

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 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 \$6.00

Nourishing chicken broth

A5 Seafood Soup \$7.00

Clear soup with seafood

A6 Seafood Tomyam  \$8.50

Spicy Thai soup with seafood

 A7 Nandu Rasam [Crab Soup]  \$9.50



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] 

• Prices are nett & not inclusive of prevailing GST •

APPETIZERS & INDIAN SNACKS

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| C1 Vadai [1 pc]
A savory fried snack | \$1.60 |
| C2 Curd
Home made plain yoghurt | \$3.00 |
| C3 Mixed Raita
Whipped yoghurt with onion, cucumber & tomato | \$3.00 |
| C4 Roasted Masala Papad
Sun dried lentil crackers, topped with onion, tomato & spices | \$3.00 |
| C5 Subzi Samosa
Mixed vegetables crispy pastries | \$3.50 |
| C6 Egg Bonda
Flour dipped egg dumplings | \$3.50 |
| C7 Murukku [1 bottle] | \$6.50 |
| C8 Pakora [Vegetable / Onion / Paneer]
Your choice of vegetables dusted in flour & fried | \$8.00 |
|  C9 Pakora [Chicken / Fish / Prawn]
Your choice of meat dusted in flour & fried | \$12.00 |



C6 Egg Bonda



C7 Murukku



C9 Pakora



C5 Subzi Samosa



BREADS

D1 Tandoori Prata Multi layer whole bread cooked in a tandoor	\$3.20	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	\$3.20	D11 Keema Naan Indian bread stuffed with minced meat & baked in a tandoor	\$4.80
D3 Butter Roti Indian bread prepared with whole wheat & finished with butter	\$3.60	D12 Seafood Naan Seafood stuffed naan	\$5.50
D4 Plain Naan White flour Indian bread baked in a clay oven	\$3.20	D13 Cheese Naan Cheese stuffed Indian tandoor baked bread	\$4.50
D5 Puthina Naan White flour Indian bread topped with mint leaves	\$3.40	D14 Chicken Naan Chicken Naan	\$4.80
D6 Garlic Naan White flour Indian bread flavored with garlic	\$3.60	D15 Plain Kulcha Whole wheat tandoori bread	\$3.20
D7 Butter Naan White flour Indian bread flavored with butter	\$3.60	D16 Butter Kulcha Whole wheat tandoori bread glazed with butter	\$3.60
D8 Butter Garlic Naan Indian bread prepared with refined flour furnished with butter & garlic	\$4.20	D17 Garlic Kulcha Whole wheat tandoori bread with garlic	\$3.60
D9 Kashmiri Naan Indian bread stuffed with dried fruits, nuts & baked in a tandoor	\$4.40	D18 Kulcha Do Payza Stuffed whole wheat Indian bread	\$3.60
		D19 Assorted Bread Basket A platter served with assorted naans	\$20.00



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


RICE

- | | | |
|-----------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|---------|
| E1 | Steam Rice | \$1.50 |
| E2 | Biryani Rice
Basmati rice cooked with saffron & aromatic spices | \$4.00 |
| E3 | Pulau (Jeera / Green Peas)
Basmati rice cooked with garden fresh green peas or cumin seeds | \$5.00 |
| E4 | Kashmiri Pulau
A unique basmati rice preparation with fruits & nuts | \$5.00 |
| E5 | Vegetarian Meal
South Indian vegetarian thali | \$9.50 |
|  E6 | Vegetarian Biryani
Basmati rice cooked with assorted vegetables & spices | \$11.00 |
| E7 | Egg Biryani
Basmati rice served with two eggs, chicken gravy, dalcha, timon achar & raita | \$10.00 |
|  E8 | Chicken Biryani
Basmati rice cooked with chicken & selected spices | \$11.50 |
| E9 | Fish Biryani
Basmati rice cooked with soft fish | \$11.50 |
|  E10 | Mutton Biryani
Basmati rice cooked with lamb, saffron & aromatic spices | \$12.50 |
| E11 | Prawn Biryani
Basmati rice cooked with prawns & herbs | \$13.50 |
| E12 | Crab Biryani
Basmati rice cooked with crabs & herbs | \$15.50 |
| E13 | Super Meal (Non-Veg)
Full meal of fish, prawn, mutton, chicken, 3 vegetables, desert, with rice | \$17.00 |



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 chilies

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

F7 Chicken Varuval \$9.00
Chicken cooked to its dryness with onions & dry peppers

