

GOURMET **XCHANGE**

K A L L A N G



BUILT FOR FOOD. INTEGRATED FOR SUCCESS.

DISCOVER THE

FACTORS
AT SINGAPORE'S
LARGEST
STRATA-TITLED
FOOD HUB

Welcome to GOURMET XCHANGE, a landmark destination where food innovation, business growth and city-centre access converge. From advanced production spaces to lifestyle touches, this is where bold ideas take shape, driving Singapore's vision for greater local food resilience.

THE PERFECT STARTER

FOR YOUR NE XT FOOD CHAPTER

Just like a well-prepared appetiser sets the tone for a great meal, GOURMET XCHANGE is the ideal starting point for your next culinary pursuit. Located at 1 Kallang Way, it is more than just a food hub. It's a vibrant destination where businesses flourish and communities come alive.



ALL IN ONE

EXCEPTIONAL PLACE

A highly sought-after destination for food industry professionals, the working community nearby and anyone looking to relax, recharge or reconnect. All within a vibrant waterfront food hub.

THE FUNCTIONAL EDGE



LARGEST STRATA-TITLED FOOD HUB

A multi-user food development set in a thriving ecosystem



PRIME FOOD ZONE IN CENTRAL REGION

Seamless islandwide connectivity for efficient food distribution



RIVERFRONT AMIDST NATURE

Lush greenery from inside out and a Sky Garden with a river view



ACTIVE ZONE

Fitness corner along the riverside walk designed for daily renewal after work



MODERNITY & HERITAGE

264 units in 9-storey block and 8 terraced units in 3-storey heritage block



FROM START-UP TO SCALE UP

Flexible multi-user and terraced units, ideal for production and F&B ventures



VIBRANT CENTRAL PLAZA

Designed for the community to relax, connect and interact

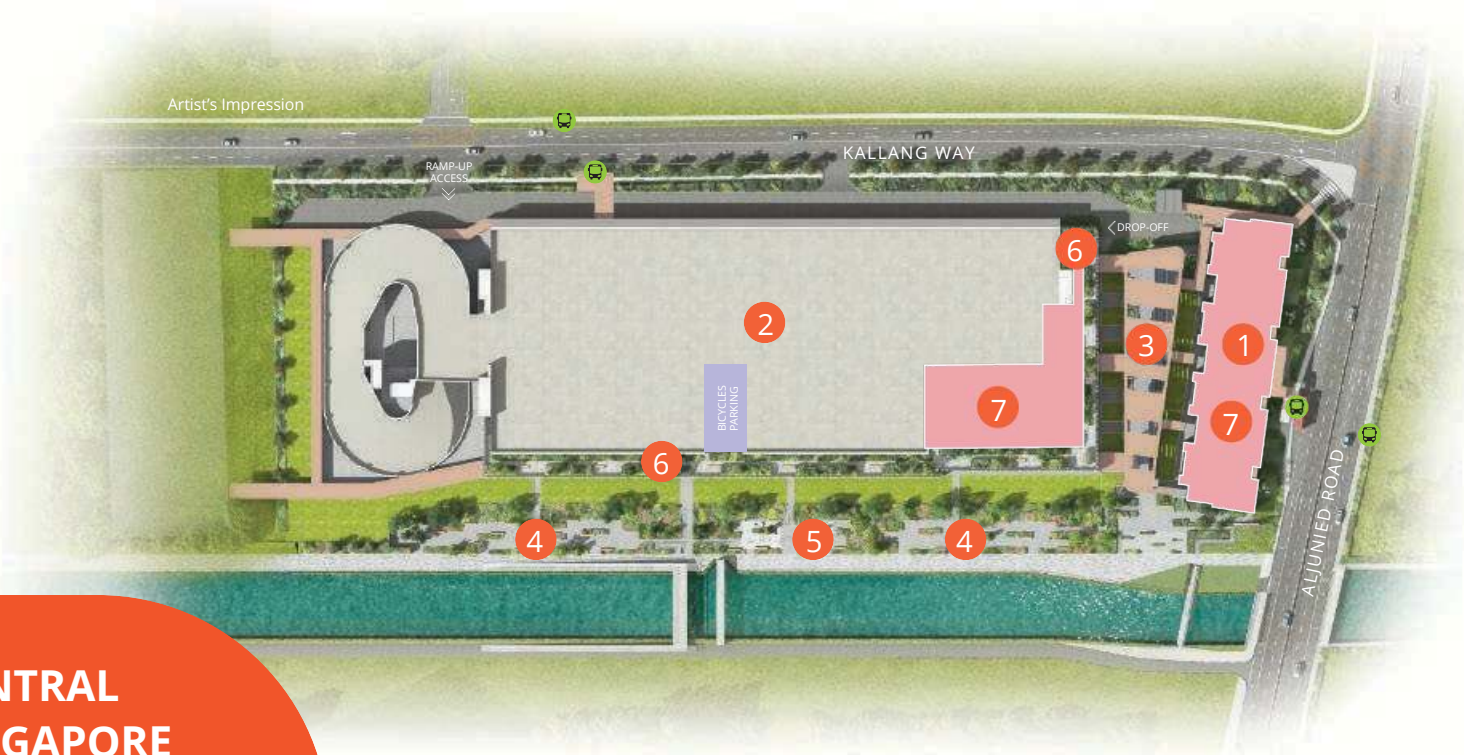


CHILL-OUT DINING SPOTS

A variety of food, cafes* and restaurants, perfect for casual dining and relaxation

ONE PRIME LOCATION, BUILT FOR EVERY FLAVOUR OF EXCELLENCE

Nestled along the Kallang River and framed by lush greenery, GOURMET XCHANGE sits within an integrated precinct in the Central Region, offering premium-quality units and seamless amenities. As the largest purpose-built strata food hub, it is designed to inspire productivity, drive success and shape the next chapter in culinary enterprise.



