50 |
| J3 Fish Fry
Home style fried fish | \$6.50 | J12 Fish Malabar Curry
A cuisine of Kerala -The fish is marinated & lightly fried prior to simmering in a thick coconut milk gravy | \$9.00 |
| J4 Fish Kholombu (Curry Fish)
Cubes of fish cooked in ginger, garlic & spices | \$6.50 |  J13 Twa Meen Varuval
A spicy, mouthwatering fish made using freshly ground spices & masala cooked in a hotplate | \$9.00 |
| J5 Chilli Fish
Fried boneless fish cube with chilli | \$8.00 | J14 Fish Mollee
A spicy fish & coconut dish of Keralite origin | \$9.00 |
| J6 Fish Jalfrazie
Cubes of fish cooked with onions & peppers | \$8.00 | | |
| J7 Kadai Fish
Traditional oak cooked fish with peppers & dry chillies | \$8.00 | | |
|  J8 Nethily Fry
Fried anchovies served on a bed of fried curry leaves | \$8.00 | | |
| J9 Fish Chettinad
Steamed fish cooked in spicy gravy prepared in Chettinad style | \$8.00 | | |



J5 Fish Chilli

 **J1 Curry Fish Head**
Contains tumeric, a powerful antioxidant



SEAFOOD (INDIAN)

SQUID

-  J15 Squid Masala \$10.00
Marinated squids sautéed & cooked in a spicy masala

- J16 Kadai Squid \$12.00
A favourite among seafood lovers

CRAB

-  J17 Crab Masala [Flower] \$14.00
A delicious dish of crabs cooked in spicy masala

PRAWN

-  J18 Prawn Pakora \$12.00
Succulent prawns in a crispy pakora batter

-  J19 Prawn Curry Leaves \$16.00
Prawn sautéed with aromatic spices & curry leaves

- J20 Prawn Jalfrazie \$16.00
A curry dish stir-fried & served in a thick spicy sauce

- J21 Kadai Prawn \$16.00
Prawns tossed with capsicum, onion, tomatoes & coarsely ground spices

-  J22 Prawn Masala \$16.00
Prawns cooked with onion, ginger, garlic, tomatoes & selected spices like cumin

- J23 Prawn Pepper  \$16.00
Prawn sautéed with aromatic spices & pepper

-  J24 Eral Thoku \$16.00
Tangy & spicy prawn tomato curry with Indian spices



 J15 Squid Masala



 J18 Prawn Pakora



J20 Prawn Jalfrazie



 J22 Prawn Masala

-  J17 Crab Masala [Flower]



SEAFOOD [CHINESE]

SLICED FISH

- | | |
|---|---------|
| K1 Fish Thai Slice
A flavorful Thai style recipe | \$11.00 |
| K2 Fish Sambal Slice 
Fish cooked in spicy sambal sauce | \$11.00 |
| K3 Fish Sweet & Sour Slice
A classic Chinese style dish | \$11.00 |
| K4 Fish Black Pepper
Fish cubes cooked in black pepper | \$11.00 |

SQUID

- | | |
|---|---------|
| K5 Squid Sambal 
Squid cooked in sambal sauce | \$12.00 |
| K6 Squid Fried
Fried squid | \$12.00 |
| K7 Squid Black Pepper
Squid cooked in black pepper | \$12.00 |
| K8 Squid Dried Chilli 
Squid cooked in dry chilli | \$12.00 |

CHINESE NOODLES / RICE

- | | |
|---|--------|
| L1 Fried Noodles [Seafood / Chicken] | \$7.50 |
| L2 Fried Mee Hoon [Seafood / Chicken] | \$7.50 |
| L3 Hokkien Mee [Seafood / Chicken] | \$7.50 |
| L4 Fried Rice [Seafood / Chicken] | \$7.50 |
| L5 Horfun [Wet / Dry] [Seafood / Chicken] | \$7.50 |

