

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.



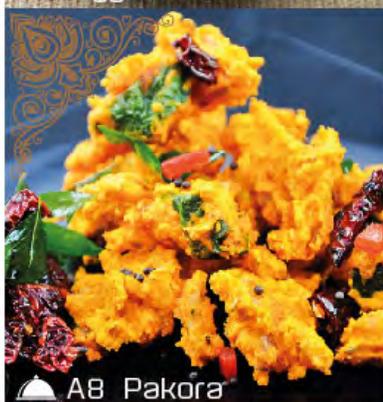
Sakunthala's Home-style Indian Cooking



APPETIZERS & INDIAN SNACKS



A6 Egg Bonda



A8 Pakora



A11 Muruku

A1 Papadam (per basket)	\$1.00
A2 Vadai (1 pc) A savory fried snack	\$1.70
A3 Curd Home made plain yoghurt	\$2.00
A4 Mixed Raita Whipped yoghurt with onion, cucumber & tomato	\$2.00
A5 Indian Samosa (per pc)	\$2.00
A6 Egg Bonda (per pc) Flour dipped egg dumplings	\$2.00
A7 Roasted Masala Papad Sun dried lentil crackers, topped with onion, tomato & spices	\$3.00
 A8 Pakora Your choice of vegetables dusted in flour & fried	\$4.00
A9 Samosa (5 small pcs)	\$4.50
A10 Chicken Nuggets	\$5.00
A11 Murukku (1 bottle)	\$6.00



A5 Indian Samosa

Salad

- B1 Onion Salad \$2.00
- B2 Fresh Green Salad \$3.00

BIRYANI

- C1 Steam Rice \$1.50
- C2 Biryani Rice \$3.50
Basmati rice cooked with saffron & aromatic spices
- C3 Ghee Rice \$3.50
- C4 Pulau [Jeera/Green Peas] \$6.00
Basmati rice cooked with garden fresh green peas or cumin seeds
- C5 Kashmiri Pulau \$6.00
A unique basmati rice preparation with fruits & nuts
- C6 Egg Biryani \$8.50
Basmati rice served with two eggs, chicken gravy, dalcha, timon achar & raita
-  C7 Vegetarian Biryani \$8.50
Basmati rice cooked with assorted vegetables & spices
-  C8 Chicken Biryani \$9.50
[Fried/Masala/Mysore/Chettinad/Pepper/Butter]
Basmati rice cooked with chicken & selected spices



C5 Kashmiri Pulau

BIRYANI

- C9 Fish Biryani \$9.50
[Fried/Masala/Chilli/Curry/Malabar]
Basmati rice cooked with soft fish
-  C10 Mutton Biryani \$9.50
[Masala/Mysore/Pepper/Mutton Chop]
Basmati rice cooked with lamb, saffron & aromatic spices
- C11 Prawn Biryani \$11.50
[Masala/Pepper]
Basmati rice cooked with prawns & herbs
- C12 Tandoori Chicken Biryani \$11.50
Dum Biryani rice served with two pieces of tandoori chicken



 C8 Chicken Biryani



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 been thoughtfully planned to allow our customers to enjoy a complete meal at an attractive price.

VEGETARIAN SET MEALS*

-  **D1 South Indian Vegetarian Meal** \$8.00
- White Rice
 - Daily Vegetables x 3
 - Rasam
 - Raita
 - Payasam
 - Vadai
 - Sambar
 - Curd
 - Papadam

-  **D2 North Indian Vegetarian Meal** \$10.00
- White/Biryani Rice
 - Aloo Gobi Mutter
 - Bhindi Fry
 - Yellow Dhal
 - Chenna Masala
 - Chappati
 - Paneer Makhani
 - Raita
 - Gulab Jamon
 - Kuruma



 **D1 South Indian Vegetarian Meal**

* Drinks not included

 **D2 North Indian Vegetarian Meal**



• Prices are nett & not inclusive of 7% GST •



NON-VEGETARIAN SET MEALS*

E1 Egg Meal
Set Meal served with plain rice, boiled eggs
curry & vegetables

\$8.50



E2 Fish Meal
[Fried/Masala/Chilli/Curry/Malabar]
Set Meal served with plain rice, fish, curry
& vegetables