CENTRAL SINGAPORE
Modernindesign,
rich in heritage

INTEGRATED FOOD ENCLAVE
With vibrant waterfront lifestyle, F&B* and active zones

- 1 HERITAGE TERRACE
- 2 THE XCHANGE
- 3 CENTRAL PLAZA
- 4 RIVER PROMENADE
- 5 FITNESS CORNER
- 6 SKY GARDEN (LEVEL 3)
- 7 RESTAURANTS/F&B*

264 MODERN UNITS AND 8 HERITAGE TERRACE UNITS

VIBRANT ECOSYSTEM
Connectwithin and beyond to a synergistic network of food clusters



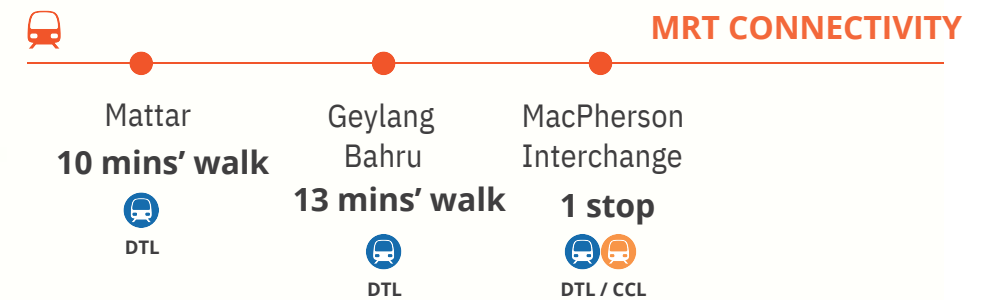
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EXTREME EFFICIENCY AND
TOTAL CONVENIENCE

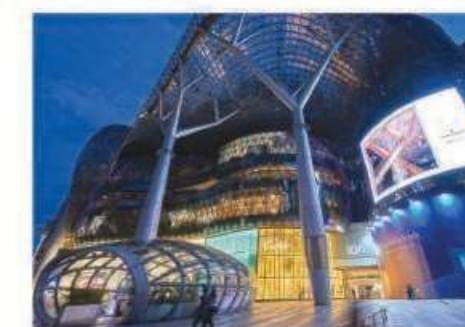
Located just minutes from the city and well served by four major expressways, GOURMET XCHANGE offers rapid islandwide connectivity, efficient delivery access and seamless links to air and sea ports, as well as key business districts. Its proximity to residential estates also ensures convenient access to a ready workforce.



