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RESTAURANTS

For Immediate Release

Allow Rang Mahal Restaurants To Delight You This Valentine's Day

Singapore, January 2017 – This Valentine's, Rang Mahal Restaurants celebrates with specially curated set menus available only on the 14 February for both lunch and dinner.

Snuggle up and get cozy with Table by Rang Mahal

Located within the lobby of swanky Naumi Hotel, Table by Rang Mahal is known for its contemporary interiors. Set against this stylish backdrop, Table by Rang Mahal offers a 4 course menu available only for dinner from 6.30 pm to 10.30pm on the 14 February.

Kick off the evening with a glass of sparkling wine and move on to your choice of appetisers: *Ajwain Fish Tikka*; tender seabass fish fillets marinated with carom seeds and turmeric or *Green Pea Tikki*; flavourful green pea patties with a medley of fragrant house spices and raisins.

Main course choices include *Lamb Chops*; tandoor-grilled lamb chops marinated with fragrant turmeric and coriander, *Prawn Masala*; succulent prawns cooked in a velvety coconut and garam masala curry or *Palak Corn*; spinach puree with sweet corn kernels.

All main courses come accompanied by sides of *Yellow Dal*, *Kashmiri Pulao*; Basmati rice studded with dried fruits and nuts, *Paneer Makhni*; Homemade cottage cheese in a delightful tomato cashew nut gravy and *freshly baked assorted naans*.

Dessert includes a choice of either our Homemade Walnut Brownie or Rasgula; milk dumplings in a sweet saffron syrup.

The Valentine's Day menu at Table is available on the 14 February from 6.30pm till 10.30pm and is priced at \$78++.

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

Pamper your taste buds with a culinary adventure at Rang Mahal

For lunch and dinner on the 14 February, Rang Mahal presents its 4 course vegetarian menu at \$88++ and a non-vegetarian menu at \$98++.

Commence the meal with Chef Vinod Kumar's amuse bouche and move on to our homemade Sweet Corn Soup. Chase this with *Tandoor Grilled Baby Bellpeppers* with a raspberry coulis and *Avocado*

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Kebabs; grilled kebabs made of mashed avocados and homemade cottage cheese with a tamarind date drizzle for the vegetarian option or *Tandoor Grilled Lobsters* with a raspberry coulis and *Tawa Grilled Rosemary Lamb* in a brown sauce reduction for the non-vegetarian option.

Special main courses available for that one night only include *Paneer Parmesan Roll*; a tawa grilled cottage cheese roll infused in butter sauce for the vegetarian option and *Alkapuri Bharwan Chicken*; tender chicken breast generously stuffed with minced chicken & nuts for the non-vegetarian option. Both main courses are served with *Guchi Biryani*, *Rajasthani Dal*, *Cucumber Wasabi Raita* & *Margarita Kulzza*.

End the sumptuous meal on a sweet note with the dessert trio, which includes a mix of *Anjeer Kulfi*; Indian ice cream made with fresh figs, *Rasmalai*; cottage cheese dumplings in a sweetened cardamom flavoured milk and *Jalebi*; sweetened crispy gram flour rings. Finally, sip on Saunf Ki Chai; fennel tea as the round up to the meal.

Rang Mahal's vegetarian menu is priced at \$88++ per person and the non-vegetarian menu is at \$98++. Both menus are available for lunch and dinner on the 14 February.

To make a reservation, call 6333 1788 or email rangmahal@rangmahal.com.sg

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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

Rang Mahal Gourmet Lunch Buffet

Available from Sunday to Friday, is Rang Mahal's signature Gourmet Buffet Lunch. The varied Gourmet Buffet Lunch features regional Indian favourites complete with vegetarian and non-vegetarian options, a fresh salad bar counter, live cooking stations, pass-arounds cooked ala-minute and a full dessert line.

The Gourmet Buffet Lunch is available from 12pm to 2.30pm and is priced at \$58++.

Rang Mahal Exclusive Private Dining Room

Perfect for business meals or intimate celebrations is Rang Mahal's exclusive Private Room. This room can seat 18 people comfortably and all menus can be personalised and served along with complementary wines.

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.

Table by Rang Mahal's Executive Set Lunch

Available daily is Table by Rang Mahal's Executive Set Lunch. Boasting vegetarian and non-vegetarian options, the extensive set lunch is perfect for business or team meetings and is priced at \$20++. The Executive Set Lunch is served from 12 to 2.30pm.

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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.