\$9.00



E2 Fish Meal

E3 Chicken Meal
[Fried/Masala/Mysore/Chettinad/Pepper/Butter]
Set Meal served with plain rice, chicken,
curry & vegetables

\$9.00



E4 Mutton Meal

E4 Mutton Meal
[Masala/Mysore/Pepper/Mutton Chop]
Set Meal served with plain rice, mutton
curry & vegetable

\$9.00



E5 Prawn Meal

E5 Prawn Meal
[Masala/Pepper]
Set Meal served with plain rice, prawns,
curry & vegetable

\$11.00

E6 Tandoori Chicken Meal
Set Meal served with plain rice, tandoori
chicken curry & vegetable

\$11.00

E7 Super Meal
A combination of chicken, mutton, fish &
prawns with rice & curries

\$15.50

* Drinks not included
E6 Tandoori Chicken Meal



BREAD MEALS

Step 1 : CHOOSE A BREAD

- Prata • Chappati • Naan • Plain Thosai • Masala Thosai
- Rava • Rava Masala • Uthappam • Appam • Idly • Puri
- Bathura • Idiyappam [String Hoppers]

Step 2 : CHOOSE A MEAT

- Fish
- Chicken
- Mutton

Step 3 : CHOOSE A COOKING STYLE

- **Fish** - Masala / Curry / Fry / Chilli
- **Chicken** - Masala / Curry / Fry / Pepper / Butter 🍷
- **Mutton** - Masala / Kheema / Mysore / Pepper

ALL MEALS at \$9.00 (drinks not included)

Prata with Mutton Meal



Chappati with Curry Fish Meal



• Prices are nett & not inclusive of 7% GST •



CHICKEN

F1 Chicken Cutlet (per pc) Fried chicken patties	\$4.00	F9 Chicken Sambal Fried chicken cooked in traditional sambal sauce	\$8.00
F2 Chicken Chettinad Chicken cubes cooked in Chettinad style	\$7.00	F10 Chicken Kadai Boneless chicken cooked with herbs & spices	\$8.00
F3 Chicken Kolambu Home style chicken curry cooked with peppers	\$7.00	F11 Chicken Palak Chicken simmered with spinach in medium spicy gravy	\$9.00
F4 Chicken Masala The dish contains cinnamon which has potent antioxidant activities & known to lower blood sugar	\$7.00	 F12 Butter Chicken Boneless chicken pieces in creamy tomato butter gravy	\$9.00
F5 Chicken Mysore Chicken cubes tossed with cashew nuts & dried red chillies	\$7.00	 F13 Chicken Badami Chicken cooked in creamy cashew nut sauce	\$9.00
 F6 Pepper Chicken  Chicken spiced with freshly crushed black pepper corns & curry leaves	\$7.00	F14 Chicken Tikka Masala Chunks of roasted marinated chicken in spiced creamy curry sauce	\$10.00
F7 Chicken 65 Traditional home-style boneless crispy fried chicken cubes	\$7.00	 F15 Tandoori Chicken Masala Succulent pieces of tandoori chicken cooked in onion & tomato masala garnished with ginger and cream	\$10.00
F8 Chicken Vindaloo Chicken and potatoes cooked in spicy red sauce	\$8.00	 F16 Chicken Lollipop Fried chicken lollipops	\$11.50

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EGG

- G1 Egg Boiled (1 pc) \$1.50
- G2 Egg Masala \$2.00
- G3 Egg Bhurji (Poriyal/Scrambled) \$4.00
- G4 Onion Omelette \$4.00