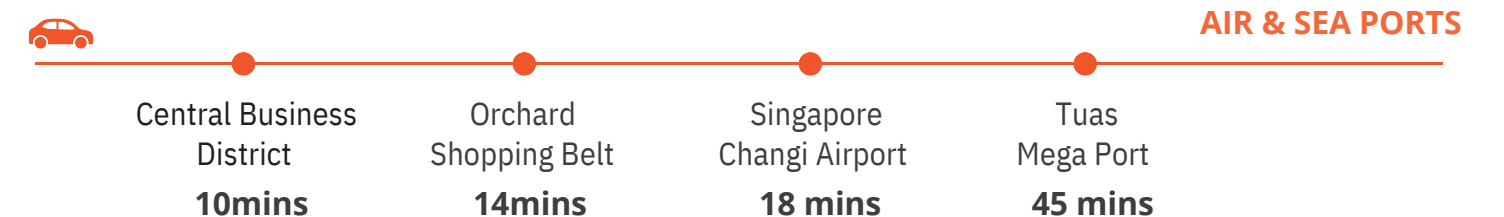
MRT CONNECTIVITY



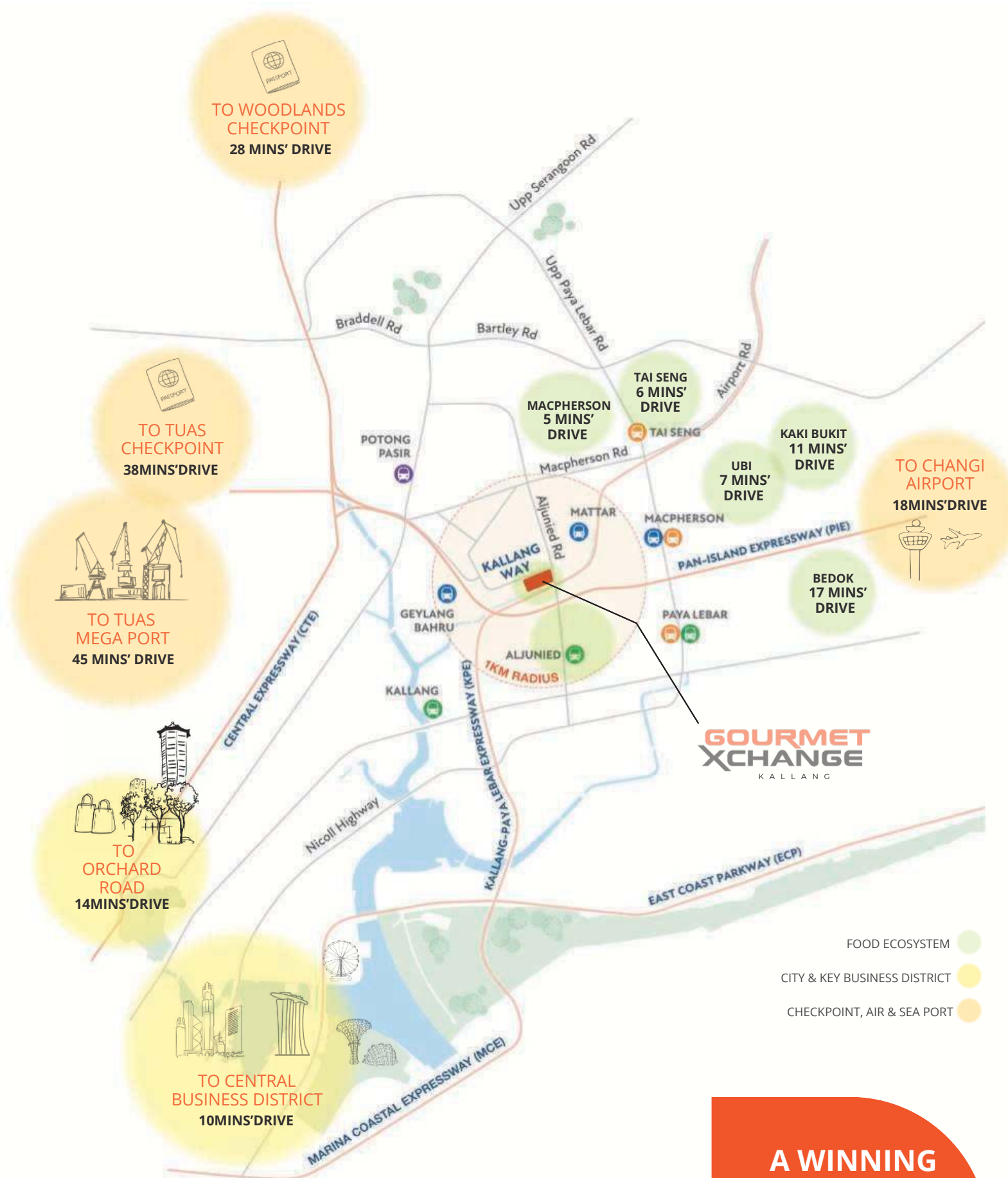
EXPRESSWAYS



KEY BUSINESS LANDMARKS, AIR & SEA PORTS



All travel times are estimates and subject to actual traffic conditions



A WINNING CENTRAL LOCATION

Excellent islandwide connectivity

A TASTE OF BALANCE, AN INTEGRATED NE **XUS**

At GOURMET XCHANGE, work is just the beginning. Every corner offers a truly integrated experience. The Central Plaza blends leisure, socialising and event spaces, while a fitness zone lets you recharge your body, mind and soul.



3RD STOREY
SKY GARDEN

1ST STOREY
CENTRAL PLAZA, FITNESS CORNER
& RIVER PROMENADE



RIVER PROMENADE

A scenic riverside walk
with wide pathways and
terraced plaza seating
for rest and leisure

CENTRAL PLAZA

A community space
for socialising,
dining and events

ACTIVE ZONE

A lifestyle fitness
corner for everyone
to recharge

SKY GARDEN AT 3RD STOREY

A serene haven
overlooking the river
for rejuvenation



Artist's Impression

HERITAGE TERRACE



- 3RD STOREY - BUSINESS 1 (FOOD)
- 2ND STOREY - BUSINESS 1 (FOOD)
- 1ST STOREY - RESTAURANTS/F&B*



Ideal for cafés, specialty food outlets and curated retail* experiences, with strong frontage facing both the Central Plaza and the street.



ROOTED IN HERITAGE, READY FOR EXPLORATION

The exclusive Heritage Terrace units celebrate Singapore’s industrial legacy, reimagined for today’s food entrepreneurs. Built in the 1980s, the last remaining cluster in Singapore, they showcase sustainable redevelopment while preserving architectural heritage.

**HERITAGE
BLOCK**
Adaptive reuse
of 8 exclusive
3-storey units

**HIGH
VISIBILITY**
1st storeyfrontage
with strong
footfall

**MULTI-
PURPOSE USE**
Restaurant,
food production
and office spaces
all in one



*Subject to change of use approval from the relevant authority(ies) if required

FLEXIBLE SUITABILITY

PURPOSE-BUILT FOR EVERY NEED

At GOURMET XCHANGE, flexible multi-user and terraced units maximise space efficiency, productivity and smooth workflows, offering unmatched versatility and seamless operations for businesses of all sizes to thrive.



BUSINESS SUITABILITY

PRODUCTION & PROCESSING

- Central kitchens (for F&B brands, hotels or caterers)
- Food manufacturing (sauces, condiments, frozen food, ready meals)
- Bakery production (centralised baking, pastry preparation)
- Confectionery or chocolate production
- Beverage bottling and blending (juices, kombucha, cold brews)
- Ice cream or dessert production

SHARED CULINARY HUBS

- Cloud kitchens / virtual kitchen operators
- Multi-brand kitchen setups for delivery
- Franchise kitchen hubs (serving multiple outlets or brands)

COLD CHAIN & STORAGE

- Cold room and freezer storage facilities
- Meat / seafood processing and packing
- Chiller space for dairy and perishables

RETAIL* + B2B HYBRID CONCEPTS

- Specialty grocers or artisanal retail with on-site preparation
- Deli or butchery with back-of-house production
- Cafe-roastery or tea-blending space
- Farm-to-table concepts with central kitchen and storefront

FOOD INNOVATION & R&D

- Test kitchens for food product development
- Food tech or agri-tech startups (alternative protein, lab-based foods)
- Packaging and shelf-life testing facilities

DISTRIBUTION & LOGISTICS

- Food packing and labelling centres
- F&B supply chain logistics hubs
- eCommerce F&B fulfilment centres

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BUSINESS 2 (FOOD)



SPACE EFFICIENCY

MAXIMISE OPPORTUNITIES FROM START-UP TO SCALE-UP

GOURMET XCHANGE provides the ideal environment for businesses to thrive. Its flexible spaces cater to F&B* and production needs while ground-floor units offer showroom* possibilities. Designed to adapt to your requirements, it creates endless opportunities to innovate, connect and succeed.

RARE LARGE SIZE UNITS

3 storeys of Deluxe units
(up to 758 sqm)
6 storeys of Standard units
(up to 393 sqm)

GROUND FLOOR ADVANTAGE

Ground-floor units feature glass frontage, providing high visibility and a unique opportunity to display products alongside production

EMPOWERING BUSINESS EXPANSION

Modular units offer flexibility to combine into larger spaces to meet growing needs

OPTIMAL OPERATIONAL EFFICIENCY

Purpose-built food facility with specialised features to enhance workflow





EXCEPTIONAL FUNCTIONALITY

FIRST IN THE INDUSTRY

Logistics are streamlined at every level of GOURMET XCHANGE to support swift, unhindered movement of goods. From efficient floor access to individual loading and unloading zones, the development is purposefully designed for ease of operation.



Common 40-footer container truck loading / unloading bays on storeys 2 and 3
Artist's Impression



Dedicated loading / unloading bays in all production units
Artist's Impression

BUSINESS 2 (FOOD)



LOGISTICAL EFFICIENCY

CONVENIENT 40-FOOTER CONTAINER TRUCK RAMP-UP ACCESS

For storeys 1 to 3

HASSLE-FREE LOADING/ UNLOADING FOR UPPER FLOOR OCCUPIERS

Common 40-footer container truck bays available on storeys 2 and 3, with direct service lift access to all floors

DEDICATED 40-FOOTER CONTAINER LOADING/ UNLOADING BAYS IN DELUXE UNITS

WIDEST 16-METRE DRIVEWAY

Facilitates smooth logistics and heavy vehicular access

DOORSTEP EFFICIENCY FOR ALL UNITS

Dedicated 24-footer rigid-frame unloading bays in all production units



NE **X**T-LEVEL EFFICIENCY

EXCELLENCE IN EVERY DETAIL

Every provision at GOURMET XCHANGE is designed to meet the stringent demands of modern food production. A future-ready space where efficiency, safety and hygiene are built into every detail.



