

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.



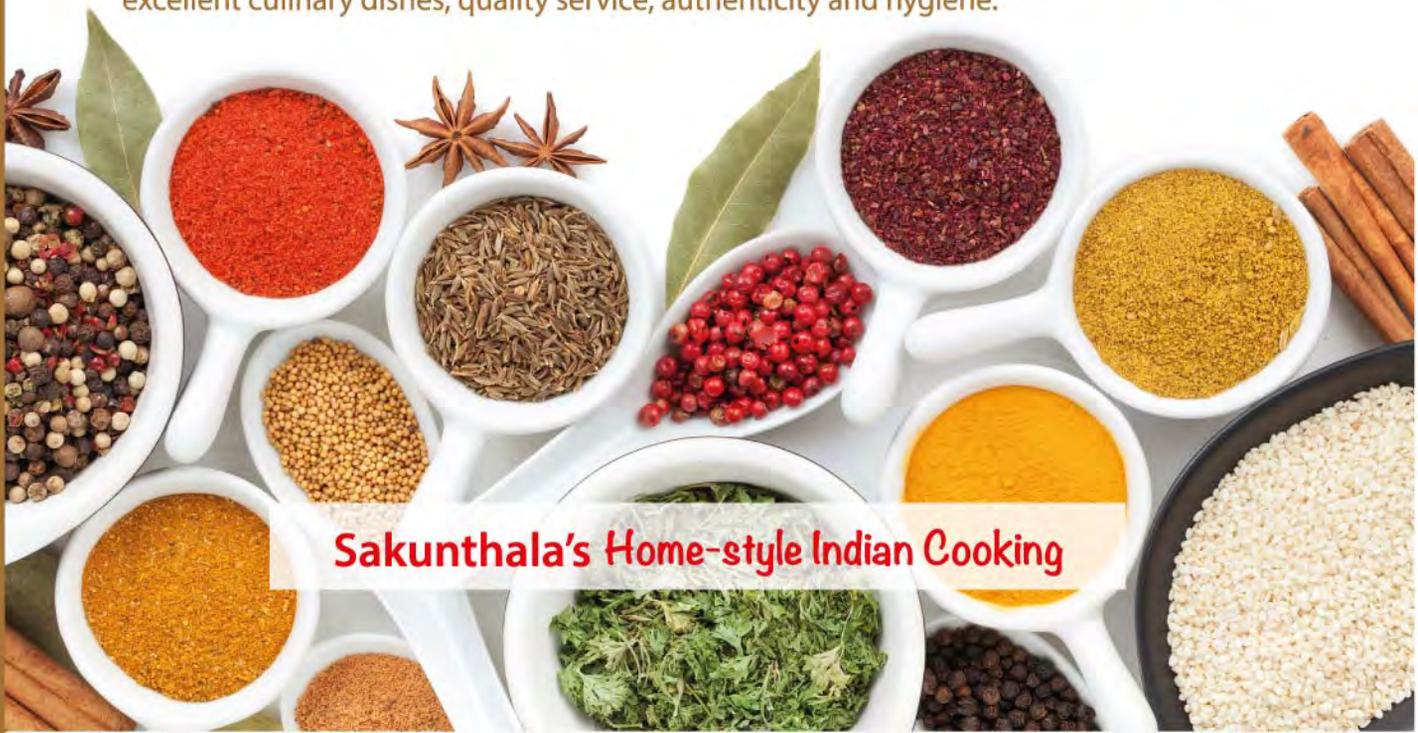
Sakunthala's was founded in 1997, as a small family run street stall in Little India. Inspired by old family recipes, passed down from generations, Sakunthala's makes good food simple, easy and with love. Feel good about satisfying your family and yourself, any time of the day with the recipes you love.

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.

