

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

RANG MAHAL

Non Vegetarian Menu

Amuse-bouche

(Chef's Special Creation Bursting with Spice)

Sorghum & Pigeon Pea Soup

(A Healthy Fragrant Soup Lightly Spiced with Kerala Pepper)

Gilawat Kebab & Ulta Tava Paratha

(A Melt-in-mouth Lamb Patty with Flaky Paratha Cooked on an Inverted Teppan - A Traditional Delicacy from Lucknow)

Crab Khichdi Rolls

(Moong Bean & Rice Stuffed with Cheesy Crab & Fried to a Crisp)

Sorbet

Tiger Prawns, Marathi Tamarind Curry

(Fresh Tiger Prawns Cooked in a Tamarind Curry, Served with Grilled Asparagus, Baby Carrots & Garlic Naan)

Green Apple Jalebi

(Green Apple with a Jalebi Crust)

Ginger Kulfi

(Home-made Frostie with a Unique Blend of Indian Ginger Crumble)

Petits Fours



Vegetarian Menu

Amuse-bouche

(Chef's Special Creation Bursting with Spice)

Sorghum & Pigeon Pea Soup

(A Healthy Fragrant Soup Lightly Spiced with Kerala Pepper)

Mushroom Gilawat Kabab & Ulta Tava Paratha

(A Melt-in-mouth Wild Mushroom Patty with Flaky Paratha Cooked on an Inverted Teppan - A Traditional Delicacy from Lucknow)

Madras Onion Khichdi Rolls

(Moong Bean & Rice Stuffed with Madras Onion & Cheese, Fried to a Crisp)

Sorbet

Tandoori Tulsi Paneer, Yellow Bell Pepper Curry

(Home-made Cottage Cheese with Holy Basil Pesto, Chargrilled in Tandoor & Served with Yellow Pepper Curry, Grilled Asparagus, Baby Carrots & Garlic Naan)

Green Apple Jalebi

(Green Apple with a Jalebi Crust)

Ginger Kulfi

(Home-made Frostie with a Unique Blend of Indian Ginger Crumble)

Petits Fours



MICHELIN Guide's Point of View

If you want plush without the fuss, consider this Indian restaurant on Level 3 of the Pan Pacific hotel - the double-height dining room is tastefully furnished, comfortable and contemporary. At lunch go with the flow by joining the dozens of business people here for the impressively bounteous buffet; dinner is the time to investigate the à la carte menu. The kitchen displays a respectful knowledge of the vast repertoire of Pan-Indian cuisine.

Address

7 Raffles Blvd, Level 3 Pan Pacific, Singapore 039595

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email info@gastromonth.com 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly