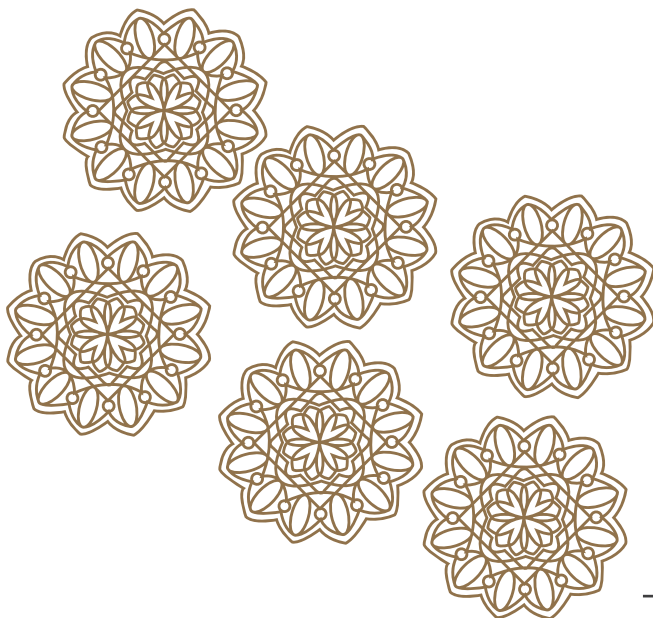


rang mahal

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 and love you have given us all these years.
Rang Mahal was founded in 1971 by my father-in-law,
Shyam Sundar Ji Jhunjhunwala."

Humbly,

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)

Favourite Cocktails

CLASSIC GIN MARTINI	20
VODKA MARTINI	20
LYCHEE MARTINI	25
PREMIUM GIN MARTINI	50
The Botanist Bombay Sapphire Jodhpur Reserve Hendricks Hapusa Roku Jaisalmer Monkey 47	
PREMIUM VODKA MARTINI	25
Absolut Grey Goose Belvedere Beluga White Haku	
SINGAPORE SLING	22
BLOODY MARY	20
SCREWDRIVER	20
MOJITO	20
OLD FASHIONED	25
NEGRONI	20
CLASSIC LIME MARGARITA	20
CHAMPAGNE COCKTAIL	28

Gin

GORDON'S DRY	16
BOMBAY SAPPHIRE	18
MONKEY 47 SCHWARZWALD	22
THE BOTANIST	22
JODHPUR RESERVE	22
HENDRICK'S	22
HAPUSA	22
ROKU	22
JAISALMER	22

Vodka

SMIRNOFF	16
ABSOLUT	22
GREY GOOSE	22
BELVEDERE	22
BELUGA WHITE	22
HAKU	22

Rum & Tequila

BACARDI WHITE	16
JOSE CUERVO GOLD	16

Single Malt

HIGHLAND PARK 12 years	20
HIGHLAND PARK 18 years	34
TALISKER 10 years	20

Single Malt HIGHLANDS

BALBAIR 16 years	20
EDRADOUR 10 years	20
GLENMORANGIE 10 years	20
GLENMORANGIE 18 years	24
THE SINGLETON OF GLEN ORD 12 years	22
MACALLAN OLD SHERRY OAK 12 years	24
MACALLAN OLD SHERRY OAK 18 years	36

Single Malt LOWLANDS

AUCHENTOSHAN THREE WOOD	19
GLENKINCHIE 12 years	22

Single Malt
SPEYSIDE

ABERLOUR 10 years	20
BALVENIE 12 years	22
GLENFIDDICH 12 years	20
GLENFIDDICH GRAN RESERVA 21 years	42
GLENLIVET 12 years	20
GLENLIVET 18 years	24
MACALLAN OLD SHERRY OAK	36

Single Malt
ISLAY

BOWMORE 12 years	20
BOWMORE 17 years	24
LAGAVULIN SPECIAL RELEASE 12 years	26
LAGAVULIN 16 years	24
LAPHROAIG 10 years	20
LAPHROAIG 15 years	26

Single Malt
INDIA

PAUL JOHN EDITED	22
AMRUT FUSION	20

Blended Scotch

BALLANTINE'S FINEST	15
CHIVAS REGAL 12 years	19
CHIVAS REGAL ROYAL SALUTE 21 years	35
JOHNNIE WALKER BLACK LABEL	19
JOHNNIE WALKER BLUE LABEL	32

Whisky — IRELAND

JAMESON 12 years	14
BUSHMILLS MALT 10 years	20

Whisky — JAPAN

NIKKA BARREL	20
YAMAZAKI DISTILLER'S RESERVE	25
HIBIKI HARMONY	25
HAKUSHU DISTILLER'S RESERVE	25

Bourbon

JIM BEAM	16
MAKER'S MARK	16
JACK DANIEL'S TENNESSEE WHISKEY	20
GENTLEMAN JACK	18

Cognac

HENNESSY VSOP	18
REMY MARTIN VSOP	18
HENNESSY XO	32

Beer

TIGER DRAUGHT	14
KINGFISHER	16
HEINEKEN	16
CORONA	17
GUINNESS STOUT	16
STELLA ARTOIS	17
HOEGAARDEN	17

Aperitifs

CAMPARI	12
MARTINI	14

Refreshing Favourites

LASSI smooth cool yoghurt drink with a choice of mango, sweet, salted or plain	15
MASALA CHAAS fresh buttermilk prepared with ginger, chilli and fresh coriander	15
LYCHEE CRUSH fizzy blend of fresh lychees and mint leaves	13
KAMASUTRA a chilled sparkling drink of fresh passion fruit and plums	14