CHICKEN

- | | |
|---|---------|
| L6 Chicken Wings [2pcs] | \$4.00 |
| L7 Chicken Sambal 
Chicken cooked in sambal sauce | \$10.00 |
| L8 Chicken Thai Style
Chicken cooked in Thai style | \$10.00 |
|  L9 Chicken Dry Chilli 
Chicken cooked with dry chillies | \$10.00 |
| L10 Chicken Sweet & Sour
Chicken cooked in sweet & sour sauce | \$10.00 |
| L11 Chicken Black Pepper
Chicken cooked with black pepper | \$10.00 |

K6 Squid Fried



K7 Squid Black Pepper



L1 Fried Noodles



L4 Fried Rice



LIVE SEAFOOD

FISH

Choice of Cooking

- **Indian Styles:** Sambal, Masala, Kadai, Fry, Curry
- **Chinese Styles:** Sambal, Black Pepper, Sweet & Sour, Thai, Butter

	M1 Snake Head Fish [Viraal Meen]	\$16.00
	M2 Red Tilapa	\$18.00
	M3 Patin Fish	\$26.00
	M4 Red Snapper	\$30.00
	M5 Seabass	\$30.00
	M6 Garupa	\$30.00



 M5 Seabass [Sambal]

PRAWN

	M7 Butter Prawns Prawns fried in butter	\$18.00
	M8 Sambal Prawns  Prawns cooked in sambal sauce	\$18.00
	M9 Cereal Prawns Fried prawns wrapped in cereal	\$18.00
	M10 Salt & Pepper Prawns Prawns cooked in pepper	\$18.00
	M11 Breaded Prawns Prawns fried and wrapped in bread crumbs	\$18.00
	M12 Chilli Prawns Prawns cooked in sweet & spicy sauce	\$18.00
	M13 Black Pepper Prawns  Prawns cooked in crushed black peppers	\$18.00



M13 Black Pepper Prawns



M7 Butter Prawns

LIVE SEAFOOD

CRAB [\$7.50 per 100g]

Price varies according to weight

M14 Black Pepper Crab

Live Sri Lankan crab cooked in crushed black peppers

M15 Sambal Crab

Sri Lankan crab cooked in traditional sambal sauce

M16 Chilli Crab

Crab cooked in sweet & spicy sauce



M17 Butter Crab

Crab cooked in creamy sauce

M18 Cereal Crab

Crab cooked in cereals



M19 Masala Crab (Indian)

A fragrant medley of spices and aromatics. Its spicy punch is set off deliciously by the sweet crab meat

M20 Pepper Crab (Indian)

A Singaporean classic, fried with black pepper



M17 Butter Crab



M21 Black Pepper Lobster



13

LOBSTER [\$10.00 per 100g]

Price varies according to weight

M21 Black Pepper Lobster

Lobster cooked in crushed black peppers

M22 Sambal Lobster

Lobster cooked in traditional sambal sauce



M23 Cereal Lobster

Lobster cooked in cereals

M24 Chilli Lobster

Lobster cooked in spicy sauce

M25 Butter Lobster

Lobster cooked in creamy sauce



M26 Masala Lobster

An Indian style lobster curry in aromatic essence

M25 Butter Lobster



RAVA [After 6pm]

N1	Rava Thosai	\$3.40
N2	Egg Rava Thosai	\$4.00
N3	Onion Rava Thosa	\$4.00
N4	Ghee Rava Thosai	\$4.00
N5	Rava Masal	\$4.00
N6	Onion Rava Masala	\$4.50
 N7	Egg Rava Masala	\$4.50



N1 Rava Thosai

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

THOSAI [After 6pm]

01	Idly Sets [2 pcs]	\$2.60
02	Plain Thosai	\$2.60
03	Masala Thosai	\$3.80
04	Onion Thosai	\$3.80
05	Egg Thosai	\$3.80
06	Ghee Thosai	\$3.80
07	Cone Thosai	\$4.00
08	Cheese Thosai	\$4.20
09	Egg & Onion Thosai	\$4.40
010	Masala & Onion Thosai	\$4.40
011	Masala & Egg Thosai	\$4.40
012	Paper Thosai	\$4.50
013	Ghee Paper Thosai	\$4.80
 014	Paper Masala Thosai	\$4.80
015	Plain Uthappam	\$2.70
016	Onion Uthappam	\$3.70
 017	Appam [2 pcs]	\$6.00



