

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 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

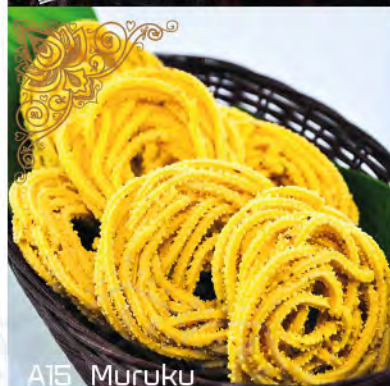
APPETIZERS & INDIAN SNACKS



A7 Egg Bonda



A8 Pakora



A15 Muruku

A1 Vadai (1 pc) A savory fried snack	\$2.00
A2 Curd Home made plain yoghurt	\$3.00
A3 Mixed Raita Whipped yoghurt with onion, cucumber & tomato	\$3.00
A4 Roasted Masala Papad Sun dried lentil crackers, topped with onion, tomato & spices	\$4.00
A5 Papadam (per basket)	\$3.00
A6 Indian Samosa (per pc)	\$3.50
A7 Egg Bonda Flour dipped egg dumplings	\$4.00
 A8 Pakora Your choice of vegetables dusted in flour & fried	\$7.00
A9 Paneer Pakora	\$9.50
A10 Chicken / Fish Pakora	\$10.50
A11 Prawn Pakora	\$13.00
A12 Samosa (6 small pcs)	\$6.00
A13 French Fries	\$4.50
A14 Chicken Nuggets	\$5.50
A15 Murukku (1 bottle)	\$7.00
A16 Panni Poori	\$10.00



A6 Indian Samosa

Salad

- | | | |
|----|-------------------|--------|
| B1 | Onion Salad | \$3.00 |
| B2 | Fresh Green Salad | \$5.50 |

Soup

- | | | |
|----|-------------|---------|
| B3 | Mutton Soup | \$8.50 |
| B4 | Add Roti | \$1.50 |
| B5 | Crab Soup | \$10.50 |



C13 Crab Biryani

BIRYANI

- | | | |
|--|---|---------|
| C1 | Steam Rice | \$2.00 |
| C2 | Biryani Rice
Basmati rice cooked with saffron & aromatic spices | \$5.50 |
| C3 | Ghee Rice | \$5.50 |
| 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 | \$6.00 |
| C6 | Egg Biryani
Basmati rice served with two eggs, chicken gravy, dalcha & raita | \$11.50 |
|  C7 | Vegetarian Biryani
Basmati rice cooked with assorted vegetables & spices | \$11.50 |
|  C8 | Chicken Biryani | \$13.50 |

BIRYANI

- | | | |
|---|---|---------|
| C9 | Fish Biryani
Basmati rice cooked with soft fish | \$13.50 |
|  C10 | Mutton Biryani
Mutton Masala / Mysore Mutton / Mutton Chop / Pepper Mutton | \$13.50 |
| C11 | Prawn Biryani
Basmati rice cooked with prawns & herbs | \$14.50 |
| C12 | Tandoori Chicken Biryani | \$15.00 |
| C13 | Crab Biryani
Basmati rice cooked with crabs & herbs | \$17.50 |



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

VEGETARIAN SET MEALS

- 🌿 **D1 South Indian Vegetarian Meal** \$11.50
 - White Rice
 - Daily Vegetables x 3
 - Rasam
 - Raita
 - Payasam
 - Sambar
 - Butter Milk
 - Papadam

- 🌿 **D2 North Indian Vegetarian Meal** \$16.50
 - Pulau Rice
 - Aloo Gobi Mutter
 - Bhindi Fry
 - Yellow Dhal
 - Chappati
 - Paneer Makhani
 - Raita
 - Gulab Jamon

🌿 D1 South Indian Vegetarian Meal

🌿 D2 North Indian Vegetarian Meal



NON-VEGETARIAN SET MEALS

- E1 Egg Meal** \$11.00
 Set Meal served with plain rice, boiled eggs, curry & vegetables