F8 Chicken 65 \$10.00
Traditional home-style boneless crispy fried chicken cubes

 F9 Chicken Lollipop \$12.00
Fried chicken lollipops

NORTH INDIAN

F10 Chicken Kadai \$9.00
Boneless chicken cooked with herbs & spices

F11 Chicken Vindaloo \$9.00
Chicken and potatoes cooked in spicy red sauce

F12 Chicken Palak \$10.00
Chicken simmered with spinach in medium spicy gravy

 F13 Butter Chicken \$11.00
Boneless chicken pieces in creamy tomato butter gravy

 F14 Chicken Badami \$12.00
Chicken cooked in creamy cashew nut sauce

F15 Chicken Tikka Masala \$12.00
Chunks of roasted marinated chicken in spiced creamy curry sauce

 F16 Chicken Tandoori Masala \$12.00
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] Chunky mutton piece cooked in thick & spicy onion tomato paste	\$7.00
H2	Mutton Kheema Minced meat cooked with green peas	\$7.00
 H3	Pepper Mutton  Sakunthala's Specialty	\$10.00
H4	Mutton Masala Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy	\$10.00
H5	Mutton Sukka Dry mutton preparation	\$10.00
 H6	Mutton Mysore Mutton cooked with dry red chillies & cashew nuts	\$10.00
H7	Lamb Chettinad A South Indian delicacy	\$10.00
 H8	Mutton Kola Urundai Made with minced mutton and ground masala, rolled into balls & deep fried until golden brown	\$12.00

MUTTON

NORTH INDIAN

H9	Mutton Rogan Josh	\$12.00
Mutton cooked in flavourable mint gravy		
H10	Lamb Pasanda	\$12.00
Lamb cooked in flavourable mint gravy		
H11	Lamb Vindaloo	
Lamb & potatoes cooked in spicy red sauce		
H12	Achari Gosht	\$12.00
An aromatic & flavourful curry, blended with pickled spices		
H13	Bhuna Gosht	\$12.00
Boneless lamb cooked to dryness with a hint of capsicum		

7



 H3 Mutton Pepper 



 H8 Mutton Kola Urundai



 H1 Mutton Chops

TANDOORI KHAZANA

- | | | | |
|-----------------------------------------------------------------------------------------------------------------|---------|-----------------------------------------------------------------------------------------------------------------------------|---------|
| I1 Paneer Tikka
Cottage cheese marinated with homemade yoghurt & Indian spices | \$12.00 | I9 Mutton Seekh Kebab
Melt in the mouth mutton mince meats mixed with onions & spices to form this delicious seekh kebab | \$16.00 |
| I2 Fish Tikka
Cubes of fish marinated with exotic spices, grilled in a tandoor oven | \$14.00 | I10 Fish Achari
A lipsmacking fish preparation, marinated in a delicious homemade pickling spice | \$14.00 |
| I3 Chicken Tikka
Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven | \$14.00 | I11 Afgani Chicken
A grilled chicken recipe in a simple marinate of yoghurt & spices | \$16.00 |
| I4 Chicken Malai Kebab
Chicken marinated with cream & grilled in a clay oven | \$14.00 | I12 Khara Chicken
A chicken dish marinated in rich spice | \$14.00 |
| I5 Tangri Kebab
Chicken drumsticks marinated with yoghurt & nutmeg, grilled to golden glaze | \$14.00 | I13 Tandoori Chicken
Tender chicken marinated in yoghurt & spices, grilled in the clay oven | \$16.00 |
| I6 Lazeez-Kebab
Cheesy & spicy marinated chicken cooked in an Indian oven | \$14.00 | I14 Tandoori Jhinga
Fresh prawn marinated & grilled in a tandoor oven | \$18.00 |
| I7 Fish Malai Kebab
Tender & creamy clay oven baked fish cubes | \$14.00 | I15 Tandoori Platter (Veg)
A combination of paneer, veg sheek kebab, potatoes & cauliflower | \$20.00 |
| I8 Tandoori Seekh Kebab
Meaty & spicy seekh kebab with lip smacking tamarind dip | \$16.00 | I16 Tandoori Platter (Non-Veg)
A combination of chicken, fish & prawn served with a slice of bread | \$25.00 |

I1 Paneer Tikka



I2 Fish Tikka



I13 Tandoori Chicken



I14 Tandoori Jhinga



SEAFOOD (INDIAN)

FISH

-  **J1 Curry Fish Head** \$28 [S]
\$30 [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** \$7.00
Home style fried fish
- J4 Fish Kholombu (Curry Fish)** \$7.00
Cubes of fish cooked in ginger, garlic & spices
- J5 Chilli Fish** \$9.00
Fried boneless fish cube with chilli
- J6 Fish Jalfrazie** \$9.00
Cubes of fish cooked with onions & peppers
- J7 Kadai Fish** \$9.00
Traditional oak cooked fish with peppers & dry chillies
- 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



