

rang mahal

A LEGACY OF FINE DINING SINCE 1971



"Growing up in a family where innocent laughter and comforting aromas fill the kitchen, I was influenced by my mother-in-law's passionate ways of assembling home-cooked meals with utmost simplicity and grace. Only using the purest of ingredients and cooking from the heart, I want to recreate these precious memories of togetherness and share these dishes with our dear ones.

Thank you for the appreciation you have given us. Rang Mahal was founded in 1971 by my father-in-law, Shyam Sundar Ji Jhunjhunwala."

Humbly,

Ritu Jhunjhunwala

Ritu Jhunjhunwala,
Managing Director

A celebration of legacy & heritage

MICHELIN GUIDE SINGAPORE

Michelin Plate (2018-2019)

WINE & DINE SINGAPORE'S TOP RESTAURANTS

House of Stars - Two Stars (2017-2019)

SINGAPORE TATLER BEST RESTAURANTS

(2001-2019)

WORLD LUXURY RESTAURANT AWARDS

Regional Winner, Indian Cuisine (2019)

Country Winner, Fine-Dining Cuisine (2019)

THE PEAK G RESTAURANT AWARDS

Awards of Excellence (2015, 2017, 2018)

BEST ASIAN RESTAURANTS

Silver Accolade (2017-2019)

WINE SPECTATOR

Award of Excellence (2016-2018)

WINE & DINE SINGAPORE'S TOP RESTAURANTS

Best Ambience - Asian (2016)

WINE & DINE SINGAPORE'S TOP RESTAURANTS

House of Stars - Three Stars (2016)

SINGAPORE TOURISM BOARD

The Best of Singapore Service Star (2011)

Starters

VEGETARIAN

CALCUTTA PANI PURI

puchka, spiced potatoes, tamarind chutney, pudhina water 25

AVOCADO KEBAB 🍳

pan-seared avocado, roasted cumin, green chilies, pickled yoghurt sauce 36

CHOWPATTY SLIDERS

spicy potato mash, sweet chili & garlic chutney, fried green chilies, sev 25

PALAK CHAAT

crispy spinach, yoghurt, assorted chutneys, boondi 22

NON - VEGETARIAN

ASH TANDOOR SEABASS

seabass fillet, hung yoghurt, sweet chilli chutney 48

DHUWANDAAR LAMB CHOPS 🍳

chef's special chargrilled lamb chops, applewood mist, garam masala 48

NAWABI CHICKEN TIKKA

tandoori chicken cubes, coriander, raw mango chutney, kachumbar salad 42

DECONSTRUCTED ACHARI CHICKEN TACOS

shredded chicken, tawa roti, japanese mayonnaise, bell peppers 42

🍳 Chef's signature

Please accept our apologies if your choice is not available.

All prices are subject to 10% service charge and prevailing government taxes.

Main Course

VEGETARIAN

OLD DELHI PANEER MAKHANI	homemade cottage cheese, ripened tomatoes, fenugreek	38
PALAK PANEER	homemade cottage cheese, baby spinach puree, sauteed garlic	38
MAHARASHTRIAN THECHA BHINDI	stir fried okra, onions, green chilies	36
ACHAARI ALOO	five spiced young potatoes, pickle sauce	36
BHARWAN MIRCH RAJASTHANI KADI WITH AAPAM 🍳	panko crusted peppers, goat cheese mousse, yoghurt, coconut rice pancake	40

NON - VEGETARIAN

KONKAN PRAWN CURRY WITH AAPAM 🍳	tiger prawns, roasted clove, cinnamon, kokum, coconut rice pancake	52
OLD DELHI BUTTER CHICKEN	tandoor roasted chicken, ripened tomatoes, fenugreek	46
CHICKEN TIKKA MASALA	grilled diced chicken, tempered tomatoes, bell peppers, spiced onion	46
JODHPURI LAAL MAAS	slow cooked lamb cubes, mathania chili curry	50

🍳 Chef's signature

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Sides

LASOONI DAL TADKA

yellow lentils, garlic chili, onion tadka

28

RANG MAHAL SIGNATURE DAL MAKHANI

slow cooked black lentils, spices

28

KASUNDI MUSTARD CUCUMBER RAITA

hung yoghurt, cucumber, black salt

12

CAULIFLOWER AND TRUFFLE SOUP

20

 Chef's signature

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Bread Bar

NAAN

plain | butter | garlic

10

BABY KULCHA BASKET (3PCS)

roquefort cheese, chili cheese,
mushroom & truffle, tomato truffle chutney

20

TANDOORI ROTI

8

ROOMALI ROTI

10

Rice

SAFFRON MURG DHABA BIRYANI

dum chicken, fragrant basmati rice, cardamom

45

KASHMIRI DUM GHOSHT BIRYANI

dum lamb, fragrant basmati rice, cardamom

50

GREEN PEAS PULAO

fragrant basmati rice, bay leaf, cinnamon, green peas, cumin

18

STEAMED BASMATI RICE

10

 Chef's signature

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Dessert

GULAB JAMUN WITH CHIKKI ICE-CREAM

tiny golden dumplings in rose saffron nectar syrup

25

LYCHEE KULFI

homemade indian milk frostie

22

Dessert Wines

M. CHAPOUTIER MUSCAT BEAUMES DE VENISE 2007 375ML SOUTHERN RHONE, FRANCE

light bodied. pale lemon, grape, pineapple, foral notes and ripe stone fruit. rich sweet peach, lychee, rose petal and a medium finish

80

INNISKILLIN VIDAL ICEWINE OAK AGED 2013 375ML NIAGARA PENINSULA, CANADA

medium bodied. peaches, mango, lychee, apricot and papaya. medium finish.

160

 Chef's signature

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