



Bringing Joy • Enduring Spirit • One Sakae Heartbeat

Sakae Holdings Ltd.
Annual Report 2014
sakaeholdings.com

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OUR VISION

To build global brands

OUR MISSION

To provide safe quality
food with excellent
service at the best value

OUR CORE VALUES

- E** - Excellence is our minimum standard
- P** - Productivity in everything we do
- I** - Innovation to simplify and compete
- C** - Compassion to all



Corporate Profile



Since inception in 1996, Sakae Holdings Ltd. has developed and grew an outstanding portfolio of brands – Sakae Sushi, Sakae Teppanyaki, Sakae Delivery, Sakae Junior Club, Hei Sushi, Hei Delivery, Senjyu, Kyo by Sakae, Crepes & Cream, Sakae Express, Sachi, Sakae Shoppe and Nouvelle Events – all synonymous with quality dining.

The Group is poised for growth with a vision to build global brands synonymous with healthy and quality food. These brands offer consumers a myriad of options to savour all kinds of gastronomic Japanese cuisine.

Sakae Sushi – the flagship brand of the Group, is the first name that will come to mind when Japanese food is mentioned. The brand and the organisation have come a long way since its first outlet opened in 1997 in Singapore right at the heart of the Asian Financial Crisis. The brand remained resilient and continued to expand steadily with its team of dedicated and committed talents.

Till today, this team continues to hold strongly the same values and commitment discipline to food quality and safety. As such, the familiar “Green Frog” logo, representing Sakae’s ideology for growth and values, is now a common sight and easily recognisable by all consumers.

Our concept of quick service and trendy kaiten (conveyor belt) sushi, along with continuous improvement in customer centric initiatives, food quality, business processes and excellent service have allowed us to grow over 100 outlets across Singapore, China, India, Indonesia, Malaysia, the Philippines, Thailand, Vietnam, U.S.A. and Japan.

Our constant pursuit to offer highest standards of quality food at reasonable price has led us to expand our food sources and have fresh supplies importation directly from overseas. We work closely with our suppliers, go on regular farm visits and conduct weekly laboratory tests on bacteria count to ensure that our raw materials are sustainable and of high quality.

As we continue on our journey to build global brands, we constantly improve our operational efficiency and service standards as well as keeping focus on our customers’ varying preferences in local and international markets to allow us to grow our market share and expand our global presence. We strongly believe that our farm-to-table approach, strong commitment towards food safety and quality as well as constant innovation drive, can create and promote strong brand loyalty. Sakae is also committed to build a sustainable eco-friendly environment for the future generations. With these strategies and values, we will continue to forge towards our vision to be the top brand recall for Sushi globally – “Think Sushi, Think Sakae”.

**Think
Sushi,
Think
Sakae.**

Worldwide Outlets



Our Innovations

Our Innovations (Continuous Innovations And Productivity Upgrading)

Innovation as one of our core values has propelled continuous growth for Sakae by simplifying and enhancing work processes, thus raising productivity and streamlining operations. This continuous growth has been achieved through advancement of technological innovation and technological patents in our Central Kitchen and our restaurants island wide.

The emphasis on quick service and trendy kaiten (conveyor belt) sushi has contributed to the expansion of over 100 outlets across Singapore, China, India, Indonesia, Japan, Malaysia, the Philippines, Thailand, USA and Vietnam.

Emergent of newer automation technology will continue at Sakae through continuous innovation and productivity upgrading.

Patented
Interactive Menu (IM)



Radio Frequency
Identification System
(RFID)



Sushi Robot



Solar Panel



Automated Storage
Retrieval System
(ASRS)



Children's
Conveyor Belt



Delivery Website

Patented Portable
Conveyor Belt



Mobile Delivery App



Second Tier Belt



Our Pillars



OUR PILLARS OF SUCCESS FOR SAKAE'S GLOBAL GROWTH

Insight Into Sakae's Foodchain



1

On a regular basis, we make farm visits to ensure that our food sources are safe.

Our food supplies are sent to our Central Kitchen at HQ which houses all our operations.

2



3

We send our products for weekly laboratory tests for bacteria count.

Our sushi rice is enriched with Vitamin E for added health benefits to our customers.