- E2 Fish Meal** \$12.50
 Set Meal served with plain rice, fish, curry & vegetables

- E3 Chicken Meal** \$12.50
 Set Meal served with plain rice, chicken, curry & vegetables

- E4 Mutton Meal** \$12.50
 Set Meal served with plain rice, mutton, curry & vegetable

- E5 Prawn Meal** \$14.00
 Set Meal served with plain rice, prawns, curry & vegetable

- E6 Tandoori Chicken Meal** \$14.50
 Set Meal served with plain rice, tandoori chicken, curry & vegetable

- E7 Crab Meal** \$16.50
 Set Meal served with plain rice, crab, curry & vegetable

- E8 Super Meal** \$18.00
 A combination of chicken, mutton, fish & prawns with rice & curries

E2 Fish Meal

E4 Mutton Meal

E6 Tandoori Chicken Meal



CHICKEN

F1 Chicken Cutlet (per pc) Fried chicken patties	\$4.00	F10 Chicken Vindaloo Chicken and potatoes cooked in spicy red sauce	\$14.00
F2 Chicken Chettinad Chicken cubes cooked in Chettinad style	\$9.00	F11 Chicken Palak Chicken simmered with spinach in medium spicy gravy	\$14.00
F3 Chicken Kolambu Home style chicken curry cooked with peppers	\$9.00	F12 Chicken Sambal Fried chicken cooked in traditional sambal sauce	\$12.00
F4 Chicken Masala The dish contains cinnamon which has potent antioxidant activities & known to lower blood sugar	\$9.00	F13 Chicken Kadai Boneless chicken cooked with herbs & spices	\$14.00
F5 Chicken Mysore Chicken cubes tossed with cashew nuts & dried red chillies	\$9.00	 F14 Butter Chicken Boneless chicken pieces in creamy tomato butter gravy	\$14.00
 F6 Pepper Chicken  Chicken spiced with freshly crushed black pepper corns & curry leaves	\$9.00	F15 Chicken Tikka Masala Chunks of roasted marinated chicken in spiced creamy curry sauce	\$14.00
F7 Chicken 65 Traditional home-style boneless crispy fried chicken cubes	\$12.00	 F16 Tandoori Chicken Masala Succulent pieces of tandoori chicken cooked in onion & tomato masala garnished with ginger and cream	\$14.00
 F8 Chicken Lollipop Fried chicken lollipops	\$14.00	F17 Chilli Chicken	\$14.00
F9 Chicken Lollipop Manchurian	\$16.00		

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• Prices are nett & not inclusive of prevailing GST •

EGG

G1	Egg Boiled (1 pc)	\$1.50
G2	Egg Masala	\$2.40
G3	Egg Bhurji (Poriyal/Scrambled)	\$4.00
G4	Onion Omelette	\$4.50



G4 Onion Omelette


MUTTON

H1	Mutton Liver	\$9.00
H2	Kudal Masala (Mutton Tripe)	\$9.00

MUTTON

 H3 Pepper Mutton  Sakunthala's Specialty	\$9.50	 H6 Mutton Kola Urundai \$12.50 Made with minced mutton and ground masala, rolled into balls & deep fried until golden brown
 H4 Mutton Masala Delicious, soft tender chunks of lamb meat in Indian style spiced onion tomato gravy	\$9.50	H7 Mutton Rogan Josh \$14.50 Mutton cooked in flavourable mint gravy
 H5 Mutton Mysore Mutton cooked with dry red chilies & cashew nuts	\$9.50	H8 Lamb Vindaloo \$14.50 Lamb & potatoes cooked in spicy red sauce



