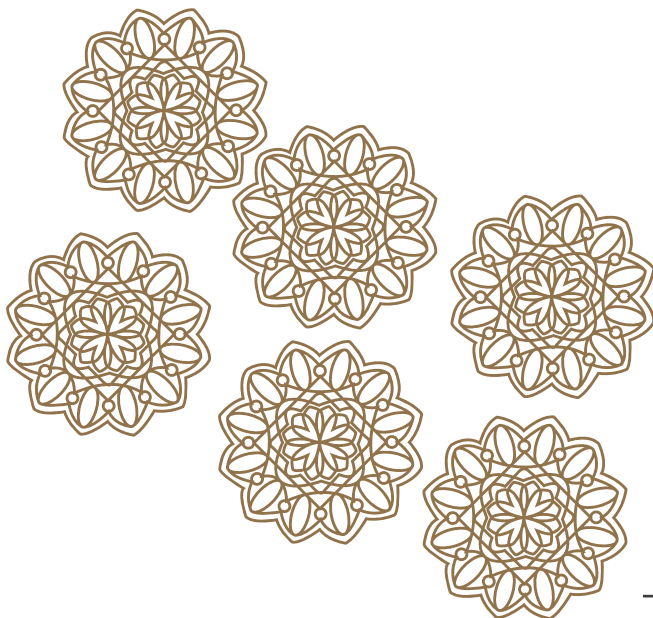


rang mahal

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

Gin

BOMBAY SAPPHIRE	18
MONKEY 47 SCHWARZWALD	22
THE BOTANIST	22
HENDRICK'S	22
ROKU	22

Vodka

ABSOLUT	22
GREY GOOSE	22
BELVEDERE	22
HAKU	22

Rum & Tequila

BACARDI WHITE	16
MYERS'S DARK RUM	16
JOSE CUERVO GOLD	16
PATRON SILVER	22

Single Malt
HIGHLANDS

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	22
AUCHENTOSHAN 12 years	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

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

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

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

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

Refreshing Favourites

LASSI 15

smooth cool yoghurt drink with a choice of mango, sweet, salted or plain

MASALA CHAAS 15

fresh buttermilk prepared with ginger, chilli and fresh coriander

LYCHEE CRUSH 13

fizzy blend of fresh lychees and mint leaves

MANGO PASSION COOLER 14

a chilled drink with passionfruit mango and cinnamon

Cold Beverages

CHILLED JUICES 12

orange | mango | pineapple

LIME SODA 12

sweet | salted

AERATED DRINKS 10

coke | diet coke | sprite | ginger ale


MINERAL WATER 10

aqua panna 500ml | s.pellegrino 500ml

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

PATIALA BAINGAN **36**

aubergine, onion, tomoato, celery, sweet and sour masala

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 **40**

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

LASOONI DAL TADKA **28**

yellow lenthils, garlic chilli, onion tadka

RANG MAHAL SIGNATURE DAL MAKHANI  **28**

slow cooked black lenthils, spices

CUCUMBER BALSAMIC RAITA **12**

hung yoghurt, garlic tempering


 chef signature

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

Bread Bar

BABY CHEESY KULCHA BASKET (4PCS) 	20
roquefort cheese, chilli cheese, tomato truffle chutney	
TANDOORI ROTI	8
flatbread made with wholemeal flour	
MISSI ROTI	8
flatbread made with spiced gram flour	
CHILLI CHEESE KULCHA	15
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	

Vegetarian

GREEN PEAS DUM PULAO	18
slow cooked dum green peas pulao in fragrant basmati rice, bay leaf, cinnamon	
SUBZ DUM BIRYANI	40
slow cooked dum basmati rice with mixed vegetables, saffron, cardamom, 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

RAS MALAI 22
cardamom 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

RANG MAHAL 5-SPICE TEA 15
home brewed clear tea with saffron, cinnamon, clove, black pepper, cardamom

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 BEAUMES DE VENISE 2007 80
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 ICEWINE OAK AGED 2013 160
375ML NIAGARA PENINSULA, CANADA

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