

For Immediate Release

## Rang Mahal Restaurants Festive Diwali Bloom



(From left to right: Tava Scallops, Diwali Premium Box, Punjabi Samosa)

**Singapore, 31 August 2016** – This Diwali, Rang Mahal Restaurants celebrates the festival of lights with its selection of timeless mitthai (Indian sweet) collections and specially curated menus. Returning to the age-old believe that health is wealth, this year's menus and Indian sweets pay homage to ingredients teeming with nutritious goodness.

### Jardín Collection

Synonymous with Diwali is the giving and exchanging of sweet boxes. Rang Mahal presents its collection of festive mitthai especially hand-crafted by the award-winning chefs of the Rang Mahal group. Customers can choose from 3 different tiers of floral themed designer boxes; the Corporate Box, Classic Collection and the Premium Box.

The Corporate Box features 21 mitthais of 4 assorted flavours. Cult favourites include *Pistachio*; wholesome ground fresh pistachios sprinkled with gold dust, *Acacia*; fragrant roasted acacia crumble dressed with Indian spices, *Mango*; pure pureed mango adorned with sterling silver leaf. This year's new flavour – *Vanilla & Almond with Coconut Flakes*, is made of crushed almonds, vanilla beans, organic brown rice malt syrup and coconut flakes. These sweet, chewy morsels are sugar-friendly making them a perfect guilt-free treat. The Corporate Box is priced at \$65+.

The Classic Collection features an add-on Savoury Box in addition to the Corporate Box. The Savoury Box includes yearly favourites of *Spiced Cashews*; crunchy cashews with piquant chilli and salt, *Bombay Bhel*; lightly puffed rice crisps dressed generously with fried onion, green chillies, turmeric and mustard seeds, *Green Moong Dal*; crunchy lentils tempered with chaat masala. This year's new introduction for the savoury range is an addictive mix of corn crisps peppered with fragrant curry leaves and mustard seeds – *Curry Flakes*. The classic collection is priced at \$88+.

A limited edition special for this year only is Rang Mahal's Premium Box which resembles an abundant floral treasure trove. Filled with 40 mitthais of 5 flavours alongside 4 savoury specials, this gem is bound to impress. Flavours for this box include all flavours and savouries from the Classic Collection as well as an additional new sweet flavour – *Dates & Mixed Nuts*. Made purely and

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#### GROUP OF RESTAURANTS

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TABLE BY RANG MAHAL Naumi Hotel t: +65 6403 6005 f: +65 6403 6010

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sweetened naturally from dates, this satisfying number is chock-full of roasted almonds, pistachios and cashews. The Premium Box is priced at \$108+.

The Jardín Collection is available for purchase from the 15<sup>th</sup> October to the 30<sup>th</sup> October 2016. Orders can be made through the Rang Mahal online shop <http://rangmahal.com.sg/shop/> or by emailing [marketing@rangmahal.com.sg](mailto:marketing@rangmahal.com.sg).

## Deliciously Wholesome with Rang Mahal

Dine together with friends and family and feast on a 5-course sumptuous meal that is not only rich and indulgent but is also bursting with powerful nutrients, vitamins and natural oils.

Begin the meal with Chef Vinod Kumar's amuse bouche trio comprising of *Kiwi Mint Panna*, *Khandvi Roll* and *Laccha Cucumber* before moving on to a warm inviting bowl of *Konkan Coast Tomato Soup with Goji Berries*.

Chase this with tantalizing appetisers: *Avocado Kebab*, *Tandoori Vegetables* and *Tandoori Portobello* for the vegetarian option and *Multani Chicken Tikka* (*Chicken Thigh marinated in Yoghurt Cream*), *Seekh Kebab Nizami* (*Traditional Seekh of Lamb Spiced with Saffron and Mint*) and *Tava scallops* (*Hot Griddled Scallops in a Green Chilli and Coconut Sauce*) for the non-vegetarian option.

For their mains, vegetarians can enjoy the hearty *Dum Aloo Kashmiri* (*Stuffed Potato simmered in Tomato Gravy with Spices*), *Home Smoked Bharta* (*Clove-smoked Mashed Aubergine tossed in Ginger and Smoked Tomatoes*) as well as *Lasuni Palak Paneer* (*Wholesome Cottage Cheese cooked in Fresh Spinach Mash with Garlic and Green Chillies*) alongside *Black Dal Tadka* (*Tempered Black Urad Lentils*), *Bajara and Corn Khichidi with Usal* (*Pearl Millet and Corn Risotto served with an accompanying Maharashtrian Curried Dish with Sprouted Green Lentils*), *Missi Roti* (*Wheat and Gram Flour Bread with Fresh Fenugreek and Sesame Seeds*) and *Crispy Karela* (*Crispy Bitter Gourd*).

