

A delightful blend of Mediterranean essence and Indian flavors,  
creating a harmonious fusion that tantalizes the taste buds.  
Our talented team crafts a meticulously curated menu that showcases  
the best of both worlds, resulting in an unforgettable dining experience.  
Indulge in the vibrant and diverse flavors of our Mediterranean fusion  
Indian cuisine, a true celebration of culinary artistry at RANG

*Internationally Indian*



Chef Sohan's culinary journey is a fusion of creativity and innovation. With a decade of Mediterranean European experience around the globe and a passion for blending flavors, he brings a unique and imaginative touch to Indian cuisine. From visually stunning presentations to unexpected ingredient combinations, Chef Sohan's dishes are a feast for the senses. With attention to detail in every aspect, he creates an ambiance that transports diners to a world where tradition meets innovation. Prepare for a dining experience that celebrates creativity and imagination, where each dish tells a story and every bite is an adventure into culinary artistry.



# MICHELIN 2024

Rang, an Internationally Indian restaurant in Da Nang, Vietnam, has made history by becoming the first Indian establishment to receive the Michelin Bib Gourmand award in 2024.

The Bib Gourmand recognizes restaurants that offer high-quality cuisine at moderate prices, highlighting exceptional value for money.

*Signature*



Chef Sohan's  
most popular dishes

*Vegetarian*



Purely vegetarian dishes  
(V)

*Must Try*



Perfect if you  
are seeking new flavors !

All prices are in Vietnam Dong 1.000 VND and subject to 5% service charge and 10% VAT



# Rang Remarkable

## Cocktails



Pahari By Heart  
155

Bourbon, Apple Juice,  
Lime, Honey



Neelam  
155

Vodka, Lime, Soda  
Blue Curacao,



Masala Malt  
155

Gin, Lychee,  
Lime, Raspberry



Jamuntini  
155

Rum infused Butterfly Tea,  
Apricot, Lime, Honey, Egg White





Sharabi Cate Suva  
145

Bourbon, Baileys,  
Espresso Coffee

Jaljeera Mojito  
165

Rum, Cumin, Coriander,  
Lime, Mango Soda

Rangeela  
185

Gin, Mixed-Spices,  
Ginger, Egg White





..: Small Bites :..

Signature



WTF – Chicken 65      170  
Curry Leaf and Peanut Crumble, Sichuan Pepper Aioli





Vegetarian

Lotus Seed & Yogurt Kebab 140  
Beetroot, Chili & Mint Chutney, Shaved Vegetables



Vegetarian

Charred Paneer Rice Paper Roll 120  
Local Mint, Noodles, Mint Chutney



Vegetarian

Peri Peri Stuffed Mushroom 120  
Tandoor Roasted Pineapple & Mustard Relish

Rang Birangi Pani Puri 190  
Lump Crab, Avocado, Spiced Mango Water

Signature







## Appetizers

...Thoda Desi | Little Indian...

Signature



Vegetarian



Kha PK's Paneer Kulcha 130  
Drunken Whipped Butter, Pistachio





Vegetarian



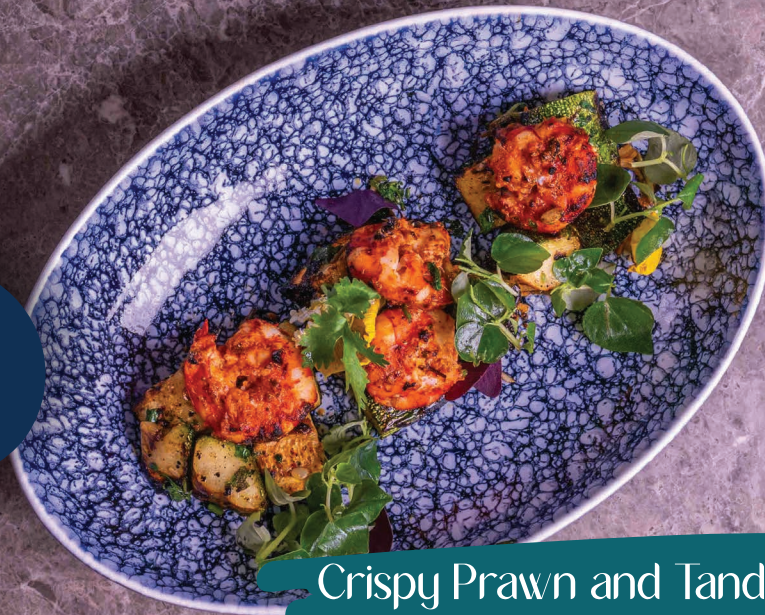
Aloo Tikki 110  
Tamarind, Mint and Yogurt



Vegetarian

Stuffed Palak Pakora 140  
Raisins, Yogurt and Sev

Must Try



Crispy Prawn and Tandoori Zucchini Chaat 170  
Drunken Whipped Butter, Pistachio





..: Videshi Tadka | Very International :..



