

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 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 Home-style Indian Cooking



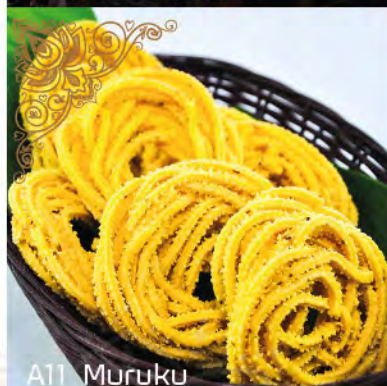
APPETIZERS & INDIAN SNACKS



A6 Egg Bonda



A8 Pakora



A11 Muruku

A1 Papadam (per basket) \$1.00

A2 Vadai (1 pc) \$1.70
A savory fried snack

A3 Curd \$2.50
Home made plain yoghurt

A4 Mixed Raita \$2.50
Whipped yoghurt with onion, cucumber & tomato

A5 Indian Samosa (per pc) \$3.50

A6 Egg Bonda (per pc) \$2.00
Flour dipped egg dumplings

A7 Roasted Masala Papad \$4.00
Sun dried lentil crackers, topped with onion, tomato & spices

 A8 Pakora \$4.00
Your choice of vegetables dusted in flour & fried

A9 Samosa (5 small pcs) \$5.00

A10 Chicken Nuggets \$5.00

A11 Murukku (1 bottle) \$7.00



A5 Indian Samosa

Salad

- | | | |
|----|-------------------|--------|
| B1 | Onion Salad | \$2.50 |
| B2 | Fresh Green Salad | \$4.00 |

BIRYANI

- | | | |
|---|---|---------|
| C1 | Steam Rice | \$2.00 |
| C2 | Biryani Rice
Basmati rice cooked with saffron & aromatic spices | \$4.50 |
| C3 | Ghee Rice | \$4.50 |
| C4 | Pulau [Jeera / Green Peas]
Basmati rice cooked with garden fresh green peas or cumin seeds | \$6.00 |
| C5 | Kashmiri Pulau
A unique basmati rice preparation with fruits & nuts | \$6.50 |
| C6 | Egg Biryani
Basmati rice served with two eggs, chicken gravy, dalcha, timon achar & raita | \$9.50 |
|  | C7 Vegetarian Biryani
Basmati rice cooked with assorted vegetables & spices | \$16.50 |
|  | C8 Chicken Biryani
[Fried/Masala/Mysore/Chettinad/Pepper/Butter]
Basmati rice cooked with chicken & selected spices | \$12.50 |



C5 Kashmiri Pulau

BIRYANI

- | | | |
|---|--|---------|
| C9 | Fish Biryani
[Fried/Masala/Chilli/Curry/Malabar]
Basmati rice cooked with soft fish | \$12.50 |
|  | C10 Mutton Biryani
[Masala/Mysore/Pepper/Mutton Chop]
Basmati rice cooked with lamb, saffron & aromatic spices | \$12.50 |
| C11 | Prawn Biryani
[Masala/Pepper]
Basmati rice cooked with prawns & herbs | \$14.00 |
| C12 | Tandoori Chicken Biryani
Dum Biryani rice served with two pieces of tandoori chicken | \$13.50 |



 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 \$9.50

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

🌿 D2 North Indian Vegetarian Meal \$13.00

- White Rice / Biryani Rice
- Aloo Gobi Mutter
- Yellow Dhal
- Chenna Masala
- Chappati
- Paneer Makhani
- Raita
- Gulab Jamon
- Kuruma



🌿 D1 South Indian Vegetarian Meal



* Drinks not included

🌿 D2 North Indian Vegetarian Meal

NON-VEGETARIAN SET MEALS*

E1 Egg Meal

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

\$9.00



E2 Fish Meal

[Fried/Masala/Chilli/Curry/Malabar]

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

\$11.50



E2 Fish Meal

E3 Chicken Meal

[Fried/Masala/Mysore/Chettinad/Pepper/Butter]