4



5

We invest in state-of-the-art technologies that bring greater convenience to our customers and at the same time ensure food safety.

Our chefs prepare great tasting food with pride and passion.

6



VIP CARD



PROMOTION



SAKAEHOLDINGS.COM



CALL FOR DELIVERY



OUR OUTLETS

SAVOUR OUR NEW DELECTABLE VARIETIES

At Sakae, we are dedicated to bringing high quality Japanese cuisine at reasonable pricing. With our diversified restaurant concepts and menus, there's always a new reason to dine with us.



Our Brands



SAKAE SUSHI

Sakae's flagship brand: Value-for-money Japanese Food

Sakae Sushi – the flagship brand of Sakae Holdings Ltd. is the first name that will come to mind when Japanese food is mentioned. Since the first outlet was introduced in 1997 amidst the Asian Financial Crisis, the brand has come a long way, on the fast track of growth with local and international expansion. 18 years on from our first outlet, Sakae Sushi has attained sustainable growth and remained resilient amidst various uncontrollable economic challenges over the years. It continues to poise itself for growth as a trendy quick service kaiten (conveyor belt) sushi concept, synonymous with innovative dining experience and excellent quality, offering food at reasonable pricing in a vibrant and cosy ambience.

Being the largest kaiten sushi chain in Singapore, Sakae Sushi's simple three-tier pricing system offers customers a no-frill dining experience. With over 200 gastronomic creations by our chefs, our customers can indulge generously with our fresh and healthy ingredients, including Vitamin E enriched rice.

Our dining experience constantly delights our customers with unique technology and innovation at the heart of our operations. Our patented Interactive Menu (IM) on iPads offers hassle-free food ordering, sushi games on iPads keep customers entertained while dining, self service hot water taps provides customers with ease of having their green tea anytime and our Sakae Automated Teller Machine (ATM) provides customers the flexibility and convenience to order and make payment for take-aways at the outlets.

Our never ending commitment and passion drives us towards our vision of building Sakae Sushi into a global brand synonymous with sushi.



SAKAE DELIVERY

Delectable Japanese food served to your doorstep

Offering right-to-the-doorstep service since 2007, Sakae Delivery was the first in the market to deliver healthy Japanese meals. Having been conceived from a vision to deliver and offer accessibility to every one for quick, healthy Japanese meals, our delivery service is available island-wide, including Jurong Island. Year on year, we see healthy growth in delivery sales in terms of demand, especially during festive seasons.

Japanese food lovers and health conscious customers can enjoy their favourite dishes at the comfort of their homes by using our online delivery website, mobile website or by simply calling our call centre hotline.

Through our constant customer-centric initiatives, we have provided great convenience to our customers, by enabling online ordering and payment functions, on both our websites and mobile applications.

Thus getting us a step closer to customers' desire of having sushi anytime, anywhere.





SAKAE TEPPANYAKI

Flaming hot Japanese delights

Sakae Teppanyaki has brought a previously expensive dining affair to the masses with its affordable gastronomic experience. With a contemporary elegance, large teppanyaki griddle and classy open dining concept, Sakae Teppanyaki dishes out only the best from our team of experienced chefs.

Our current menu serves a wide range of dishes that include fresh seafood, lobsters, fresh oysters and various live fishes. We also have on our menu high quality meats, including Wagyu Beef and wide selections of mushrooms and vegetables. Our uniquely healthy menu will create an unforgettable dining experience.

Sakae Teppanyaki has received rave reviews and is fast becoming a hot favourite among food lovers. Since its debut in January 2007, our teppanyaki menu is available across eight outlets.



Our Brands



SAKAE EXPRESS

Grab-and-go your healthy Japanese delights

Modelled after our flagship brand, Sakae Express caters to health conscious busy individuals on the go. Unlike fast food, Sakae Express pairs the convenience of a grab-and-go concept with healthy Japanese variety.

Sakae Express' presence in the National University of Singapore, has brought its gastronomic offerings to the staff and students of the university, as well as visitors and campus residents. From main courses like Ramen (noodles) to Donburi (rice bowls), and all-time favourite items such as Chawanmushi (steamed egg), assorted Sushi and Sashimi, there is something for everyone.



