

Three decorative arches in a golden-yellow color are positioned at the top of the image, set against a background of a repeating floral pattern in a lighter shade of yellow. The arches are of varying sizes and are arranged symmetrically.

# *Rangoli*

Restaurant

North Indian Cuisine

*- At Its Best*

# Starters

		SGD	
		Small	Large
S1	<b>Aloo Chat</b> <i>Potatoes served cold with a variety indian spices</i>	8.00	12.00
S2	<b>Veg Samosa</b> <i>Deep-fried savoury pastry stuffed with potato and green peas</i>	5.00	10.00
S3	<b>Mixed Vegetable Pakora</b> <i>Assorted vegetables crisped to perfection with gram flour and spices</i>	10.00	14.00
S4	<b>Brinjal Pakora</b> <i>Brinjal slices deep - fried with spices and gram flour batter</i>	9.00	13.00
S5	<b>Paneer Pakora</b> <i>Slices of fresh cottage cheese, fried with spices and coated with gram flour</i>	11.50	15.50
S6	<b>Chicken Pakora</b> <i>Boneless chicken pieces crisped to perfection</i>	12.00	15.00
S7	<b>Fish Amritsari</b> <i>Deep-fried boneless pieces of fish, flavoured with chef's special batter</i>	14.00	21.00
S8	<b>Chicken Roll</b> <i>Sauteed chicken with vegetables and Soya suace ,carefully stuffed in a roll</i>	-	14.00
S9	<b>Mutton roll</b> <i>Sauteed Mutton with vegetables,spices and carefully stuffed in a roll</i>	-	15.00
S10	<b>Vegetable Roll</b> <i>Sauteed special vegetables with spices and carefully stuffed in a roll</i>	-	12.00
S11	<b>Egg Omelette</b> <i>Egg cooked with onions and Coriander leaves</i>	-	8.00
S12	<b>Egg Bhurji</b> <i>Egg sauteed with onions , chilli and Coriander leaves</i>	-	8.00
S13	<b>Egg Pakora</b> <i>Slices of boiled egg fried with spices and coated with gram flour</i>	-	10.00
S14	<b>Channa Chat</b> <i>Chickpeas cooked wit chaat masala</i>	-	10.00
S15	<b>Mushroom/Tomato/ Sweet corn soup</b> <i>Chef's special receipe with herbs and spices</i>	-	5.50
S16	<b>Chicken Soup</b> <i>Choice of soup with chicken chunks and clear soup with spices</i>	-	5.50

S5





# Tandoori

		SGD	
		Small	Large
T1	<b>Tandoori Platter</b> <i>Authentic spices with meat variety cooked in a tandoor pot</i>	-	33.00
T2	<b>Vegetable Platter</b> <i>Special vegetables with spices cooked in Tandoor pot</i>	-	23.00
T3	<b>Tandoori Chicken</b> <i>Tender fresh chicken marinated with Yougurt , special spices and cooked in earthen pot</i>	13.00	21.00
T4	<b>Chicken Malai Tikka</b> <i>Boneless juicy chicken marinated with cheese,cream and grilled in earthen pot</i>	13.00	21.00
T5	<b>Chicken Tikka</b> <i>Marinated boneless chicken pieces, barbequed in tandoor pot</i>	13.00	21.00
T6	<b>Achari Chicken Tikka</b> <i>Grilled boneless chicken pieces, marinated with aromatic pickles</i>	13.00	21.00
T7	<b>Mutton/Chicken Seekh Kebab</b> <i>Minced mutton/ chicken mixed with spices, mouled onto skewers and grilled</i>	14.00/ 13.00	22.00/ 23.00
T8	<b>Fish Tikka</b> <i>Boneless fish pieces marinated with yogurt,spices and cooked in tandoor pot</i>	13.00	21.00
T9	<b>Tandoori King Prawns</b> <i>King Prawns seasoned with special spices and cooked in Tandoor pot</i>	18.00	26.00
T10	<b>Paneer Tikka</b> <i>Fresh cottage cheese coated with yogurt, spices and cooked in earthen pot</i>	14.00	22.00
T11	<b>Mushroom Tikka</b> <i>Mushroom seasoned with yogurt , spices and cooked in tandoor pot</i>	12.00	20.00
T12	<b>Vegetable Seekh Kebab</b> <i>Minced Vegetable with spices, mouled onto skewers and grilled</i>	12.00	20.00