07 Cone Thosai



 **014 Paper Masala Thosai**

01 Idly Set



03 Masala Thosai



016 Onion Uthappam



 **017 Appam**



PRATA [After 6pm]

P1	Idiyappam Sets (2 pcs)	\$2.00	P9	Kothu Prata [Vegetarian]	\$7.50
P2	Onion Prata	\$2.40	P10	Kothu Prata [Egg]	\$7.50
P3	Egg Prata	\$2.60	P11	Kothu Prata [Chicken / Mutton / Fish]	\$8.50
P4	Egg and Onion Prata	\$3.00	P12	Chicken Murtabak	\$8.50
P5	Paper Prata	\$3.20	P13	Mutton Murtabak	\$8.50
P6	Cheese Prata	\$4.00	P14	Poori [2 pcs]	\$5.00
P7	Prata [2 pcs]	\$4.00	P15	Bathura	\$6.00
P8	Chappati [2 pcs]	\$4.00			

P5 Paper Prata



P7 Prata



P13 Mutton Murtabak



P11 Kothu Prata



P14 Poori



15

VEGETARIAN INDIAN MEALS

-  **Q1 South Indian Vegetarian Meal** \$8.00
- White Rice
 - Daily Vegetables x 3
 - Rasam
 - Raita
 - Payasam
 - Vadal
 - Sambar
 - Curd
 - Papadam

-  **Q2 North Indian Vegetarian Meal** \$12.00
- Pulau Rice
 - Aloo Gobi Mutter
 - Bhindi Fry
 - Yellow Dhal
 - Chappati
 - Paneer Makhani
 - Raita
 - Gulab Jamon

-  **Q3 Vegetarian Biryani Rice** \$9.00

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 MEALS

VEGETARIAN CHINESE NOODLES / RICE

R1	Fried Noodles	\$6.00
R2	Fried Mee Hoon	\$6.00
R3	Fried Rice	\$6.00
R4	Horfun [Wet/Dry]	\$6.00



R4 Horfun



VEGETARIAN SET MEALS

S1	Set A [1 pax]	\$8.00	S4	Set D [2 pax]	\$20.00
	• Chinese Horfun			• White Rice	
	• Lime Juice			• Brinjal Masala	
S2	Set B [2 pax]	\$20.00		• Tofu Fried	
	• White Rice			• Lime Juice	
	• Mock Chicken/ Mutton Curry		S5	Set E [2 pax]	\$22.00
	• Bhindi Fry			• Chinese Fried Rice	
	• Lime Juice			• Mock Mysore Mutton	
S3	Set C [2 pax]	\$20.00		• Tofu Sambal	
	• Naan/Chappati/Prata			• Lime Juice	
	• Panner Makhani		S6	Set F [2 pax]	\$22.00
	• Aloo Jeera			• Briyani Rice	
	• Lime Juice			• Tofu Sambal	
				• Paneer Tikka	
				• Lime Juice	

INDIAN VEGETABLES

T1	Potato Cutlet [per pc]	\$3.00
T2	Yellow Dhal	\$4.00
	Yellow lentils tempered with aromatic spices	
T3	Chenna Masala	\$5.00
	Chickpeas with gravy	
T4	Peas Mushroom	\$6.00
	Mushroom & green peas curry	
T5	Dal Makhni	\$6.00
	A mixed lentil curry made with lots of butter & cream	