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

\$11.50



E4 Mutton Meal

E4 Mutton Meal

[Masala/Mysore/Pepper/Mutton Chop]

Set Meal served with plain rice, mutton
curry & vegetable

\$11.50



E5 Prawn Meal

E5 Prawn Meal

[Masala/Pepper]

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

\$13.50



E6 Tandoori Chicken Meal

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

\$13.00

E7 Super Meal

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

\$16.00

* 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 \$11.50 (drinks not included)

Prata with Mutton Meal



Chappati with Curry Fish Meal



CHICKEN

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

F2 Chicken Chettinad \$7.50
Chicken cubes cooked in Chettinad style

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

F4 Chicken Masala \$7.50
The dish contains cinnamon which has potent antioxidant activities & known to lower blood sugar

F5 Chicken Mysore \$7.50
Chicken cubes tossed with cashew nuts & dried red chillies

 F6 Pepper Chicken  \$7.50
Chicken spiced with freshly crushed black pepper corns & curry leaves

F7 Chicken 65 \$8.50
Traditional home-style boneless crispy fried chicken cubes

F8 Chicken Vindaloo \$11.00
Chicken and potatoes cooked in spicy red sauce

F9 Chilli Chicken \$11.00

F10 Chicken Sambal \$8.50
Fried chicken cooked in traditional sambal sauce

F11 Chicken Kadai \$11.00
Boneless chicken cooked with herbs & spices

F12 Chicken Palak \$10.50
Chicken simmered with spinach in medium spicy gravy

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

 F14 Chicken Badami \$11.00
Chicken cooked in creamy cashew nut sauce

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

F16 Tandoori Chicken Masala \$11.00
Succulent pieces of tandoori chicken cooked in onion & tomato masala garnished with ginger and cream

 F17 Chicken Lollipop \$12.00
Fried chicken lollipops



F4 Chicken Masala



F7 Chicken 65



 F13 Butter Chicken



 F14 Chicken Badami



 F17 Chicken Lollipop

• Prices are nett & not inclusive of prevailing GST •

EGG

- | | | |
|----|--------------------------------|--------|
| G1 | Egg Boiled (1 pc) | \$1.50 |
| G2 | Egg Masala | \$2.50 |
| G3 | Egg Bhurji (Poriyal/Scrambled) | \$4.00 |
| G4 | Onion Omelette | \$4.00 |



G4 Onion Omelette

MUTTON

- | | | |
|----|-----------------------------|--------|
| H1 | Mutton Liver | \$7.50 |
| H2 | Kudal Masala (Mutton Tripe) | \$7.50 |

MUTTON

- | | | | | | |
|---|---|--------|--|---|---------|
|  H3 | Pepper Mutton
Sakunthala's Specialty | \$8.50 |  H6 | Mutton Kola Urundai
Made with minced mutton and ground masala, rolled into balls & deep fried until golden brown | \$11.00 |
|  H4 | Mutton Masala
Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy | \$8.50 | H7 | Mutton Rogan Josh
Mutton cooked in flavourable mint gravy | \$11.00 |
|  H5 | Mutton Mysore
Mutton cooked with dry red chillies & cashew nuts | \$8.50 | H8 | Lamb Vindaloo
Lamb & potatoes cooked in spicy red sauce | \$11.00 |



 H3 Pepper Mutton



 H6 Mutton Kola Urundai



H7 Mutton Rogan Josh

SEAFOOD

FISH

I1 Curry Fish Head \$30.00

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 \$7.50 Home style fish curry

I4 Fish Masala \$7.50 Fried fish cooked in Indian masala

I5 Fish Malabar Curry \$8.50 A cuisine of Kerala -The fish is marinated & lightly fried prior to simmering in a thick coconut milk gravy

I6 Fish Fry \$7.50 Home style fried fish

I7 Fish Chettinad \$7.50 Steamed fish cooked in spicy gravy prepared in Chettinad style

