

rang mahal

A LEGACY OF FINE DINING SINCE 1971

PRESS RELEASE FOR IMMEDIATE RELEASE

Rang Mahal Revamped and Reopens at Pan Pacific

Rang Mahal takes the fine dining experience up a notch with a modern sense of grandeur while retaining the best of Indian culture

Singapore, 16 April 2013 - Constantly striving to transcend boundaries, Rang Mahal soars to greater heights with the reopening of its flagship outlet at the Pan Pacific Singapore following an extensive overhaul in tandem with the hotel's renovation programme. After a sweeping facelift, the award-winning restaurant is pleased to reveal a polished European style and contemporary interior concept while retaining the subtle touch of an age-old Indian essence.

THE ARRIVAL EXPERIENCE

Entering the restaurant, you are greeted by a Ganesh statue set against a metal-clad façade. The journey to culinary excellence takes you through an enigmatic passageway lined with an illuminated vermillion frosted glass wall and candles emitting a warm, crimson glow.

In contrast to the candlelit entranceway, an element of surprise welcomes you as you arrive at the vibrant and voluminous main restaurant area, reminiscent of a great European dining hall. Two rows of upholstered banquette seats stretch through the hall with *Statuario* marble-clad counters recumbent at each end. Flanked by floor-to-ceiling shelves, the hall is elegantly decorated with the owners' private collection of antique Indian bronze pots.



Rang Mahal's new entranceway

CORPORATE OFFICE

333 North Bridge Road #03-00 Singapore 188721 t: +65 6333 0050 f: +65 6333 0053 w: www.rangmahal.com.sg

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

rang mahal

A LEGACY OF FINE DINING SINCE 1971

Rang Mahal Revamps and Reopens at Pan Pacific / 2



Polished European style and contemporary interior

Hues of cream, gold, bronze and burgundy harmonise with brushed white-washed oak flooring and hand-tufted wool carpets, further enhancing the palatial surrounding. Large expanses of red frosted glass alternate the silk-textured walls, illuminating the interior with natural radiance and creating a semi-private dining atmosphere. Delicate outlines of unique Indian motifs bestow diners with a theatrical ambience as they project softly on the ceiling. Bespoke piano finished dining chairs offer not only comfort but also distinct elegance. Custom-made brass pendant lamps in the shape of old Indian bells add the finishing touch to the lavish interior.

Five-metre tall glass panels offer a sneak peek at the al-fresco area of the restaurant, basking the dining hall in soft natural sunlight. Exotic artworks and antique handcrafted Indian bronze cooking vessels, or *urlis*, demonstrate understated charm and elegance, further accentuating the restaurant's character and fine heritage.

"We are proud to unveil the new Rang Mahal with an extraordinary transformation that will certainly delight our diners; both returning and new," says Ms Ritu Jhunjhnuwala, Managing Director of Rang Mahal. "The Rang Mahal family has always challenged the boundaries in pursuing culinary and service excellence. The long-awaited reopening of our flagship outlet promises a revitalising and holistic Indian fine dining experience, where guests can look forward to a sumptuous spread of epicurean delicacies in an ambience befitting our rich heritage."

Rang Mahal Revamps and Reopens at Pan Pacific / 3

CORPORATE OFFICE

333 North Bridge Road #03-00 Singapore 188721 t: +65 6333 0050 f: +65 6333 0053 w: www.rangmahal.com.sg

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

rang mahal

A LEGACY OF FINE DINING SINCE 1971

REFINED MENU OF EXQUISITE CHOICES

Rang Mahal's à la carte menu features a paradigm of non-vegetarian and vegetarian cuisines from the northern, coastal and southern regions of India.

For starters, guests can indulge their senses in a multitude of new appetisers including hot-griddle *Tava Scallops* drizzled in a green chilli and coconut sauce. With a knack for marrying authenticity and the finest ingredients, diners will be spoilt for choice with Rang Mahal's exemplary list of mains including the *Samarkand Prawns*, tandoor-roasted prawns filled with crabmeat, young ginger and garlic and the *King Tandoori Lobster* cooked over glowing embers of smoked cinnamon, and *Jodhpuri Gatte Ke Subzi*, soft chickpea flour dumplings poached in light turmeric yoghurt, cumin and asafoetida.