Cold Beverages

CHILLED JUICES orange mango pineapple	12
LIME SODA sweet salted	12
AERATED DRINKS coke diet coke sprite ginger ale	10
MINERAL WATER aqua panna 500ml s.pellegrino 500ml	10

Timeless Entrée

ASH TANDOOR SEABASS 48
seabass fillet, hung yoghurt, sweet chilli chutney


MURGH MALAI TIKKA 42
mild spiced tandoori chicken cubes, cheese, cashew

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

NAWABI CHICKEN TIKKA 42
tandoori chicken cubes, coriander,
raw mango chutney, kachumbar salad

Vegetarian

CALCUTTA PANI PURI 25
puchka, spiced potatoes, tamarind chutney,
pudhina water

AVOCADO KEBAB  36
pan-seared avocado, roasted cumin,
green chillies, pickled yoghurt sauce

CHOWPATTY SLIDERS 25
spicy potato mash, sweet chilli &
garlic chutney, fried green chillies, sev

PALAK CHAAT 22
crispy spinach, yoghurt, assorted chutneys, boondi

KASUNDI PANEER TIKKA 38
homemade cottage cheese, mustard yoghurt, spices

SEASONAL SOUP OF THE DAY 20

 chef signature

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

Finest Classics

KONKAN PRAWN CURRY WITH AAPAM  **52**

tiger prawns, roasted clove, cinnamon, kokum, coconut rice pancake
Only available for dinner

OLD DELHI BUTTER CHICKEN **46**

tandoor roasted chicken, ripened tomatoes, fenugreek

CHICKEN TIKKA MASALA **46**

grilled diced chicken, tempered tomatoes, bell peppers, spiced onion

JODHPURI LAAL MAAS **49**

slow cooked lamb cubes, mathania chilli curry

GOAN FISH CURRY **46**

fresh fillets, coastal indian coconut curry

Vegetarian

ANOKHI SUBZ **36**

lily bulb, water chestnut, chilli garlic

OLD DELHI PANEER MAKHANI **38**

homemade cottage cheese, ripened tomatoes, fenugreek

PALAK PANEER **38**

homemade cottage cheese, baby spinach puree, sauteed garlic

MAHARASHTRIAN THECHA BHINDI **36**

stir fried okra, onions, green chillies

DHANIYA WALE ALOO **36**

roasted potatoes, fresh & home ground coriander

BHARWAN MIRCH IN KAFFIR LIME MOILEE CURRY WITH AAPAM **40**

panko crusted peppers, goat cheese mousse, coconut, rice pancake
Only available for dinner

LASOONI DAL TADKA  **28**

yellow lentils, garlic chilli, onion tadka

RANG MAHAL SIGNATURE DAL MAKHANI  **28**

slow cooked black lentils, spices



CUCUMBER BALSAMIC RAITA **12**

hung yoghurt, garlic tempering

Bread Bar

BABY KULCHA BASKET (3PCS) 	20
roquefort cheese, chilli cheese, mushroom & truffle, tomato truffle chutney	
TANDOORI ROTI	8
flatbread made with wholemeal flour	
LACHHA PARATHA	10
layered flatbread made with whole wheat flour & ghee	
NAAN	10
plain butter garlic	

Rice

SAFFRON MURG DHABA BIRYANI 	45
slow cooked dum chicken in fragrant basmati rice, cardamom	
KASHMIRI DUM GHOSHT BIRYANI 	49
slow cooked dum lamb in fragrant basmati rice, cardamom	
<i>Vegetarian</i>	
GREEN PEAS DUM PULAO	18
slow cooked dum green peas pulao in fragrant basmati rice, bay leaf, cinnamon	
STEAMED BASMATI RICE	10

 chef signature

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

Sweet Delights

LYCHEE KULFI 22
homemade Indian milk frostie

GUR RAS MALAI 22
jaggery and cardomom flavoured
cottage cheese dumplings in
aromatic milk reduction

**GULAB JAMUN WITH
CHIKKI ICE-CREAM** 25
golden dumplings in rose saffron
nectar syrup

Happy Endrinks

MASALA TEA 12
home brewed spiced tea

PHETTA COFFEE 12
slow whipped thickened coffee

Aromatic Brews

FRESHLY BREWED COFFEE 10

DECAFFEINATED COFFEE 10

ESPRESSO
SINGLE 10
DOUBLE 12

CAPPUCCINO 12

CAFÉ LATTE 12

ENGLISH BREAKFAST TEA 10

CAMOMILE TEA 10

PEPPERMINT TEA 10

JASMINE GREEN TEA 10

Dessert Wines

M.CHAPOTIER MUSCAT 80
BEAUMES DE VENISE 2007
375ML SOUTHERN RHONE,
FRANCE

Light bodied. Plae lemon, grape, pineapple,
floral notes and ripe stone fruit.
Rich sweet peach, lychee, rose petal
and a medium finish.

INNISKILLIN VIDAL 160
ICEWINE OAK AGED 2013
375ML NIAGARA PENINSULA,
CANADA

Medium bodied. Peaches, mango,
lychee, apricot and papaya.
Medium finish.