

RANG MAHAL

Traditional Indian & Mughlai Cuisine Certified Halal Food

傳統印度菜

Menu No: 02-010

REFRESHING DRINKS 餐前飲料

100	Lassi 乳酪 Chilled churned yoghurt drink served sweet, salty, banana or mango	\$20	101	Nimboo Pani 印度檸檬水 Freshly squeezed lime mixed with water or soda served sweet or salty	\$20
102	Young Coconut 椰青 Fresh coconut water served along with the chilled shell	\$28			

INDIAN SOUPS 湯類

110	Lentil Soup 印度名湯 One of the most Indian favorite lentil soup in the world	\$35	111	Tomato Soup 鮮茄湯 Fresh tomato squeezed with mild Indian spices served hot	\$35
112	Seafood Soup 海鮮湯 Seafood soup with hot Indian spices served hot	\$48	113	Sweet Corn Soup 粟米湯	\$38

APPETIZERS 開胃小食

120	Samosa (4Pcs) 咖喱角 Home made deep fried cone pastries stuffed with vegetables	\$28	121	Fish Fritter 炸魚柳 Fresh fish fillet marinated with gram flour and deep fried	\$38
122	Pakora 炸雜菜或炸芝士 Deep fried fritters mix vegetables or cheese	\$25	123	Bhaji 炸洋蔥 Onion rolled with gram flour Indian spices and fried	\$25
124	Papad Roll 炸薄春卷 Roll of lentils wafer stuffed with vegetables	\$28	125	Masala Papad 辣薄脆 Deep fried papad sprinkled with spices, chopped onion, tomato and coriander leaves	\$12
126	Fried Chicken 印度炸雞 Tender pieces of marinated chicken deep fried and prepared with thick spicy sauce, green pepper and onion cubes	\$38	127	Aloo Tikki Papdi Chat 印度薯茸配薄脆餅沙拉 Mashed boiled potatoes mix with Bengal gram flour, green chilli, mixed spices and cooked on the hot plate. Served along with small crunchy chip topped with yogurt	\$35
128	Fresh Green Salad 青沙拉 Fresh tomato, onion, carrot and cucumber with a piece of lemon wedges served cold	\$25	129	Raita OR Plain Curd 青瓜鮮乳酪 Chilled homemade yogurt with fresh cucumber or pineapple	\$25

CLAY OVEN DISHES 印度燒烤類

131	Tandoori Chicken (Full) 香燒春雞 (全) Whole Chicken marinated with yogurt, special combination of spices cooked in tandoor	\$98	131H	Tandoori Chicken (Half) 香燒春雞 (半) Half Chicken marinated with yogurt, special combination of spices cooked in tandoor	\$68
132	Chicken Tikka 無骨燒雞 Boneless pieces of the chicken marinated with yogurt and Indian spices skewered to tender perfection in a clay oven	\$58	133	Chicken Tikka Black Pepper 烤黑椒雞柳 Boneless pieces of the chicken marinated with black pepper, exotic Indian seasoning to perfection of charcoal oven	\$62

134	Tandoori Lamb Shank 烤羊小腿 Leg of baby lamb marinated with the combination of Indian spices cooked in tandoor	\$68	135	Tandoori Lamb Chop 鐵板辣味羊肉 Pieces of lamb chops flavoured with ginger, garlic, green chillies and spices paste cooked in tandoor	\$68
136	Tandoori Lamb Leg 烤羊腿 Lamb leg marinated overnight matured in clay oven (Need One Day in Advanced to Orders)	\$225	137	Lamb Seekh Kebab 免治烤羊肉 Minced lamb mixed with Indian seasoning and cooked in tandoor	\$62
138	Tandoori Prawn (2Pcs) 紅燒大蝦 Prawn overnight marinated with Indian spices cooked gently in clay oven	\$78	139	Mint Chicken 薄荷雞 Tender pieces of marinated chicken in spicy mix of mint, spinach and cheese	\$68
140	Fish Tikka 香燒鯖魚件 Pieces of mackerel fish marinated in yogurt, Indian spices and cooked in clay oven	\$78	141	Rangmahal Creation 印度招牌菜 Tandoori assorted combination of Bar-Be-Cue non Vegetarian dishes	\$168
142	Mix Vegetable Seekh Kebab 烤什菜卷 Mince vegetable mixed with Indian seasoning and cooked in tandoor	\$58	143	Paneer Tikka 烤芝士 Fresh cottage cheese pieces marinated with yogurt Indian spices and cooked moderately in tandoor	\$62