# Chicken

		SGD	
		Small	Large
C1	<b>Butter Chicken</b> <i>Fresh Chicken Cooked in creamy gravy with butter</i>	13.50	19.50
C2	<b>Rara Chicken</b> <i>Minced chicken cooked with special spices</i>	13.50	19.50
C3	<b>Chicken Jalfrezi</b> <i>Chicken chunks cooked with sauteed onion, capsicum and tomatoes</i>	13.50	19.50
C4	<b>Chicken Vindaloo</b> <i>Chicken chunks cooked with hot and thick gravy</i>	13.50	19.50
C5	<b>Chicken Kurma</b> <i>Fresh chicken cooked in creamy sauce</i>	13.50	19.50
C6	<b>Chicken Tikka Butter Masala</b> <i>Marinated boneless chicken pieces, barbequed and served with gravy</i>	13.50	19.50
C7	<b>Achari Chicken Curry</b> <i>Boneless chicken marinated with aromatic pickles and served with gravy</i>	13.50	19.50
C8	<b>Chilli Chicken</b> <i>Boneless chicken with aromatic chilli spices and served with/ without gravy</i>	13.50	19.50
C9	<b>Spinach Chicken</b> <i>Boneless chicken cooked with fresh spinach and chef's special spices</i>	13.50	19.50
C10	<b>Pepper Chicken</b> <i>Tender chicken cooked with crushed pepper and spices</i>	13.50	19.50





# Mutton

		SGD	
		Small	Large
M1	<b>Mutton Rogan Josh</b> <i>Mutton cooked with spices with gravy</i>	14.50	20.00
M2	<b>Mutton Vindaloo</b> <i>Mutton chunks cooked with hot and spicy thick gravy</i>	14.50	20.00
M3	<b>Spinach Mutton</b> <i>Mutton cubes cooked with fresh spinach</i>	14.50	20.00
M4	<b>Keema Mattar</b> <i>Minced Mutton cooked with chefs special spices</i>	14.50	-
M5	<b>Mutton Jalfrezi</b> <i>Mutton cooked with sauteed onion, capsicum and tomatoes</i>	14.50	20.00
M6	<b>Karachi Gosht</b> <i>Succulent meat sauteed in onion, garlic and black pepper</i>	14.50	20.00
M7	<b>Mutton Korma</b> <i>Mutton chunks cooked in creamy sauce</i>	14.50	20.00
M8	<b>Mutton Kofta</b> <i>Minced Meatballs cooked in gravy</i>	14.50	20.00
M9	<b>Mutton Masala</b> <i>Mutton Cooked with homemade sauce and spices</i>	14.50	20.00

T8

C6

C10



# Fish

			SGD	
			Small	Large
F1	<b>Fish Curry</b> <i>Boneless pieces of fish cooked with ginger, garlic, onion with gravy</i>		13.50	19.50
F2	<b>Fish Masala</b> <i>Boneless fish cooked in spicy masala sauce</i>		13.50	19.50
F3	<b>Fish Jalfrezi</b> <i>Fish fillets cooked with sauteed onion, capsicum and tomatoes</i>		13.50	19.50
F4	<b>Fish Vindaloo</b> <i>Fish fillet cooked in a thick gravy</i>		13.50	19.50
F5	<b>Fish Methi</b> <i>Boneless fish cooked with fenugreek leaves and creamy sauce</i>		13.50	19.50
F6	<b>Fish Manchurian</b> <i>Fish cooked with sweet and sour flavour</i>	F5	13.50	19.50
F7	<b>Chilli Fish Dry</b> <i>Cooked with chilli, capsicum, onion and soya sauce</i>		13.50	19.50
F8	<b>Fish with Broccoli</b> <i>Fresh pieces of fish cooked with broccoli</i>		13.50	19.50



# Prawn

P1	<b>Prawn Masala</b> <i>Delicious Prawns cooked in chef's special spices served with gravy</i>		19.00	28.00
P2	<b>Prawn Jalfrezi</b> <i>Prawn sauteed with vegetables and aromatic spices</i>		19.00	28.00
P3	<b>Prawn Shahi Korma</b> <i>Prawn slow cooked in creamy paste and mild spices</i>		19.00	28.00
P4	<b>Prawn Vindaloo</b> <i>Fresh Prawns cooked with hot and thick gravy</i>		19.00	28.00
P5	<b>Chilli Prawn</b> <i>Prawns cooked with garlic, diced capsicum, onion and chilli in soya sauce</i>		19.00	28.00
P6	<b>Prawn Manchurian</b> <i>Prawns cooked with Sweet and sour flavour</i>		19.00	28.00