Signature

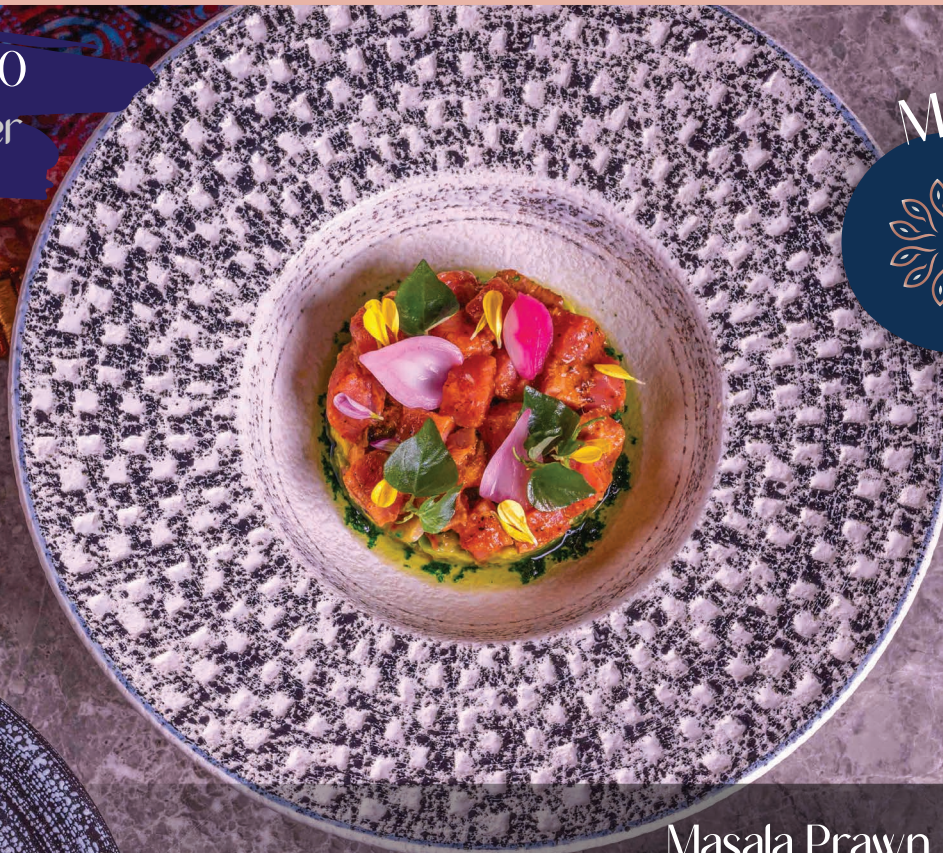


Tandoori Octopus 190  
Almond Romesco, Vietnamese Basil Relish



Half Cooked Tuna Tartar 200  
Rasam Vinaigrette, Rice Cracker

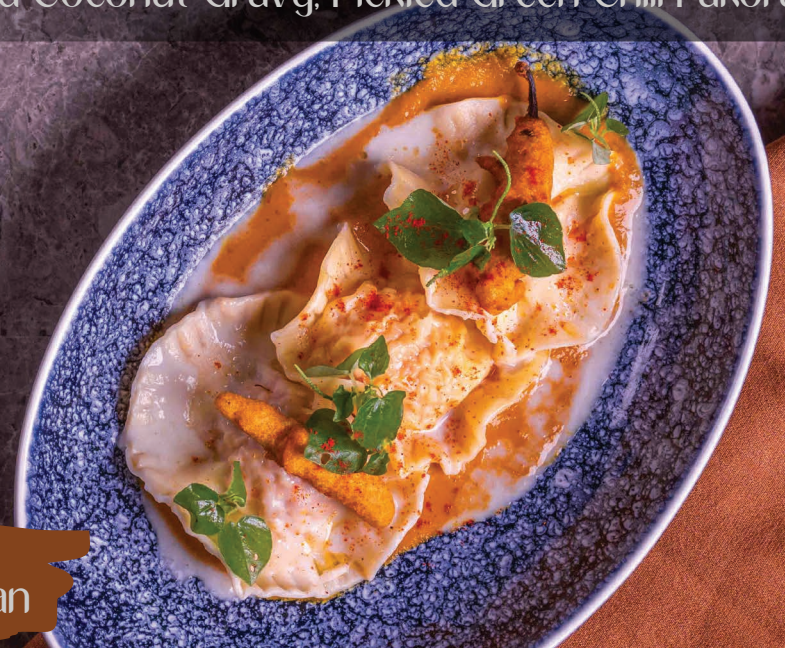
Must Try



Masala Prawn Ravioli 210  
Turmeric and Coconut Gravy, Pickled Green Chili Pakora



Sweet Potato Gnocchi Chaat 180  
Pomegranate, Yogurt, Tamarind Chutney, Parmesan







... From The Colours Of Firey Tandoor ...

