

the
Culinary
Experience
Studio

*Level 1,
Unit #01-01A
(next to Jack's Place)*

A Contemporary Culinary Space Surrounded by Calm



Designed as a kitchen away from home, the Culinary Experience Studio offers a modern yet soothing environment where cooking, connection, and creativity come together.

The fully air-conditioned, open-concept studio is equipped with state-of-the-art Bosch appliances, seamlessly integrated for both functionality and aesthetics. From high-performance built-in ovens and microwaves to grillers, coffee machines, refrigerators, and automated dishwashers, every detail is designed to support effortless cooking and exceptional results.

A spacious central island encourages interaction, making it ideal for hands-on cooking, live demonstrations, and shared dining experiences. After the event, simply enjoy the moment – we take care of the cleaning.

Versatile and thoughtfully designed, the studio is perfect for:

- Family gatherings and intimate celebrations
- Birthday parties and baby showers
- Cooking classes and culinary demonstrations
- Corporate networking and team-bonding sessions
- Filming, content creation, and creative showcases



Surrounded by greenery and designed with flexibility in mind, the Culinary Experience Studio offers a calm, elevated backdrop for memorable culinary moments.

Interior Look



*Area Space:
Approx. 52sqm*

Appliances



Induction Stove & Hood



Dishwasher



Coffee Machine & Warmer

Oven



Oven

Microwave



Fridge

Small Appliances



Food Processor



Stick Blender



Food Mixer



Toaster



Hot Water Dispenser

Cookware



Utensils & Cutleries



BBQ tools

Tableware & Drinkware



Kids-friendly tableware & cutleries



Summary for Kitchen Items

S/N	Items	Quantity
1	Pots with lids	2
2	Saucepan with handle and lid	1
3	Frying pan	1
4	Wok with lid	1
5	Dinner Spoons	6
6	Dinner Forks	6
7	Dinner Knives	6
8	Teaspoons	6
9	Drinking glasses	6
10	3-pcs Knives Set	1
11	Small Bowls	6
12	Big Bowls	2
13	Small Plates	6
14	Big Plates	6
15	Kitchen Utensil – Ladle	1
16	Kitchen Utensil – Spoon (33cm)	1
17	Kitchen Utensil – Spatula	1
18	Kitchen Utensil – Spaghetti	1
19	Scissors	2

S/N	Items	Quantity
20	Chopping Board	3
21	Can Opener	1
22	Children's Plates	6
23	Children's Bowls	6
24	Children's Cups	6
25	Children's Cutleries (Spoons, Forks, Knives)	6 sets
26	Big Clear Serving Bowls	2
27	Oven Clear Serving Dish	2
28	Measuring Spoons	1 set
29	Baking Whisks	1
30	Tongs	1
31	Peeler	1
32	Sieve	1
33	Mixing Bowls	2
34	3-piece barbecue tools set (knife, tongs and spatula)	1 set

**Availability of the items are subjected to changes without prior notice.*

Muslim-Friendly Cookware & Tableware

**Please note that the Culinary Experience Studio is not a Halal-Certified Kitchen.*



Summary for Muslim-Friendly Kitchen Items

S/N	Items	Quantity
1	Pot with lids	1
2	Saucepan with handle and lid	1
3	Saucepan	1
4	Frying pan	1
5	Big Plates	2
6	Side Plates	2
7	Deep Plates	2
8	Big Bowls	2
9	Medium Bowls	2
10	Small Bowls	2
11	Dinner Spoons	6
12	Dinner Forks	6
13	Teaspoons	6
14	Tongs	1
15	Kitchen Utensil – Ladle	1
16	Kitchen Utensil – Spoon (33cm)	1
17	Kitchen Utensil – Spatula	1
18	Kitchen Utensil – Spaghetti Server	1
19	3-pcs Knives Set	1
20	Chopping Board	1
21	Drinking Glasses	6

**Availability of the items are subjected to changes without prior notice.*

Napoleon Professional Charcoal Grill (BBQ Pit)

**Applicable for booking with BBQ Pit only*



- *BBQ Pit is placed outside the Culinary Experience Studio.*
- *You would need to bring*
 - *Charcoal*
 - *Fire starter*
 - *Mesh Grill*
 - *Additional tongs*
 - *Aluminum Disposable Food Tray*

Frequently Asked Questions (FAQs)

1. What appliances are available in the Culinary Experience Studio?

- 1 Electric Induction Cooktop (2 stoves)
- 1 Chimney Hood
- 2 Built-in Ovens
- 1 Built-in Oven with Microwave
- 1 Hot Water Dispenser
- 1 Side-by-Side Fridge Freezer
- 1 Standing Dishwasher
- 1 Built-in Fully Automatic Coffee Machine with Warming Drawer
- 1 Baking Mixer / Food Processor
- 1 Toaster
- 1 Stick Blender

2. Are cooking utensils, plates, and glasses provided?

Basic cooking utensils are provided for your convenience. The Culinary Experience Studio is also equipped with a limited quantity of tableware and cutleries. Members and guests are strongly encouraged to bring their own disposable tableware and cutleries for your event or gathering.

3. Can I request additional tables and chairs?

4 GS tables and 20 chairs are made available in the Culinary Experience Studio. Additional tables and chairs may be requested, subject to availability, up to a maximum of 10 GS tables and 30 chairs in the Studio.

4. Is the Culinary Experience Studio Halal-Certified?

The Culinary Experience Studio is not MUIS Halal-Certified. However, separate cookware and utensils are provided separately for the Muslim patrons. Separate cookware provided for Muslim patrons.”