SENJYU

Premium Japanese food at its best

Senjyu which means 'eternity of life' conveys a lifelong passion in serving the freshest and finest Japanese food. Inspired by the truest traditions of Japanese cuisine and infused with the imagination of contemporary tastes brings sophistication without excessive price tags.

Senjyu is a mid-to-upscale Japanese restaurant targeted at Japanese food lovers seeking to add a touch of sophistication and class to their palettes. It has grown to have three restaurants in Singapore and Malaysia.

Infusing art and culinary finesse to deliver a memorable gastronomic experience, the freshest and finest air-flown ingredients are used to craft premium dishes such as Wagyu Tataki, Senjyu Dynamite Maki, Kaki No Cheese Yaki (grilled live oyster topped with melted cheese), Otoro Sashimi and an impressive spread of Teppanyaki choices.

Such insistence on quality, freshness and the best gourmet disciplines craft the ideal balance between authenticity and modernity. Savour the best of both worlds, perfected with a touch of elegance and creativity. It all adds up to a dining experience that's distinctly Senjyu.



Our Brands



NOUVELLE EVENTS

Singapore's premier Food & Beverage consultants

Set up in 2001, Nouvelle Events has become one of Singapore's premier Food & Beverage consultants. Today, it remains the only specialist caterer in Singapore that can offer a unique on-site kaiten (conveyor belt) sushi dining experience. This has been made possible by our award-winning patented portable conveyor belt that can bring the kaiten experience into any venue, be it a corporate function room, beside a swimming pool or even in the garden at your backyard, under the stars.

Our very dedicated team of chefs and consultants go the extra mile to make your private or corporate event; impressive, exciting and enjoyable for guests, pleasing to all senses. Besides offering excellent buffet fare, 'live' stations like ice-crafting Sashimi station, live Teppanyaki station, Crepes station and many others can be set up to serve appetising local or international favourites prepared instantly by our chefs.

With the integration of the Central Kitchen into our HQ, Nouvelle Events has been able to fully integrate and optimise their processes. This has brought about greater synergy and efficient operational flow in ensuring food quality and safety. This has helped to grow the business unit, with stronger support to the restaurants in the Sakae family and also extending their B2B arm to distribute sushi and air-flown salmon and seafood products to major hotels and restaurants more effectively and efficiently.



SAKAE SHOPPE

Premium Japanese food at wholesale prices is one mouse click away

Sakae Shoppe takes pride in delighting our customers with premium products at good value. Air flown straight from Japan, our quality products are fresh and handpicked for quality assurance.

Our parent company, Sakae Holdings is most well-known for owning several successful Food & Beverage brands, such as Sakae Sushi, a kaiten sushi restaurant chain that has been serving quality, value-for-money Japanese cuisine to generations here in Singapore.

To meet the growing demand of fresh Japanese cuisine as with those in our well-received menus, Sakae Shoppe was born to provide our customers with the convenience of shopping online for premium raw Japanese ingredients from the comfort of their homes.

Offering a wide variety of products at competitive prices, in addition to our commitment towards customer service, Sakae Shoppe is dedicated to becoming our customers' top choice when they decide to shop for premium Japanese produce.



Our Brands



Kyo TEPPANYAKI-SUSHI
by SAKAE

KYO BY SAKAE

Triple the fun with Teppanyaki, Sushi & Hot Pot all-in-one

Kyo derived from the word 'To-kyo' – the capital of Japan, where the very first Teppanyaki restaurant in Japan was originated. Serving customers since April 2014 in Singapore, Kyo by Sakae offers a 3-in-1 Teppanyaki, Hotpot and Sushi fusion concept targeted at Japanese food lovers seeking to add a touch of DIY or customization to their palettes.

Modelled to resemble our Sakae brand, trendy kaiten sushi belt is set to elevate your dining experience at Kyo. Diners can savour this divine ensemble of sophisticated grilling and simmering from our meticulously selected fresh ingredients, complemented by quintessential Japanese fare.

Portrayed to savour a tantalizing fare of natural and authentic flavours, coupled with pleasant soothing ambience intricate by our hospitable service staff – your experience is elevated to a whole new level. Accentuating the natural simplistic taste of the ingredients, our creations will satisfy the palates of discerning Japanese food connoisseurs.