G4 Onion Omelette

MUTTON

-  H1 Mutton Chops (1pc) \$6.50
Chunky mutton piece cooked in thick & spicy onion tomato paste
- H2 Mutton Kheema \$6.50
Minced meat cooked with green peas
- H3 Mutton Liver \$6.50
- H4 Kudal Masala (Mutton Tripe) \$6.50
-  H5 Pepper Mutton  \$7.00
Sakunthala's Specialty
-  H6 Mutton Masala \$7.00
Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy
-  H7 Mutton Mysore \$7.00
Mutton cooked with dry red chillies & cashew nuts

MUTTON

-  H8 Mutton Kola Urundai \$7.00
Made with minced mutton and ground masala, rolled into balls & deep fried until golden brown
- H9 Mutton Rogan Josh \$9.00
Mutton cooked in flavourable mint gravy
- H10 Lamb Vindaloo \$9.00
Lamb & potatoes cooked in spicy red sauce



 H5 Pepper Mutton



 H1 Mutton Chops



 H8 Mutton Kola Urundai



SEAFOOD

FISH

 **I1 Curry Fish Head** \$28.00

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.

I2 Fish Cutlet (per pc) \$4.00
Minced fish patties

I3 Curry Fish \$6.50
Home style fish curry

I4 Fish Masala \$6.50
Fried fish cooked in Indian masala

I5 Fish Malabar Curry \$6.50
A cuisine of Kerala -The fish is marinated & lightly fried prior to simmering in a thick coconut milk gravy

I6 Fish Fry \$6.50
Home style fried fish

I7 Fish Chettinad \$6.50
Steamed fish cooked in spicy gravy prepared in Chettinad style

 **I8 Mango Fish** \$7.00
Home-style fish curry with a touch of mango

I9 Chilli Fish \$7.00
Fried boneless fish cube with chilli cooked with onions & peppers

I10 Fish Jalfratie \$8.00
Cubes of fish cooed with onions & peppers

I11 Kadai Fish \$8.50
Traditional oak cooked fish with peppers & dry chillies

 **I8 Mango Fish**



I9 Chilli Fish



 **I1 Curry Fish Head**
Contains tumeric, a powerful antioxidant





SEAFOOD



PRAWN

- | | | |
|--|---|---------|
|  I12 Prawn Masala | Prawns cooked with onion, ginger, garlic, tomatoes & selected spices like cumin | \$9.50 |
|  I13 Prawn Curry Leaves | Prawn sautéed with aromatic spices & curry leaves | \$10.00 |
|  I14 Prawn Pakora | Succulent prawns in a crispy pakora batter | \$11.00 |
| I15 Prawn Jalfrazie | A curry dish stir-fried & served in a thick spicy sauce | \$12.00 |
| I16 Kadai Prawn | Prawns tossed with capsicum, onion, tomatoes & coarsely ground spices | \$12.00 |

ROLLS (VEG/NON-VEG) Available from 12 noon

	<u>SGL</u>	<u>DBL</u>
J1 Mixed Veg Rolls	\$4.50	\$8.50
J2 Potato Masala Rolls	\$4.50	\$8.50
J3 Egg Rolls	\$4.50	\$8.50
J4 Paneer Rolls	\$5.00	\$9.00
J5 Chicken Tikka Rolls	\$5.00	\$9.50
J6 Mutton Kheema Rolls	\$5.00	\$9.50
J7 Egg & Chicken Tikka Rolls	\$6.50	\$12.50



TANDOORI KHAZANA

[available from 1 pm to 1 am]

