

NEWS RELEASE

DISCOVER...AND INDULGE AT THE NEW RANG MAHAL

SINGAPORE, 20 March 2007 - Singapore's most well-known Indian restaurant has undergone an exquisite facelift. Emerging from a two-month renovation project, Rang Mahal is back with a new look, fresher servings and novel dining treats for the ultimate experience in Indian fine dining.

Retaining its space at the Pan Pacific, the first thing loyal fans will experience is the restaurant's elegantly designed new interior. Shedding the traditional dark wood colours and furnishings, Rang Mahal is now dressed in a stylish arrangement of modern, neutral tones that are gently accentuated by sunlight streaming down the walls through the ceiling's edge during the day, and special ambient lighting at night. With the new décor instilling a sense of quiet serenity, the updated Rang Mahal looks and feels like a breath of fresh air.

To bathe the restaurant in a soft, inviting glow, architect Chan Soo Khian of SCDA Architects designed an innovative backlit travertine (a natural sedimentary rock) wall that allows just the right amount of light to pass through. The recipient of last year's Designer of the Year (2006) award also found inspiration in the textures and materials reminiscent of India and artfully incorporated the likes of stone, antique brass and timber (traditionally used in Indian artefacts) into a daringly different look that is thoroughly cosmopolitan yet very much Indian in its origins.

Said Ritu Jhunjhnuwala, Managing Director of The Rang Mahal Group, “It was a bold decision to do away with the ethnic Indian décor but this new look is a truer reflection of Rang Mahal’s cosmopolitan attitude. It complements our unique and unconventional menu that collects the best dishes from the different regions in India, and mirrors our international service standards. The decor symbolises a new level in Indian fine dining that isn’t just about good Indian food, but about the best quality of food and experience that customers from all over the world can enjoy.”

At Rang Mahal, its team of accomplished chefs, recruited from the Northern, Southern and coastal areas of India, uses only the finest, air-flown ingredients to maintain the authentic goodness of their home-town specialities. For instance, Rang Mahal uses the finest saffron flown in from Spain, imports the freshest green lip mussels from New Zealand and the best lamb cuts from Australia.

Rang Mahal also believes that a good meal should always be made and served fresh. So, for the first time, selected dishes are prepared “live”, in traditional Indian style, right in front of the customer. Diners will bear witness to the actual making and cooking of the famous Phulka bread (traditional Indian wheat bread) by their tableside. Soft and fragrant, the freshly made Phulka will puff up when ready and is served immediately.

By ordering the Dal Tadkewali, customers will not only get to pick their favourite tempering (garlic with whole dried chilli or fresh spinach), they will also be treated to the dish sizzling over right in front of their eyes when their tempering of choice is added.

And, because not all gratifying dining experiences should be sinful affairs, Rang Mahal appeals to the health conscious by preparing most dishes with olive or vegetable oil instead of ghee.

In addition to the award-winning menu and beautiful interior, diners will be well taken care of by Rang Mahal's world-class service team. Service excellence is an integral aspect of Rang Mahal's fine dining philosophy and all staff are impeccably trained and able to provide knowledgeable advice on all food and wine choices.

Although looking quite different, "The Private Room" and "The Lounge" concepts remain. "The Lounge" provides an elegant venue for pre-dinner chatter, while "The Private Room" offers customers an exclusive dining experience. A beautiful private dining area for up to 20 guests, the use of "The Private Room" comes complete with the services of a personal butler - an experienced F&B manager who will attend to any request and ensure that every detail is tailored to your needs.

Established in 1971, Rang Mahal is an award-winning restaurant backed by a strong management team with more than three and a half decades of Food and Beverage experience. Having received 13 awards, including the most recent 'Singapore Tourism Board - Best of Singapore in Service Excellence 2007', Rang Mahal is passionate about setting new standards in Indian fine dining, offering a truly unique experience by successfully combining authentic traditional Indian fare and contemporary ideals.

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