



Gourmet Xchange Kallang: Why Singapore's Food Hub Matters

Description

CapitaLand Development has announced Gourmet Xchange, a strata-titled food facility and waterfront food hub in Kallang. The project combines food-grade industrial units, heritage terrace restaurant spaces, kiosks and public-facing dining possibilities along the Kallang riverfront.

For property watchers, the story is not just another industrial building. It shows how food production, central kitchens, cloud kitchens, showrooms and consumer dining can sit inside the same urban precinct.

What The Development Includes

The project comprises a nine-storey multi-user ramp-up food factory block with 264 units and a three-storey Heritage Terrace cluster with eight terraced units. Unit types include Business 2 food units, restaurant spaces, an industrial canteen and food kiosks.

CapitaLand says the development has large contiguous spaces, 40-footer container truck access through the first three floors, wide driveways and ceiling heights of up to seven metres.

Why Kallang Is Interesting

Kallang is close to the CBD, the east and mature residential estates, which makes it a useful test case for food businesses that need both production and customer-facing visibility. If the concept works, it could influence how Singapore thinks about food-grade industrial property beyond hidden back-end facilities.

Location

Gourmet Xchange, 1 Kallang Way, Singapore 349532

[Google Maps](#) | [Apple Maps](#)

Project details are on [CapitaLand's Gourmet Xchange release](#).

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Author

rachelng

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