

# *Rangoli*

Restaurant

North Indian Cuisine

*- At Its Best*

# Rangooli

Starters		Small (\$)	Large(\$)
S1	<b>Aloo Chat</b> <i>Potatoes served cold with a variety Indian spices</i>	9.00	13.00
S2	<b>Veg Samosa</b> <i>Deep-fried savoury pastry stuffed with potato and green peas</i>	6.00	11.00
S3	<b>Mixed Vegetable Pakora</b> <i>Assorted vegetables crisped to perfection with gram flour and spices</i>	11.00	15.50
S4	<b>Brinjal Pakora</b> <i>Brinjal slices deep - fried with spices and gram flour batter</i>	10.00	15.50
S5	<b>Paneer Pakora</b> <i>Slices of fresh cottage cheese, fried with spices and coated with gram flour.</i>	14.00	17.00
S6	<b>Chicken Pakora</b> <i>Boneless chicken pieces crisped to perfection</i>	15.50	17.00
S7	<b>Fish Amirtsari</b> <i>Deep-fried boneless pieces of fish, flavoured with chef's special batter</i>	15.50	24.00
S8	<b>Chicken Roll</b> <i>Sauteed chicken with vegetables and Soya sauce, carefully stuffed in a roll</i>	16.00	
S9	<b>Mutton Roll</b> <i>Sauteed Mutton with vegetables,spices and carefully stuffed in a roll</i>	16.50	
S10	<b>Vegetable Roll</b> <i>Sauteed special vegetables with spices and carefully stuffed in a roll</i>	13.50	
S11	<b>Egg Omlette</b> <i>Egg cooked with onions and Coriander leaves</i>	9.00	
S12	<b>Egg Burji</b> <i>Egg sauteed with onions, chilli and Coriander leaves</i>	9.00	
S13	<b>Paneer Burji</b> <i>Paneer scrambled and sauteed with onions, chilli and Coriander leaves</i>	15.50	

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# Rangooli

S14	<b>Egg Pakora</b> <i>Slices of boiled egg fried with spices and coated with gram flour</i>	<b>12.50</b>
S15	<b>Channa Chat</b> <i>Chickpeas cooked with chaat masala</i>	<b>11.00</b>

## Soups

S16	<b>Mushroom/Tomato/ Sweet corn soup</b> <i>Chefs special recipe with herbs and spices</i>	<b>7.00</b>
S17	<b>Chicken Soup</b> <i>Choice of soup with chicken chunks and clear soup with spices</i>	<b>7.00</b>

## Tandoori

Small (\$) Large(\$)

T1	<b>Tandoori Platter</b> <i>Authentic spices with meat variety cooked in a tandoor pot</i>	<b>36.50</b>	
T2	<b>Vegetable Platter</b> <i>Special vegetables with spices cooked in Tandoor pot</i>	<b>25.50</b>	
T3	<b>Tandoori Chicken</b> <i>Tender fresh chicken marinated with Yogurt, special spices and cooked in earthen pot</i>	<b>15.50</b>	<b>24.50</b>
T4	<b>Chicken Malai Tikka</b> <i>Boneless juicy chicken marinated with cheese, cream and grilled in earthen pot</i>	<b>15.50</b>	<b>24.50</b>
T5	<b>Chicken Tikka</b> <i>Marinated boneless chicken pieces, barbequed in tandoor pot</i>	<b>15.50</b>	<b>24.50</b>
T6	<b>Achari Chicken Tikka</b> <i>Grilled boneless chicken pieces, marinated with aromatic pickles</i>	<b>15.50</b>	<b>24.50</b>
T7	<b>Mutton/chicken Seekh Kebab</b> <i>Minced mutton/chicken mixed with spices, mouled onto skewers and grilled</i>	<b>16.50/ 14.50</b>	<b>26.50/ 25.50</b>

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## Rangooli

T8	<b>Fish Tikka</b> <i>Boneless fish pieces marinated with yogurt,spices and cooked in tandoor pot</i>	15.50	24.50
T9	<b>Tandoori King Prawns</b> <i>King Prawns seasoned with special spices and cooked in tandoor pot</i>	22.00	31.00
T10	<b>Paneer Tikka</b> <i>Fresh cottage cheese coated with yogurt, spices and cooked in earthen pot</i>	15.50	24.50
T11	<b>Mushroom Tikka</b> <i>Mushroom seasoned in yogurt with spices and cooked in tandoor pot</i>	14.50	22.00
T12	<b>Vegetable Seekh Kebab</b> <i>Minced Vegetable with spices moulded onto skewers and grilled in tandoor pot</i>	15.50	23.00

