

rang mahal

R E S T A U R A N T S

For Immediate Release

Celebrating a Mother's Abundant Love with Rang Mahal Restaurants

Singapore, 5th April 2016 – This Mother's Day, Rang Mahal Restaurants celebrates Mothers with specially crafted set menus. As a tribute to all mothers, the fine-dining Rang Mahal will accord a flower-inspired 4-course set menu on 8 May 2016 for lunch and dinner at \$108++ per person and \$118 per person, vegetarian and non-vegetarian respectively. Table by Rang Mahal will feature perennial wholesome favourites from the land and sea in its 4-course set menu available on 7 and 8 May 2016 for lunch and dinner at \$38++ per person and \$48++ per person respectively.

Flower-Inspired at Rang Mahal

Surround Mother with flower power through a 4-course set menu that Executive Chef Vinod Kumar drew inspiration from flowers creating a menu featuring floral decoration as well as edible flowers.

Commence the meal with our Chef's special palate arousal of the day and move on to a warm comforting blend of *Almond Pumpkin Soup with Sprinkled Marigold*. This is followed by tantalising appetisers: *Grilled Aubergine with Tamarind Garlic Peanut Crush and Crispy Brown Rice Pancake with Chilli Garlic Sauce served with a crispy, lightly battered zucchini flower* for the vegetarian option, or the *Oven-roasted Honey Marinated Chicken Breast with Garlic Chilli Tomato Salsa and Brown Rice Batter Coated Prawn with Chilli Garlic Sauce served with a crispy zucchini flower* for the non-vegetarian.

For mains, the wholesome *Red Pepper Terrine with Bajara Moong Khichadi, Yoghurt Sauce and Sprinkled Edible Lilies*. A traditional Rajasthani recipe made from black millet and split yellow gram, this main is an excellent source of protein, iron, folic acid and fibre. Enjoy the non-vegetarian option with the *Grilled Chilli Curry Leaf Lobster with Bajara Moong Khichadi, Yoghurt Sauce and Sprinkled Lilies*. All main courses are served with a side of *Sarsoon Ka Saag (Mustard and Spinach leaves with spices)* and *Kolhapuri Usal (Traditional Maharashtrian Spicy Gravy)* that comes accompanied by a basket of fragrant *Kashmiri Naan* and *Ajwaini Paratha (carom seed paratha)*.

Finally, end the sumptuous meal on a sweet note with the *Daisy Dessert Platter* – aptly named after the composite flower which is also one of the most popular female names, this composite dessert platter features *moist chocolate walnut brownie, Badam ka Sheera (almond pudding) and Pista Kulfi (Indian Frosty with Pistachio)*.

Rang Mahal's Mother's Day Vegetarian Menu is priced at \$108++ per person and the Non-Vegetarian Menu is priced at \$118++ per person. Both menus are available for lunch and dinner on the 8 May 2016.

For reservations, please call Rang Mahal at **6333 1788** or email rangmahal@rangmahal.com.sg

CORPORATE OFFICE

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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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Perennial Favourites at Table by Rang Mahal

For the Mothers who appreciate timeless familiar favourites, Table by Rang Mahal's popular classics are sure to please.

Commence the meal with Table's house specialty; the warm and comforting *Carrot and Tomato Soup*, made lovingly with fresh carrots and tomatoes. Follow this with the restaurant's signature, *Chilli Cheese Kulzza*, a helping of fresh fluffy bread packed full of mild cheddar cheese, sprinkled with piquant chilli and fresh coriander. It's your classic pizza, jazzed up Indian style!

For main course, she can take her pick from either a vegetarian or non-vegetarian option. Savour a platter of *Murgh Angar and Tandoori Prawns*, succulent tandoor-roasted chicken chunks marinated in yoghurt and red chilli as well as juicy tiger prawns marinated with mustard and yoghurt which is then cooked in a tandoor and finished on the grill. For the green-lovers, the *Tandoori Mushrooms and Tandoori Paneer Tikka*, fresh button mushrooms marinated in a herbed spiced yoghurt and home-made cottage cheese marinated in a tangy yoghurt masala, will not disappoint.

All mains are accompanied by a selection of sides, including *Choley*; an aromatic chickpea curry with house spices, *Dal Tadewali*; 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 with the unassuming *Homemade Walnut Brownie* that is drizzled with warm chocolate sauce.

Table by Rang Mahal's Mother's Day Menu is priced at \$38++ for lunch, between 12pm and 3pm and is priced at \$48++ for dinner, between 6.30pm and 10.30pm. This menu is available on 7 and 8 May 2016.

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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 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

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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