CHICKEN DISHES 印度雞類

150	Chicken Makhani 牛油燜雞 Bar-Be-Cue chunk pieces of chicken cooked in tomato gravy with homemade butter	\$62	151	Chicken Do Piazza 燴洋蔥咖喱雞 North Indian Specialty from the kitchen of maharajas, chicken prepared in tomato and onion sauce and herbs sauced with sliced onion	\$62
152	Rangmahal Chicken 印度招牌雞 Tender chicken pieces cooked with minced chicken and blend of spices rich flavoured sauce	\$68	153	Chicken Tikka Masala 印度咖喱雞 Boneless pieces of chicken cooked with Indian spice and mushroom	\$62

LAMB DISHES 印度羊肉類

160	Lamb Peshawar 果仁咖喱羊 Tender pieces of the lamb cooked with pistachio nuts paste with mild gravy	\$68	161	Mango Lamb Curry 芒果咖喱羊 Boneless pieces of lamb cooked in yogurt based gravy exotic with the addition of the pulp of ripe mangoes transforming into a royal dish	\$68
162	Lamb Shank Curry 咖喱羊小腿 Leg of baby lamb marinated with the combination of Indian spices cooked in mild gravy	\$68	163	Lamb Chop Masala 濃味咖喱羊扒 Bar-Be-Cue lamb chops cooked with the home made masala	\$68
164	Lamb Bhuna 印度燴羊肉 A Bhuna is a fairly dried curry containing onion and spices and fairly palatable to the uninitiated like do payaza but less onions	\$68	165	Lamb Dhansak 甜酸咖喱羊肉 Dhansak origin in a Paris dish and was probably a very special lamb dish cooked with lentils, spinach, eggplant and potatoes	\$68
166	Lamb Rogan Josh 印度咖喱嫩羊肉 World Famous kashmiri dish the lamb cooked with spices called kashmiri chillies mixed with homemade curry sauce	\$68			

MEAT SPECIALTY 印度特式肉類

170	Chicken OR Lamb Kadai 煲仔羊肉或雞 "Kadai" a thick Indian wok, boneless chicken or lamb pieces cooked with coriander seed added with Indian spices and with green pepper	\$62	171	Chicken OR Lamb Palak 乳酪羊肉或雞 A very versatile green leafy vegetable marries very well with lamb or chicken cooked along with garlic ginger and homemade spices	\$62
172	Chicken OR Lamb Jalfrezi 什菜羊肉或雞 Boneless pieces of chicken or lamb cooked with fresh assorted vegetable and garnished with coriander leaves	\$62	173	Chicken OR Lamb Madras 椰汁羊肉或雞 Chicken or lamb cooked in fresh coconut paste with the south Indian seasoning	\$62

- 174 Chicken OR Lamb Vindaloo** \$62
 辣羊肉或雞
 Pieces of chicken or lamb cooked in with homemade spice chilli paste
- 176 Chicken OR Lamb Curry** \$62
 咖喱羊或雞
 Boneless chicken or lamb pieces tossed with onion and tomatoes and tempered with crushed coriander

- 175 Chicken OR Lamb Korma** \$62
 白腰果汁羊肉或雞
 Tender pieces of chicken or lamb cooked in cashew nut gravy garnished with cream and nuts

FISH SPECIALTY 印度魚類

- 180 Bombay Fish** \$72
 孟買咖喱魚
 Boiled fillet of fish mackerel cooked gently with hot sauce made from freshly ground spices

- 181 Goan Fish** \$72
 果亞咖喱魚
 Fresh sea fish mackerel cooked in traditional goan style

- 182 Fish Vindaloo** \$72
 辣咖喱魚
 Fresh fish mackerel cooked with potatoes and spices homemade chilli paste

- 183 Fish Masala** \$72
 瑪莎拉魚
 Fresh fish fillet cooked and simmered in tomato and onion sauce in rich with chef special spices

