

Rang Mahal
WGS Celebration Menu 2009

**“Rang Mahal Celebrates 38 Culinary Years -
A Journey of Love, Passion & Commitment”**

1 April to 30 June 2009 (Dinner Only)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Amuse Bouche

Soup

Curry leaf & tamarind tangy light beetroot soup

Starter

Dill aromatised Rampuri prawn gilded in tandoor

Or

Crunchy Indian vermicelli coated vegetable mash

Sorbet

Main Course

Tender “venison” stewed in velvety Indian jus

Or

Rajasthan “pickled aubergine” in robust tangy gravy

Served with

Saffron pilaf

Stewed mixed lentils

Emerald spinach

Ajwaini baby naan

Dessert

Tropical Indian date frosty

Tea

Fennel scented Indian tea

Petit Four

Indian sweet betel leaf rolled with candied rose petals

S\$75

*All prices are subject to 10% service charge and 7% GST
Citibank cardmembers receive a voucher for two complimentary desserts from the a la carte menu
(for use upon next visit)*

Held In:

UNIQUELY
Singapore
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