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



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

PRAWN

 J15 Prawn Pakora \$14.00
Succulent prawns in a crispy pakora batter

 J16 Prawn Curry Leaves \$16.00
Prawn sautéed with aromatic spices & curry leaves

J17 Prawn Jalfrazie \$16.00
A curry dish stir-fried & served in a thick spicy sauce

J18 Kadai Prawn \$16.00
Prawns tossed with capsicum, onion, tomatoes & coarsely ground spices

 J19 Prawn Masala \$16.00
Prawns cooked with onion, ginger, garlic, tomatoes & selected spices like cumin

J20 Prawn Pepper  \$16.00
Prawn sautéed with aromatic spices & pepper

 J21 Eral Thoku \$16.00
Tangy & spicy prawn tomato curry with Indian spices



 J12 Squid Masala



 J15 Prawn Pakora



J17 Prawn Jalfrazie



 J19 Prawn Masala

 J14 Crab Masala [Flower]



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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 chilli

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

CHICKEN

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

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 [\$9.00 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



M25 Butter Lobster

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

RAVA (After 3pm)

N1	Rava Thosai	\$4.50
N2	Egg Rava Thosai	\$5.20
N3	Onion Rava Thosa	\$5.20
N4	Ghee Rava Thosai	\$5.20
N5	Rava Masal	\$5.20
N6	Onion Rava Masala	\$6.00
 N7	Egg Rava Masala	\$6.00



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]	\$3.20
02	Plain Thosai	\$3.00
03	Masala Thosai	\$4.20
04	Onion Thosai	\$4.20
05	Egg Thosai	\$4.20
06	Ghee Thosai	\$4.20
07	Cone Thosai	\$4.20
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	\$5.50
 014	Paper Masala Thosai	\$5.80
015	Plain Uthappam	\$3.00
016	Onion Uthappam	\$4.20
 017	Appam [2 pcs]	\$6.00



07 Cone Thosai



 014 Paper Masala Thosai

01 Idly Set



03 Masala Thosai



016 Onion Uthappam



 017 Appam



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PRATA [After 3pm]

P1	Idiyappam Sets [3 pcs]	\$3.60	P9	Kothu Prata [Vegetarian]	\$8.00
P2	Onion Prata	\$3.20	P10	Kothu Prata [Egg]	\$8.00
P3	Egg Prata	\$3.20	P11	Kothu Prata [Chicken / Mutton / Fish]	\$9.50
P4	Egg and Onion Prata	\$3.80	P12	Chicken Murtabak	\$10.50
P5	Paper Prata	\$3.80	P13	Mutton Murtabak	\$10.50
P6	Cheese Prata	\$4.20	P14	Poori [2 pcs]	\$6.50
P7	Prata [2 pcs]	\$4.80	P15	Bathura	\$7.00
P8	Chappati [2 pcs]	\$4.80			

P5 Paper Prata

P7 Prata

P13 Mutton Murtabak

P11 Kothu Prata

P14 Poori



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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 \$11.00

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 | \$8.00 |
| 🌿 R2 | Fried Mee Hoon | \$8.00 |
| 🌿 R3 | Fried Rice | \$8.00 |
| 🌿 R4 | Horfun (Wet/Dry) | \$8.00 |



🌿 R1 Fried Noodles



🌿 R4 Horfun

VEGETARIAN SET MEALS

- | | | | | | |
|------|------------------------------|---------|------|----------------------|---------|
| 🌿 S1 | Set A [1 pax] | \$11.00 | 🌿 S4 | Set D [2 pax] | \$22.00 |
| | • Chinese Horfun | | | • White Rice | |
| | • Lime Juice | | | • Brinjal Masala | |
| 🌿 S2 | Set B [2 pax] | \$22.00 | 🌿 S5 | Set E [2 pax] | \$24.00 |
| | • White Rice | | | • Chinese Fried Rice | |
| | • Mock Chicken/ Mutton Curry | | | • Mock Mysore Mutton | |
| | • Bhindi Fry | | | • Tofu Sambal | |
| | • Lime Juice | | | • Lime Juice | |
| 🌿 S3 | Set C [2 pax] | \$22.00 | 🌿 S6 | Set F [2 pax] | \$24.00 |
| | • Naan/ Chappati/ Prata | | | • Briyani Rice | |
| | • Panner Makhani | | | • Tofu Sambal | |
| | • Aloo Jeera | | | • Paneer Tikka | |
| | • Lime Juice | | | • Lime Juice | |

INDIAN VEGETABLES

- | | | |
|----|---------------------------------------------------------------------|--------|
| T1 | Potato Cutlet (per pc) | \$3.50 |
| T2 | Yellow Dhal
Yellow lentils tempered with aromatic spices | \$4.00 |
| T3 | Chenna Masala
Chickpeas with gravy | \$5.50 |
| T4 | Peas Mushroom
Mushroom & green peas curry | \$7.00 |
| T5 | Dal Makhni
A mixed lentil curry made with lots of butter & cream | \$8.00 |
| T6 | Veg Khurma | \$4.00 |
| T7 | Tofu Sambal (Indian) | \$8.00 |