# Vegetarian

		SGD	
		Small	Large
V1	<b>Paneer Butter Masala</b> <i>Cottage cheese cooked with tomato based with spices</i>	14.00	18.00
V2	<b>Palak Paneer</b> <i>Cottage cheese cooked with fresh spinach with cream</i>	14.00	18.00
V3	<b>Kadai Paneer</b> <i>Cottage cheese with diced onion , tomato and capsicum</i>	14.00	18.00
V4	<b>Gobi Manchurian</b> <i>Deep-fried cauliflower tossed with sweet,sour sauce</i>	12.00	17.00
V5	<b>Mutter Paneer</b> <i>Cottage cheese cooked with Peas</i>	12.00	17.00
V6	<b>Palak Mutter</b> <i>Fresh Spinach cooked with peas and served with coriander leaves</i>	12.00	17.00
V7	<b>Aloo Palak</b> <i>Boiled Potatoes simmered with spinach and spices</i>	12.00	17.00
V8	<b>Mushroom Palak</b> <i>Mushroom cooked with spinach and spices</i>	12.00	17.00
V9	<b>Cream Spinach</b> <i>Fresh Spinach Cooked with whipped cream</i>	12.00	17.00
V10	<b>Paneer Chilli</b> <i>Cottage cheese sauteed with onion and ,capsicum</i>	14.00	18.00
V11	<b>Shahi Paneer</b> <i>Paneer cooked in creamy makhani sauce with aromatic spices</i>	12.00	17.00
V12	<b>Mushroom Mutter</b> <i>Mushroom and Peas cookew with spices</i>	12.00	17.00
V13	<b>Mushroom Mutter Methi</b> <i>Mushrooms, peas and fenugreek leaves tossed together in a creamy sauce</i>	12.00	17.00
V14	<b>Mushroom Masala</b> <i>Mushroom tossed with chef's special spices</i>	12.00	17.00



V4



V5

# Vegetarian

		SGD	
		Small	Large
<b>V15 Mushroom Pepper</b>	<i>Mushroom toasted with fresh crushed black pepper</i>	12.00	17.00
<b>V16 Mushroom Chilli</b>	<i>Mushrooms sauteed with soya sauce, onion and capsicum</i>	12.00	17.00
<b>V17 Egg Curry</b>	<i>Tender Eggs cooked in special curry</i>	12.00	17.00
<b>V18 Navaratan Korma</b>	<i>Variety of vegetable cooked with chefs special spices</i>	12.00	17.00
<b>V19 Malai Kofta</b>	<i>Mashed Potatoes, Paneer and nuts , cooked in rich creamy sauce</i>	12.00	17.00
<b>V20 Aloo Gobi</b>	<i>Fresh cauliflower florets and potatoes cooked with spices</i>	12.00	17.00
<b>V21 Aloo Mutter</b>	<i>Potatoes and peas cooked in a gravy with spices</i>	12.00	17.00
<b>V22 Bhindi</b>	<i>Ladies finger sauteed with special spices</i>	12.00	17.00
<b>V23 Channa Masala</b>	<i>Chickpeas cooked with spices in gravy</i>	12.00	17.00
<b>V24 Simmered Brinjals</b>	<i>Eggplant braised with garlic, chillies and spices</i>	12.00	17.00
<b>V25 French Potatoes</b>	<i>Potatoes crisped to perfection and garnised with mild spices</i>	12.00	17.00
<b>V26 Long Bean</b>	<i>Tender long Bean stirfried with chefs Special spices</i>	12.00	17.00





