

FOR IMMEDIATE RELEASE

**Table by Rang Mahal
Introduces Refreshed Menu**



From left to right: Prawn Chaat; Lamb Biryani; Kebab Sampler Platters

Singapore, 17 March 2015 – Table by Rang Mahal, the casual dining brand of Rang Mahal Restaurants introduces a refreshed a la carte menu, adding Indian classic street food from its former sister restaurant, Vansh, including Classic Mumbai Frankie, Lamb Biryani, Guava Chaat and Garlic & Sun-dried Tomato Kulzza.

Vansh’s former loyal guests can now rejoice and indulge in their favourites at Table by Rang Mahal. Vansh was a charming shore side dining enclave at Stadium Waterfront from 2001 to 2013, and was created with the inspiration from the vibrant streets of multiple India cities. The menu takes on a repertoire of famous street foods with a refreshing twist, brilliantly capturing the culture and story of each region with the exquisite selection by award winning chefs of Rang Mahal Restaurants of both vegetarian and non-vegetarian items from the northern, southern and coastal region of India.

Adapted from a staple fast street food in Mumbai, the vegetarian **Classic Mumbai Frankie** (S\$15++) is a tangy spicy roll stuffed with potatoes and onion, sprinkled with Chaat masala. The former team of chefs at Vansh further tweaked the traditional Frankie recipe by coming up with a healthier **Chicken Frankie** (S\$18++), a tantalising wrap with succulent chicken chunks tossed with spring onion, tomatoes and fresh cilantro cooked in less oil.

CORPORATE OFFICE

210 Middle Road #05-03 Singapore 188994 t: +65 6850 7988 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
TABLE BY RANG MAHAL	Naumi Hotel	t: +65 6403 6005	f: +65 6403 6010

Co. Reg. No. 199906955D



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Featuring the immensely popular chaats throughout India, the **Guava Chaat** (S\$12++) - cubes of juicy fresh guava tossed with raw mango powder and pomegranate rubies and **Prawn Chaat** (S\$21++) - baby shrimps cooked in masala of fennel seeds, curry leaves and chillies are polished with a refreshed taste, a variation of the usual savoury snacks that are usually based on fried dough.

Relish in Table's original creation **Garlic & Sun-dried Tomato Kulzza** (S\$10++), an inspiration from Indian bread and Italian pizza of fresh fluffy bread topped with sun-dried tomatoes and garlic, a non-spicy version of the all time favourite **Chilli Cheese Kulzza** (S\$10++) that is topped with mild yellow cheddar, piquant chilli and fresh coriander.

Introducing one of Rang Mahal Restaurants' signature dishes, the **Lamb Biryani** (S\$24++) showcases the passion and enthusiasm of the team of chefs, cooking juicy lamb and the finest basmati flavoured with saffron and mint on dum, a slow cooking technique which allows each ingredient to retain its natural aroma whilst attaining the richness of flavours.

Sample the quintessence taste of India with an array of degustation delights with the **Kebabs Sampler Platter**, a vegetarian (S\$21++) or non-vegetarian (S\$24++) choice of chef's exquisite combination which compromises of either **Tandoori Mushroom** (fresh mushrooms in herbed spice yoghurt), **Tandoori Paneer Tikka** (cubes of Indian cottage cheese wrapped in tangy yoghurt masala) and **Punjabi Samosa** (traditional golden pastry with tempered potato stuffing) or **Murgh Angar** (cubes of chicken in a robust yoghurt and red chilli marinade), **Malmali Seekh Kebab** (tender minced lamb with a curtain of colourful bell pepper, mint and spring onion) and **Basil Fish** (chunks of tandoor cooked fish fillet with hint of basil, lemon and chilli).

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To satisfy guests with sweet cravings, **Dessert Trio** (S\$14++) is the top pick with traditional Indian sweets **Gulab Jamun** (warm dumpling infused in fragrant cardamom syrup) and **Rasmalai** (homemade fresh cheese dumplings in reduced cardamom flavoured milk), accompanied with innovative creation **Table's Pop** (sugar-free popsicle made with fresh strawberry and coconut infused with chia seeds).

Operating Hours: All-day Dining 1100hrs – 2230hrs

For reservations, guests can call 6403 6005 or email table@rangmahal.com.sg.

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Note to Editors:

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.

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APPENDIX

FACT SHEET

Address	Naumi Hotel 41 Seah Street Singapore 188396
Operating hours	Breakfast: 7am to 10.30am (Weekdays) 7am to 11am (Weekends & Public Holidays) All Day Dining: 11am to 10.30pm
Telephone number	65 6403 6005
Website	http://www.table.com.sg
Email address	table@rangmahal.com.sg
Capacity	40 seated - Dining - 30 seated - Lounge - 10 seated 65 standing cocktail
Size	2,000 square feet
Awards & Accolades	Singapore's Finest Restaurants Wine & Dine Singapore's Top Restaurants Awards 2014 Singapore's Best Restaurants Singapore Tatler 2015

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