 HEI SUSHI®

HEI SUSHI

Good quality Halal certified Japanese cuisine

Launched in 2007, Hei Sushi has been serving the community as well as customers who value a kaiten sushi restaurant experience. Hei Sushi bridges the gap for good Japanese cuisine at unbelievably great value. It has attained Halal certification and is accredited by MUJS.

Prior to Hei Sushi, there was simply no available choice for affordable Japanese Halal cuisine. Hei Sushi, modelled after its sister brand Sakae Sushi, bridges this gap for good quality Halal certified Japanese cuisine.

Diners get to choose from an extensive menu with over 200 varieties of delectable Japanese dishes at Hei Sushi. Apart from a wide selection of sushi, diners can also enjoy items such as Mini Baked Rice with a variety of toppings, perfectly grilled Yakimono items, Fusion Udon with Japanese sesame sauce topped with shredded cheese, Hibachi (slow cooked on a grill plate) and Nabemono (Japanese steamboat) as well as Dim Sum at tea time. Kids are also able to enjoy kiddy sets created specially for them. Furthermore, customers can enjoy dishes crafted with the preferences of the local Muslim community in mind to appeal to a potentially broader customer base.

Our Brands



SACHI

Where casual dining, quality and value meet

Our flagship outlet in Marina Bay Financial Center serves up satisfying hot dishes as well as providing a wide range of sushi, sashimi and chinmi assortments. Bringing the food court experience to the next level, Sachi is where casual healthy dining, fresh quality and value meet. Sachi offers a unique assortment of Japanese dishes that will pleasantly surprise and tantalise taste buds while giving sight a visual treat.

To reach out to a wider clientele base, a delivery service was introduced to serve corporate and private customers in the vicinity via its website or hotline.



CREPES & CREAM

Mouth-watering sweet and savoury crepes

Diners with a craving for something sweet are constantly delighted with our mouth watering ingenious treats using premium ingredients such as Bud's Ice Cream of San Francisco and fresh fruits. The specialty of Crepes & Cream is its ingenious and inventive crepes. More than just desserts, Crepes & Cream specialises in sweet and savoury crepes. Its aromatic, wafer thin crepes are from a custom blended crepe mixture, unique to Crepes & Cream.

Reflecting its international appeal, its savoury crepes come in an assortment of fillings that cut across various cuisines including Japanese and Italian. With 9 outlets in the Philippines, Crepes & Cream has proven itself to be a hip and trendy space where customers can sit back and enjoy a quick snack or hangout with friends.



Corporate Social Responsibility

Sakae is committed to an active and socially responsible corporate culture. This is reflected in the adoption of environmentally friendly technology and equipment at the headquarters and at all restaurants.

Sakae believes in giving back to society. Through our Sakae Foundation, we have dedicated time and resources in supporting various charities, communities and causes to serve and give from the heart as we stand by one of our core values – Compassion To All.

Sakae Foundation, which currently contributes and supports several charitable beneficiaries, carried out several initiatives ranging from sponsorships for Community Chest, delivering of customized premium bento meals to Radin Mas Senior Citizens' Home, Connosian School, Fernvale Gardens School and conducting tours at our Central Kitchen, and sushi making workshops.



In giving back towards the community, Sakae supports Total Defence Day and provides special discounts to servicemen representing our nation. Sakae Foundation will continue to grow in efforts for philanthropic and voluntary contributions, and leaving happy frog prints in the society.



Key Management

Gladys Lim Cheng Leng

Managing Director – Nouvelle Events

Ms Gladys Lim joined the Group in May 1999. Other than managing Nouvelle Events, the B2B arm of our business, Ms Lim also ensures smooth operations of our Central Kitchen, warehousing and procurement. Ms Lim is also assisting our CEO in the restaurant operations of the Group in Singapore. Ms Lim graduated from the CBS (Accounting) Course from ITE College.

Doris Yoong Sook Ling

Director of Operations (Malaysia)

Ms Yoong joined the Group in October 2010 and is currently managing the operations in Malaysia as well as spearheading the Group's strategic development and expansion in Malaysia. Prior to joining the Group, Ms Yoong has worked in the Food & Beverage Industry for more than 18 years. She was the General Manager in TT Resources M Sdn Bhd - Western & Fusion divisions for 2 years. She has also worked for other companies such as Seven Seven Convenient Stores, CDL Hotels Group and Shangri-La Hotel. She holds a Diploma in Hotel & Catering Management from Stamford College.

