

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

◆ SIGNATURE

🌿 SPICY

♥ HEALTHY

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

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

◆ SIGNATURE

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