5. Why are pork and lard prohibited in the Culinary Experience Studio?

Pork and lard are strictly prohibited to accommodate guests with diverse dietary requirements and to maintain a respectful and inclusive environment.

Frequently Asked Questions (FAQs)

6. Do I have to clean up after my booking?

Members and guests are not required to wash the cookware after use. However, please ensure that all food debris and rubbish are disposed of in the bin provided, and kindly leave the studio tidy for the next users.

7. Can I bring my own utensils and cookware?

Members and guests are welcome to bring their own cookware, kindly ensure that the pots and pans are compatible with induction cooktops. Please note that all utensils, cutlery, cookware and tableware belonging to SAFRA Punggol Culinary Experience Studio must remain on-site. Charges will apply for any missing or damaged items.

8. Does the Culinary Experience Studio have First Aid Kit?

Yes, we have a First Aid Kit available.

9. What is the maximum capacity in the Culinary Experience Studio?

The Culinary Experience Studio can accommodate up to a maximum of 30 persons. However, depending on the setup required for the Studio, the maximum number of persons might reduce accordingly.

10. Can I transfer my Culinary Experience Studio booking to someone else if I can't make it on that day?

Culinary Experience Studio bookings are strictly non-transferable, as SAFRA memberships are non-transferable. Please note that no refunds will be issued if you are unable to attend on the booked date.

11. Where do I check-in on the day that I booked the Culinary Experience Studio?

Members and guests have to check-in personally with their printed or e-copy of their receipt of payment at our Security Help Desk located at Level 3.

Frequently Asked Questions (FAQs)

Culinary Experience Studio with BBQ Pit

1. How many BBQ pit is there?

There is only 1 BBQ pit and it's outside of Culinary Experience Studio.

2. Can I request for additional table & chair next to the BBQ Pit?

We will be able to provide 1 table for the preparation of the food at the BBQ pit area. Kindly bring your own charcoal, starter, lighter, grill mesh and food tongs.

3. Will I get a refund if I cancel the BBQ pit booking?

No refund will be given for cancellation including bad weather. The BBQ Pit is portable and it will be shifted under shelter in the event of rain.

4. When can I utilise the BBQ pit booking?

The BBQ pit booking must be utilised in the same booking timeslot as the Culinary Experience Studio.

5. Can I transfer my Culinary Experience Studio with BBQ pit booking to someone else if I can't make it on that day?

SAFRA Membership and Culinary Experience Studio with BBQ Pit booking are strictly not transferable.

6. Where do I check-in on the day that I booked the BBQ pit?

Members and guests have to check-in personally with their SAFRA membership card/e-card and receipt of payment at our Security Counter, Level 3.

Terms & Conditions

1. BOOKING

- Booking and payment of the Culinary Experience Studio will be at the Concierge, Level 3, SAFRA Punggol. The Concierge's operating hours are from 9am to 9pm daily.
- The allocated booking time is inclusive of set-up and usage. The user is to hand over the studio punctually in the original condition, at the end of the session.
- Full payment applies even if the booking session ends earlier than the allocated booking slot.
- Bookings are made on a first come first serve basis hence tentative bookings are not allowed.
- Once the booking is confirmed, amendments will not be allowed.
- Management reserves the right to cancel booking without any prior notice.

2. TERMS OF PAYMENT

- All prices displayed are in Singapore Dollars.
- 100% payment must be made via the SAFRA Concierge at SAFRA Punggol to confirm the booking.
- Additional hours beyond booked time will be charged, subject to the availability of the Culinary Experience Studio. However, please note that there is no hourly rate for booking, it will be per 6-hour block for any extension.

3. CANCELLATION POLICY

- In the event of a no-show or cancellation, no refunds will be issued.
- Requests to reschedule or postpone a booking are subject to the availability of the studio and require approval from SAFRA Punggol Management. All rescheduling requests must be submitted at least 7 days in advance of the original booking date.

Terms & Conditions

4. USE OF STUDIO & EQUIPMENT

- Use of facilities must be in accordance with the purpose approved by SAFRA, and strictly not be used for any religious or political purpose. SAFRA's decision on whether there will be or is such purpose shall be final.
- You acknowledge receiving the studio / equipment from us in a good, clean and perfectly working condition unless specified in the equipment / studio details. We will not guarantee, assume responsibility or make any claims of the performance of the equipment once it is passed on to the hirer.
- The studio / equipment should be used with care and respect. The user should not in any way repair or materially alter the physical makeup of the equipment/studio.
- At the end of the booking session, the studio / equipment should be returned to us in the same condition you received it. All equipment is to be returned to their respective areas of the studio. Should there be damages involved for the equipment / studio, the user shall be held responsible and the corresponding maintenance fees will be charged to the user accordingly.
- No pets are allowed in the studio.
- No smoking is allowed in the studio.
- No removal of our fixtures such as cupboards, and shelving, and equipment, cookware and utensils, etc.
- You may shift the furniture in the studio should you require more space, however, all furniture must be shifted back to its original position upon handover of the studio to us. Furniture are not allowed to shift out of the Culinary Experience Studio.
- Please restore our studio to its original condition when your booking ends.
- SAFRA Punggol is not liable for any loss, damage of personal belongings or any personal injuries of the hirer or their guests during the use of the studio/ equipment.
- SAFRA reserves the right to turn away users who do not comply with the guidelines. Any user who breaches the guidelines shall be liable to disciplinary action and will be referred to the authorities. There will be no refunds for users who have breached the guidelines.

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Thank you!