Chicken		Small (\$)	Large(\$)
C1	<b>Butter Chicken</b> <i>Fresh Chicken Cooked in creamy gravy with butter</i>	15.50	22.00
C2	<b>Rara Chicken</b> <i>Minced chicken cooked with special spices</i>	15.50	22.00
C3	<b>Chicken Jalfrezi</b> <i>Chicken chunks cooked with sauteed onion, capsicum and tomatoes</i>	15.50	22.00
C4	<b>Chicken Vindaloo</b> <i>Chicken chunks cooked with hot and thick gravy</i>	15.50	22.00
C5	<b>Chicken Kurma</b> <i>Fresh chicken cooked in creamy sauce</i>	15.50	22.00
C6	<b>Chicken Tikka Butter Masala</b> <i>Marinated boneless chicken pieces, barbequed and served with gravy</i>	15.50	22.00
C7	<b>Achari Chicken Curry</b> <i>Boneless chicken marinated with aromatic pickles and served with gravy</i>	15.50	22.00

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## Rangooli

C8	<b>Chilli Chicken</b>	<i>Boneless chicken with aromatic chilli spices and served with/without gravy</i>	15.50	22.00
C9	<b>Spinach Chicken</b>	<i>Boneless chicken cooked with fresh spinach and chef's special spices</i>	15.50	22.00
C10	<b>Pepper Chicken</b>	<i>Tender chicken cooked with crushed pepper and spices</i>	15.50	22.00
<b>Mutton</b>			Small (\$)	Large(\$)
M1	<b>Mutton Rogan Josh</b>	<i>Mutton cooked with spices with gravy</i>	16.00	23.00
M2	<b>Mutton Vindaloo</b>	<i>Mutton chunks cooked with hot and spicy thick gravy</i>	16.00	23.00
M3	<b>Spinach Mutton</b>	<i>Mutton cubes cooked with fresh spinach</i>	16.00	23.00
M4	<b>Keema Mutter</b>	<i>Minced Mutton cooked with chefs' special spices</i>	16.00	23.00
M5	<b>Mutton Jalfrezie</b>	<i>Mutton cooked with sauteed onion, capsicum and tomatoes</i>	16.00	23.00
M6	<b>Karachi Gosht</b>	<i>Succulent meat sauteed in onion, garlic and black pepper</i>	16.00	23.00
M7	<b>Mutton Korma</b>	<i>Mutton chunks cooked in creamy sauce</i>	16.00	23.00
M8	<b>Mutton Kofta</b>	<i>Minced Meatballs cooked in gravy</i>	16.00	23.00
<b>Fish</b>			Small (\$)	Large(\$)
F1	<b>Fish Curry</b>	<i>Boneless pieces of fish cooked with ginger, garlic, onion with gravy</i>	16.00	23.00
F2	<b>Fish Masala</b>	<i>Boneless fish cooked in spicy masala sauce</i>	16.00	23.00
F3	<b>Fish Jalfrezi</b>	<i>Fish fillets cooked with sauteed onion, capsicum and tomatoes</i>	16.00	23.00

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## Rangooli

F4	<b>Fish Vindaloo</b> <i>Fish fillet cooked in a thick gravy</i>	16.00	23.00
F5	<b>Fish Methi</b> <i>Boneless fish cooked with fenugreek leaves and creamy sauce.</i>	16.00	23.00
F6	<b>Fish Manchurian</b> <i>Fish cooked with sweet and sour sauce</i>	16.00	23.00
F7	<b>Chilli Fish Dry</b> <i>Fish cooked with chilli, garlic, capsicum, onion and soya sauce</i>	16.00	23.00
F8	<b>Fish with Broccoli</b> <i>Fish fillets fried with broccoli</i>	16.00	23.00

### Prawn

Small (\$) Large(\$)

P1	<b>Prawn Masala</b> <i>Delicious Prawns cooked in chef's special spices served with gravy</i>	22.00	31.00
P2	<b>Prawn Jalfrezi</b> <i>Prawn sauteed with vegetables and aromatic spices</i>	22.00	31.00
P3	<b>Prawn Shahi Korma</b> <i>Prawn slow cooked in creamy paste and mild spices</i>	22.00	31.00
P4	<b>Prawn Vindaloo</b> <i>Fresh Prawns cooked with hot and thick gravy</i>	22.00	31.00
P5	<b>Chilli Prawn</b> <i>Prawns cooked with garlic, diced capsicum, onion and chilli in soya sauce</i>	22.00	31.00
P6	<b>Prawn Manchurian</b> <i>Prawns cooked with Sweet and sour flavour</i>	22.00	31.00