BUSINESS 2 (FOOD)



UNIT EFFICIENCY

DELUXE UNITS WITH MEZZANINE OFFICE

Smart blend of production and office spaces

GENEROUS CEILING HEIGHTS

7m for first three floors and 5.5m for upper floors

EN-SUITE WASHROOM

Every unit comes with its own en-suite washroom, ensuring convenience, privacy and comfort for daily operations

DEDICATED KITCHEN EXHAUST SHAFTS

Each unit is equipped with a ventilation system, ensuring efficient removal of heat, smoke and odours

SUNKEN FLOOR

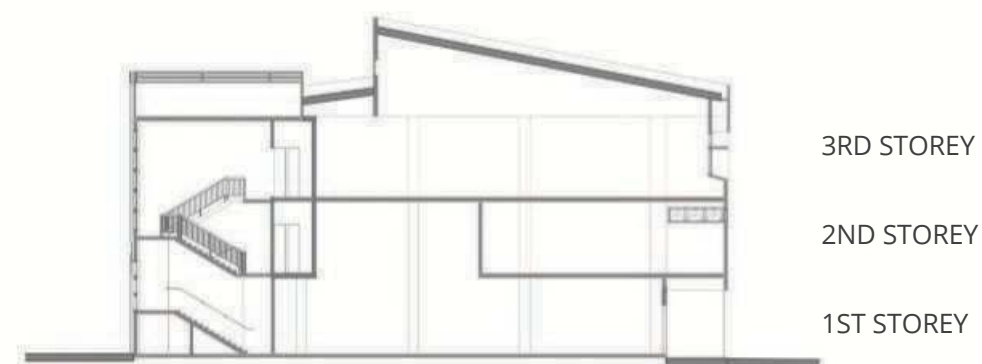
For efficient drainage and easy wash-down

SEGREGATED ENTRY

Deluxe units feature separate entry points for raw and finished goods

THE ~~AXIS~~ OF EFFICIENCY AND EXPOSURE LEGACY MEETS MODERNITY

This versatile 3-storey unit blends heritage charm with modern practicality. It enables on-site production and direct customer engagement, while each level is optimised for efficiency, and the prominent frontage maximises visibility.



BUSINESS 1 (FOOD), RESTAURANTS/F&B*



ALL-IN-ONE



3RD STOREY – Business 1 (Food)

Allows your central kitchen or production operations to run seamlessly just above retail* and restaurant, providing unmatched convenience and easy workflow between levels.



2ND STOREY – Business 1 (Food) / Office / R&D

Flexible spaces offer convenience and seamless efficiency within a single unit.



1ST STOREY- Restaurants/F&B*

Designed for vibrant F&B businesses, featuring prime frontage along Aljunied Road, high visibility, and seamless access to attract customers and create an engaging dining experience.

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THE APEX OF SUCCESS

At GOURMET XCHANGE, beyond premium production units, a dynamic spectrum of F&B spaces awaits. For food businesses reaching out to consumers, this is an exceptional place to showcase your brand, engage your customers and elevate your business to greatest heights.



RIVERFRONT RESTAURANTS/F&B*

Ideal for users, visitors and the surrounding community for sit-down dining and culinary ventures.

FOOD KIOSKS

Perfect for busy employees and visitors seeking a quick bite.



GOURMET XCHANGE



F&B SPACES



INDUSTRIAL CANTEEN

Serving affordable and wholesome meals, providing a convenient and welcoming dining option for daily cravings.

TERRACES

From cafés* to gourmet bistros, a wide selection of delicious dining options awaits, offering something for every palate.



THE NEW MATRIX

FOR A SUSTAINABLE FUTURE

At GOURMET XCHANGE, sustainability and progress thrive in harmony within an interconnected system. At the heart of innovation lies a new matrix designed to propel this synergy forward.



GREEN MARK

Platinum Super Low Energy (SLE) with Whole Life Carbon (WLC) and Maintainability (MT) Badge



ENERGY SAVINGS

Incorporating solar panels to reduce building energy footprint



WASTE MANAGEMENT

Recycling stations for packaging waste combined with regular waste audits support a clean, eco-conscious space



WATER EFFICIENT FITTINGS

PUB WELS 3-tick fittings optimise water use, lowering costs and environmental impact



ENERGY EFFICIENT LIGHTING

Achieve over 60% energy savings with high-efficiency LED lighting facility-wide



ADAPTIVE REUSE

Preserving existing structures to cut embodied carbon and retain heritage



GREEN ENVIRONMENT

Experience lush sky terraces and rooftop gardens that blend nature with industrial design



SUSTAINABLE PRODUCTS & FINISHES

Over 80% of architectural and landscape materials are SGBP 2-tick certified, ensuring quality and sustainability