From left to right: Chefs cooking Ragi Phulka; Artichoke Pakora, Goat Cheese Tikki and Tandoori Portobello; Tandoori Lobster;

Chowka Dahi, a lightly tempered yoghurt speciality mixed with curry leaves, asafoetida and mustard seeds serves as an innovative, refreshing companion to the meal. To experience the effortless blend of traditional and modern cuisine at the new Rang Mahal, diners can indulge in a nourishing spread of Indian breads like the *Truffle Oil Naan*, and *Roquefort Kulcha* filled with French blue cheese, onions and chilli.

CORPORATE OFFICE

333 North Bridge Road #03-00 Singapore 188721 t: +65 6333 0050 f: +65 6333 0053 w: www.rangmahal.com.sg

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

rang mahal

A LEGACY OF FINE DINING SINCE 1971

Rang Mahal Revamps and Reopens at Pan Pacific / 4

For the perfect finish, guests can rejoice in a lavish spread of luscious desserts including new signature sweet treats such as the *Espresso Kulfi* made with homemade milk frosty and espresso, or the *Anjeer Kulfi*, a delicious Indian ice-cream made with dried figs.

Guests who would like to opt for set menus can order the *Thali Platter*, a personalised menu of choice selections.

AWARD-WINNING WINE LIST

Wine connoisseurs will be thrilled to savour the extensive wine list that earned Rang Mahal the prestigious Wine & Dine's *Best Wine List with 101 Labels and More* award in 2012. The in-house collection comprises over 300 labels of New World and Old World wines to complement the menu.

AL-FRESCO COCKTAIL AREA

Adding to Rang Mahal's exquisite dining experience is the new outdoor sitting area embellished with magnificent stone ornaments, where guests are invited to unwind in the evenings with a glass of fine wine amidst the glittering Singapore skyline.

PRIVATE DINING ROOM

For an intimate and exclusive dining experience, guests can opt for the private dining room. The perfect venue for hosting luxurious dinners or business luncheons, Rang Mahal's team of chefs will create personalised menus to suit the preferences of any privileged dining configuration.

Enjoy the soft glow of porcelain pendant lamps above a long solid-timber 18-seater dining table that is set against a backdrop of champagne-coloured Thai silk covered walls. Soak up the enchanting atmosphere while admiring an impressive display of hard bound books, Indian artefacts and the owners' private collection of cultural art. The room also comes complete with a comfortable lounge area for guests to sip on champagne or sparkling wine while enjoying some pre-dining chatter.

CORPORATE OFFICE

333 North Bridge Road #03-00 Singapore 188721 t: +65 6333 0050 f: +65 6333 0053 w: www.rangmahal.com.sg

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

rang mahal

A LEGACY OF FINE DINING SINCE 1971

Rang Mahal Revamps and Reopens at Pan Pacific / 5



From left to right: Al-Fresco Cocktail Area, Private Dining Room, lounge area of Private Dining Room

Gourmet Buffet Lunch is served at S\$55++ per person from Sunday to Friday, while the à la carte menu is available for dinner and lunch on Saturday.

Operating Hours: Lunch: 1200hrs – 1430hrs
 Dinner: 1830hrs – 2230hrs

For reservations, guests can call 6333 1788 or email rangmahal@rangmahal.com.sg.

– END –

CORPORATE OFFICE

333 North Bridge Road #03-00 Singapore 188721 t: +65 6333 0050 f: +65 6333 0053 w: www.rangmahal.com.sg

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

rang mahal

A LEGACY OF FINE DINING SINCE 1971

Rang Mahal Revamps and Reopens at Pan Pacific / 6

For media enquiries, please contact:

Weiling Ang
Marketing Executive
T: 6333 0050 ext 202
E: marketing@rangmahal.com.sg

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. Vansh appeals to the trendy young crowd with its casual and hip dining concept.

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

CORPORATE OFFICE

333 North Bridge Road #03-00 Singapore 188721 t: +65 6333 0050 f: +65 6333 0053 w: www.rangmahal.com.sg

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

rang mahal

A LEGACY OF FINE DINING SINCE 1971

Rang Mahal Revamps and Reopens at Pan Pacific / 7

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

CORPORATE OFFICE

333 North Bridge Road #03-00 Singapore 188721 t: +65 6333 0050 f: +65 6333 0053 w: www.rangmahal.com.sg

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