# Vegetarian

		SGD	
		Small	Large
V27	<b>Carrots and Potatoes</b> <i>Tender carrots and potatoes simmered with spices</i>	12.00	17.00
V28	<b>Veg Jalfrezi</b> <i>Mixed vegetables sauteed with capsicum onion and tomato</i>	12.00	17.00
V29	<b>Dhal Makhani</b> <i>Black lentils simmered with cream and butter</i>	12.00	17.00
V30	<b>Aloo Jeera</b> <i>Potatoes cooked with butter and cumin seeds</i>	10.00	15.00
V31	<b>Dhal</b> <i>Yellow lentils cooked with onion, garlic and garnised with coriander leaves</i>	10.00	15.00
V32	<b>Dhal Palak</b> <i>Yellow lentils cooked with fresh spinach leaves and spices</i>	10.00	15.00
V34	<b>Yoghurt</b> <i>Naturally fermented milk to creamy curd</i>	5.00	-
V35	<b>Raita/Boondhi Raita</b> <i>Cucumber and carrot shreds mixed in home made curd</i>	6.00	-

V28



V30



# Supreme Basmati Rice

	SGD
<b>R1 White Rice</b> <i>Steamed Basmati long grained rice</i>	3.00
<b>R2 Briyani Rice</b> <i>Long grained rice cooked with flavoured spices</i>	5.00
<b>R3 Egg Fried Rice</b> <i>Basmati rice sauteed with vegetables/ Egg and mild spices</i>	10.00
<b>R4 Veg Fried Rice</b> <i>Basmati rice sauteed with vegetables/ Egg and mild spices</i>	10.00
<b>R5 Chicken Fried Rice</b> <i>Steamed Rice sauteed with chicken chunks and eggs</i>	11.00
<b>R6 Mutton Fried Rice</b> <i>Basmati rice sauteed with mutton chunks and eggs</i>	12.00
<b>R7 Peas/Mushroom Pulao</b> <i>Basmati rice fried with fresh green peas and mild spices</i>	7.00
<b>R8 Veg Pulao</b> <i>Basmati rice cooked with variety of vegetables and mild spices</i>	8.00
<b>R9 Jeera Rice</b> <i>Basmati rice cooked with cumin seeds and garnished with fried onions</i>	5.00
<b>R10 Kashmiri Pulao</b> <i>Basmati rice sauteed with fresh fruits and cocktail nuts, garnished with fried onions</i>	9.00
<b>R11 Chicken Briyani</b> <i>Basmati rice cooked chicken pieces with flavoured exotic spices</i>	13.00
<b>R12 Mutton Briyani</b> <i>Basmati rice cooked mutton chunks with flavoured exotic spices</i>	10.00