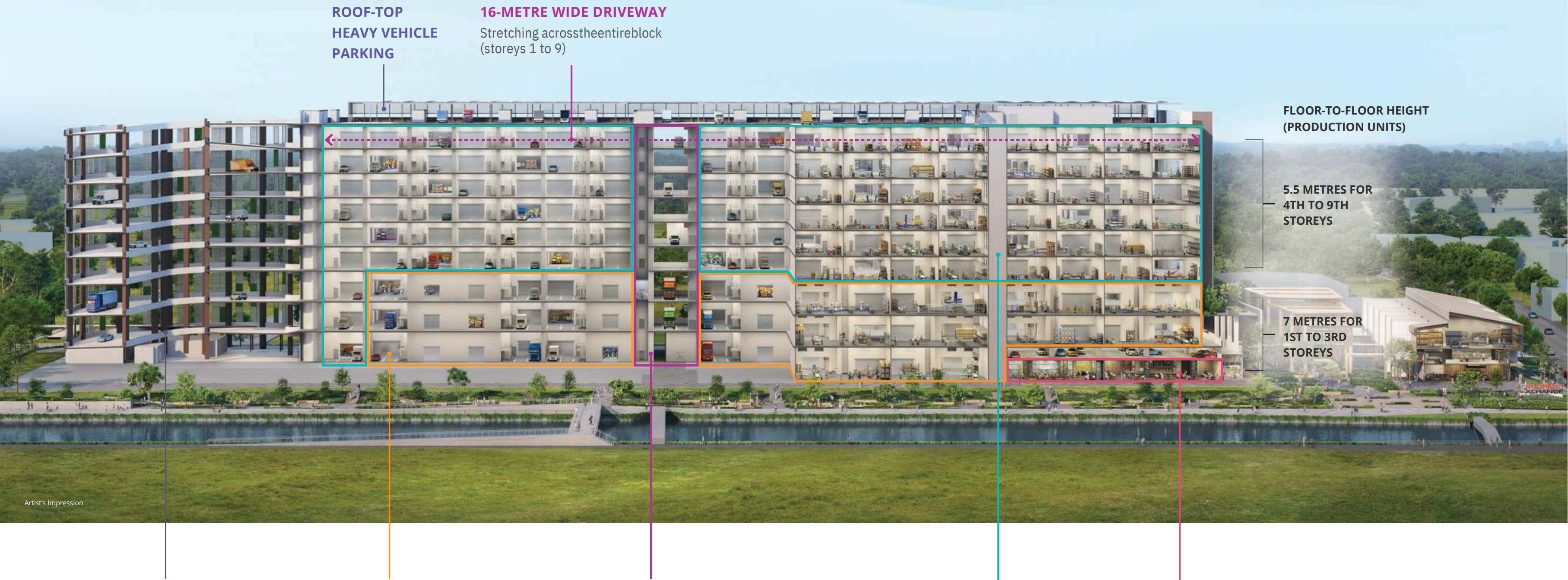


ACTIVE MOBILITY

Designed for safe, convenient pedestrian and cyclist access - promoting healthy lifestyles

THE XFACTORS

BUILT INTO EVERY LEVEL



Artist's Impression

CONVENIENT RAMP-UP ACCESS

- 40-footer container truck for storeys 1 to 3
- 24-footer rigid-frame truck for storeys 4 to 9

RARE DELUXE UNITS (UP TO 758 SQM)

- Generous loading / unloading bays in every unit
- 1 x 40-footer container truck lot
 - 1 x 24-footer rigid-frame truck lot

HASSLE-FREE LOGISTICS FOR UPPER FLOOR UNITS

- 40-footer container truck common loading / unloading bays on storeys 2 and 3
- Direct service lift access to all floors

EFFICIENT STANDARD UNITS (UP TO 393 SQM)

- Dedicated loading / unloading bays in every unit
- 2 x 24-footer rigid frame truck lots

RESTAURANTS / F&B*

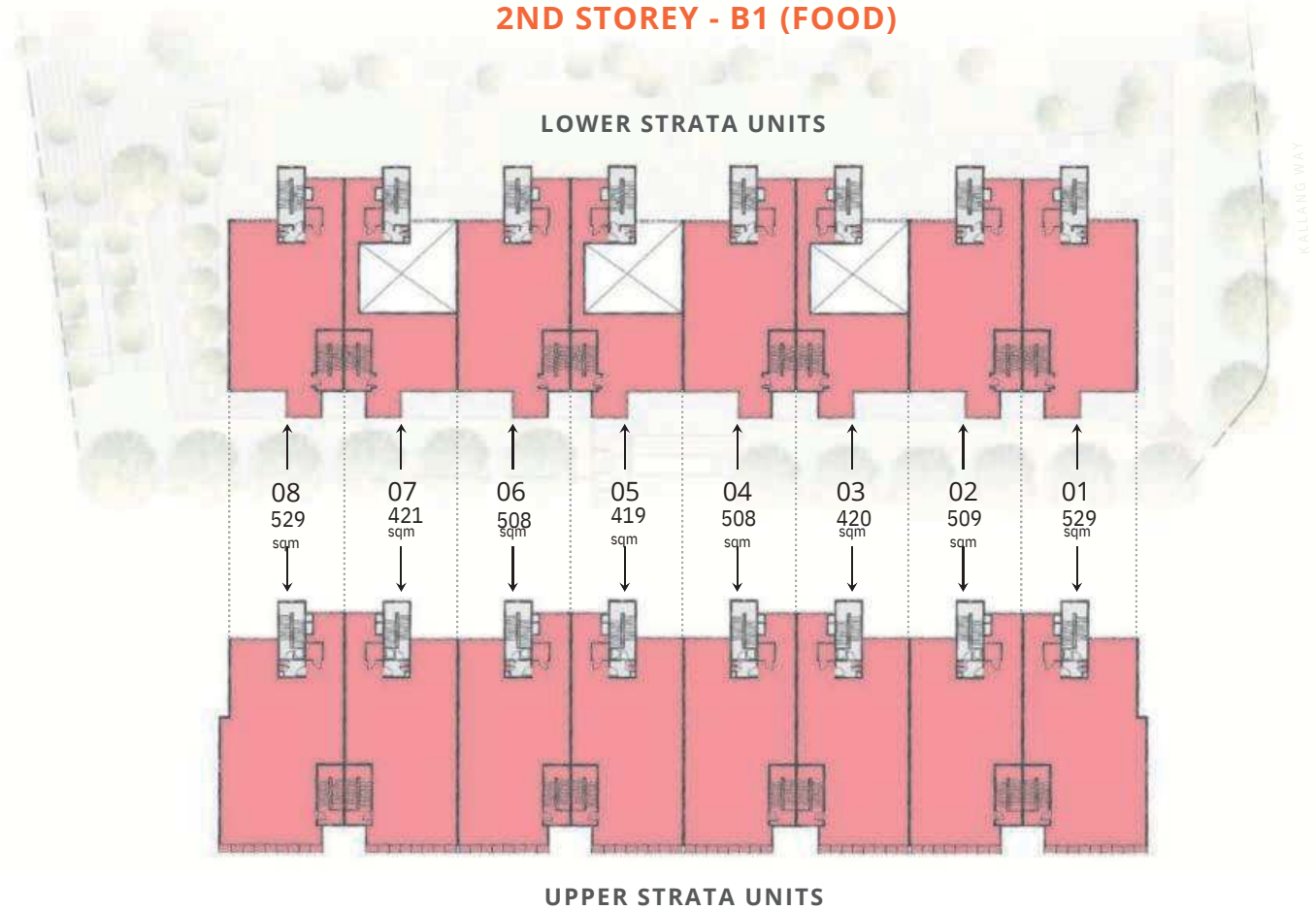
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HERITAGE TERRACE
(UNIT KEY PLANS)