I8 Mango Fish \$8.00 Home-style fish curry with a touch of mango

I9 Chilli Fish \$8.50 Fried boneless fish cube with chilli cooked with onions & peppers

I10 Fish Jalfrazie \$10.00 Cubes of fish cooed with onions & peppers

I11 Kadai Fish \$10.00 Traditional oak cooked fish with peppers & dry chillies

 I8 Mango Fish



I9 Chilli Fish



I1 Curry Fish Head Contains tumeric, a powerful antioxidant



SEAFOOD

 I12 Prawn Masala



 I14 Prawn Pakora



I15 Prawn Jalfrazie



J5 Chicken Tikka Rolls



PRAWN

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

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

	<u>SGL</u>	<u>DBL</u>
J1 Mixed Veg Rolls	\$5.00	\$9.00
J2 Potato Masala Rolls	\$5.00	\$9.00
J3 Egg Rolls	\$5.00	\$9.00
J4 Paneer Rolls	\$6.00	\$10.00
J5 Chicken Tikka Rolls	\$6.00	\$11.00
J6 Mutton Kheema Rolls	\$6.00	\$11.00
J7 Egg & Chicken Tikka Rolls	\$7.50	\$14.00

TANDOORI KHAZANA

[available from 1pm to 1am]

- | | |
|---|--|
| <p> K1 Tandoori Chicken [2 pcs] \$9.00
 Tandoori Chicken [4 pcs] \$18.00
 Tender chicken marinated in yoghurt & spices, grilled in the clay oven</p> | <p>K7 Tangri Kebab \$14.00
 Chicken drumsticks marinated with yoghurt & nutmeg, grilled to golden glaze</p> |
| <p>K2 Paneer Tikka \$12.00
 Cottage cheese marinated with homemade yoghurt & Indian spices</p> | <p>K8 Mutton Seekh Kebab \$14.00
 Melt in the mouth mutton mince meats mixed with onions & spices to form the delicious seekh kebab</p> |
| <p>K3 Fish Tikka \$14.00
 Cubes of fish marinated with exotic spices, grilled in a tandoor oven</p> | <p>K9 Tandoori Jhinga \$18.00
 Fresh prawn marinated & grilled in a tandoor oven</p> |
| <p>K4 Fish Malai Kebab \$14.00
 Tender & creamy clay oven baked fish cubes</p> | <p>K10 Tandoori Platter [Veg] \$ 20.00
 A combination of paneer, veg sheek kebab, potatoes & califlower</p> |
| <p> K5 Chicken Tikka \$14.00
 Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven</p> | <p>K11 Tandoori Platter [Non-Veg] \$25.00
 A combination of chicken, fish & prawn served with a slice of bread</p> |
| <p>K6 Chicken Malai Kebab \$14.00
 Chicken marinated with cream & grilled in a clay oven</p> | |

 **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	\$3.40	L10 Butter Kulcha Whole wheat tandoori bread glazed with butter	\$4.20
L2 Plain Kulcha Whole wheat tandoori bread	\$3.50	L11 Garlic Kulcha Whole wheat tandoori bread with garlic	\$4.20
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	\$4.60
L4 Butter Roti Indian bread prepared with whole wheat & finished with butter	\$3.80	L13 Butter Garlic Naan Indian bread prepared with refined flour furnished with butter & garlic	\$4.80
L5 Butter Naan White flour Indian bread flavored with butter	\$3.80	L14 Seafood Naan Seafood stuffed naan	\$6.00
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	\$4.20	L16 Stuffed Naan (Chicken, Mutton, Sardine)	\$5.50
L8 Kashmiri Naan Indian bread stuffed with dried fruits, nuts & baked in a tandoor	\$4.20		
L9 Tandoori Prata Multi layer whole bread cooked in a tandoor	\$4.20		