T2 Yellow Dhal



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INDIAN VEGETABLES

-  T8 Aloo Jeera \$8.50
Potatoes tossed with spices & curry leaves
- T9 Aloo Gobi Mutter \$8.50
Potatoes and cauliflower tossed with spices & cumin seeds
- T10 Bitter Gourd Fry \$8.50
Crispy bitter gourd fry
-  T11 Brinjal Masala \$8.50
Tandoori roasted brinjal (egg plant) cooked in Indian sauce
- T12 Kadai Vegetable \$9.00
Garden fresh vegetables cooked with cubed onions, ginger & bell peppers in traditional oak
-  T13 Paneer Makhani \$10.00
Home-made cottage cheese cooked with butter, cream & tomatoes
- T14 Palak Paneer \$10.00
Cottage cheese and spinach puree simmered with tomatoes
- T15 Chilli Paneer \$10.00
Paneer cubes sautéed to its perfection in thin slices of onion, red & green peppers
- T16 Kadai Paneer \$10.00
Fresh cottage cheese tossed with cubed onions & assorted peppers
- T17 Bhindi Masala \$10.00
Lady's finger sautéed with onions, garlic, ginger & tomatoes
- T18 Mix Vegetables Curry \$9.00
Assorted vegetables curry
- T19 Gobi Manchurian \$10.00
Fried cauliflower tossed with black sauce
- T20 Gobi - 65 \$10.00
Fried cauliflower
-  T21 Bhindi Fry \$10.00
Crispy fried lady's finger
- T22 Malai Kofta \$12.00
Vegetable dumplings cooked in creamy sauce
-  T23 Mock Masala \$12.00
Mock meat in blended ground spices
-  T24 Mock Mysore \$12.00
Mock meat cooked with dry red chillies & cashew nuts



T9 Aloo Gobi Mutter



 T13 Paneer Makhani



T19 Gobi Manchurian




 T21 Bhindi Fry



T22 Malai Kofta



 T24 Mock Mysore

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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	Broccoli (Mushroom /Garlic)	\$9.00
 U6	Tofu (Sambal/Thai/Fried/Veg)	\$9.00
 U7	Spinach with Scrambled Egg	\$9.00
 U8	Seafood Tofu	\$12.00



 U6 Thai Tofu

U3 Garlic Kailan



U5 Mushroom Broccoli



KIDS MENU

Q1 Set A \$10.00
Cheese Prata, Fries, Chicken Nugget & Yakult

Q2 Set B \$10.00
Cheese Naan, Fries, Fish Cutlet & Yakult

Q3 Set C \$14.00
Butter Cone Thosai, Tandoori Chicken (2 pcs),
Samosa (2 pcs) & 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





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 0 / Iced Coffee 0 | \$2.50 |
| X4 | Iced Tea / Iced Coffee | \$3.30 |
| 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 | \$3.50 |
| X15 | Chendol | \$4.20 |
| X16 | Badam Milk | \$4.50 |
| X17 | Lassi [Plain / Sweet / Salt] | \$4.50 |
| X18 | Lassi [Mango / Strawberry] | \$5.00 |

Hot Drinks

- | | | |
|-----|--------------------------------------------------------------------------------|--------|
| X19 | Tea 0 / Coffee 0 / Ginger 0 | \$1.60 |
| X20 | Milk | \$1.80 |
| X21 | Tea / Coffee | \$2.20 |
| X22 | Tea 0 [Aliya / Lime / Masala] | \$2.00 |
| X23 | Coffee 0 Aliya | \$2.00 |
| X24 | Milo | \$2.50 |
| X25 | Horlicks | \$2.50 |
| X26 | Ginger [Tea / Coffee]
Known to relieve nausea & gastrointestinal irritation | \$2.60 |
| X27 | Masala [Tea / Coffee] | \$2.80 |
| X28 | Masala Milk | \$3.00 |
| X29 | Badam Milk | \$3.50 |

BEVERAGES


Y1	Payasam	\$3.00
Y2	Ice Cream	\$5.00
Y3	Gulab Jamun (2pcs) with 2 scoops of ice cream	\$7.00
Y4	Rasamalai	\$5.00
Y5	Ice Kacang	\$5.50
Y6	Ice Blended Dessert	\$6.50
	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 with 3 scoops of ice cream	\$9.90
 Y11	Asli Kulfi	\$8.90

Y1 Payasam



Y2 Ice Cream



 Y7 Halwa



Y8 Banana Split





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 – 03.00 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)