1ST STOREY - RESTAURANTS



2ND STOREY - B1 (FOOD)



- LEGEND
- TYPE A - RESTAURANT / B1 (FOOD) TERRACED UNIT
 - TYPE B - B2 (FOOD), STANDARD UNIT
 - TYPE C - B2 (FOOD), DELUXE UNIT
 - RESTAURANT / INDUSTRIAL CANTEEN / FOOD KIOSK
 - LOBBY / LIFT
 - ROOF-TOP HEAVY VEHICLE PARKING

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THE XCHANGE
(UNIT KEY PLANS)

1ST STOREY



1ST STOREY MEZZANINE



- LEGEND
- TYPE A - RESTAURANT / B1 (FOOD) TERRACED UNIT
 - TYPE B - B2 (FOOD), STANDARD UNIT
 - TYPE C - B2 (FOOD), DELUXE UNIT
 - RESTAURANT / INDUSTRIAL CANTEEN / FOOD KIOSK
 - LOBBY / LIFT
 - ROOF-TOP HEAVY VEHICLE PARKING

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THE XCHANGE
(UNIT KEY PLANS)

2ND STOREY



3RD STOREY



LEGEND

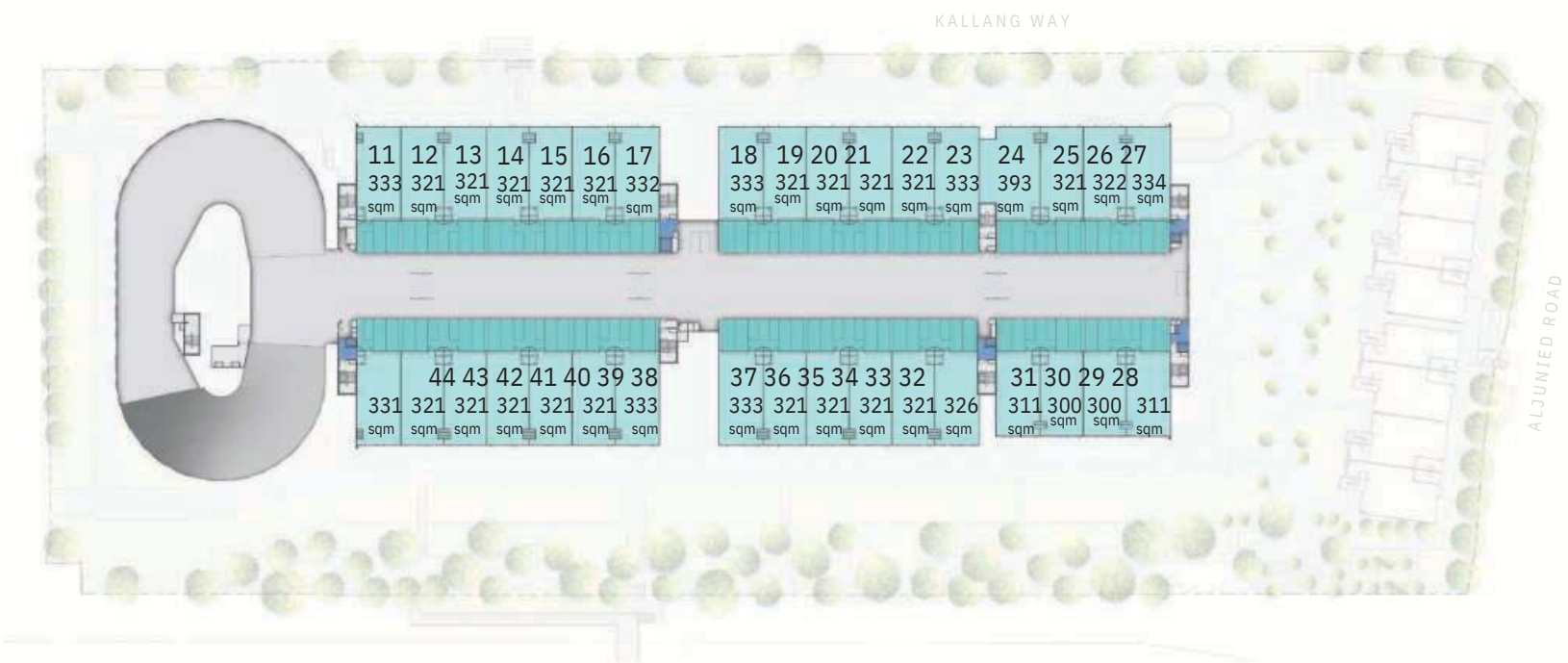
- TYPE A - RESTAURANT / B1 (FOOD) TERRACED UNIT
- TYPE B - B2 (FOOD), STANDARD UNIT
- TYPE C - B2 (FOOD), DELUXE UNIT
- RESTAURANT / INDUSTRIAL CANTEN / FOOD KIOSK
- LOBBY / LIFT
- ROOF-TOP HEAVY VEHICLE PARKING