 H3 Pepper Mutton





 H6 Mutton Kola Unrundai




H7 Mutton Rogan Josh

SEAFOOD

FISH

- | | |
|--|--|
| <p> I1 Curry Fish Head \$35 (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) \$12.00
Home style fish curry</p> <p>I4 Fish Cutlet (2 pcs) \$8.00
Minced fish patties</p> <p>I5 Fish Jalfrazie \$11.00
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 \$10.00
Traditional oak cooked fish with peppers & dry chillies</p> <p>I8 Fish Masala \$9.00
Fried fish cooked in Indian masala</p> <p>I9 Sambal Fish \$9.00</p> | <p> I10 Mango Fish \$9.00
Home-style fish curry with a touch of mango</p> <p>I11 Chilli Fish \$11.00
Fried boneless fish cube with chilli sh cooked with onions & peppers</p> <p>I12 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> |
|--|--|



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

SEAFOOD

SQUID

-  I13 Squid Masala \$12.00
Marinated squids sautéed & cooked in a spicy masala

CRAB

- I14 Crab Masala (Flower) \$12.50
A delicious dish of crabs cooked in spicy masala

PRAWN

-  I15 Prawn Pakora \$14.00
Succulent prawns in a crispy pakora batter
-  I16 Prawn Curry Leaves \$14.00
Prawn sautéed with aromatic spices & curry leaves
- I17 Prawn Jalfrazie \$14.00
A curry dish stir-fried & served in a thick spicy sauce
- I18 Kadai Prawn \$14.00
Prawns tossed with capsicum, onion, tomatoes & coarsely ground spices
-  I19 Prawn Masala \$12.00
Prawns cooked with onion, ginger, garlic, tomatoes & selected spices like cumin



 I13 Squid Masala



 I15 Prawn Pakora



I17 Prawn Jalfrazie



 I19 Prawn Masala

I14 Crab Masala (Flower)



TANDOORI KHAZANA

[available from 1pm to 1am]

- | | |
|--|---|
| 👤 J1 Tandoori Chicken (2 pcs) \$9.00
Tandoori Chicken (4 pcs) \$18.00
Tender chicken marinated in yoghurt & spices, grilled in the clay oven | J7 Tangri Kebab \$16.50
Chicken drumsticks marinated with yoghurt & nutmeg, grilled to golden glaze |
| J2 Paneer Tikka \$14.50
Cottage cheese marinated with homemade yoghurt & Indian spices | 👤 J8 Mutton Seekh Kebab \$16.50
Melt in the mouth mutton mince meats mixed with onions & spices to form this delicious seekh kebab |
| J3 Fish Tikka \$16.50
Cubes of fish marinated with exotic spices, grilled in a tandoor oven | J9 Murgh Malai Kebab \$16.50
Chicken marinated with cream & grilled in the oven |
| J4 Fish Malai Kebab \$16.50
Tender & creamy clay oven baked fish cubes | J10 Tandoori Jhinga \$18.00
Fresh prawn marinated & grilled in a tandoor oven |
| 👤 J5 Chicken Tikka \$16.50
Boneless chicken nuggets, marinated in tandoori masala & yoghurt, grilled in a tandoor oven | J11 Tandoori Platter (Veg) \$23.00
A combination of paneer, veg seekh kebab, potatoes & cauliflower |
| J6 Chicken Malai Kebab \$16.50
Chicken marinated with cream & grilled in a clay oven | J12 Tandoori Platter (Non-Veg) \$30.00
A combination of chicken, fish & prawn served with a slice of bread |