Voon Sze Yin

Vice President – Group Finance & Administration

Ms Voon Sze Yin is responsible for the Group's overall financial accounting, tax and administration matters. Ms Voon holds a Bachelor Degree in Commerce (Accounting and Finance) from the University of Melbourne and she is currently a Chartered Accountant of The Institute of Chartered Accountants in Australia. Prior to joining our Group in April 2011, Ms Voon was a senior audit manager with Deloitte & Touche LLP, Singapore.

Celestine Leong

Head – Human Resource

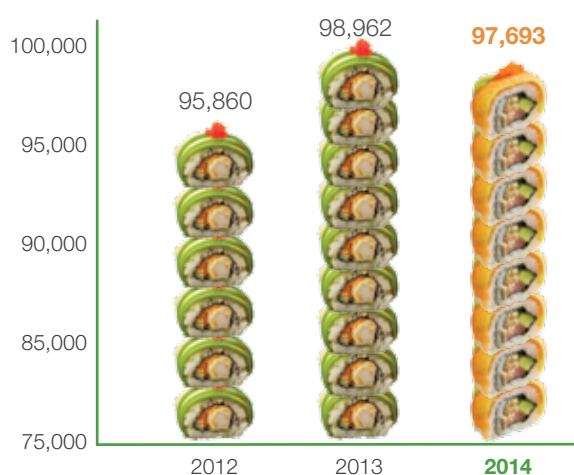
Ms Celestine Leong is responsible for the full spectrum of human resource functions of the Company. Prior to joining the Group, Ms Leong has amassed a wealth of experience through her 23 years of HR experience across the Food & Beverage, service and retail verticals. She holds a Bachelor Degree in Commerce from the University of Queensland.



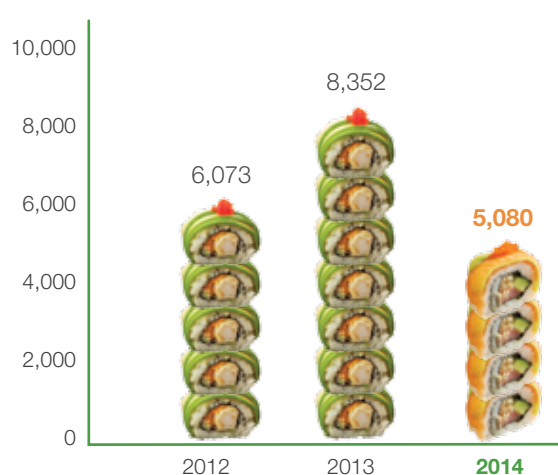
Financial Highlights

| Results | 2012 \$'000 | 2013 \$'000 | 2014 \$'000 |
|---|----------------|----------------|----------------|
| Revenue | 95,860 | 98,962 | 97,693 |
| Profit before associates and tax ("Operating profits before tax") | 6,073 | 8,352 | 5,080 |
| Profit before tax | (4,395) | 6,763 | 4,046 |
| Profit attributable to shareholders | (6,751) | 5,365 | 2,091 |
| Non-current assets | 65,813 | 81,317 | 80,799 |
| Non-current liabilities | 18,377 | 19,084 | 17,513 |
| Total equity / Net tangible assets ("NTA") | 37,948 | 51,577 | 51,833 |
| Net assets per share (cents) | 26.72 | 36.98 | 37.16 |
| Earnings per share ("EPS") (cents) | (4.75) | 3.85 | 1.50 |

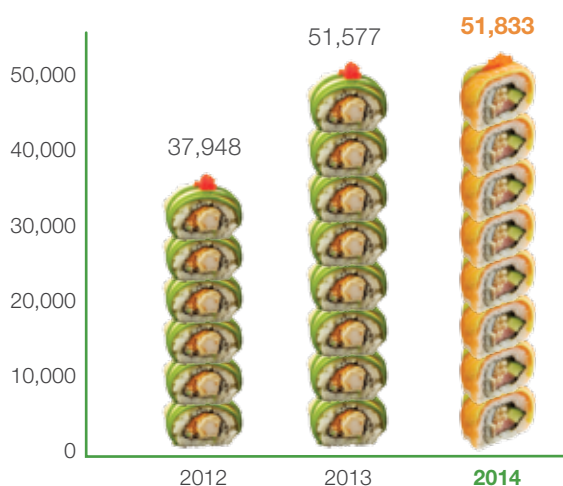
Revenue (\$'000)