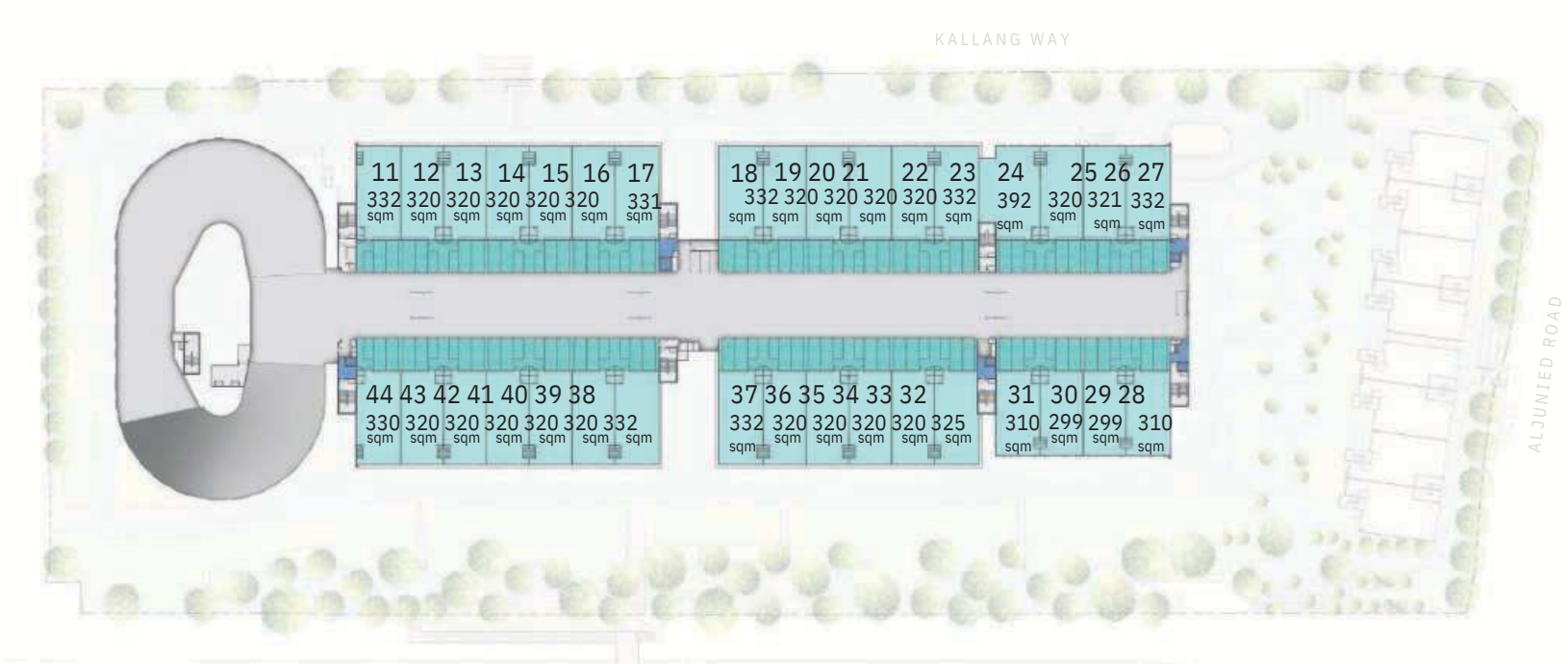
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THE XCHANGE
(UNIT KEY PLANS)

4TH STOREY



5TH STOREY



LEGEND

- TYPE A - RESTAURANT / B1 (FOOD) TERRACED UNIT
- TYPE B - B2 (FOOD), STANDARD UNIT
- TYPE C - B2 (FOOD), DELUXE UNIT
- RESTAURANT / INDUSTRIAL CANTEN / FOOD KIOSK
- LOBBY / LIFT
- ROOF-TOP HEAVY VEHICLE PARKING



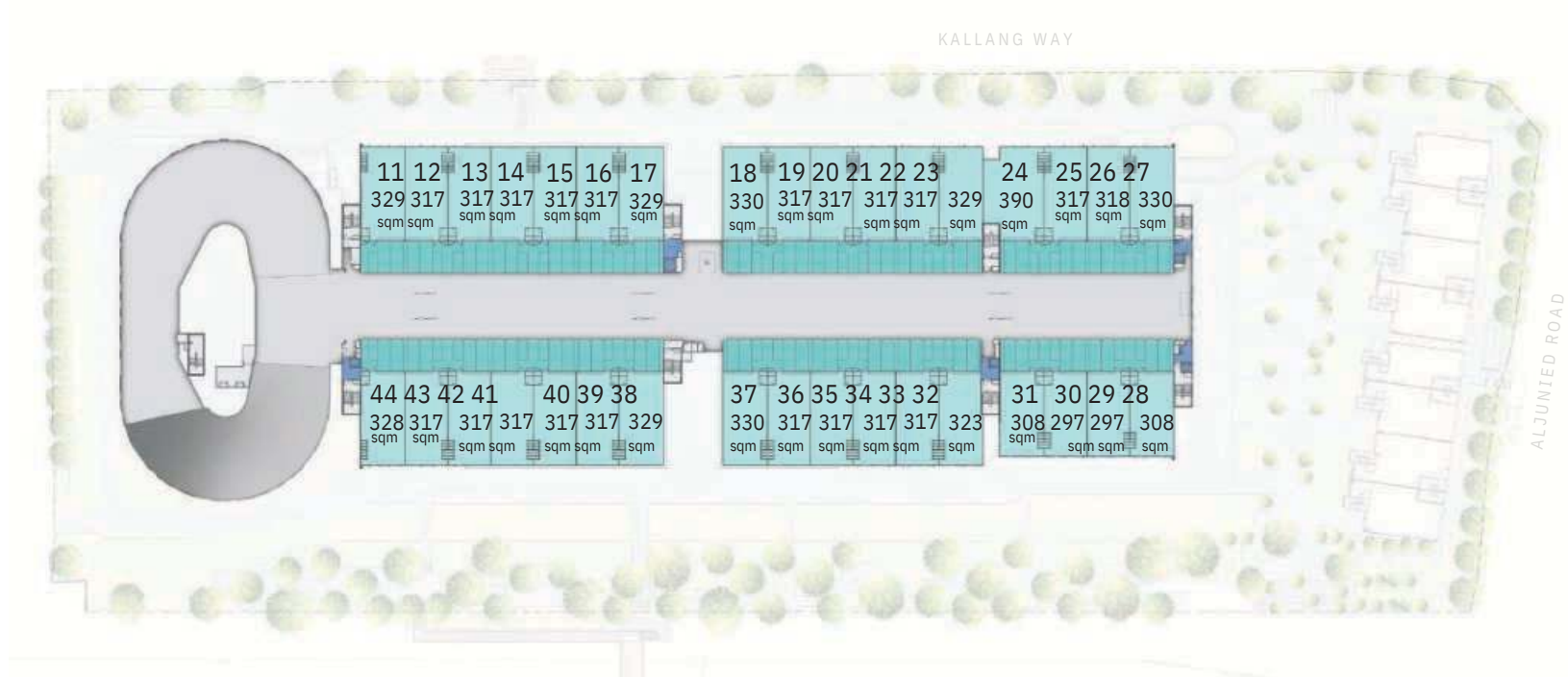
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THE XCHANGE
(UNIT KEY PLANS)