👤 J1 Tandoori Chicken



J2 Paneer Tikka



J3 Fish Tikka

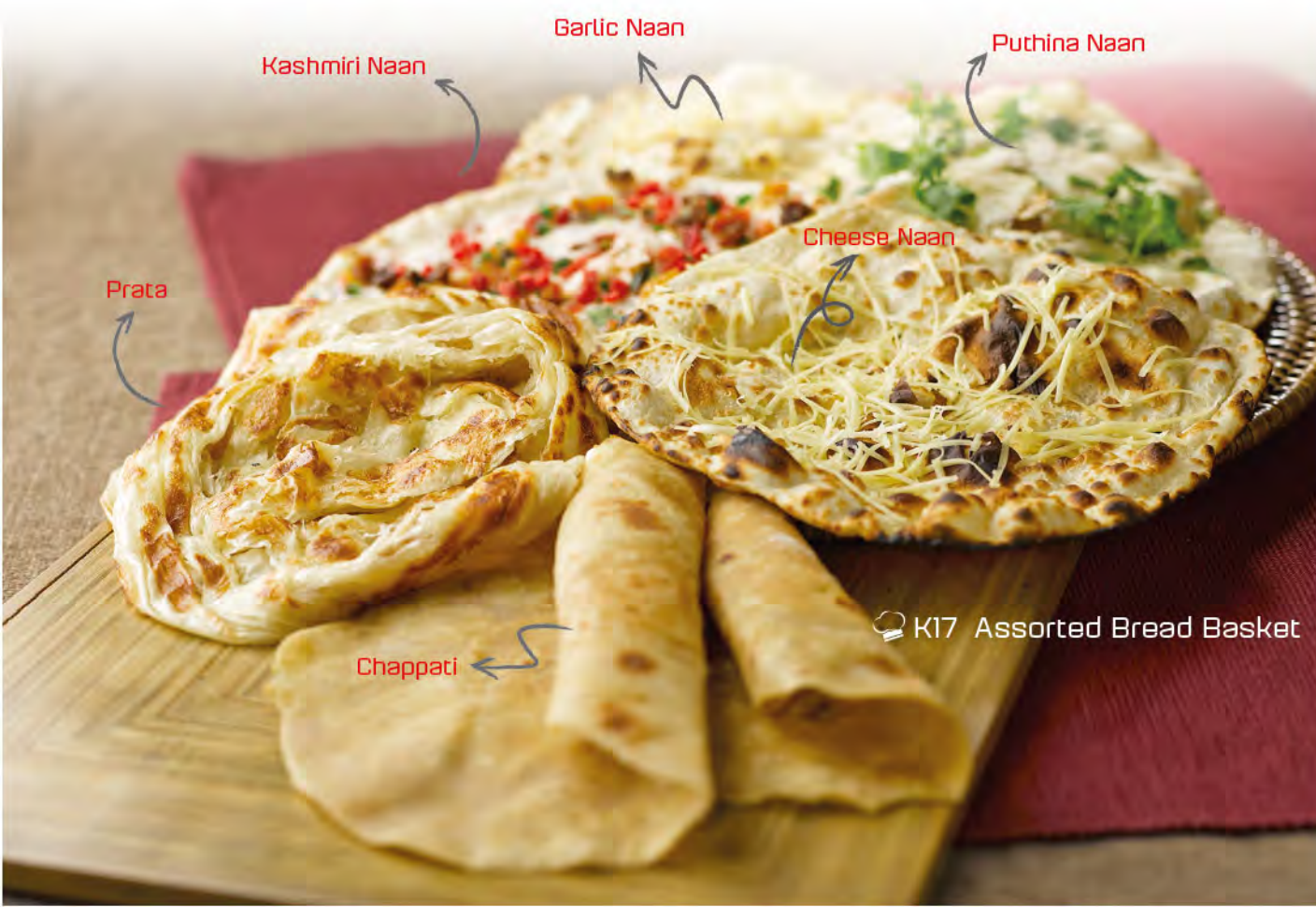


J10 Tandoori Jhinga



BREADS

K1 Plain Kulcha White Flour tandoori bread	\$4.00	K9 Garlic Naan White flour Indian bread flavored with garlic	\$4.40
K2 Plain Naan White flour Indian bread baked in a clay oven	\$4.00	K10 Kashmiri Naan Indian bread stuffed with dried fruits, nuts & baked in a tandoor	\$4.60
K3 Butter Kulcha White flour tandoori bread glazed with butter	\$4.80	K11 Tandoori Prata Multi layer whole bread cooked in a tandoor	\$4.60
K4 Butter Roti Indian bread prepared with whole wheat & finished with butter	\$4.80	K12 Peshwari Naan A traditional bread from the kitchen of the Maharajas	\$4.60
K5 Garlic Kulcha White Flour tandoori bread with garlic	\$4.80	K13 Butter Garlic Naan Indian bread prepared with refined flour furnished with butter & garlic	\$5.00
K6 Tandoori Roti Whole wheat Indian bread baked in a clay oven	\$4.00	 K14 Seafood Naan Seafood stuffed naan	\$6.20
K7 Butter Naan White flour Indian bread flavored with butter	\$4.40	K15 Cheese Naan Cheese stuffed Indian tandoor baked bread	\$5.40
K8 Puthina Naan White flour Indian bread topped with mint leaves	\$4.40	K16 Stuffed Naan [Chicken, Mutton, Sardine]	\$6.00
		 K17 Assorted Bread Basket A platter served with assorted naans	\$24.00



• Prices are nett & not inclusive of prevailing GST •

PRATA

L1	Idiyappam Sets (3 pcs)	\$4.80	L10	Chappati Set (2 pcs)	\$5.40
L2	Onion Prata	\$3.40	L11	Poori Set (2 pcs)	\$7.00
L3	Egg Prata	\$3.40	 L12	Bathura	\$7.50
L4	Roti Boom	\$3.60	 L13	Kothu Prata [Vegetarian]	\$8.50