- | | |
|---|--|
|  K1 Tandoori Chicken (2 pcs) \$8.00 | K7 Tangri Kebab \$14.00 |
| Tandoori Chicken (4 pcs) \$16.00 | Chicken drumsticks marinated with yoghurt & nutmeg, grilled to golden glaze |
| Tender chicken marinated in yoghurt & spices, grilled in the clay oven | |
| K2 Paneer Tikka \$10.00 |  K8 Mutton Seekh Kebab \$14.00 |
| Cottage cheese marinated with homemade yoghurt & Indian spices | Melt in the mouth mutton mince meats mixed with onions & spices to form this delicious seekh kebab |
| K3 Fish Tikka \$14.00 | K9 Tandoori Jhinga \$18.00 |
| Cubes of fish marinated with exotic spices, grilled in a tandoor oven | Fresh prawn marinated & grilled in a tandoor oven |
| K4 Fish Malai Kebab \$14.00 | K10 Tandoori Platter (Veg) \$20.00 |
| Tender & creamy clay oven baked fish cubes | A combination of paneer, veg sheek kebab, potatoes & cauliflower |
|  K5 Chicken Tikka \$14.00 | K11 Tandoori Platter (Non-Veg) \$25.00 |
| Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven | A combination of chicken, fish & prawn served with a slice of bread |
| K6 Chicken Malai Kebab \$14.00 | |
| Chicken marinated with cream & grilled in a clay oven | |

 K1 Tandoori Chicken



K2 Paneer Tikka



K3 Fish Tikka



K9 Tandoori Jhinga



BREADS

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



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PRATA

M1	Idiyappam Sets [2 pcs]	\$2.60	👤 M10	Bathura	\$6.50
M2	Onion Prata	\$2.60	M11	Kothu Prata [Vegetarian/Egg]	\$7.50
M3	Egg Prata	\$2.80	👤 M12	Chicken Kothu Prata	\$8.00
M4	Tissue Prata	\$3.20	👤 M13	Fish Kothu Prata	\$8.00
M5	Egg and Onion Prata	\$3.50	👤 M14	Mutton Kothu Prata	\$8.00
M6	Prata Set [2 pcs]	\$4.00	M15	Chicken Murtabak	\$8.00
M7	Chappati Set [2 pcs]	\$4.00	👤 M16	Mutton Murtabak	\$8.00
M8	Cheese Prata	\$4.20			
M9	Poori Set [2 pcs]	\$6.00			

M4 Paper Prata

M6 Prata Set

M9 Poori

👤 M13 Fish Kothu Prata

👤 M16 Mutton Murtabak



NOODLES / RICE

Seafood / Meat / Egg / Vegetable / Ikan Bilis [anchovies]

- Mee Goreng
- Maggie Goreng
- Mee Hoon Goreng
- Fried Rice
- Kway Teow Goreng

N1	Egg	\$6.00
N2	Vegetable	\$6.00
N3	Chicken	\$6.50
N4	Mutton	\$6.50
N5	Seafood	\$7.00



N5 Seafood
Fried Rice



N5 Seafood
Fried Noodle



RAVA

01	Rava Thosai	\$3.80
02	Rava Masala	\$4.40
03	Egg Rava Thosai	\$4.40
04	Onion Rava Thosai	\$4.40
05	Ghee Rava Thosai	\$4.40
06	Onion Rava Masala	\$4.80
 07	Egg Rava Masala	\$4.80



01 Rava Thosai

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

THOSAI

P1	Idly Sets (2 pcs)	\$3.00
 P2	Plain Appam	\$3.00
P3	Egg Appam	\$4.00
P4	Plain Thosai	\$3.00
P5	Masala Thosai	\$4.20
P6	Onion Thosai	\$4.20
P7	Egg Thosai	\$4.20
P8	Ghee Thosai	\$4.20
P9	Butter Thosai	\$4.20
P10	Cheese Thosai	\$4.40
P11	Ghee Egg Thosai	\$4.60
P12	Cone Thosai	\$4.60
P13	Egg & Onion Thosai	\$4.60
P14	Masala & Onion Thosai	\$4.60
P15	Masala & Egg Thosai	\$4.60
P16	Paper Thosai	\$4.80
P17	Ghee Masala Thosai	\$4.80
P18	Ghee Paper Thosai	\$5.00
 P19	Paper Masala Thosai	\$5.00
P20	Ghee Paper Masala	\$5.50
P21	Chicken Thosai	\$7.50
P22	Mutton Thosai	\$8.00
P23	Plain Uthappam	\$3.00
P24	Onion Uthappam	\$4.20
P25	Egg Uthappam	\$4.20