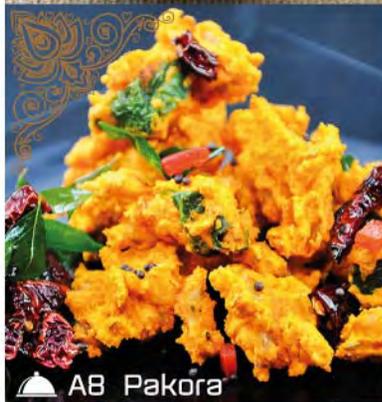


Sakunthala's Home-style Indian Cooking

APPETIZERS & INDIAN SNACKS



A7 Egg Bonda



A8 Pakora



A12 Murukku

| | |
|---|--------|
| A1 Vadai (1 pc) A savory fried snack | \$1.70 |
| A2 Curd Home made plain yoghurt | \$1.80 |
| A3 Mixed Raita Whipped yoghurt with onion, cucumber & tomato | \$2.00 |
| A4 Roasted Masala Papad Sun dried lentil crackers, topped with onion, tomato & spices | \$2.00 |
| A5 Papadam (per basket) | \$2.00 |
| A6 Indian Samosa (per pc) | \$2.50 |
| A7 Egg Bonda Flour dipped egg dumplings | \$3.00 |
|  A8 Pakora Your choice of vegetables dusted in flour & fried | \$4.00 |
| A9 Samosa (5 small pcs) | \$4.50 |
| A10 French Fries | \$4.50 |
| A11 Chicken Nuggets | \$5.00 |
| A12 Murukku (1 bottle) | \$6.00 |



A6 Indian Samosa

Salad

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

BIRYANI

- C1 Steam Rice \$1.50
- C2 Biryani Rice \$3.00
Basmati rice cooked with saffron & aromatic spices
- C3 Ghee Rice \$3.00
- C4 Pulau (Jeera/Green Peas) \$5.00
Basmati rice cooked with garden fresh green peas or cumin seeds
- C5 Kashmiri Pulau \$5.00
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 \$10.00
Basmati rice cooked with assorted vegetables & spices
-  C8 Chicken Biryani \$11.00
Basmati rice cooked with chicken & selected spices



C13 Crab Biryani

BIRYANI

- C9 Fish Biryani \$11.00
Basmati rice cooked with soft fish
-  C10 Mutton Biryani \$11.50
Basmati rice cooked with lamb, saffron & aromatic spices
- C11 Prawn Biryani \$12.50
Basmati rice cooked with prawns & herbs
- C12 Tandoori Chicken Biryani \$13.00
Dum Biryani rice served with two pieces of tandoori chicken
- C13 Crab Biryani \$14.00
Basmati rice cooked with crabs & herbs



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

VEGETARIAN SET MEALS

- 🌿 **D1 South Indian Vegetarian Meal** \$9.00
 - White Rice
 - Daily Vegetables x 3
 - Rasam
 - Raita
 - Payasam
 - Vadai
 - Sambar
 - Curd
 - Papadam

- 🌿 **D2 North Indian Vegetarian Meal** \$13.50
 - Pulau Rice
 - Aloo Gobi Mutter
 - Bhindi Fry
 - Yellow Dhal
 - Chappati
 - Paneer Makhani
 - Raita
 - Gulab Jamon



NON-VEGETARIAN SET MEALS

- E1 Egg Meal** \$9.00
 Set Meal served with plain rice, boiled eggs, curry & vegetables
- E2 Fish Meal** \$10.00
 Set Meal served with plain rice, fish, curry & vegetables
- E3 Chicken Meal** \$10.00
 Set Meal served with plain rice, chicken, curry & vegetables
- E4 Mutton Meal** \$10.50
 Set Meal served with plain rice, mutton, curry & vegetable
- E5 Prawn Meal** \$11.50
 Set Meal served with plain rice, prawns, curry & vegetable
- E6 Tandoori Chicken Meal** \$12.50
 Set Meal served with plain rice, tandoori chicken, curry & vegetable
- E7 Crab Meal** \$13.50
 Set Meal served with plain rice, crab, curry & vegetable
- E8 Super Meal** \$14.50
 A combination of chicken, mutton, fish & prawns with rice & curries