L5	Egg and Onion Prata	\$4.60	L14	Kothu Prata [Egg]	\$8.50
L6	Paper Prata	\$4.60	L15	Kothu Prata [Chicken / Mutton / Fish]	\$10.50
L7	Banana Prata	\$4.60	 L16	Murtabak [Chicken / Mutton / Sardine]	\$13.00
L8	Cheese Prata	\$5.40			
L9	Prata Set (2 pcs)	\$5.40			

L6 Paper Prata

L9 Prata Set

L11 Poori

L13 Kothu Prata

L16 Murtabak



NOODLES / RICE


Seafood / Meat / Egg / Vegetable / Ikan Billis

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

M1	Egg	\$8.50
M2	Vegetable	\$8.50
M3	Mutton	\$9.00
M4	Chicken	\$9.00
M5	Seafood	\$10.50
M6	Ikan Billis [only for Fried Rice]	\$9.00



RAVA


N1	Rava Thosai	\$5.20
N2	Rava Masala	\$5.80
N3	Egg Rava Thosai	\$5.80
N4	Onion Rava Thosai	\$5.80
N5	Ghee Rava Thosai	\$5.80
N6	Onion Rava Masala	\$6.40
 N7	Egg Rava Masala	\$6.40
N8	Egg Onion Rava Masala	\$7.00



N1 Rava Thosai

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

THOSAI

01	Sambar Idly	\$8.00
02	Idly Sets (2 pcs)	\$3.20
03	Plain Appam	\$3.20
04	Egg Appam	\$4.20
05	Plain Thosai	\$3.50
06	Masala Thosai	\$5.40
07	Onion Thosai	\$5.20
 08	Egg Thosai	\$5.20
09	Ghee Thosai	\$5.20
010	Butter Thosai	\$5.20
011	Cheese Thosai	\$5.60
012	Ghee Egg Thosai	\$6.20
013	Cone Thosai	\$5.80
014	Egg & Onion Thosai	\$6.20
015	Masala & Onion Thosai	\$6.20
016	Masala & Egg Thosai	\$6.20
017	Paper Thosai	\$6.40
018	Ghee Masala Thosai	\$6.80
019	Ghee Paper Thosai	\$7.00
 020	Paper Masala Thosai	\$7.40
021	Ghee Paper Masala	\$7.40
022	Chicken/Mutton/Sardine Thosai	\$9.00
023	Plain Uthappam	\$3.60
024	Onion Uthappam	\$5.20
025	Egg Uthappam	\$5.20
026	Tomato Onion Uthappam	\$6.20
027	Egg Onion Uthappam	\$6.20
028	Egg Tomato Onion Uthappam	\$7.00



