



rang mahal

A LEGACY OF FINE DINING SINCE 1971

AMUSE BOUCHE

SOUP

Seasonal Fresh Broccoli Soup

STARTER 1

NON-VEGETARIAN

VEGETARIAN

TANDOOR FRENCH ASPARAGUS & EDAMAME

hung curd, javitri, green cardamom, lotus root

DHUWANDAAR LAMB CHOPS

Chef's special chargrilled lamb chops, applewood mist, garam masala

TANDOOR FRENCH ASPARAGUS & EDAMAME

hung curd, javitri, green cardamom

AVOCADO KEBAB

Pan-seared avocado, roasted cumin, green chillies, pickled yogurt sauce

STARTER 2

PALATE CLEANSER

passion fruit sorbet

MAINS

INDIAN OCEAN GRILLED GARLIC JUMBO PRAWNS

goji berry quinoa, cajun spice, kokum

SERVED WITH

KOLHAPUR BAIGAN CHOKHA ALOO

Baby brinjal, roasted young potato, crisp

OLD DELHI BUTTER CHICKEN

Grilled chicken, tempered tomatoes, onions

RANG MAHAL SIGNATURE DAL MAKHANI

Slow cooked black lentils, spices

HIMACAHLI SEPU VADI

goji berry quinoa, black lentil, asafoetida, fennel

SERVED WITH

KOLHAPUR BAIGAN CHOKHA ALOO

Baby brinjal, roasted young potato, crisp

MUSHROOM HARA PYAAZ

fresh mushroom, spring onion, tomato

RANG MAHAL SIGNATURE DAL MAKHANI

Slow cooked black lentils, spices

BLACK TRUFFLE NAAN

DESSERT

LYCHEE KULFI

Homemade Indian milk frostie

GULAB JAMUN

Golden dumplings in saffron nectar syrup

RANG MAHAL FIVE- SPICE TEA

Home brewed clear tea with saffron, cinnamon, clove, black pepper, cardamom

\$138.00++ PER PAX

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.