E2 Fish Meal



E4 Mutton Meal



E6 Tandoori Chicken Meal

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



CHICKEN

- | | |
|--|--|
| F1 Chicken Cutlet (per pc) \$4.00 Fried chicken patties | F9 Chicken Vindaloo \$9.00 Chicken and potatoes cooked in spicy red sauce |
| F2 Chicken Chettinad \$8.00 Chicken cubes cooked in Chettinad style | F10 Chicken Palak \$9.00 Chicken simmered with spinach in medium spicy gravy |
| F3 Chicken Kolambu \$8.00 Home style chicken curry cooked with peppers | F11 Chicken Sambal \$9.00 Fried chicken cooked in traditional sambal sauce |
| F4 Chicken Masala \$8.00 The dish contains cinnamon which has potent antioxidant activities & known to lower blood sugar | F12 Chicken Kadai \$9.50 Boneless chicken cooked with herbs & spices |
| F5 Chicken Mysore \$8.00 Chicken cubes tossed with cashew nuts & dried red chillies |  F13 Butter Chicken \$9.50 Boneless chicken pieces in creamy tomato butter gravy |
|  F6 Pepper Chicken  \$8.00 Chicken spiced with freshly crushed black pepper corns & curry leaves |  F14 Chicken Badami \$10.00 Chicken cooked in creamy cashew nut sauce |
| F7 Chicken 65 \$10.00 Traditional home-style boneless crispy fried chicken cubes | F15 Chicken Tikka Masala \$10.50 Chunks of roasted marinated chicken in spiced creamy curry sauce |
|  F8 Chicken Lollipop \$11.50 Fried chicken lollipops |  F16 Tandoori Chicken Masala \$10.00 Succulent pieces of tandoori chicken cooked in onion & tomato masala garnished with ginger and cream |

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F4 Chicken Masala



F8 Chicken Lollipop



F7 Chicken 65



F13 Butter Chicken



F14 Chicken Badami

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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 | \$4.50 |



G4 Onion Omelette

MUTTON

| | | |
|--|--|--------|
|  | H1 Mutton Chops (1pc) Chunky mutton piece cooked in thick & spicy onion tomato paste | \$6.50 |
| | H2 Mutton Kheema Minced meat cooked with green peas | \$6.50 |
| | H3 Mutton Liver | \$8.00 |
| | H4 Kudal Masala (Mutton Tripe) | \$8.00 |
|  | H5 Pepper Mutton  Sakunthala's Specialty | \$8.50 |
|  | H6 Mutton Masala Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy | \$8.50 |
|  | H7 Mutton Mysore Mutton cooked with dry red chillies & cashew nuts | \$8.50 |

MUTTON

| | | |
|--|--|---------|
|  | H8 Mutton Kola Urundai | \$9.00 |
| | Made with minced mutton and ground masala, rolled into balls & deep fried until golden brown | |
| | H9 Mutton Rogan Josh | \$10.00 |
| | Mutton cooked in flavourable mint gravy | |
| | H10 Lamb Vindaloo | \$10.00 |
| | Lamb & potatoes cooked in spicy red sauce | |



 H5 Pepper Mutton



 H1 Mutton Chops



 H8 Mutton Kola Urundai

SEAFOOD

FISH

- | | |
|---|--|
| <p>I1 Curry Fish Head \$26 [S] 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.</p> <p>I2 Fish Fry \$8.00 Home style fried fish</p> <p>I3 Curry Fish (2 pcs) \$8.00 Home style fish curry</p> <p>I4 Fish Cutlet (2 pcs) \$8.00 Minced fish patties</p> <p>I5 Fish Jalfrazie \$8.00 Cubes of fish cooked with onions & peppers</p> <p>I6 Fish Chettinad \$8.00 Steamed fish cooked in spicy gravy prepared in Chettinad style</p> <p>I7 Kadai Fish \$8.00 Traditional oak cooked fish with peppers & dry chillies</p> <p>I8 Fish Masala \$8.00 Fried fish cooked in Indian masala</p> | <p>I9 Mango Fish \$8.50 Home-style fish curry with a touch of mango</p> <p>I10 Chilli Fish \$9.00 Fried boneless fish cube with chilli sh cooked with onions & peppers</p> <p>I11 Fish Malabar Curry \$9.00 A cuisine of Kerala -The fish is marinated & lightly fried prior to simmering in a thick coconut milk gravy</p> |
|---|--|



I9 Mango Fish



I10 Chilli Fish



I1 Curry Fish Head
Contains tumeric, a powerful antioxidant

SEAFOOD

SQUID

-  I12 Squid Masala \$10.00
Marinated squids sautéed & cooked in a spicy masala

CRAB

- I13 Crab Masala (Flower) \$11.00
A delicious dish of crabs cooked in spicy masala

- I14 Crab (Min. 800gms) \$6.00
[Chinese Style -Chilli/Pepper/Butter] Per 100gms
20 mins minimum waiting time.
Available between 11:00am to 10.30pm only