013 Cone Thosai



 020 Paper Masala Thosai

02 Idly Set


03 Plain Appam

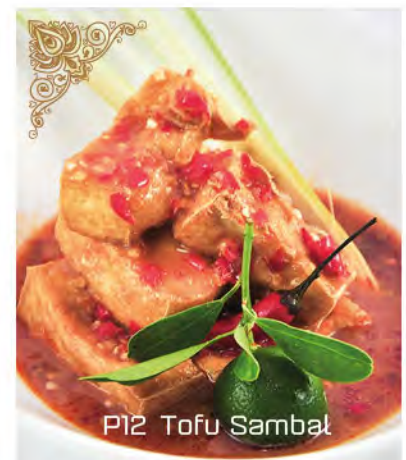
06 Masala Thosai

024 Onion Uthappam



INDIAN VEGETABLES

P1	Vegetables of the day	\$2.50
P2	Sambar	\$2.50
P3	Rasam A clear, hot & spicy soup garnished with corianders	\$2.50
P4	Channa Masala Chickpeas with gravy	\$6.00
P5	Veg Kuruma	\$4.00
P6	Yellow Dhal Yellow lentils tempered with aromatic spices	\$8.00
P7	Green Peas Mushroom Mushroom & green peas curry	\$8.00
P8	Dal Makhni A mixed lentil curry made with lots of butter & cream	\$8.50
 P9	Aloo Jeera Potatoes tossed with spices & curry leaves	\$9.00
P10	Aloo Mutter Potatoes & peas sauteed with Indian spices cooked in thick gravy	\$9.50
P11	Bitter Gourd Fry Crispy bitter gourd fry	\$9.00
P12	Tofu Sambal Tofu cooked in sambal	\$9.00
 P13	Bhindi Masala Lady's finger sautéed with onions, garlic, ginger & tomatoes	\$11.00
P14	Brinjal Masala Tandoori roasted brinjal (egg plant) cooked in Indian sauce	\$11.00
P15	Aloo Gobi Mutter Potatoes & cauliflower tossed with spices & cumin seeds	\$11.00
P16	Kadai Vegetable Garden fresh vegetables cooked with cubed onions, ginger & bell peppers in traditional oak	\$11.00
P17	Mushroom Masala	\$9.00
P18	Gobi - 65 Fried cauliflower	\$12.00



INDIAN VEGETABLES



P18 Gobi Manchurian

P20 Bhindi Fry

P27 Mock Mysore

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|---|---------|
| P19 Gobi Manchurian
Fried cauliflower tossed with black sauce | \$12.00 |
|  P20 Bhindi Fry | \$12.00 |
|  P21 Paneer Makhani
Home-made cottage cheese cooked with butter, cream & tomatoes | \$13.00 |
| P22 Palak Paneer
Cottage cheese and spinach puree simmered with tomatoes | \$13.00 |
| P23 Kadai Paneer
Fresh cottage cheese tossed with cubed onions & assorted peppers | \$13.00 |
| 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 | \$13.00 |
|  P26 Mock Masala
Mock meat in blended ground spices | \$12.00 |
|  P27 Mock Mysore
Mock meat cooked with dry red chilies & cashew nuts | \$12.00 |

KIDS MENU

- | | |
|--|---------|
| Q1 Set A
Cheese Prata, Fries, Chicken Nugget & Yakult | \$13.00 |
| Q2 Set B
Cheese Naan, Fries, Fish Cutlet & Yakult | \$13.00 |
| Q3 Set C
Butter Cone Thosai, Tandoori Chicken (2 pcs),
Samosa (2 pcs) & Yakult | \$17.00 |