6TH STOREY



7TH STOREY



LEGEND

- TYPE A - RESTAURANT / B1 (FOOD) TERRACED UNIT
- TYPE B - B2 (FOOD), STANDARD UNIT
- TYPE C - B2 (FOOD), DELUXE UNIT
- RESTAURANT / INDUSTRIAL CANTEEN / FOOD KIOSK
- LOBBY / LIFT
- ROOF-TOP HEAVY VEHICLE PARKING



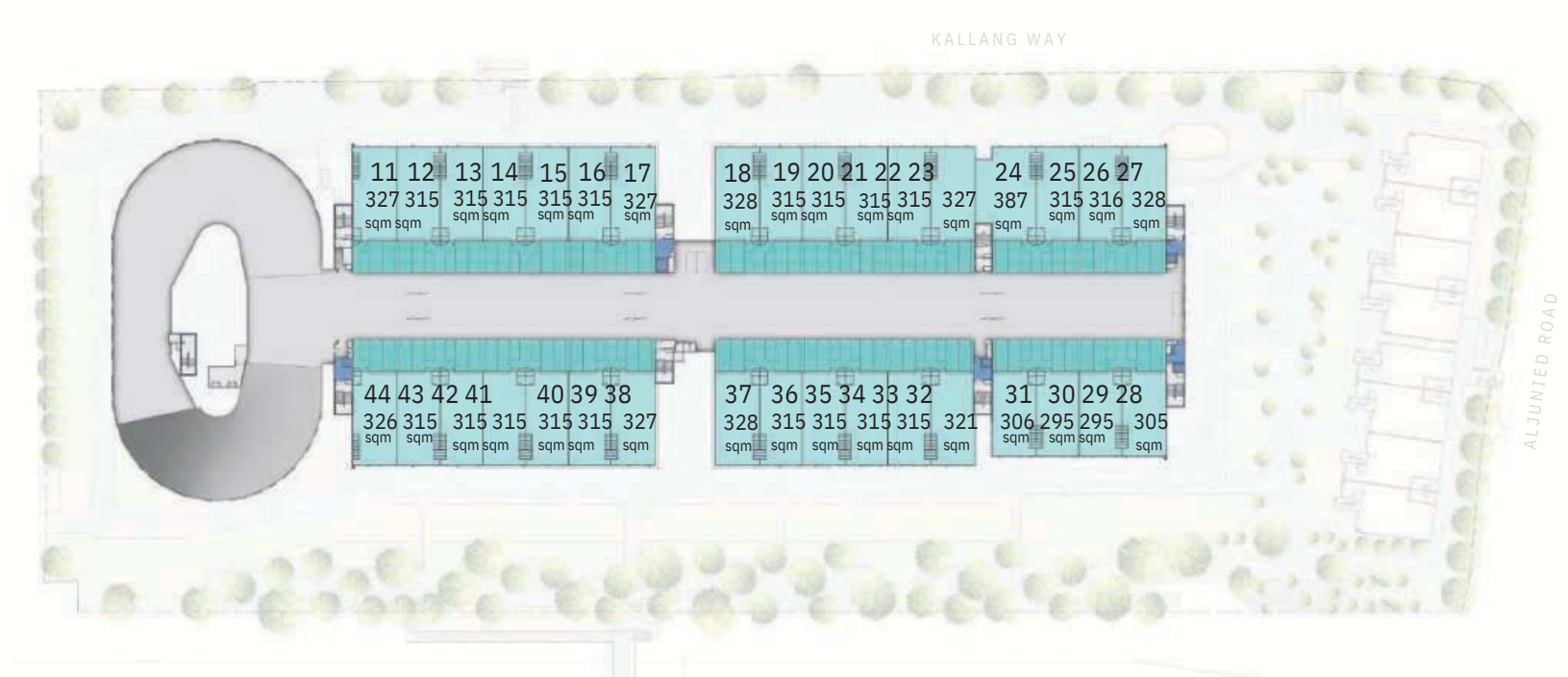
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THE XCHANGE
(UNIT KEY PLANS)

8TH STOREY



9TH STOREY



LEGEND

- TYPE A - RESTAURANT / B1 (FOOD) TERRACED UNIT
- TYPE B - B2 (FOOD), STANDARD UNIT
- TYPE C - B2 (FOOD), DELUXE UNIT
- RESTAURANT / INDUSTRIAL CANTEEN / FOOD KIOSK
- LOBBY / LIFT
- ROOF-TOP HEAVY VEHICLE PARKING



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THE XCHANGE
(UNIT KEY PLANS)

LOWER ROOF



LEGEND

- TYPE A - RESTAURANT / B1 (FOOD) TERRACED UNIT
- TYPE B - B2 (FOOD), STANDARD UNIT
- TYPE C - B2 (FOOD), DELUXE UNIT
- RESTAURANT / INDUSTRIAL CANTEEN / FOOD KIOSK
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CapitaLand Development (CLD) is the development arm of CapitaLand Group, with a portfolio worth S\$21.5 billion as at 31 March 2025. Focusing on its core markets of Singapore, China and Vietnam, CLD’s well-established real estate development capabilities span across various asset classes, including integrated developments, retail, office, lodging, residential, business parks, industrial, logistics and data centres. Its strong expertise in master planning, land development and project execution has won numerous accolades, including the Building and Construction Authority Quality Excellence Award and FIABCI Prix d’Excellence Award. CLD aspires to be a developer of choice that goes beyond real estate development to enrich lives and uplift communities. It is committed to continue creating quality spaces for work, live and play in the communities in which it operates, through sustainable and innovative solutions. In 2025, CapitaLand Group celebrates 25 years of excellence in real estate and continues to innovate and shape the industry.

As part of CapitaLand Group, CLD places sustainability at the core of what it does. As a responsible real estate company, CLD complements CapitaLand’s businesses through its contributions to the environmental and social well-being of the communities where it operates, as it delivers long-term economic value to its stakeholders.

Project Information: Tenure is 33 years w.e.f. 17 February 2025

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