PRATA | POORI | MURTABAK

N1	Plain Prata (1 pc)	\$2.60	🍲 N11	Kothu Prata Mutton	\$9.50
N2	Onion Prata (1 pc)	\$3.20	N12	Tandoori Prata (1pc)	\$3.60
N3	Egg Prata (1 pc)	\$3.20	N13	Chilli Prata (Veg)	\$8.50
N4	Paper/Tissue Prata (1 pc)	\$3.50	N14	Chappati Set (2 pcs)	\$5.20
N5	Egg & Onion Prata (1 pc)	\$3.80	🍲 N15	Poori Set (2 pcs)	\$6.50
N6	Cheese Prata (1 pc)	\$4.20	N16	Bhatura	\$7.50
N7	Prata Set (2 pcs)	\$5.20	N17	Chicken Murtabak	\$11.00
N8	Kothu Prata Veg	\$8.50	🍲 N18	Mutton Murtabak	\$11.00
N9	Kothu Prata Egg	\$8.50	N19	Sardine Murtabak	\$11.00
N10	Kothu Prata Chicken	\$9.50	N20	Idiyappam (2pcs)	\$3.40

N4 Tissue Prata



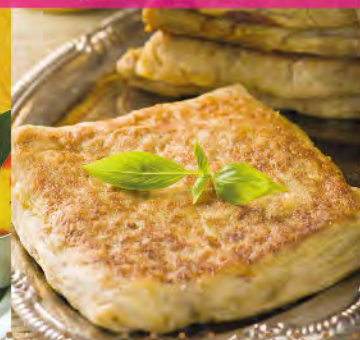
N7 Prata Set



N15 Poori Set



🍲 N18 Mutton Murtabak



13

NOODLES

P1	Mee/Maggie Goreng -Veg	\$7.50
P2	Mee/Maggie Goreng -Egg	\$8.00
P3	Mee/Maggie Goreng -Chicken	\$8.50
P4	Mee/Maggie Goreng -Mutton	\$8.50
P5	Mee/Maggie Goreng -Seafood	\$9.00

FRIED RICE

Q1	Fried Rice -Veg	\$7.50
Q2	Fried Rice -Egg	\$8.00
Q3	Fried Rice -Chicken	\$8.50
Q4	Fried Rice -Mutton	\$8.50
Q5	Fried Rice -Seafood	\$9.00
Q6	Fried Rice -Ikan Bilis	\$8.50



RAVA

01	Rava Thosai	\$4.50
02	Rava Masala	\$5.20
03	Egg Rava Thosai	\$5.20
04	Onion Rava Thosai	\$5.20
05	Ghee Rava Thosai	\$5.20
06	Onion Rava Masala	\$5.80
 07	Egg Rava Masala	\$5.80

THOSAI

P1	Idly Sets [2 pcs]	\$4.80
 P2	Plain Appam	\$3.00
P3	Egg Appam	\$4.00
P4	Plain Thosai	\$3.20
P5	Masala Thosai	\$4.50
P6	Onion Thosai	\$4.50
P7	Egg Thosai	\$4.50
P8	Ghee Thosai	\$4.50
P9	Butter Thosai	\$4.50
P10	Cheese Thosai	\$4.80
P11	Ghee Egg Thosai	\$5.20
P12	Cone Thosai	\$5.20
P13	Egg & Onion Thosai	\$5.20
P14	Masala & Onion Thosai	\$5.20
P15	Masala & Egg Thosai	\$5.20
P16	Paper Thosai	\$6.00
P17	Ghee Masala Thosai	\$5.40
P18	Ghee Paper Thosai	\$6.50
 P19	Paper Masala Thosai	\$6.00
P20	Ghee Paper Masala	\$7.20
P21	Chicken Thosai	\$7.50
P22	Mutton Thosai	\$8.00
P23	Plain Uthappam	\$3.20
P24	Onion Uthappam	\$4.50
P25	Egg Uthappam	\$4.50