PRAWN

-  I15 Prawn Pakora \$11.00
Succulent prawns in a crispy pakora batter

-  I16 Prawn Curry Leaves \$11.00
Prawn sautéed with aromatic spices & curry leaves

- I17 Prawn Jalfrazie \$11.00
A curry dish stir-fried & served in a thick spicy sauce

- I18 Kadai Prawn \$11.00
Prawns tossed with capsicum, onion, tomatoes
& coarsely ground spices

-  I19 Prawn Masala \$11.00
Prawns cooked with onion, ginger, garlic, tomatoes
& selected spices like cumin



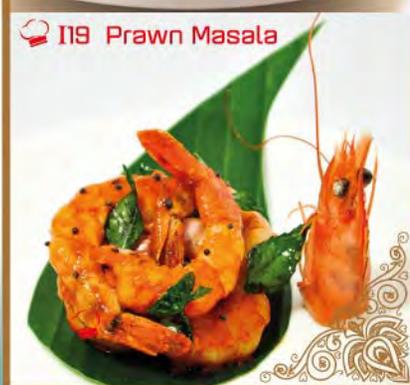
 I12 Squid Masala



 I15 Prawn Pakora



I17 Prawn Jalfrazie



 I19 Prawn Masala

I13 Crab Masala (Flower)



TANDOORI KHAZANA

[available from 1pm to 1am]

- | | |
|---|--|
|  J1 Tandoori Chicken [2 pcs] \$8.00 | J7 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 | |
| J2 Paneer Tikka \$10.00 |  J8 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 |
| J3 Fish Tikka \$14.00 | J9 Murgh Malai Kebab \$14.00 |
| Cubes of fish marinated with exotic spices, grilled in a tandoor oven | Chicken marinated with cream & grilled in the oven |
| J4 Fish Malai Kebab \$14.00 | J10 Tandoori Jhinga \$18.00 |
| Tender & creamy clay oven baked fish cubes | Fresh prawn marinated & grilled in a tandoor oven |
|  J5 Chicken Tikka \$14.00 | J11 Tandoori Platter [Veg] \$20.00 |
| Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven | A combination of paneer, veg sheek kebab, potatoes & cauliflower |
| J6 Chicken Malai Kebab \$14.00 | J12 Tandoori Platter [Non-Veg] \$25.00 |
| Chicken marinated with cream & grilled in a clay oven | A combination of chicken, fish & prawn served with a slice of bread |

 J1 Tandoori Chicken



J2 Paneer Tikka



J3 Fish Tikka



J10 Tandoori Jhinga



BREADS

| | | | |
|--|---------------|--|----------------|
| K1 Plain Kulcha Whole wheat tandoori bread | \$3.00 | K9 Garlic Naan White flour Indian bread flavored with garlic | \$4.00 |
| K2 Plain Naan White flour Indian bread baked in a clay oven | \$3.30 | K10 Kashmiri Naan Indian bread stuffed with dried fruits, nuts & baked in a tandoor | \$4.00 |
| K3 Butter Kulcha Whole wheat tandoori bread glazed with butter | \$3.50 | K11 Tandoori Prata Multi layer whole bread cooked in a tandoor | \$4.00 |
| K4 Butter Roti Indian bread prepared with whole wheat & finished with butter | \$3.50 | K12 Peshwari Naan A traditional bread from the kitchen of the Maharajas | \$4.20 |
| K5 Garlic Kulcha Whole wheat tandoori bread with garlic | \$3.50 | K13 Butter Garlic Naan Indian bread prepared with refined flour furnished with butter & garlic | \$4.50 |
| K6 Tandoori Roti Whole wheat Indian bread baked in a clay oven | \$3.70 | K14 Keema Naan Indian bread stuffed with minced meat & baked in a tandoor | \$4.50 |
| K7 Butter Naan White flour Indian bread flavored with butter | \$3.80 | K15 Seafood Naan Seafood stuffed naan | \$4.50 |
| K8 Puthina Naan White flour Indian bread topped with mint leaves | \$3.80 | K16 Cheese Naan Cheese stuffed Indian tandoor baked bread | \$4.80 |
| | | K17 Stuffed Naan [Chicken, Mutton, Sardine] | \$4.80 |
| | | K18 Assorted Bread Basket A platter served with assorted naans | \$20.00 |



