

[DEALS] A Tasty Tribute â?? 7-Eleven Celebrates SG60 with New Dabao Flavours of Singapore 2.0 Ready-to-Eat Range

Description

Singaporean flavours you love, now ready in minutes and available at 7-Eleven stores islandwide!



Singapore, 18 June 2025 â?? With food taking centre stage in almost every local celebration, 7-Eleven is kicking off SG60 festivities with a tribute that honours Singaporeâ??s rich heritage and bold local flavours we all know and love. The all-new Dabao Flavours of Singapore 2.0 brings a taste of Singaporeâ??s diverse culinary culture to busy Singaporeans through a range of delectable and convenient ready-to-eat meals.

Alongside the return of popular dishes, this new ready-to-eat line-up is a nod to Singaporeâ??s dynamic and diverse food culture. Inspired by local hawker favourites and the cityâ??s thirst for adventurous culinary experiences, these meals offer a fresh take on beloved favourites, making them easy to enjoy whether youâ??re rushing between meetings or winding down at home!

SG60 Special a?? 8 Local Favourites You Can Dabao Anytime

Dabao Flavours of Singapore 2.0 is bringing to town a mix of new dishes and familiar favourites â?? all packed with the iconic flavours of Singapore. Hereâ??s a sneak peek at the menu:



7-Select Chicken Curry Rice (\$5.50)

Served with fragrant nasi lemak rice, this hearty dish features tender chicken simmered in a rich, aromatic sauce that is infused with coconut milk, lemongrass, and traditional spices. Each bite delivers bold, familiar local flavours are a delicious reminder of Singaporeare rich tapestry of cultures and cuisines.



7-Select Chicken Laksa Linguine (\$5.50)

The beloved local delight, laksa, gets a modern twist! Swapping traditional noodles for linguine and topped with tender fishcake slices, this dish retains the creamy, spicy richness of the classic laksa flavour. Itâ??s perfect for a comforting meal anytime, anywhere.



7-Select Sambal Spaghetti with Chicken Chop (\$5.50)

Craving a spicy kick with a twist? This dish brings bold sambal heat to the spaghetti, paired with perfectly roasted chicken chop for a punchy, flavour-packed meal. A must-try for those who love their western favourites with a spicy local flair!



Making a delicious comeback, this dish features tender herbed chicken topped with a tangy tomato sauce, baked on a bed of fluffy golden rice. This is a comforting and hearty dish, with the perfect balance of savoury and tangy flavours in every bite.



Andes by Astons Beef Meatball with Mushroom Sauce (\$7.90)

Back by popular demand, this feel-good classic dish features home-style oven-baked beef meatballs paired with creamy mashed potatoes, all topped with a rich mushroom sauce and a hint of tangy cranberry for the perfect balance of flavours. Wholesome, nostalgic, and deeply satisfying â?? this dish is your anytime pick-me-up.



Andes by Astons Grilled Chicken with Black Pepper Sauce (\$7.90)

A perfectly grilled tender and juicy chicken fillet, topped with Andes by Astonsâ?? signature black pepper sauce â?? bold and flavourful with just the right kick. Paired with golden oven-roasted potatoes for a balanced, hearty meal â?? relaunched to bring back the bold flavours you love.



Dodo Curry Fishball (\$2.90)

A beloved local favourite, made with quality fish meat for a satisfyingly springy, bouncy texture. These bite-sized fishballs are coated in a fragrant, mildly spiced curry sauce that delivers just the right balance of savoury spice and natural sweetness.



Lee Wee Brothers Otah Chawanmushi (\$2.20)

A local twist on a Japanese classic â?? this silky-smooth chawanmushi is infused with the bold flavour of Lee Wee Brothersâ?? signature otah. Every spoonful offers a comforting blend of savoury egg custard and fragrant otah, making it the perfect grab-and-go snack!

The next wave of Dabao Flavours of Singapore 2.0 arrives this July â?? stay tuned and stay hungry!

All items are halal certified.

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