### Vegetarian

Small (\$) Large(\$)

V1	<b>Paneer Butter Masala</b> <i>Cottage cheese cooked with tomato based with spices</i>	16.00	20.50
V2	<b>Palak Paneer</b> <i>Cottage cheese cooked with fresh spinach with cream</i>	16.00	20.50
V3	<b>Kadai Paneer</b> <i>Cottage cheese with diced onion, tomato and capsicum</i>	16.00	20.50

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## Rangooli

V4	<b>Gobi Manchurian</b> <i>Deep-fried cauliflower tossed with sweet,sour sauce</i>	<b>14.50</b>	<b>20.00</b>
V5	<b>Mutter Paneer</b> <i>Cottage cheese cooked with Peas</i>	<b>16.00</b>	<b>20.50</b>
V6	<b>Palak Mutter</b> <i>Fresh Spinach cooked with peas and served with coriander leaves</i>	<b>14.50</b>	<b>20.00</b>
V7	<b>Aloo Palak</b> <i>Boiled Potatoes simmered with spinach and spices</i>	<b>14.50</b>	<b>20.00</b>
V8	<b>Mushroom Palak</b> <i>Mushroom cooked with spinach and spices</i>	<b>14.50</b>	<b>20.00</b>
V9	<b>Cream Spinach</b> <i>Fresh Spinach Cooked with whipped cream</i>	<b>14.50</b>	<b>20.00</b>
V10	<b>Paneer Chilli</b> <i>Cottage cheese sauteed with onion and, capsicum</i>	<b>14.50</b>	<b>20.00</b>
V11	<b>Shahi Paneer</b> <i>Paneer cooked in creamy makhani sauce with aromatic spices</i>	<b>14.50</b>	<b>20.00</b>
V12	<b>Mushroom Mutter</b> <i>Mushroom and Peas cooked with spices</i>	<b>14.50</b>	<b>20.00</b>
V13	<b>Mushroom Mutter Methi</b> <i>Mushrooms, peas and fenugreek leaves tossed together in a creamy sauce</i>	<b>14.50</b>	<b>20.00</b>
V14	<b>Mushroom Masala</b> <i>Mushroom tossed with chef's special spices</i>	<b>14.50</b>	<b>20.00</b>
V15	<b>Mushroom Pepper</b> <i>Mushroom toasted with fresh crushed black pepper</i>	<b>14.50</b>	<b>20.00</b>
V16	<b>Mushroom Chilli</b> <i>Mushrooms sauteed with soya sauce, onion and capsicum</i>	<b>14.50</b>	<b>20.00</b>
V17	<b>Egg Curry</b> <i>Tender Eggs cooked in special curry</i>	<b>14.50</b>	<b>20.00</b>
V18	<b>Navaratan Korma</b> <i>Variety of vegetable cooked with chefs' special spices.</i>	<b>14.50</b>	<b>20.00</b>

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## Rangooli

V19	<b>Malai Kofta</b> <i>Mashed Potatoes, Paneer and nuts, cooked in rich creamy sauce</i>	15.50	20.00
V20	<b>Aloo Gobi</b> <i>Fresh cauliflower florets and potatoes cooked with spices</i>	14.50	20.00
V21	<b>Aloo Mutter</b> <i>Potatoes and peas cooked in a gravy with spices</i>	14.50	20.00
V22	<b>Bhindi fry</b> <i>Ladies finger sauteed with special spices</i>	14.50	20.00
V23	<b>Channa Masala</b> <i>Chickpeas cooked with spices in gravy</i>	14.50	20.00
V24	<b>Simmered Brinjals</b> <i>Eggplant braised with garlic, chillies and spices</i>	14.50	20.00
V25	<b>French Fries</b> <i>Potatos crisped to perfection and garnished with mild spices</i>	7.00	
V26	<b>Channa Chaat</b> <i>Chickpeas cooked with chaat masala</i>	13.50	19.00
V27	<b>Long Bean</b> <i>Tender long Bean stirfried with chef's Special spices.</i>	14.50	20.00
V28	<b>Carrots and Potatoes</b> <i>Tender carrots and potatoes simmered with spices.</i>	14.50	20.00
V29	<b>Veg Jalfrezi</b> <i>Mixed vegetables sauteed with capsicum onion and tomato.</i>	14.50	20.00
V30	<b>Dhal Makhani</b> <i>Black lentils simmered with cream and butter</i>	14.50	20.00
V31	<b>Aloo Jeera</b> <i>Potatoes cooked with butter and cumin seeds</i>	12.50	18.00
V32	<b>Dhal</b> <i>Yellow lentils cooked with onion, garlic and garnished with coriander leaves</i>	12.50	18.00
V33	<b>Dhal Palak</b> <i>Yellow lentils cooked with fresh spinach leaves and spices</i>	12.50	18.00
V34	<b>Yoghurt</b> <i>Naturally fermented milk to Creamy curd</i>	6.00	