Operating profits before tax (\$'000)



NTA (\$'000)



EPS (cents)



Corporate Information

Board of Directors

Douglas Foo Peow Yong

(Chairman)

Foo Lilian

(Executive Director and Chief Executive Officer)

Chan Wing Leong

(Non-Executive and Lead Independent Director)

Lim Chee Yong

(Non-Executive and Independent Director)

Nandakumar Ponnaya

(Non-Executive and Independent Director)

Audit Committee

Lim Chee Yong *(Chairman)*

Chan Wing Leong

Nandakumar Ponnaya

Nominating Committee

Lim Chee Yong *(Chairman)*

Chan Wing Leong

Douglas Foo Peow Yong

Remuneration Committee

Chan Wing Leong *(Chairman)*

Lim Chee Yong

Douglas Foo Peow Yong

Company Secretary

Chan Lai Yin (ACIS)

Registered Office

28 Tai Seng Street

Sakae Building, Level 7

Singapore 534106

Company Registration No. 199604816E

Tel: (65) 6438 6629

Fax: (65) 6438 6639

Share Registrar

Boardroom Corporate & Advisory Services Pte. Ltd.

50 Raffles Place, #32-01

Singapore Land Tower

Singapore 048623

Auditors

Deloitte & Touche LLP

Chartered Accountants

6 Shenton Way, #33-00

OUE Downtown 2,

Singapore 068809

Partner-in-charge: Chua How Kiat

Date of appointment: 20 June 2013

Principal Bankers

United Overseas Bank Ltd

DBS Bank Ltd

Standard Chartered Bank (Singapore) Limited

Sakae Holdings Food & Beverage Outlets in Singapore



321 Clementi

321 Clementi Avenue 3
#01-12
Singapore 129905
*Coming Soon

Bugis Junction

200 Victoria Street
#02-54
Singapore 188021
Tel: 6334 9015

Century Square

2 Tampines Central 5
#B1-02/03
Singapore 529509
Tel: 6787 3887

Changi Airport North T2 Viewing Mall

Singapore Changi Airport
#03-085
Singapore 819643
Tel: 6546 5383

Changi Airport T2 Transit Lounge/Departure Hall North (Kiosk)

Singapore Changi Airport
Level 2 Kiosk B
Singapore 819643
Tel: 6214 1507

Changi Airport T1 Transit Lounge/Departure Hall West (Kiosk)

Singapore Changi Airport Kiosk
Level 2 Concession D
Singapore 819642
Tel: 6214 0905

