

A PLATEAU OF SPLENDOUR.
UNRAVEL DECADES OF TRADITION AND PASSION.
WHERE GASTRONOMY MEETS EXCELLENCE.
WELCOME TO YOUR RANG MAHAL EXPERIENCE.

AWARDS & ACCOLADES

Condé Nast Traveler

Top 100 Restaurants in the World 2001

Picked as one of the best restaurants to dine

Singapore Prestige Brand Award

Heritage Brand 2009

Award conferred to local brands established for more than 30 years

The Best of Singapore Service Star

Singapore Tourism Board 2011

Recognition of establishments committed to service excellence

Best Service Award

Singapore Tatler 2011

Awarded service excellence by industry leaders

Best Asian Wine List with 300 Labels and More

Wine & Dine Singapore's Top Restaurants Awards 2014

Award to restaurants dedicated to wine with over 300 labels and more

House of Stars - 3 out of 3 Stars

Wine & Dine Singapore's Top Restaurants Awards 2016

Recognised as the best restaurant in its category

Best Ambience - Asian

Wine & Dine Singapore's Top Restaurants Awards 2016

Recognised as having the best ambience amongst Asian restaurants in Singapore

Best Dinner Experience (Asian) 2010 / 2014

Gourmet & Travel "G Restaurant Awards"

Recognised as the most outstanding Asian establishment in Singapore

Best Restaurants

Singapore Tatler 2001 - 2016

Recognised as one of the top dining establishments in Singapore

Award of Excellence

Wine Spectator 2016

Recognised for having one of the most outstanding restaurant wine lists in the world

SOUP

♥ ♦ **Tomato Saar**

konkan coast tomato soup dressed with goji berries

20.00

♥ **Gobhi and Truffle Soup**

freshly pureed cauliflower florets laced with truffle

20.00

♦ SIGNATURE

🌶️ SPICY

♥ HEALTHY

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

APPETISER

NON-VEGETARIAN

Rang Mahal Tandoori Chicken

a classic favourite—spring chicken-on-bone steeped in a marinade of fresh yoghurt and garam masala
half 40.00
whole 56.00

Punjabi Chicken Tikka

tender chicken thigh cubes marinated in smoked cloves and freshly pounded black pepper, then roasted in the tandoor
40.00

Seekh Kebab Nizami

traditional seekh of lamb subtly spiced with fragrant saffron and mint
45.00

Tandoori Lamb Chops

tender lamb chops marinated in piquant kashmiri chilli and nutmeg
40.00

Grilled Tawa Prawns

succulent tawa grilled prawns marinated with fresh yoghurt and Indian spices
60.00

Tandoor Salmon

luscious melt-in-the-mouth norwegian salmon mildly spiked with 'bishops weed' and finished in the tandoor
46.00

Masalader Lobster

Australian King Lobster marinated and then grilled to perfection in the tandoor
72.00

Tasting Sampler

an irresistible assortment of appetisers—
Tandoori salmon, Tandoori Lamb Chop and Punjabi Chicken Tikka
38.00

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APPETISER

VEGETARIAN

◆ Chowpatti Pani Puri

crunchy semolina puffs, served with chilled spice water and sweet tamarind chutney
25.00

🌿 Delhi Samosa

golden buttery triangular puffs filled generously with soft potatoes,
Indian fennel and crushed coriander
30.00

◆ Tandoori Paneer Tikka

homemade cottage cheese marinated with bengali yellow mustard
and finished in the tandoor
38.00

♥ ◆ Avocado kebab

grilled kebabs made of mashed avocados and homemade cottage cheese.
38.00

♥ ◆ Tandoori Vegetable

an assortment of sweet summer vegetables; carrots, babycorn, broccoli and zucchini
38.00

Roquefort Kulcha

fresh fluffy bread stuffed with french blue cheese,
drizzled with fragrant truffle oil and served with a side of tomato salsa
25.00

Tasting Sampler

chef's selection of our appetisers to prime your palate—
Tandoori Vegetable, Paneer Tikka, and Avocado Kebab
30.00

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MAIN COURSE

NON-VEGETARIAN

Rang Mahal Murgh Makhni

tandoor-roasted boneless spring chicken bites simmered in homemade honey tomato gravy
48.00