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# Rangooli

V35	<b>Raita/Boondhi Raita</b>	<b>7.50</b>
	<i>Cucumber and carrot shreds mixed in homemade curd</i>	
	<b>Supreme Basmati Rice</b>	
R1	<b>White Rice</b>	<b>4.00</b>
	<i>Steamed Basmati long grained rice</i>	
R2	<b>Briyani Rice</b>	<b>6.00</b>
	<i>Long grained rice cooked with flavoured spices</i>	
R3	<b>Egg Fried Rice</b>	<b>11.00</b>
	<i>Basmati rice sauteed with egg and mild spices</i>	
R4	<b>Veg Fried Rice</b>	<b>11.00</b>
	<i>Steamed Rice sauteed with vegetables, mild spices and garnished with coriander leaves</i>	
R5	<b>Chicken Fried Rice</b>	<b>13.50</b>
	<i>Steamed Rice sauteed with chicken chunks and eggs.</i>	
R6	<b>Mutton Fried Rice</b>	<b>14.00</b>
	<i>Rice sauteed with mutton chunks, vegetables and eggs.</i>	
R7	<b>Peas/Mushroom Pulao</b>	<b>9.00</b>
	<i>Basmati rice fried with fresh green peas and mild spices</i>	
R8	<b>Veg Pulao</b>	<b>10.00</b>
	<i>Basmati rice cooked with variety of vegetables and mild spices.</i>	
R9	<b>Jeera Rice</b>	<b>7.00</b>
	<i>Basmati rice cooked with cumin seeds and garnished with fried onions.</i>	
R10	<b>Kashmiri Pulao</b>	<b>10.00</b>
	<i>Rice sauteed with fresh fruits and cocktail nuts, garnished with fried onions</i>	
R11	<b>Chicken Briyani</b>	<b>15.50</b>
	<i>Basmati Rice cooked chicken pieces with flavoured exotic spices</i>	
R12	<b>Mutton Briyani</b>	<b>16.50</b>
	<i>Basmati Rice cooked mutton chunks with flavoured exotic spices</i>	
R13	<b>Fish Briyani</b>	<b>15.50</b>
	<i>Basmati Rice cooked fish fillets with flavoured exotic spices</i>	

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## Rangooli

<b>R14 Prawn Briyani</b>	<b>21.00</b>
<i>Basmati rice cooked with prawns with exotic spices.</i>	
<b>R15 Veg Briyani</b>	<b>13.50</b>
<i>Basmati Rice cooked with garden vegetables and aromatic spices</i>	
<b>R16 Curd Rice</b>	<b>7.50</b>
<i>Basmati rice cooked with Natural set yogurt</i>	
<b>R17 Dhal Kichadi</b>	<b>12.50</b>
<i>Steamed basmati rice cooked with yellow dhal, spices and cream</i>	
<b>R18 Egg Briyani</b>	<b>13.50</b>
<i>Basmati Rice cooked with egg and aromatic spices</i>	

### Naan & Bread

<b>N1 Naan Basket</b>	<b>17.00</b>
<i>Garlic, Cheese, plain and butter naan roasted in earthen pot</i>	
<b>N2 Keema Naan</b>	<b>8.50</b>
<i>Naan stuffed with tender minced mutton</i>	
<b>N3 Kashmiri Naan</b>	<b>8.00</b>
<i>Naan fused with assorted nuts and dry fruits</i>	
<b>N4 Paneer Naan</b>	<b>7.50</b>
<i>Naan stuffed with shredded cottage cheese</i>	
<b>N5 Cheese Naan</b>	<b>7.50</b>
<i>Naan stuffed with shredded soft cheese</i>	
<b>N6 Cheese Garlic Naan</b>	<b>8.00</b>
<i>Naan stuffed with soft cheese and seasoned with chopped garlic</i>	
<b>N7 Garlic Naan</b>	<b>3.50</b>
<i>Naan roasted in tandoor pot and seasoned with chopped garlic</i>	
<b>N8 Butter Naan</b>	<b>3.50</b>
<i>Naan roasted in tandoor pot and coated with butter</i>	
<b>N9 Sesame Naan</b>	<b>3.50</b>
<i>Naan topped with sesame seeds</i>	
<b>N10 Plain Naan</b>	<b>3.00</b>
<i>Indian flattened bread cooked in earthen pot</i>	