PRAWN DISHES 印度蝦類

- 190 Prawn Kadai** \$82
 印度咖喱蝦煲
 Fresh prawns cooked with Indian spices along with coriander seeds and green pepper

- 191 Prawn Vindaloo** \$82
 辛辣咖喱蝦
 Pieces of fresh prawns cooked in with homemade spice chilly paste

- 192 Prawn Curry** \$82
 咖喱蝦
 Fresh prawns cooked in mild curry sauce

- 193 Goan Prawn Curry** \$82
 印式椰汁蝦咖喱
 Fresh prawns marinated with Indian spices cooked gently in traditional goan style

- 194 Prawn Masala** \$82
 蕃椒洋蔥蝦
 Juicy fresh prawns gently cooked in a true north Indian style with fresh onion and tomato paste and flavoured with coriander

CHINA TOWN 中餐類

- 201 Garlic Prawn** \$82
 蒜茸蝦球
 Fresh prawns marinated with garlic and green chilly served with hot and sour garlic sauce

- 202 Chilly Chicken** \$68
 青椒炒雞柳
 Boneless pieces of chicken cooked with chilly garlic paste, capsicum and green pepper

- 203 Fried Rice With Vegetable OR With Egg And Vegetable** \$58
 雜菜炒飯
 Basmati rice cooked with small cubes of vegetables with touch of soya sauce

VEGETABLE DISHES 印度蔬菜類

- 211 Vegetable Jalfrezi** \$55
 咖喱什菜
 Fresh vegetable cooked with Indian spice

- 212 Bhindi Masala** \$58
 瑪莎拉牛角豆
 Fresh Okra cooked with cubes of onion and spices

- 213 Channa Masala** \$52
 美國豆
 Chickpeas cooked with onion, tomato and medium spices

- 214 Dal Tadka Wali** \$48
 咖喱黃豆
 Yellow lentils mixed with cumin seeds fried with butter

- 215 Baigan Masala** \$58
 咖喱茄子
 Eggplant cooked with onion, ginger, garlic and Indian seasoning

- 216 Palak Paneer** \$58
 芝士莧菜茸
 Fresh cottage cheese cooked with spinach along with Indian masala

- 217 Paneer Achari** \$58
 濃味自制芝士
 A rare preparation of cottage cheese with pickled flavour

- 218 Mutter Paneer** \$58
 青豆乾酪
 Cottage cheese cooked with peas

219	Paneer Makahani 濃汁咖喱芝士 Cottage cheese cooked in rich tomato and butter gravy topped with fresh cream	\$58	220	Paneer Tikka Masala 瑪莎拉烤芝士 Marinated cottage cheese and dipped in spiced gravy	\$58
221	Paneer Butter Masala 茄醬芝士 Cottage cheese cooked in a butter based special spiced gravy	\$58	222	Kadai Paneer 辣味芝士咖喱 Fresh home based cottage cheese cooked with tomatoes, green pepper and Indian seasoning	\$58
223	Baigan Bhartha 香辣茄子泥 Eggplant cooked with onion, ginger, garlic and Indian seasoning	\$55	224	Navratan Korma 果仁咖喱雜菜 Fresh vegetables mixed with dry fruits and fresh fruits cooked together in mild creamy sauce	\$55
225	Malai Kofta 紅白薯奶酪咖喱 Fresh cottage cheese, mashed potatoes stuffed with dry fruits shape into roll, deep fried and cooked in a rich homemade sauce	\$58	226	Dal Makhani 咖喱黑豆 Black lentils, kidney beans cooked in low heat and mixed with black pepper, onion, garlic ginger and garnished with cream and butter	\$48
227	Aloo Gobi 椰菜花馬鈴薯 Potato and Cauliflower cooked together with Indian seasoning	\$55	228	Aloo Zeera 香濃馬鈴薯菜泥 Sauteed potatoes delicately cooked cumin seed with a touch of turmeric	\$52
229	Bombay Aloo 孟買馬鈴薯 Potatoes cooked in rich tomato gravy	\$55	230	Aloo Palak 薯仔香料菠菜 Fresh spinach cooked with potatoes	\$55