# Supreme Basmati Rice

## R13 Fish Briyani

*Basmati rice cooked fish fillets with flavoured exotic spices*

SGD

13.00

## R14 Prawn Briyani

*Basmati rice cooked with prawns with exotic spices*

18.00

## R15 Veg Briyani

*Basmati rice cooked with garden vegetables and aromatic spices*

11.00

## R16 Curd Rice

*Basmati rice cooked with natural set yougurt*

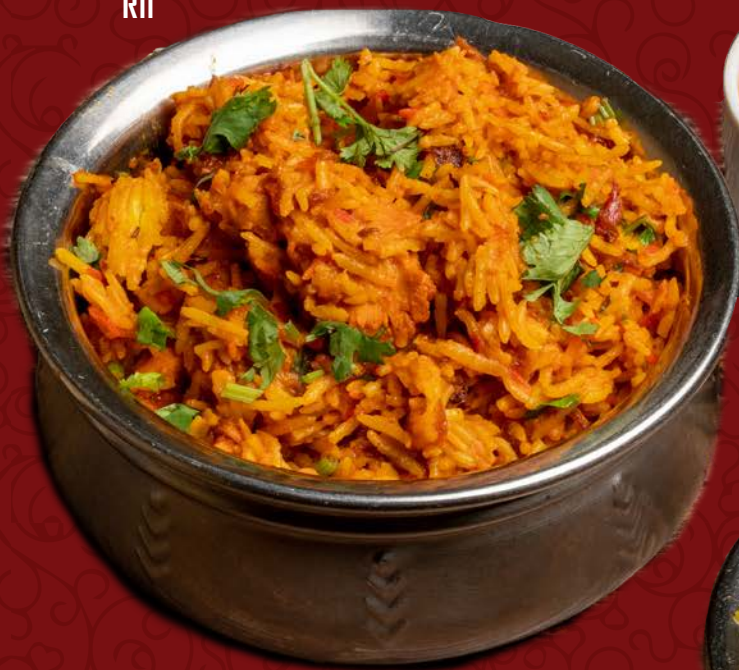
6.00

## R17 Dhal Kichadi

*Steamed basmati rice cooked with yellow dhal, spices and cream*

11.00

R11



R10

# Naan & Bread

	SGD
<b>N1 Naan Basket</b> <i>Garlic, Cheese, plain and butter naan roasted in earthen pot</i>	13.50
<b>N2 Keema Naan</b> <i>Naan stuffed with tender minced mutton</i>	7.00
<b>N3 Kashmiri Naan</b> <i>Naan fused with assorted nuts and dry fruits</i>	6.50
<b>N4 Paneer Naan</b> <i>Naan stuffed with shredded cottage cheese</i>	6.50
<b>N5 Cheese Naan</b> <i>Naan stuffed with shredded soft cheese</i>	6.50
<b>N6 Cheese Garlic Naan</b> <i>Naan stuffed with soft cheese and Coated with chopped garlic</i>	7.00
<b>N7 Garlic Naan</b> <i>Naan roasted in tandoor pot and seasoned with chopped garlic</i>	3.00
<b>N8 Butter Naan</b> <i>Naan roasted in tandoor pot and coated with butter</i>	3.00
<b>N9 Sesame Naan</b> <i>Naan topped with sesame seeds</i>	3.00
<b>N10 Plain Naan</b> <i>Indian flattened bread cooked in earthen pot</i>	2.50
<b>N11 Romali Roti</b> <i>Plain flour flatened into thin flat bread and cooked on a griddle</i>	7.00
<b>N12 Masala Kulcha</b> <i>Indian bread stuffed with potatoes, panner, peas and onion</i>	4.50



# Naan & Bread

SGD

**N13 Pudina Paratha**

*Indian bread with mint and coated with butter*

3.50

**N14 Lacha paratha**

*Indian multi layered shallow fried bread*

3.00

**N15 Aloo Paratha**

*Indian bread stuffed with mashed potatoes*

4.00

**N16 Chapati**

*Whole grain unleavened bread, soft cooked on a griddle*

3.50

**N17 Butter Chapati**

*Whole grain unleavened bread, cooked on a griddle and coated with butter*

4.00

**N18 Roti**

*Whole grain wheat bread cooked in tandoor pot*

3.50

**N19 Butter Roti**

*Whole grain wheat bread cooked in tandoor pot with coated butter*

4.00

**N20 Channa Batura**

*Puffed fluffy puri served with chickpeas gravy*

15.00

**N21 Aloo Poori**

*Unleavened dough puffed into crisp perfection with potato gravy*

13.00

N7



N10



N18



# Beverages

		SGD
B1	<b>Fresh Juices</b> <i>Orange/ Pineapple/ Apple</i>	6.50
B2	<b>Lime/Orange/Mango Juice</b>	3.50
B3	<b>Mango Lassi</b>	4.50
B4	<b>Sweet/Salt Lassi</b>	4.00
B5	<b>Tea/Masala Tea/Ginger Tea</b>	2.50
B6	<b>Coffee</b>	2.50
B7	<b>Butter milk</b>	4.00
B8	<b>Soft drinks</b>	3.00

# Desserts

D1	<b>Kesar Kulfi Pista</b> <i>Homemade Indian Ice cream</i>	6.00
D2	<b>Gulab Jamun</b> <i>Traditional Indian sweet</i>	6.00



# Beer & Spirits

SGD

## Draught Beer

	Mug	Pint	Jug	Tower
BS 01 Tiger	6.00	8.50	23.00	75.00
BS 02 Heineken	6.50	9.50	25.00	80.00

## Bottled Beer

BS 03 Kingfisher strong(650ml)	14.00
BS 04 Kingfisher	8.50
BS 05 Erdinger	13.50
BS 06 Heineken	10.00

## Wine

	Glass	Bottle
BS 07 Red/White	9.00	45.00

## Whisky

	30ml	Bottle
BS 08 Johnie Walker - Black label	9.00	75.00
BS 09 Chivas Regal	10.00	90.00

## Vodka

BS 10 Absolut Vodka	8.00	65.00
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## Rum

BS 11 Bacardi White Rum	8.00	65.00
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## Gin

BS 12 London Dry Gin	8.00	75.00
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We Provide home delivery service through our partners:



Foodpanda



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# *Rangooli* Restaurant

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

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