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PRATA

| | | | | | |
|----|------------------------|--------|-----|---------------------------------------|--------|
| L1 | Idiyappam Sets [2 pcs] | \$2.40 | L10 | Chappati Set [2 pcs] | \$4.20 |
| L2 | Onion Prata | \$2.40 | L11 | Poori Set [2 pcs] | \$6.00 |
| L3 | Egg Prata | \$2.60 | L12 | Bathura | \$6.50 |
| L4 | Roti Boom | \$3.00 | L13 | Kothu Prata [Vegetarian] | \$7.50 |
| L5 | Egg and Onion Prata | \$3.20 | L14 | Kothu Prata [Egg] | \$7.50 |
| L6 | Paper Prata | \$3.20 | L15 | Kothu Prata [Chicken / Mutton / Fish] | \$8.50 |
| L7 | Banana Prata | \$3.50 | L16 | Murtabak [Chicken / Mutton / Sardine] | \$8.50 |
| L8 | Cheese Prata | \$4.20 | | | |
| L9 | Prata Set [2 pcs] | \$4.20 | | | |

L6 Paper Prata

L9 Prata Set

L11 Poori

L13 Kothu Prata

L16 Murtabak



11

NOODLES / RICE

Seafood / Meat / Egg / Vegetable

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

| | | |
|----|-----------|--------|
| M1 | Egg | \$6.00 |
| M2 | Vegetable | \$6.00 |
| M3 | Mutton | \$7.00 |
| M4 | Chicken | \$7.00 |
| M5 | Seafood | \$8.00 |



RAVA

| | | |
|---|-------------------|--------|
| N1 | Rava Thosai | \$3.80 |
| N2 | Rava Masala | \$4.40 |
| N3 | Egg Rava Thosai | \$4.40 |
| N4 | Onion Rava Thosai | \$4.40 |
| N5 | Ghee Rava Thosai | \$4.40 |
| N6 | Onion Rava Masala | \$4.80 |
|  N7 | Egg Rava Masala | \$4.80 |



N1 Rava Thosai

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

THOSAI

| | | |
|--|-------------------------------|--------|
| 01 | Idly Sets [2 pcs] | \$3.00 |
| 02 | Plain Appam | \$3.00 |
| 03 | Egg Appam | \$4.00 |
| 04 | Plain Thosai | \$3.00 |
| 05 | Masala Thosai | \$4.20 |
| 06 | Onion Thosai | \$4.20 |
|  07 | Egg Thosai | \$4.20 |
| 08 | Ghee Thosai | \$4.20 |
| 09 | Butter Thosai | \$4.20 |
| 010 | Cheese Thosai | \$4.40 |
| 011 | Ghee Egg Thosai | \$4.60 |
| 012 | Cone Thosai | \$4.60 |
| 013 | Egg & Onion Thosai | \$4.60 |
| 014 | Masala & Onion Thosai | \$4.60 |
| 015 | Masala & Egg Thosai | \$4.60 |
| 016 | Paper Thosai | \$4.80 |
| 017 | Ghee Masala Thosai | \$4.80 |
| 018 | Ghee Paper Thosai | \$5.00 |
|  019 | Paper Masala Thosai | \$5.00 |
| 020 | Ghee Paper Masala | \$5.50 |
| 021 | Chicken/Mutton/Sardine Thosai | \$7.50 |
| 022 | Plain Uthappam | \$3.00 |
| 023 | Onion Uthappam | \$4.20 |
| 024 | Egg Uthappam | \$4.20 |



012 Cone Thosai



 019 Paper Masala Thosai

01 Idly Set

 02 Plain Appam

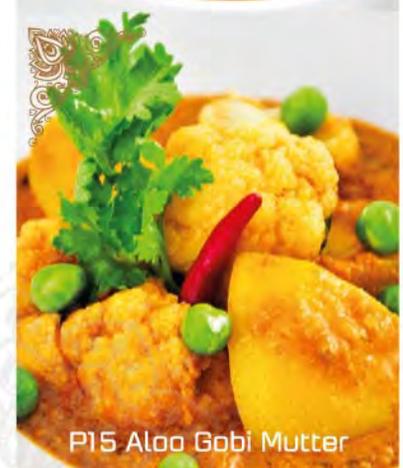
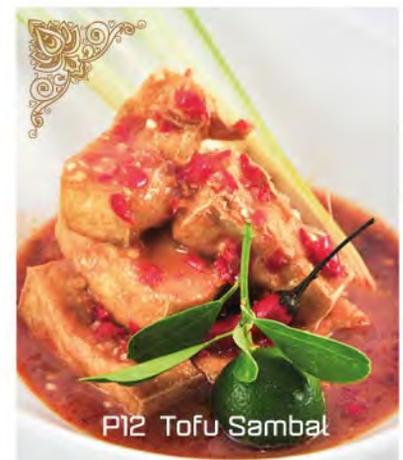
05 Masala Thosai