INDIAN BREAD SPECIALTY 印度麵包類

241	Butter Naan 奶油烤餅 Naan Baked with butter in clay oven	\$18	242	Keema Naan 羊肉烤餅 Minced lamb stuffed bread baked in clay oven	\$20
243	Onion Kulcha 洋蔥烤餅 Bread stuffed with mild cooked onion	\$15	244	Tandoori Roti 烤麥餅 Thin wheat bread baked in clay oven	\$12
245	Laccha Parantha 香甜奶油烤餅 Layered whole wheat flour bread and baked	\$15	246	Tawa Chapati 熱鍋烤餅 Thin whole wheat bread made on the hot iron plate	\$15
247	Poori OR Bhatura 咸煎餅 Deep fried puffed bread	\$15	248	Pudina Parantha 薄荷千層麥 Parantha sprinkled with dry mint on top and baked	\$15
249	Roomali Roti 脆卷烤麥餅 A treat to watch paper thin bread made by twirling and looping to perfection	\$15	250	Bread Basket 麵包籃 A combination of whole wheat bread and refined flour bread, pudina parantha, onion kulcha, butter naan and roti.	\$48
251	Naan 烤餅 Refined flour bread cooked in tandoor	\$12	252	Amritsari Naan 古法烤餅 Naan stuffed with onions and potatoes	\$18
253	Peshawari Naan 炭燒烤圓餅 Bread stuffed with almond, cheese, cherry & raisins	\$20	254	Garlic Naan 蒜蓉烤餅 Garlic stuffed bread	\$15
255	Cheese Naan 乳酪烤餅 Leavened bread stuffed with cheese and herbs	\$18	256	Masala Naan 瑪莎拉烤餅 Bread baked with Indian herbs and potato	\$15

BASMATI RICE & BIRYANIE 印度炒飯

260	Saffron Pulao Rice 番紅花黃飯 Basmati rice cooked with saffron	\$28	261	Spinach Garlic Rice 菠菜蒜蓉飯 Basmati rice cooked with spinach and garlic	\$42
262	Kashmiri Pulao 喀什米爾黃飯 Saffron basmati rice cooked with fruits and Indian herbs	\$42	263	Mushroom Peas Pulao 蘑菇碗豆炒飯 Well known Indian basmati rice cooked with mushroom, saffron, green peas and Indian herbs	\$38
264	Zeera Rice 時蘿籽炒飯 Basmati rice cooked with cumin seeds in light butter	\$38	265	Basmati Rice 印度香米 Indian steam rice	\$18

266P	Hydrabadi Biryani with Prawn 印度香料燉蝦飯 An exclusive flourful prawn prepared with plethora of saffron and fragrant with basmati rice	\$82	266L	Hydrabadi Biryani with Lamb 印度香料燉羊飯 An exclusive flourful lamb prepared with plethora of saffron and fragrant with basmati rice	\$68
266C	Hydrabadi Biryani with Chicken 印度香料燉雞飯 An exclusive flourful chicken prepared with plethora of saffron and fragrant with basmati rice	\$58	266V	Hydrabadi Biryani with Vegetable 印度香料燉菜飯 An exclusive flourful vegetables prepared with plethora of saffron and fragrant with basmati rice	\$52

DESSERTS 印度甜品類

270	Gulab Jamun (2pcs) 甜湯丸 Soft milk dumplings soaked in warm cardoman syrup. Perfect to satisfy a sweet tooth.	\$28
------------	--	-------------

DRINKS LIST 飲料

D01	Coke	\$23	D02	Coke Light	\$23
D03	Sprite	\$23	D10	Ginger Ale	\$23
D11	Ginger Beer	\$23	D13	Soda Water	\$23
D14	Tonic Water	\$23	D31	Perrier	\$26
D32	Evian	\$26	D88	Red Bull	\$30
D61	San Miguel (P.P) Beer (Bottled)	\$40	D64	Heineken Beer (Bottled)	\$40
D65	Tsing Tao Beer (Bottled)	\$40	D69	Singha Beer (Bottled)	\$40
D76	Asahi Beer (Bottled)	\$40	D78	Corona Beer (Bottled)	\$40