# Tandoori Kebabs



...: All Kebab's are served with Raw Mango & Papaya Salad + Mint Chutney :...:

## Chicken / 210



Tikka

Seekh Kebab

Murg Malai

## Lamb / 500



Boti Kebab

Lamb Chops

## Pork / 310



Masala Ribs

Lemongrass Seekh

## Beef / 320

Black Pepper Kebab

Nem Lui (Minced Kebab)



Jack Daniels Cooked Brisket

## Seafood

King Prawn 450



Amritsari Fish 270

Catch Of The Day ( For 2 pers) 750

Served with salad or vegetables pilaf



...: Main Courses :...

Signature



King Prawn Linguini 320  
Makhni Cream Sauce, Gremolata



A top-down view of a BBQ Chicken Korma dish served in a dark brown, textured ceramic bowl. The chicken pieces are coated in a rich, orange-brown sauce and are garnished with fresh green herbs, sliced red cherry tomatoes, and thin slices of red onion. A dollop of white yogurt is visible at the bottom of the bowl.

BBQ Chicken Korma 290  
Cucumber & Mint Tzatziki, Chole Chaat

A top-down view of a Tandoori Gobhi dish served in a dark brown, textured ceramic bowl. The cauliflower florets are coated in a thick, orange-brown tandoori sauce and are garnished with fresh green herbs, sliced almonds, and thin slices of red onion. A dollop of white yogurt is visible at the bottom of the bowl.

Tandoori Gobhi 270  
Tzatziki, Pistachio, Pomegranate, Mint

A top-down view of a Twice Cooked Masala Pork Belly dish served in a light-colored, textured ceramic bowl. The pork belly is coated in a thick, orange-brown masala sauce and is garnished with fresh green herbs and a decorative green mesh garnish.

Signature

Twice Cooked Masala Pork Belly 290  
Kimchi Tossed Potatoes, Vindaloo Sauce

Vegetarian

A green circular logo with a white floral pattern inside.



# United Colours Of Curries



## Yellow | Peela

Daal Tadka  190

Kadi Pakoda  195



## Green | Hara

Palak Paneer  210

Saag Gosht 280

Corn & Mushroom & Palak Saag  210

White | Safed   
Murgh Mughlai  290  
Malai Kofta  220





Red | Laal

Butter Chicken	290
Chicken Tikka Masala	290
Kadhai Paneer  / Chicken / Prawn	210/290/320



Pick your colour



Brown | Bhoora

Daal Makhni 	190
Lamb Masala Curry	290
Beef Rogan Josh 	320
Kadai Chicken	280



Must Try



... Rice ...

Plain	70
Vegetable Pilaf	80
Orange Pilaf	80
Jeera Rice	80
Kashmiri Pilaf	80



## ... Biryani ...

Mixed Vegetables 	160
Hyderabadi Chicken	290
Masala Beef	290
King Prawn	330
Sukha Gosht	320





Vegetarian

Roti

Tandoori	60
Tawa	60
Roomali	60
Missi	60

Vegetarian

Naan

Plain	70
Garlic	70
Cheese	75
Jalepeno	75
Kastoori Methi	70



## ...: Tandoori Kulcha :...

Chicken 200

Paneer  190

Aloo  180

Schicuan Pepper & Cheese  190

Badam Kulcha with Saffron Butter  200

Signature



## ...: Paratha :...

Vegetarian 

Laccha 70

Pudina 70

Desi Ghee 70

Tawa Aloo 90

Tawa Gobhi 90

Paneer 90





## Desserts

Must Try



Masala Chai Tiramisu 140  
Mascarpone, Cocoa Powder



Chocolate Nan 150  
Nutella, Marshmallow, Mango

Gulab Jamun Pavlova 140  
Meringue, Mixed Berry Curd

Signature





Masala Chai Tea 90  
Mixed spices, Milk

Must Try



Gajar Halwa Mille Feuille 150  
Pistachio Whipped Cream

Rhum Glazed Tandoori Pineapple 150  
Star Anise Crumble, Coconut Ice Cream

Gelato Selection 60 per scoop  
Mango / Vanilla / Chocolate









...: Dhanyawaad :...