023 Onion Uthappam

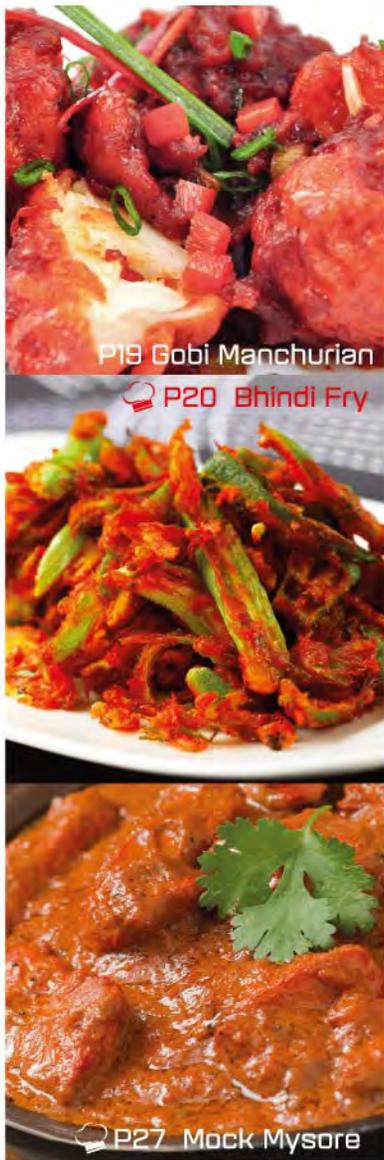


INDIAN VEGETABLES

| | | |
|---|---|--------|
| P1 | Vegetables of the day | \$1.80 |
| P2 | Sambar | \$1.80 |
| P3 | Rasam A clear, hot & spicy soup garnished with corianders | \$1.80 |
| P4 | Potato Cutlet (per pc) | \$3.00 |
| P5 | Chenna Masala Chickpeas with gravy | \$5.00 |
| P6 | Yellow Dhal Yellow lentils tempered with aromatic spices | \$6.00 |
| P7 | Green Peas Mushroom Mushroom & green peas curry | \$7.50 |
| P8 | Dal Makhni A mixed lentil curry made with lots of butter & cream | \$7.50 |
|  P9 | Aloo Jeera Potatoes tossed with spices & curry leaves | \$7.50 |
| P10 | Aloo Mutter Potatoes & peas sauteed with Indian spices cooked in thick gravy | \$7.50 |
| P11 | Bitter Gourd Fry Crispy bitter gourd fry | \$7.50 |
| P12 | Tofu Sambal Tofu cooked in sambal | \$7.50 |
|  P13 | Bhindi Masala Lady's finger sautéed with onions, garlic, ginger & tomatoes | \$8.00 |
| P14 | Brinjal Masala Tandoori roasted brinjal (egg plant) cooked in Indian sauce | \$8.00 |
| P15 | Aloo Gobi Mutter Potatoes & cauliflower tossed with spices & cumin seeds | \$8.50 |
| P16 | Kadai Vegetable Garden fresh vegetables cooked with cubed onions, ginger & bell peppers in traditional oak | \$8.50 |
| P17 | Mushroom Masala | \$8.50 |
| P18 | Gobi - 65 Fried cauliflower | \$8.50 |



INDIAN VEGETABLES



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|---|---------|
| P19 Gobi Manchurian Fried cauliflower tossed with black sauce | \$8.50 |
|  P20 Bhindi Fry | \$9.00 |
|  P21 Paneer Makhani Home-made cottage cheese cooked with butter, cream & tomatoes | \$9.00 |
| P22 Palak Paneer Cottage cheese and spinach puree simmered with tomatoes | \$9.00 |
| P23 Kadai Paneer Fresh cottage cheese tossed with cubed onions & assorted peppers | \$9.00 |
| P24 Mix Vegetable Curry Assorted vegetables curry Crispy fried lady's finger | \$9.00 |
| P25 Chilli Paneer Paneer cubes sautéed to its perfection in thin slices of onion, red & green peppers Crispy fried lady's finger | \$9.50 |
|  P26 Mock Masala Mock meat in blended ground spices | \$10.00 |
|  P27 Mock Mysore Mock meat cooked with dry red chilies & cashew nuts | \$10.00 |