SET LUNCH 午市套餐

300	Set Lunch Kings Thali (Only Served Lunch Till 14:30) 1] Green Salad 田園沙律 2] Roasted Papadam 脆餅 3] Cucumber Raita 青瓜鮮乳酪 4] Samosa 薯蓉咖喱角 5] Chicken Tikka 無骨燒雞 6] Lamb Seekh Kebab 免治烤羊肉 7] Butter Chicken(Or Any Chicken Dish) 牛油咖喱雞(或任何雞類) 8] Lamb Curry (Or Any Lamb Dish) 咖喱羊肉(或任何羊類) 9] Aloo Gobi 椰菜花馬鈴薯 10] Vegetable Curry 什菜咖喱 11] Garlic Naan 蒜茸烤餅 12] Pulao Rice 印度黃飯 13] Dessert 甜品 14] Soft Drink 飲品汽水	\$78
------------	---	-------------

SET DINNER 晚市套餐

- 301 Set Dinner Menu For 2 Persons \$180**
- 二人晚市套餐
- 1] Raita
青瓜乳酪
 - 2] Papadam
薄脆
 - 3] Samosa
咖喱薯蓉角
 - 4] Pakora
香炸雜菜
 - 5] Chicken Tikka
無骨燒雞
 - 6] Seekh Kebab OR Fish Tikka
免治烤羊肉或烤魚
 - 7] Chicken Curry OR Lamb Curry
咖喱雞或咖喱羊
 - 8] Aloo Gobi OR Dal Fry
椰菜花薯仔或咖喱黃豆
 - 9] Naan OR Onion Bread
烤餅或洋蔥烤餅
 - 10] Pulao Rice OR Steam Rice
黃飯或白飯
 - 11] Choice Of 2 Soft Drinks
飲品汽水選二
- 302 Set Dinner Menu For 4 Persons \$380**
- 四人晚市套餐
- 1] Raita
青瓜乳酪
 - 2] Papadam
薄脆
 - 3] Samosa
咖喱薯蓉角
 - 4] Onion Bhaji
香炸洋蔥
 - 5] Chicken Tikka
無骨燒雞
 - 6] Seekh Kebab OR Fish Tikka
免治烤羊肉或烤魚
 - 7] Butter Chicken OR Lamb Rogan Josh
牛油咖喱雞或咖喱炖羊肉
 - 8] Chicken Masala OR Lamb Curry
瑪沙拉雞或咖喱羊肉
 - 9] Aloo Gobi OR Saag Paneer
椰菜花薯仔或燴菠菜芝士
 - 10] Garlic Naan / Roti OR Butter Naan
蒜茸烤餅/麥餅 或 牛油烤餅
 - 11] Pulao Rice OR Steam Rice
黃飯或白飯
 - 12] Choice Of 4 Soft Drinks
飲品汽水選四
- 303 Set Dinner Menu For 6 Persons \$588**
- 六人晚市套餐
- 1] Raita
青瓜乳酪
 - 2] Papadam
薄脆
 - 3] Samosa
咖喱薯蓉角
 - 4] Onion Bhaji
香炸洋蔥
 - 5] Tandoori Mixed Grill
雜錦燒烤
 - 6] Butter Chicken OR Lamb Rogan Josh
牛油咖喱雞或咖喱炖羊肉
 - 7] Chicken Masala OR Lamb Curry
瑪沙拉雞或咖喱羊肉
 - 8] Fish Curry OR Goan Fish Curry
咖喱魚或果亞咖喱魚
 - 9] Saag Paneer OR Mushroom Korma
燴菠菜芝士或腰果濃汁蘑菇
 - 10] Aloo Gobi OR Dal Makhani
椰菜花薯仔或咖喱黑豆
 - 11] Assorted Breads
各式烤餅
 - 12] Pulao Rice
黃飯
 - 13] Steam Rice
白飯
 - 14] Choice of 6 Soft Drinks
飲品汽水選六

Restaurant Address:
Flat B, 1/Floor
Percival House
83 Percival Street
Causeway Bay
Hong Kong

Business Hours:
Monday to Sunday
and Public Holidays
11:00 to 23:00
Tel No: 2577 6969