01 Rava Thosai

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



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 \$2.50

Q3 Rasam \$2.00

A clear, hot & spicy soup garnished with corianders

Q4 Potato Cutlet (per pc) \$3.00

Q5 Chenna Masala \$5.50

Chickpeas with gravy

Q6 Yellow Dhal \$6.00

Yellow lentils tempered with aromatic spices

Q7 Kadal Vegetable \$7.00

Garden fresh vegetables cooked with cubed onions, ginger & bell peppers in traditional oak

Q8 Mix Vegetable Curry \$7.00

Assorted vegetables curry
Crispy fried lady's finger

Q9 Green Peas Mushroom \$7.50

Mushroom & green peas curry

Q10 Dal Makhni \$7.50

A mixed lentil curry made with lots of butter & cream

 Q11 Aloo Jeera \$8.00

Potatoes tossed with spices & curry leaves

Q12 Aloo Mutter \$8.00

Potatoes & peas sauteed with Indian spices cooked in thick gravy

Q13 Tofu Sambal \$8.00

Tofu cooked in sambal

 Q14 Bhindi Masala \$9.00

Lady's finger sautéed with onions, garlic, ginger & tomatoes

Q15 Brinjal Masala \$9.00

Tandoori roasted brinjal (egg plant) cooked in Indian sauce

Q16 Aloo Gobi Mutter \$9.00

Tandoori roasted brinjal (egg plant) cooked in Indian sauce

Q17 Mushroom Masala \$8.00

Q18 Gobi - 65 \$10.00

Fried cauliflower



INDIAN VEGETABLES



Q19 Gobi Manchurian \$9.50
Fried cauliflower tossed with black sauce

Q20 Chilli Paneer \$10.50
Paneer cubes sautéed to its perfection in thin slices of onion, red & green peppers
Crispy fried lady's finger

 **Q21 Bhindi Fry** \$10.00

 **Q22 Paneer Makhani** \$10.50
Home-made cottage cheese cooked with butter, cream & tomatoes

Q23 Palak Paneer \$10.50
Cottage cheese and spinach puree simmered with tomatoes

Q24 Kadai Paneer \$10.50
Fresh cottage cheese tossed with cubed onions & assorted peppers



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	\$1.80
R4 Tea / Coffee	\$2.50
R5 Mineral Water (500ml)	\$1.80
R6 Coke / Diet Coke / Sprite	\$1.80
R7 Fresh Lime Soda (Sweet / Salt)	\$3.20
R8 Butter Milk (Ice Moru)	\$3.20
R9 Iced Lemon Tea (Homemade)	\$3.20
R10 Lime Juice	\$3.20
R11 Ginger Tea	\$3.50
R12 Masala Tea	\$3.50
R13 Bandung	\$3.60
R14 Milo / Horlicks	\$4.00
R15 Badam Milk	\$4.80
 R16 Lassi (Plain / Sweet / Salt)	\$5.00
R17 Lassi (Mango / Strawberry)	\$5.50

Hot Drinks

R18 Tea O / Coffee O / Ginger O	\$1.40
R19 Milk	\$1.60
R20 Tea O (Aliya / Lime / Masala)	\$1.60
R21 Coffee O Aliya	\$1.60
R22 Tea / Coffee (Nescafe / Bru)	\$2.20
R23 Milo	\$2.40
R24 Horlicks	\$2.40
R25 Ginger (Tea / Coffee) Known to relieve nausea & gastrointestinal irritation	\$2.40
R26 Masala Milk	\$2.40
R27 Masala (Tea / Coffee)	\$2.80
R28 Badam Milk	\$4.00



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	\$3.50
S3	Ice Cream (2scoops)	\$4.40
 S4	Gulab Jamun (2pcs)	\$4.40
 S5	Halwa	\$7.00
S6	Banana Split	\$7.50
  S7	Kulfi	\$7.50

S2 Payasam



S3 Ice Cream



 S5 Halwa



S6 Banana Split



  S7 Kulfi





Restaurant Reservations
6293 6649



Catering & Home Delivery
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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]