P12 Cone Thosai



 P19 Paper Masala Thosai

P1 Idly Set



 P2 Plain Appam



P5 Masala Thosai

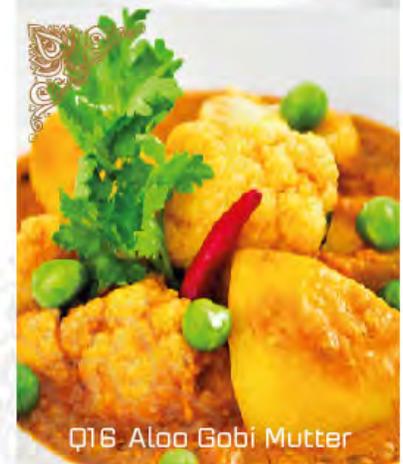
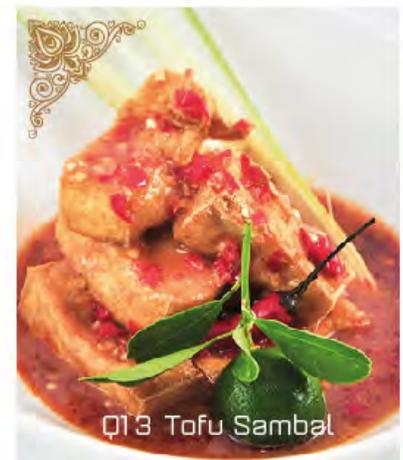


P24 Onion Uthappam



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

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

 Q22 Paneer Makhani

 Q21 Bhindi Fry

BEVERAGES

Fresh Fruit Juices

Choice of orange / apple / carrot / pineapple

R1 With Ice	\$4.00
R2 Without Ice	\$4.50

Cold Drinks

R3 Tea O / Coffee O	\$1.50
R4 Tea / Coffee	\$1.80
R5 Mineral Water (500ml)	\$1.80
R6 Coke / Diet Coke / Sprite	\$2.50
R7 Fresh Lime Soda (Sweet / Salt)	\$2.50
R8 Butter Milk (Ice Moru)	\$3.00
R9 Iced Lemon Tea (Homemade)	\$3.00
R10 Lime Juice	\$3.00
R11 Ginger Tea	\$3.50
R12 Masala Tea	\$3.50
R13 Bandung	\$3.60
R14 Milo / Horlicks	\$4.00
R15 Badam Milk	\$4.00
 R16 Lassi (Plain / Sweet / Salt)	\$4.50
R17 Lassi (Mango / Strawberry)	\$5.00

Hot Drinks

R18 Tea O / Coffee O / Ginger O	\$1.20
R19 Milk	\$1.40
R20 Tea O (Aliya / Lime / Masala)	\$1.40
R21 Coffee O Aliya	\$1.40
R22 Tea / Coffee (Nescafe / Bru)	\$1.60
R23 Milo	\$1.80
R24 Horlicks	\$1.80
R25 Ginger (Tea / Coffee) Known to relieve nausea & gastrointestinal irritation	\$1.80
R26 Masala Milk	\$2.20
R27 Masala (Tea / Coffee)	\$2.30
R28 Badam Milk	\$3.00



R2 Apple Juice



R9 Ice Lemon Tea



R10 Lime Juice



R16 Lassi



R4 Cold Coffee R22 Hot Tea

DESSERT

S1	Laddu Flavoured Indian dessert, cooked in sugar & shaped into a ball	\$1.60
S2	Payasam	\$3.00
S3	Ice Cream (2scoops)	\$4.40
 S4	Gulab Jamun (2pcs)	\$4.40
S5	Halwa	\$7.00
S6	Banana Split	\$7.00
  S7	Kulfi	\$7.50

S2 Payasam



S3 Ice Cream



 S5 Halwa



S6 Banana Split



 S7 Kulfi





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sakunthalacatering@gmail.com



www.sakunthala.com.sg



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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: 09.30 am - 10.30 pm [Mon - Sat including PH].
Close on Sundays

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