

rang mahal

A LEGACY OF FINE DINING SINCE 1971

BACKGROUNDER

Rang Mahal at Pan Pacific, Fourth Quarter 2012

Singapore, July 2012 - The Rang Mahal Group of restaurants is set to achieve another major milestone in the local Indian fine dining scene with the re-opening of its flagship restaurant at Pan Pacific Singapore following the hotel's biggest transformation overhaul.

With over four decades of visionary culinary dedication, Rang Mahal at Pan Pacific Singapore represents the legacy of fine dining with its unrelenting pursuit of excellence in presenting extraordinary dining experiences that are built upon a foundation of unwavering passion in bringing authentic traditional Indian cuisine and impeccable service to discerning diners.

The new Rang Mahal at Pan Pacific will welcome diners with conjured memories of the restaurant's heritage. Interiors will be flushed with elegantly designed architectural accents, further characterised by modernity and exotic refinements reminiscent of India. Soft ambient lighting and carefully handpicked decorative features will further complement the restaurant's character, beckoning diners to fully immerse into a holistic Indian fine dining experience.

Food aficionados can look forward to a heightened dining experience. The restaurant will continue to remain true to the legacy it has created, marrying authenticity and the finest ingredients to maintain culinary excellences evidently present in its award-winning menu, which will include options for vegetarian diners. Its team of accomplished chefs will impress with a paradigm of cuisines from the northern, coastal and southern regions of India, complemented with an expansive wine list. Having attracted an affluent pool of discerning diners, Rang Mahal will be the coveted Indian fine dining restaurant, offering authentic Indian cuisine in a refined corporate class setting.

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CORPORATE OFFICE

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GROUP OF RESTAURANTS

RANG MAHAL Pan Pacific Singapore Level 3 t: +65 6333 1788 f: +65 6333 1660

VANSH SINGAPORE Stadium Waterfront #01-04 t: +65 6345 4466 f: +65 6344 5344

Co. Reg. No: 199906955D

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AWARDS

The Best of

Singapore Service Star
Singapore Tourism Board
2011

Heritage Brand

Singapore Prestige Brand Award
2009

Singapore Tatler Best Restaurants

2010-2012

Best Dinner Experience (Asian)

Gourmet & Travel G Restaurant Awards
2010 – 2011

Best Ambience (Asian Category)

Wine & Dine Restaurant Guide
2008

Singapore Tatler Best Restaurants

2000 - 2007

Best Wine List Over 300 Labels (Asian)

Wine & Dine
2009

Asian Cuisine Restaurant

Hospitality Asia Platinum Awards
2004 – 2005

Singapore Promising Brand

2003

Singapore Tatler

Best Service Award
2011

Top 100 New Restaurants in the World

US Conde Nast Traveler
2001

Best Wine List with 101 Labels and More

Wine & Dine Singapore's Top Restaurants
2012

Gourmet Hunt Best Dish Award

Silver
2003 & 2005

Gourmet Hunt Best Dish Award

Gold 2004

Great Table of Singapore

Tables
2003 – 2004

Best Restaurant, Indian Category

Makansutra
2003

Martell Cognac Best Ethnic Restaurant

World Gourmet Summit
2004

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Note to Editors:

About Rang Mahal Legendary Fine Dining Since 1971

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 homegrown brands with exceptional brand practices for more than 30 years.

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.

What has remained unchanged is the unrelenting pursuit of excellence in presenting an extraordinary dining experience, built on a foundation of unwavering passion in bringing authentic traditional Indian cuisine and impeccable service to diners. It is no wonder that Rang Mahal continues to stand tall among the best.

About Rang Mahal Restaurants

The award-winning Rang Mahal group of restaurants comprises Rang Mahal at Pan Pacific and Vansh at Stadium Waterfront.

Owned by Singapore-based The Hind Group, Rang Mahal Restaurants presents authentic traditional Indian fare in modern, minimalistic forms and is known for its contemporary and stylish interiors.

Flagship outlet Rang Mahal is reputed for its classy, sophisticated ambience while upbeat and vibrant Rang Mahal Pavilion is perfect for family get-togethers and corporate functions. Vansh appeals to the trendy young crowd with its casual and hip dining concept.

For more information, visit us at www.rangmahal.com.sg.

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