Meat and seafood lovers can enjoy their main course of *Chettinad Prawns* and *Methi Murg* (*Chicken Cubes cooked with Fresh Fenugreek Leaves and Spices*) as well as *Dum Aloo Kashmiri* (*Stuffed Potato simmered in Tomato Gravy with Spices*), alongside *Black Dal Tadka* (*Tempered Black Urad Lentils*), *Bajara and Corn Khichidi with Usal* (*Pearl Millet and Corn Risotto served with an accompanying Maharashtrian Curried Dish with Sprouted Green Lentils*), *Missi Roti* (*Wheat Gram Flour Bread with Fresh Fenugreek and Sesame Seeds*) and *Crispy Karela* (*Crispy Bitter Gourd*).

As a Diwali special, all main courses come served on a custom made glass thaali platter and guests are presented with an option to eat with their fingers following the age-old Indian tradition and belief that eating with one's fingers represents and allows the five elements of fire, air, heaven, earth and water to work with the food and therefore cleanse it of any negative vibes preparing it for one's consumption.

To end the meal, guests are presented with sweet treats comprising *Jalebi* (*Sweetened Crispy Gram Flour Rings*), *Anjeer Kulfi* (*Homemade Milk Frosty with Fresh Figs*) and a helping of *Fresh Fruits*.

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Rang Mahal's Diwali Vegetarian menu is priced at \$108++ per person and the Non-Vegetarian Menu is priced at \$118++ per person. This will be available for both lunch and dinner from the 15 October to the 30 October 2016.

For reservations, please call Rang Mahal at 6333 1788 or email [rangmahal@rangmahal.com.sg](mailto:rangmahal@rangmahal.com.sg).

## Classic Hits at Table by Rang Mahal

For customers who are looking for a contemporary chic dining experience served up with classic Indian favourites, Table by Rang Mahal is the place to be.

For the Diwali special set menu, guests will commence the meal with a serving of *Roasted Papad*; a crunchy peppery lentil cracker, accompanied by 3 homemade dips and then move on to either a vegetarian duo starter of *Tandoori Paneer Tikka (Indian Homemade Cottage Cheese Marinated with a Yoghurt Masala)* and *Punjabi Samosa* or a non-vegetarian starter of *Murg Angar (Succulent Chicken Chunks Marinated in Yoghurt and Red Chilli)* and *Tandoori Prawns* – all absolute favourites of regulars at the restaurant!

As a main course, guests can choose from our house specials of either *Kashmiri Rogan Josh*; a rich curry of tender lamb cubes simmered in a fennel-scented yoghurt gravy or *Corn Palak*; a comforting mix of sweet corn kernels simmered in tempered spinach puree.

All mains come accompanied by a selection of sides including *Veg Makhni*; a delicious mix of sweet summer vegetables and tomato cashew gravy, *Dal Tadkewali*; a staple of yellow lentils tempered with onion, tomato and cumin, *Saffron Rice* and a choice of freshly baked *plain, butter or garlic naan*.

End the meal on a sweet note with our *Homemade Walnut Brownie* that comes with vanilla ice cream and a warm drizzle of chocolate sauce and sip on either a freshly brewed Nespresso coffee or a cup of TWG tea.

Table by Rang Mahal's Diwali Set Menu is available on the 28 and 29 October 2016 and is priced at \$38++ per person for lunch and at \$48++ per person for dinner.

For reservations, please call 6403 6005 or email [table@rangmahal.com.sg](mailto:table@rangmahal.com.sg)

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## For media enquiries, please contact:

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## Note to Editors:

### 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.

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

### About Table by Rang Mahal

Nestled in the heart of Singapore at Naumi Hotel, step into Table by Rang Mahal with style and get ready to be transported to the streets of India where authentic timeless Indian gastronomy are served to the table, delighting your senses with a contemporary touch.

Freshly launched in 2013, Table by Rang Mahal makes a breakthrough entrance and brings up to a whole new level by introducing an all-day dining menu, serving international dishes onto your table.

Table by Rang Mahal extends a holistic dining experience that Rang Mahal Restaurants is best known for, where the same service and dedication awaits you in a brand new setting.

### About Rang Mahal Restaurants

The award-winning Rang Mahal group of restaurants comprises Rang Mahal at Pan Pacific and Table by Rang Mahal at Naumi Hotel.

Owned by the Singapore arm of The Hind Group, Rang Mahal Restaurants presents authentic traditional Indian fare in modern, minimalistic forms while styled in contemporary interiors.

Its flagship outlet, Rang Mahal is famed for its classy, sophisticated ambience while Table by Rang Mahal is set to be a contemporary chic hangout for the city's young elites.

For more information, visit us at [www.rangmahal.com.sg](http://www.rangmahal.com.sg).

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