Chevron House

30 Raffles Place
#02-37
Singapore 048622
Tel: 6438 6281

CityLink Mall

1 Raffles Link
#B1-63
Singapore 039393
Tel: 6238 8396

Compass Point

No. 1 Sengkang Square
#04-06 Singapore 545078
Tel: 6388 1442

CPF Building

79 Robinson Rd
#01-05
Singapore 068897
Tel: 6227 0323

Djitsun Mall

Ang Mo Kio MRT
5 Ang Mo Kio Central 2
#01-01
Singapore 569663
Tel: 6459 9258

Hersing Hub

450 Toa Payoh Lorong 6
#02-01
Singapore 319394
Tel: 6354 9083

HarbourFront Centre

1 Maritime Square
#02-85/#02-05
Singapore 099253
Tel: 6276 8804

Heartland Mall

Blk 205
Hougang Street 21
#01-133
Singapore 530205
Tel: 6383 6127

Eastpoint

3 Simei Street 6
#01-20
Singapore 528833
Tel: 6443 0207

Hougang 1

1 Hougang Street 91
#01-23
Singapore 538692
Tel: 6388 8780

Icon Village

12 Gopeng Street
#01-05/06/07/08/09/10/11
Singapore 078877
Tel: 6534 9935

Junction 8 Shopping Centre

9 Bishan Place
#B1-20
Singapore 579837
Tel: 6734 8552

Lot One

No. 21 Choa Chu Kang Ave 4
#03-10/11
Singapore 689812
Tel: 6764 3678

Marina Square

No. 6 Raffles Boulevard
#02-207
Singapore 039594
Tel: 6336 8201

Ngee Ann Polytechnic

535 Clementi Avenue 2
Blk 72, #02-02 A/B
Singapore 599489
Tel: 6463 9206

Orchard Gateway

277 Orchard Road
#04-09/10
Singapore 238858

Park Mall

No. 9 Penang Road
#01-15/15A
Singapore 238459
Tel: 6336 7006

Parkway Parade

80 Marine Parade Road
#B1-84B/C
Singapore 449269
Tel: 6348 6218

Plaza Singapura (Kiosk)

68 Orchard Road
#B2-52/54
Singapore 238839
Tel: 6337 5676

Scape

2 Orchard Link
#03-03
Singapore 237978
Tel: 6834 4063

Square 2

10 Sinaran Drive
#02-85/86/89
Singapore 307605
Tel: 6397 6107

Sun Plaza

30 Sembawang Drive
#03-17/18/19
Singapore 757713
*Coming Soon

The Frontier Community Club

60 Jurong West Central 3
#01-05
Singapore 648346
Tel: 6792 2806

TradeHub 21

28 Boon Lay Way
#01-175/176
Singapore 609971
Tel: 6795 2201

Paya Lebar Square

60 Paya Lebar Road
#B1-19
Singapore 409051
Tel: 6341 6743

Wheelock Place

501 Orchard Road
#02-13
Singapore 238880
Tel: 6737 6281

White Sands

Shopping Centre
1 Pasir Ris Street 3
#02-01/02/03
Singapore 518457
*Coming Soon

West Mall

1 Bukit Batok Central Link
#03-02
Singapore 658713
Tel: 6790 7012

West Coast Plaza

154 West Coast Road
#01-87
Singapore 127371
Tel: 6775 9822

Woodlands Civic Centre

900 South Woodlands Drive
#01-04
Singapore 730900
Tel: 6468 0869



Century Square

2 Tampines Central 5
#B1-29/30/31/32
Singapore 529509
Tel: 6784 8089

Marina Square (Inside Sakae Sushi)

No. 6 Raffles Boulevard
#02-207
Singapore 039594
Tel: 6336 8201

Plaza Singapura

68 Orchard Road
#B2-52/54
Singapore 238839
Tel: 6337 5676

Changi Airport North T2 Viewing Mall (Inside Sakae Sushi)

Singapore Changi Airport
#03-085
Singapore 819643
Tel: 6546 5383

Lot One

(Inside Sakae Sushi)
No. 21 Choa Chu Kang Ave 4
#03-10/11
Singapore 689812
Tel: 6764 3678

Parkway Parade (Inside Sakae Sushi)

80 Marine Parade Road
#B1-84B/C
Singapore 449269
Tel: 6348 6218

TradeHub 21 (Inside Sakae Sushi)

28 Boon Lay Way
#01-175/176
Singapore 604971
Tel: 6795 2201



Bedok Point

799 New Upper Changi Road
#03-38/39
Singapore 467351
Tel: 6441 0760

Downtown East

1 Pasir Ris Close
#01-01/02
Singapore 519599
Tel: 6582 8467

IMM

2 Jurong East Street 21
#01-K10 (Kiosk)
Singapore 609601
Tel: 6425 2383

Sembawang Shopping Centre

604 Sembawang Road
#01-22/23
Singapore 758459
Tel: 6481 9081

Sakae Building

28 Tai Seng Street
#01-02
Singapore 534106
Tel: 6382 1494



National University of Singapore Edusports

2 College Avenue West
#01-04
Singapore 138607
Tel: 6268 8755



Marina Bay Financial Centre Tower 3

12 Marina Boulevard
Level 2 NTUC Foodfare
Singapore 018982



Northpoint Shopping Centre

930 Yishun Ave 2
#02-58/61
Singapore 769098
Tel: 6482 5038



Sakae Building

28 Tai Seng Street
#01-00
Singapore 534106
Tel: 6287 8768



JCube

2 Jurong East Central 1
#01-05
Singapore 609731