T2 Yellow Dhal



INDIAN VEGETABLES

- | | |
|---|----------------|
|  T6 Aloo Jeera | \$7.50 |
| Potatoes tossed with spices & curry leaves | |
| T7 Aloo Gobi Mutter | \$7.50 |
| Potatoes and cauliflower tossed with spices & cumin seeds | |
| T8 Bitter Gourd Fry | \$7.50 |
| Crispy bitter gourd fry | |
|  T9 Brinjal Masala | \$7.50 |
| Tandoori roasted brinjal (egg plant) cooked in Indian sauce | |
| T10 Kadai Vegetable | \$7.50 |
| Garden fresh vegetables cooked with cubed onions, ginger & bell peppers in traditional oak | |
|  T11 Paneer Makhani | \$9.00 |
| Home-made cottage cheese cooked with butter, cream & tomatoes | |
| T12 Palak Paneer | \$9.00 |
| Cottage cheese and spinach puree simmered with tomatoes | |
| T13 Chilli Paneer | \$9.00 |
| Paneer cubes sautéed to its perfection in thin slices of onion, red & green peppers | |
| T14 Kadai Paneer | \$9.00 |
| Fresh cottage cheese tossed with cubed onions & assorted peppers | |
| T15 Bhindi Masala | \$9.00 |
| Lady's finger sautéed with onions, garlic, ginger & tomatoes | |
| T16 Mix Vegetables Curry | \$9.00 |
| Assorted vegetables curry | |
| T17 Gobi Manchurian | \$9.00 |
| Fried cauliflower tossed with black sauce | |
| T18 Gobi - 65 | \$9.00 |
| Fried cauliflower | |
|  T19 Bhindi Fry | \$9.00 |
| Crispy fried lady's finger | |
| T20 Malai Kofta | \$9.00 |
| Vegetable dumplings cooked in creamy sauce | |
|  T21 Mock Masala | \$10.00 |
| Mock meat in blended ground spices | |
|  T22 Mock Mysore | \$10.00 |
| Mock meat cooked with dry red chilies & cashew nuts | |



T7 Aloo Gobi Mutter



T11 Paneer Makhani



T17 Gobi Manchurian



T19 Bhindi Fry



T20 Malai Kofta



T22 Mock Mysore

CHINESE VEGETABLES

U1	Stir Fried Kang Kong	\$8.50
U2	Kang Kong Sambal [Veg / Non Veg]	\$8.50
U3	Kailan [Mushroom / Garlic]	\$8.50
U4	Chap Chye	\$8.50
U5	Broccoli [Mushroom / Garlic]	\$8.50
 U6	Tofu [Sambal / Thai / Fried / Veg]	\$8.50
 U7	Spinach with Scrambled Egg	\$8.50
 U8	Seafood Tofu	\$10.00



U3 Garlic Kailan



U5 Mushroom Broccoli



KIDS MENU



V1 Set A	\$6.00
Egg Sandwich (2 pcs), Aloo Tandoor (Potatoes) Chicken Nuggets (4 pcs) & Yakult	
V2 Set B	\$6.00
Chicken Spaghetti, Aloo Tandoor (Potatoes) Fish Ball (3 pcs) & Yakult	
V3 Set C	\$6.00
Tandoori Chicken (2 pcs), French Fries Samosa (2 pcs) & Yakult	
V4 Set D	\$8.00
Breaded Prawns, Chicken Porridge Tofu Steam & Yakult	



TOURIST MENU (FOR 2 PAX)

W1 Set A

- Pulau Rice
- Mutton Rogan Josh (Boneless)
- Vegetarian Samosa (2pcs)
- Lime Juice / Mango Lassi
- Naan / Chappati / Prata
- Aloo Jeera
- Kulfi (Indian Ice Cream)

\$30.00

W2 Set B

- Green Peas Pulau Rice
- Badami Chicken
- Vegetarian Samosa (2pcs)
- Lime Juice / Mango Lassi
- Coriander Naan Bread
- Aloo Gobi
- Kulfi (Indian Ice Cream)

\$30.00

W3 Set C

- Kashmiri Rice
- Butter Chicken (Boneless)
- Vegetarian Samosa (2pcs)
- Lime Juice / Mango Lassi
- Naan / Chappati / Prata
- Bhindi Fry
- Kulfi (Indian Ice Cream)

\$30.00

W4 Set D

- Pulau Rice
- Tandoori Chicken (4pcs)
- Vegetarian Samosa (2pcs)
- Lime Juice / Mango Lassi
- Naan / Chappati / Prata
- Paneer Makhani
- Kulfi (Indian Ice Cream)