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## Rangooli

<b>N11 Romali Roti (2pcs)</b>	<b>8.50</b>
<i>Plain flour flattened into thin flat bread and cooked on a griddle.</i>	
<b>N12 Masala Kulcha</b>	<b>5.50</b>
<i>Indian bread stuffed with potatoes, panner, peas and onion.</i>	
<b>N13 Pudina Paratha</b>	<b>4.00</b>
<i>Indian bread with mint and coated with butter</i>	
<b>N14 Lacha Paratha</b>	<b>4.00</b>
<i>Indian multi layered shallow fried bread</i>	
<b>N15 Aloo Paratha</b>	<b>5.00</b>
<i>Indian bread stuffed with mashed potatoes</i>	
<b>N16 Chapati (2pcs)</b>	<b>4.00</b>
<i>Whole grain unleavened bread, soft cooked on a griddle</i>	
<b>N17 Butter Chapati (2pcs)</b>	<b>5.00</b>
<i>Whole grain unleavened bread, cooked on a griddle and coated with butter</i>	
<b>N18 Tandoori Roti (2pcs)</b>	<b>4.00</b>
<i>Whole grain wheat bread cooked in tandoor pot</i>	
<b>N19 Butter Roti (2pcs)</b>	<b>5.00</b>
<i>Whole grain wheat bread cooked in tandoor pot with coated butter</i>	
<b>N20 Channa Batura (2pcs)</b>	<b>16.50</b>
<i>Puffed fluffy puri served with chickpeas</i>	
<b>N21 Poori (2pcs)</b>	<b>5.50</b>
<i>Unleavened dough puffed into crisp perfection</i>	
<b>N22 Alu Poori (2pcs)</b>	<b>14.50</b>
<i>Unleavened dough puffed into crisp perfection with potato gravy</i>	
<b>N23 Batura (2pcs)</b>	<b>7.00</b>
<i>Puffed fluffy puri</i>	

# Rangooli

## Desserts

D1	Kesar Kulfi Pista	7.00
	<i>Homemade Indian ice cream</i>	
D2	Gulab Jamun	7.00
	<i>Traditional Indian sweet</i>	

## Hot & Cold Beverages

B1	Lime/Orange/Mango Juice	4.00
B2	Lime soda (salt/Sweet)	4.00
B3	Mango Lassi	5.50
B4	Sweet/Salt Lassi	5.00
B5	Tea/Masala Tea/Ginger Tea	3.00
B6	Coffee	3.00
B7	Butter milk	5.00
B8	Canned Soft drinks (coke/sprite/soda/fanta)	3.50

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## Rangooli

### Wines and Spirits

#### Draught Beer

	Mug	Pint	Jug	Tower
Tiger	\$6.00	\$8.50	\$20.00	\$65.00
Heineken	\$6.50	\$9.50	\$22.00	\$70.00

#### Bottled Beer

Kingfisher (650ml)	\$14.00
Kingfisher Strong (650ml)	\$14.00
Erdinger (500ml)	\$13.50
Heineken (330ml)	\$10.00

#### Wine

	Glass	Bottle
Red/White	\$9.00	\$45.00

#### Whisky

	30ml	Bottle
Johnnie Walker - Black label	\$9.00	\$75.00
Chivas Regal	\$10.00	\$90.00

#### Vodka

Absolut Vodka	\$8.00	\$65.00
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#### Rum

Bacardi White Rum	\$8.00	\$65.00
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#### Gin

London Dry Gin	\$8.00	\$75.00
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We Provide home delivery service through our partners:



Foodpanda



Grabfood



Deliveroo

For Online Ordering, Pick Up & Delivery, please visit our website:  
[www.rangoolirestaurant.com](http://www.rangoolirestaurant.com)

# *Rangooli* Restaurant

**Also, we arrange customised Buffet Menu for all kind of  
Parties and Occasions.**

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