Murgh Tikka Masala

tandoori chicken morsels in a bell pepper and pearl onion-tomato masala
48.00

Raarha Gosht

lamb chunks in a fiery hand-pounded robust gravy
50.00

Kadhai Prawn

coastal prawns wok-tossed with roasted coriander seeds and kashmiri chillies
48.00

Sea Bass Curry

pan fried sea bass marinated with our mix of hand-pounded spices
48.00

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MAIN COURSE

VEGETARIAN

◆ Benarasi Aloo Gobhi

stir fried cauliflower and potato with onion-tomato masala
30.00

🌿 ♥ Home Smoked Bharta

clove-smoked aubergines, tossed with fragrant ginger and smoked tomatoes
34.00

🌿 Amchuri Bhindi

a delicacy of tender baby okra sautéed with fresh green chillies and dried mango powder
34.00

♥ Kasundi Palak

Smooth spinach puree infused with kasundi mustard
38.00

Jodhpuri Paneer Makhni

a regional delicacy of homemade cottage cheese simmered
in tomato gravy flavoured with fenugreek
38.00

🌿 ♥ Peshwari Channa

garbanzo beans slow-cooked in aromatic house spices
34.00

Dal Makhni

black urad lentils slowly simmered over a low temperature to a velvety finish
32.00

Yellow Dal Tadkewali

a traditional delicacy of yellow lentils and tempered garlic
30.00

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ACCOMPANIMENT

Cucumber and Wasabi Raita

whisked yoghurt with chopped cucumber and a hint of wasabi
16.00

Sliced Cucumber & Tomato Salad

freshly sliced cucumbers, tomatoes and smoked onions dressed with tempered chilli and lemon wedges
16.00

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BREAD BAR

ALL BREADS ARE FRESHLY BAKED TO ORDER,
WITH YOUR CHOICE OF PLAIN OR LIGHTLY BUTTERED

◆ Missi Roti

wheat and gram flour bread with fresh fenugreek and sesame seeds
12.00

◆ Phulkas

a pair of freshly "ballooned" wheat bread
16.00

Naan

fresh fluffy bread with choice of
plain | garlic 10.00
truffle oil 12.00

♥ Tandoori Roti

indian whole wheat bread cooked in the tandoor
10.00

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RICE

Dum Biryani

Biryani of the day lamb/ chicken
54.00

Chowka Kesar Pulao

aromatic Indian basmati tempered with cumin and saffron
25.00

Khushka

steamed basmati rice
18.00

Bajara and Corn Khichidi with Usal

pearl millet and corn risotto served with a maharashtrian curried dish of sprouted green lentils
34.00

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RANG MAHAL EPICUREAN MENU

Create your own menu by selecting appetiser, main course and dessert—

2 course for SGD88 per person

3 course for SGD98 per person

for an additional soup, top up only SGD15

APPETISER

A COMBINATION PLATTER FEATURING OUR CLASSIC PREPARATIONS

Chef's selection of our appetisers to prime your palate—

Tandoori Vegetable, Paneer Tikka, and Avocado Kebab

or

An irresistible assortment of appetisers—

Tandoori Salmon, Tandoori Lamb Chop and Punjabi Chicken Tikka

MAIN COURSE

SERVED ON OUR SIGNATURE GLASS-THALI PLATTER

Kasundi Palak

Smooth spinach puree infused with kasundi mustard

Peshwari Channa

garbanzo beans slow-cooked in aromatic house spices

or

Rang Mahal Murgh Makhani

tandoor roasted boneless spring chicken bites simmered in homemade honey tomato gravy

Sea Bass Curry

pan fried sea bass tossed with hand-pounded spices

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Main Course served with

Benarasi Aloo Gobhi

stir fried cauliflower and potato with onion-tomato masala

Chowka Kesar Pulao

aromatic Indian basmati tempered with cumin and saffron

Crispy Okra | Dal Tadkewali | Cucumber and Wasabi Raita

Assorted Naan Breads

plain, garlic, butter

DESSERT

Signature Dessert Sampler

combination of our signature desserts—kesari jalebi, anjeer kulfi, rasmalai

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