\$36.00

W5 Set E

- White Rice
- Prawn Butter / Prawn Pepper
- Vegetarian Samosa (2pcs)
- Lime Juice / Mango Lassi
- Naan / Chappati / Prata
- Kailan (Garlic / Mushroom)
- Kulfi (Indian Ice Cream)

\$46.00

W6 Set F

- White Rice
- Fish Head Curry
- Vegetarian Samosa (2pcs)
- Lime Juice / Mango Lassi
- Naan / Chappati / Prata
- Bhindi Fry
- Kulfi (Indian Ice Cream)

\$62.00

W7 Set G

- White Rice
- Chilli Crab / Butter Crab (Live)
- Vegetarian Samosa (2 pcs)
- Lime Juice / Mango Lassi
- Naan / Chappati / Prata
- Broccoli (Garlic / Mushroom)
- Kulfi (Indian Ice Cream)

\$90.00



Welcome to Singapore



X1 Apple Juice



X10 Ice Lemon Tea



X13 Lime Juice



X17 Lassi



X4 Iced Coffee

X21 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	\$2.50
X4	Iced Tea / Iced Coffee	\$3.00
X5	Iced Milo / Iced Bandung / Iced Horlicks	\$3.50
X6	Iced Ginger Tea	\$3.50
X7	Iced Masala Tea	\$3.50

Cold Drinks

X8	Mineral Water (500ml)	\$1.80
X9	Pepsi / Diet Pepsi	\$2.50
X10	Iced Lemon Tea	\$2.50
X11	Fresh Lime Water [Sweet / Salt / Sweet & Salt]	\$2.50
X12	Butter Milk	\$2.50
X13	Lime Juice	\$3.00
X14	Thai Coconut	\$3.50
X15	Chendol 🍹	\$3.50
X16	Badam Milk	\$4.00
X17	Lassi [Plain / Sweet / Salt]	\$4.00
🍹 X18	Lassi [Mango / Strawberry]	\$4.50

Hot Drinks

X19	Tea O / Coffee O / Ginger O	\$1.50
X20	Milk	\$1.60
X21	Tea / Coffee	\$2.00
X22	Tea O [Aliya / Lime / Masala]	\$2.00
X23	Coffee O Aliya	\$2.00
X24	Milo	\$2.50
X25	Horlicks	\$2.50
X26	Ginger [Tea / Coffee] Known to relieve nausea & gastrointestinal irritation	\$2.50
X27	Masala [Tea / Coffee]	\$2.50

DESSERTS

Y1	Payasam	\$2.50
Y2	Ice Cream	\$3.00
Y3	Gulab Jamun [2 pcs] 🍷	\$5.00
Y4	Rasamalai	\$5.00
Y5	Ice Kacang	\$5.50
Y6	Ice Blended Dessert	\$5.50
	Grape de magic ball, Mango de magic ball, Red Plum de sea coconut, Kiwi de sea coconut, Pineapple de IQ ball, Sweet Corn de sea coconut, Strawberry de konyaku jelly, Durian de sea coconut, Blueberry de konyaku jelly, Honeydew de konyaku jelly, Guava de mega gel, Soursop de tadpole	
👩 Y7	Halwa 🍷	\$7.00
Y8	Banana Split	\$8.50
Y9	Fruit Platter [Small]	\$4.00
	Fruit Platter [Big]	\$8.00
Y10	Waffles	\$9.00
👩 Y11	Asli Kulfi 🍷	\$7.90
	Kelah Kulfi 🍷	\$8.90
	Bollywood Silver Kulfi 🍷	\$12.90
	Faluda King 🍷	\$15.00

Y1 Payasam



Y2 Ice Cream



👩 Y7 Halwa



Y8 Banana Split



👩 Y11 Bollywood Silver Kulfi





Restaurant Reservation
6293 6649



Catering & Home Delivery
6293 6293



Franchising Opportunities
9752 4263



sakunthalacatering@gmail.com



www.sakunthala.com.sg



No. 66 Race Course Road
Singapore 218570
Tel : 6293 6649

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: 07.30 am – 10.00 pm [Mon – Sat], Close on Sundays



Home-style Indian Cooking



Restaurant Reservation
6293 6649



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