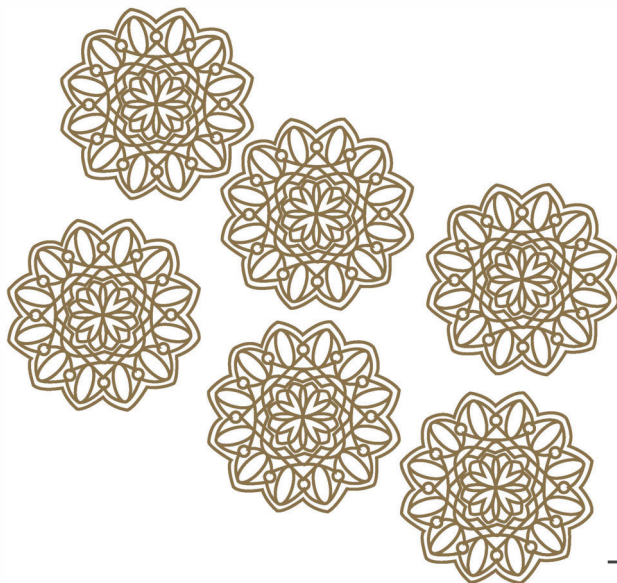


rang mahal

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 Jhunjhnuwala."

Humbly,

Ritu Jhunjhnuwala,
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	22
VODKA MARTINI	22
LYCHEE MARTINI	25
PREMIUM GIN MARTINI	30
The Botanist Bombay Sapphire Hendricks Roku Jaisalmer Monkey 47	
PREMIUM VODKA MARTINI	30
Absolut Grey Goose Belvedere Haku	
SINGAPORE SLING	22
BLOODY MARY	20
SCREWDRIVER	20
MOJITO	22
OLD FASHIONED	25
NEGRONI	25
CLASSIC LIME MARGARITA	22

Gin

BOMBAY SAPPHIRE	20
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	18
MYERS'S DARK RUM	18
JOSE CUERVO GOLD	18
PATRON SILVER	22

Single Malt
HIGHLANDS

EDRADOUR 10 years	22
GLENMORANGIE 10 years	22
GLENMORANGIE 18 years	26
THE SINGLETON OF GLEN ORD 12 years	22
MACALLAN OLD SHERRY OAK 12 years	24

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	32
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

AMRUT FUSION	20
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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

Bourbon

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

Whisky IRELAND

JAMESON 12 years	16
BUSHMILLS MALT 10 years	20

Cognac

HENNESSY VSOP	18
REMY MARTIN VSOP	18
HENNESSY XO	32

Whisky JAPAN

YAMAZAKI DISTILLER'S RESERVE	30
HIBIKI HARMONY	25
HAKUSHU DISTILLER'S RESERVE	25

Beer

BIRA BLONDE	16
TIGER DRAUGHT	16
HEINEKEN	16
CORONA	17
GUINNESS STOUT	16
STELLA ARTOIS	17
HOEGAARDEN	17

Aperitifs

CAMPARI 15

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 15
fizzy blend of fresh lychees and
mint leaves

MANGO PASSION COOLER 15
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

CHAR GRILLED RED SNAPPER
red snapper fillet, hung yoghurt, sweet chilli
chutney **48**

MURGH MALAI TIKKA **43**
mild spiced tandoori chicken cubes, cheese, cashew

DHUWANDAAR LAMB CHOPS **50**
chef's special chargrilled lamb chops,
applewood mist, garam masala



NAWABI CHICKEN TIKKA **43**
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

PAAN PATTA CHAAT **22**
crispy betel, carrot, beet salad, sev

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

SEASONAL SOUP OF THE DAY **20**

Finest Classics

KONKAN PRAWN CURRY WITH AAPAM 52

tiger prawns, roasted clove, cinnamon, kokum, coconut rice pancake

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

SMOKED BAINGAN BHARTA 36

aubergine, onion, tomato

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

LASOONI DAL TADKA 28

yellow lentils, garlic chilli, onion tadka

RANG MAHAL SIGNATURE DAL MAKHANI 30

slow cooked black lentils, spices

CUCUMBER BALSAMIC RAITA 13

hung yoghurt, garlic tempering

Bread Bar

TANDOORI ROTI flatbread made with wholemeal flour	9
CHILLI CHEESE KULCHA	15
AJWAINI LACHHA PARATHA layered flatbread made with whole wheat flour & ghee	12
NAAN plain butter garlic	10

Rice

KASHMIRI DUM GHOSHT BIRYANI  slow cooked dum lamb in fragrant basmati rice, cardamom	49
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Vegetarian

SAFFRON PULAO fragrant basmati rice, bay leaf, saffron	20
SUBZ DUM BIRYANI slow cooked dum basmati rice with mixed vegetables, saffron, cardamom, bay leaf, cinnamon	40
STEAMED BASMATI RICE	10

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