

## **Rang Mahal Appoints Milind Sovani as Corporate Chef**



**Singapore, Wednesday 19 July 2017** - Rang Mahal appoints Chef Milind Sovani to lead Rang Mahal's Restaurants as part of the group's international growth. With over 25 years of experience, Chef Millind will help establish a strong foothold in leading the culinary team for the group globally.

Chef Milind, whose first stint in Singapore was with Rang Mahal between 2002 and 2005, now comes full circle with his return to the group. He returns to Singapore after spending the last 5 years in India where he has gone back to basics in focusing on the nuances of Indian spices and also researching on Ayurvedic approach to Indian cuisine. Chef Milind joins Rang Mahal with a new vision and passion that will continue Rang Mahal's pursuit in culinary excellence.

"As we grow, we wish to extend our dining experience in continuing to delight diners by challenging diner's perception and expectation of Rang Mahal's multifaceted cuisine. With

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Chef Milind's adept knowledge, we feel this is the perfect marriage for Rang Mahal at this juncture" shares Ritu Jhunjhnuwala, Managing Director of Rang Mahal Restaurants.

Rang Mahal's history stretches back to 1971 when it was originally housed in the Imperial hotel. Over the decades, it has stood resilient in the face of economic downturns, changing trends and strong competition by continuously evolving with the changing times. True to its legacy, Rang Mahal has been a preferred restaurant of choice for heads of state, dignitaries and celebrities and continues to stay relevant by its continues endeavour in re-inventing itself whilst keeping to its roots and authenticity.

"With the wealth of experience we have amassed over 45 years, we recognise that diner's today are very perceptive and seek more than just exceptional cuisine. As pioneers in Indian fine dining, we want to pave the way in offering a more holistic approach to Indian cuisine through freshest ingredients prepared with soul in uplifting the well-being of the diners which is central to our philosophy," further adds Ritu Jhunjhnuwala.

Chef Milind is no stranger to the dining scene in Singapore where he has amassed a bevy of awards locally and internationally and led award-winning restaurants. He will now steer the culinary team in this next phase working towards a new menu that offers the diversity of what Indian cuisine has to offer with a touch of tradition and an approach of modernity.

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## **Chef Milind Sovani**

Since 15, Milind had his calling in the hospitality industry after watching a career guidance TV program hosted by the “god mother of the hospitality industry”, Ms Thangam E. Philip, and was so inspired he decided his career path that same day. Armed with the conviction and courage to live his dream of being a world class chef, Milind admitted into a catering college, then pursued a degree in hospitality management and eventually traded his mortarboard for a toque.

With the unconditional support of his family and guided by his dedication and vision, Chef Milind became a shooting star in his 25-year career as a chef. Truly a trailblazer, Milind Championed a reputable profession out of a humble job and broke the societal norm that attributes success to only the medical or engineering profession. He is indeed a beacon of hope and inspiration for aspiring chefs back in India and here in Singapore, where Chef Milind now calls home.

## **About Rang Mahal**

Since its establishment in 1971, fine dining Indian restaurant Rang Mahal has won more than its fair share of prestigious accolades. In 2009, it earned distinct and longstanding recognition with the *Singapore Brand Prestige Awards 2009 – Heritage Brands* award, an exemplary tribute paid only to home-grown brands with exceptional brand practices for more than 30 years. Most recently, it was the only Indian restaurant to receive The Straits Times ‘Best Asian Restaurant’, silver category in 2017.

Originally housed in the now defunct Imperial Hotel, Rang Mahal’s move to a contemporary premise at Pan Pacific Hotel in 2001 followed by a refurbishment in 2007 has seen it transform in terms of ambience, quality of service and menu offerings.

In tandem with Pan Pacific Hotel’s renovation programme in 2012, Rang Mahal embarked on a new chapter with a major transformation, and continues to push the boundaries of the culinary world in all aspects of a holistic dining experience.

As part of the Hind Group, Rang Mahal continues to support and facilitate awareness for good causes through various corporate social responsibility initiatives. In 2017, Rang Mahal has hosted an event with Club Rainbow, ran a campaign to raise funds and awareness for Breast Cancer Foundation and continues to support other charities on a regular basis.

## **Rang Mahal Gourmet Lunch Buffet**

Available from Sunday to Friday, is Rang Mahal’s signature Gourmet Buffet Lunch. The varied Gourmet Buffet Lunch features regional Indian favourites complete with vegetarian and non-vegetarian options, a fresh salad bar counter, a la minute pass-arounds and a full dessert line.

The Gourmet Buffet Lunch is available from 12pm to 2.30pm and is priced at \$58++.

## **Rang Mahal Exclusive Private Dining Room**

Perfect for business meals or intimate celebrations is Rang Mahal’s exclusive Private Room. This room can seat 18 people comfortably and all menus can be personalised and served along with complementary wines.

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## Rang Mahal Restaurant

Address: Level 3 Pan Pacific Singapore  
7 Raffles Boulevard  
Singapore 039595

Operating hours: Buffet Lunch: 12 noon to 2.30pm  
Dinner: 6.30pm to 10.30pm

Telephone number: 65 6333 1788

Website: <http://www.rangmahal.com.sg>

Email address: [rangmahal@rangmahal.com.sg](mailto:rangmahal@rangmahal.com.sg)

Capacity: 110 seated  
Main dining hall - 92 seated  
Private dining room - 18 seated

## Table by Rang Mahal

41 Seah Street  
Singapore 188396

Breakfast: 7am to 10.30am  
All-day dining: 11am to 10.30pm

65 6403 6005

<http://www.table.com.sg>  
[table@rangmahal.com.sg](mailto:table@rangmahal.com.sg)

50 seated  
Cocktail style – 80 standing

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RESTAURANTS

## Awards & Accolades

Condé Nast Traveler  
Top 100 Restaurants in the World 2001

Singapore Promising Brand  
2003

Best Restaurant, Indian Category  
Makansutra 2003

Great Table of Singapore  
2003 – 2004

Martell Cognac Best Ethnic Restaurant  
World Gourmet Summit 2004

Gourmet Hunt Best Dish Award  
Gold Award 2004

Gourmet Hunt Best Dish Award  
Silver Award 2003/ 2005

Asian Cuisine Restaurant  
Hospitality Platinum Awards 2004 – 2005

Singapore Prestige Brand Award  
Heritage Brand 2009

The Best of Singapore Service Star  
Singapore Tourism Board 2011

Best Service Award  
Singapore Tatler 2011

Best Wine List with 101 labels and More  
Wine & Dine Singapore Top Restaurants  
2012

Best Dinner Experience (Asian)  
Gourmet & Travel "G Restaurant Awards"  
2010/ 2011/ 2014

Best Asian Wine List with 300 Labels and  
More  
Wine & Dine Singapore's Top Restaurants  
Awards 2009/ 2014

House of Stars - 3 out of 3 Stars  
Wine & Dine Singapore's Top Restaurants  
Awards 2016

Best Ambience - Asian  
Wine & Dine Singapore's Top Restaurants  
Awards 2016

Best Restaurants  
Singapore Tatler 2001 - 2016

Award of Excellence  
Wine Spectator 2016

Hall of Fame  
Singapore Tatler Best Restaurants  
2016/2017

Best Asian Restaurants 2017  
Silver

Award of Excellence  
G Restaurant Awards 2017