KIDS MENU

- | | |
|--|---------|
| Q1 Set A Cheese Prata, Fries, Chicken Nugget & Yakult | \$10.00 |
| Q2 Set B Cheese Naan, Fries, Fish Cutlet & Yakult | \$10.00 |
| Q3 Set C Butter Cone Thosai, Tandoori Chicken (2 pcs), Samosa (2 pcs) & Yakult | \$12.00 |



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BEVERAGES

Fresh Fruit Juices

Choice of orange / apple / carrot / pineapple

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

Cold Drinks

| | | |
|-----|--------------------------------|--------|
| R3 | Yakult | \$1.20 |
| R4 | Mineral Water (500ml) | \$1.80 |
| R5 | Coke / Diet Coke / Sprite | \$2.00 |
| R6 | Tea O / Coffee O | \$2.40 |
| R7 | Fresh Lime Soda (Sweet / Salt) | \$2.50 |
| R8 | Butter Milk (Ice Moru) | \$2.80 |
| R9 | Iced Lemon Tea (Homemade) | \$3.00 |
| R10 | Tea / Coffee | \$3.20 |
| R11 | Barley | \$3.20 |
| R12 | Lime Juice | \$3.40 |
| R13 | Ginger Tea | \$3.50 |
| R14 | Masala Tea | \$3.50 |
| R15 | Thai Coconut | \$3.50 |
| R16 | Chendol | \$3.50 |
| R17 | Bandung | \$3.60 |
| R18 | Milo / Horlicks | \$3.60 |
| R19 | Badam Milk | \$4.00 |
| R20 | Lassi (Plain / Sweet / Salt) | \$4.50 |
| R21 | Lassi (Mango / Strawberry) | \$5.00 |
| R22 | Root Beer Float | \$5.00 |

Hot Drinks

| | | |
|-----|--|--------|
| R22 | Tea O / Coffee O / Ginger O | \$1.20 |
| R23 | Milk | \$1.40 |
| R24 | Tea O (Aliya / Lime / Masala) | \$1.40 |
| R25 | Coffee O Aliya | \$1.40 |
| R26 | Tea / Coffee (Nescafe / Bru) | \$1.80 |
| R27 | Milo | \$2.00 |
| R28 | Horlicks | \$2.00 |
| R29 | Ginger (Tea / Coffee) Known to relieve nausea & gastrointestinal irritation | \$2.00 |
| R30 | Masala Milk | \$2.20 |
| R31 | Masala (Tea / Coffee) | \$2.30 |
| R32 | Badam Milk | \$3.00 |
| R33 | Barley | \$3.20 |



R2 Apple Juice



R9 Ice Lemon Tea



R12 Lime Juice



R20 Lassi



R10 Cold Coffee R26 Hot Tea

DESSERT

| | | |
|---|--|------------------|
| S1 | Laddu Flavoured Indian dessert, cooked in sugar & shaped into a ball | \$1.60 |
| S2 | Payasam | \$3.00 |
| S3 | Fruit Platter (Small) Fruit Platter (Big) | \$4.00 \$8.00 |
| S4 | Ice Cream (2 scoops) | \$4.40 |
|  S5 | Gulab Jamun (2 pcs) | \$4.40 |
| S6 | Rasamalai | \$5.00 |
| S7 | Ice Kacang | \$5.50 |
| S8 | Ice Blended Dessert 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 | \$5.50 |
| S9 | Lychee wih vanilla ice cream | \$6.50 |
|   S10 | Sea Coconut wih vanilla ice cream | \$6.50 |
| S11 | Halwa | \$7.00 |
| S12 | Banana Split | \$7.00 |
|   S13 | Kulfi | \$7.50 |
| S14 | Waffles (with 3 scoops of ice cream) | \$8.90 |

S2 Payasam



S4 Ice Cream



 S11 Halwa



S12 Banana Split



 S13 Kulfi