BEVERAGES

Fresh Fruit Juices

Choice of orange / apple / carrot / pineapple

R1	With Ice	\$5.00
R2	Without Ice	\$5.50

Cold Drinks

R3	Yakult	\$1.80
R4	Mineral Water (500ml)	\$1.80
R5	Coke / Diet Coke / Sprite	\$2.40
R6	Tea O / Coffee O	\$3.00
R7	Fresh Lime Soda [Sweet / Salt]	\$3.40
R8	Butter Milk [Ice Moru]	\$3.60
R9	Iced Lemon Tea [Homemade]	\$3.40
R10	Tea / Coffee	\$3.80
R11	Barley	\$3.40
R12	Lime Juice	\$3.60
R13	Ginger Tea	\$3.60
R14	Masala Tea	\$4.00
R15	Thai Coconut	\$4.50
R16	Chendol	\$4.20
R17	Bandung	\$4.00
R18	Milo / Horlicks	\$4.20
R19	Badam Milk	\$4.60
R20	Lassi [Plain / Sweet / Salt]	\$5.00
R21	Lassi [Mango / Strawberry]	\$6.00
R22	Root Beer Float	\$6.50
R23	Milkshake [Chocolate / Strawberry / Vanilla]	\$7.50
R24	Top up 1 scoop of ice cream	\$1.00

Hot Drinks

R25	Tea O / Coffee O / Ginger O	\$1.60
R26	Milk	\$1.80
R27	Tea O [Aliya / Lime / Masala]	\$1.80
R28	Coffee O Aliya	\$1.80
R29	Tea / Coffee [Nescafe / Bru]	\$2.40
R30	Milo	\$2.60
R31	Horlicks	\$2.60
R32	Ginger [Tea / Coffee]	\$2.80
	Known to relieve nausea & gastrointestinal irritation	
R33	Masala Milk	\$2.80
R34	Masala [Tea / Coffee]	\$3.00
R35	Badam Milk	\$4.20
R36	Barley	\$2.80



R2 Apple Juice



R9 Iced Lemon Tea



R12 Lime Juice



R20 Lassi



R10 Cold Coffee R29 Hot Tea

DESSERT

S1	Laddu Flavoured Indian dessert, cooked in sugar & shaped into a ball	\$1.60
S2	Payasam	\$4.00
S3	Ice Cream (2scoops)	\$4.80
S4	Gulab Jamun (2pcs)	\$4.80
S5	Rasamalai	\$5.00
S6	Ice Kachang	\$5.50
S7	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	\$6.50
S8	Lychee wih vanilla ice cream	\$7.50
S9	Sea Coconut wih vanilla ice cream	\$7.50
S10	Halwa	\$7.00
S11	Banana Split	\$8.50
S12	Kulfi Stick	\$3.00
S13	Kulfi Pot	\$4.00
S13	Waffles (with 3 scoops of ice cream)	\$9.90
 S14	Gulab Jamun with Ice Cream (2 pcs with 2 scoops)	\$9.50

S2 Payasam



S3 Ice Cream

 S10 Halwa



S11 Banana Split



S6 Ice Kachang



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ICE BLENDE: \$6.50/glass

- Guava
- Grape
- Blueberry
- Durian
- Red Plum
- Kiwi
- Pineapple
- Sweet Corn
- Strawberry

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DESSERT: \$6.50 each

- Soursop
- Honeydew
- Blueberry
- Mango





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 – 10.00 pm (daily)

Dunlop Outlet

151 Dunlop Street
Singapore 209466
Tel: 6293 4431
Opening Hours:
9.00 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 – 10.00 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 – 10.30 pm (daily)

Yishun Outlet

3 Northpoint Drive
Yishun Town Square #01-01
Singapore 768020
Tel: 6235 9260
Opening Hours:
10.30 am to 10.30 pm (daily)