RANI

DIWALI SPECIAL MENU

VEG APPETIZER

SUNEHRE PANEER CROQUETTES $18
Golden-crusted croquettes filled with paneer, sweet corn, melted cheese and Indian spices, served with house-made chutney.

PALAK PATTA CHAAT $16
Refreshingly crispy spinach topped with yogurt espuma, chickpea vermicelli, mint and tamarind sauce.

HARYALI PANEER TIKKA $24
A very rich flavored cottage cheese cooked in tandoor after being marinated in fresh green herbs.

PANEER SEEKH KABAB $19
Paneer blended with aromatic Indian spices, kesar and cashew, shaped onto skewers and grilled to smoky perfection.paneer.

ROYAL JACKFRUIT GALOUTI $22
A twist on galouti jackfruit with house fermented bread and kokum glaze.

TANDOORI MUSHROOM WITH YOGHURT SHOT $22
Mushrooms marinated in a rich blend of spices, then cooked in tandoor to a perfection for a smoky, flavorful bite.

NON-VEG APPETIZER

BOMBAY SYTLE CHICKEN LEG PIECE $18
Succulent pieces of chicken marinated in traditional Bihari style. Marinated in mustard oil, smoky spices, and yogurt then grilled to tender perfection in tandoor.

CLASSIC MURGH TIKKA $24
Tender boneless chicken pieces marinated with homemade spice and cooked in tandoor.

CHICKEN 65 ..... $22
Crispy, bite-sized chicken tossed with fiery South Indian spices, curry leaves, and green chilies for a bold, flavorful kick.

SHRIMP CURRL LEAF $30
A very flavorful and a popular masala shrimp dish cooked in curry leaves, onions, tomatoes and spices made into thick masala like sauce then perfected in tandoor.

AMRITSARI FISH FRY $24
Tender fish marinated in traditional Amritsari spices, coated in a chickpea flour batter, and fried to golden, crispy perfection.

MUTTON SUKKA $28
Tender mutton cooked with South Indian spices, roasted coconut, and curry leaves, finished in a rich, flavorful dry masala.

DIWALI SPECIAL COCKTAIL & MOCKTAIL

Sunehri Diwali $18
An exquisite blend of gin, floral elderflower liqueur, freshly squeezed lemon, and Rani's house-crafted saffron-honey syrup, shaken to a golden perfection. Finished with a delicate aromatic smoke bubble and a touch of edible gold, this radiant creation brings the magic of Diwali to your glass.



Virgin Sunehri Diwali $12
Non-alcoholic perfect delight for this Diwali to sip up and enjoy! A festive touch to a sweet and flavorful fusion drink that incorporates the fragrant, saffron-honey syrup into a classic mocktail.

!!! MEETHA - DIWALI SPECIAL $16 ALL DESERTS !!!

FRESH JALEBI WITH RABDI
A royal Rajasthani dessert featuring a crisp, round honeycomb-shaped Ghewar soaked in fragrant sugar syrup, topped generously with creamy rabdi, placed on top of pistachio malai.

HOMEMADE RASMALAI TRES CAKE
A fusion of classic Indian dessert and western baking–soft, saffron-infused sponge soaked in rasmalai milk, layered with cardamom cream, pistachios, and rose petals.

CHURROS WITH COFFEE MALAI
Another twist on Jalebi in the form of churros made with fermented deep fried batter, dusted with cinnamon sugar served on top of fresh homemade coffee malai.

Wishing everyone a very Happy Diwali from the family of

Rani

RANI

DIWALI SPECIAL MENU

VEGETARIAN ENTREE (ALL ENTRÉES SERVED WITH PLAIN RICE)

MAA KI DAL $24
Slow-simmered whole lentils cooked with aromatic spices and finished with a rich, buttery tempering for a comforting, authentic Punjabi classic.

NAVRATNA KORMA $22
A royal medley of nine vegetables, fruits, and nuts simmered in a rich, velvety cashew-cream sauce, delicately infused with aromatic spices for a luxurious Mughlai-inspired experience.

BAINGAN KA BHARTA $24
Fire-roasted eggplant, delicately mashed and slow-cooked with onions, tomatoes, green chilies, and aromatic Indian spices, delivering a rich, smoky flavor with a rustic touch.

PANEER PASANDA $25
A royal North Indian classic - soft homemade paneer cubes simmered in a luxurious, mildly spiced gravy made with cream, cashews, and aromatic spices.

PALAK PANEER $24
Velvety spinach, pureed to perfection and gently simmered with tender cubes of paneer, infused with spices and a touch of cream. This regal classic balances earthy richness with silky indulgence.

RANI'S DAL BAATI WITH GHEE & ACHAAR $25
Golden-baked wheat baatis, served with rich, slow-simmered lentils, aromatic spices, and a generous drizzle of pure desi ghee for an authentic, comforting taste of Rajasthan.

NON-VEG ENTRÉE (ALL ENTRÉES SERVED WITH PLAIN RICE)

HOMESTYLE CHICKEN CURRY $28
A classic home-style chicken curry features bone-in chicken simmered in an aromatic onion-and-tomato masala sauce with traditional whole and ground spices.

SHRIMP CHETTINAND $30
Shrimp marinated in a symphony of roasted Chettinad spices, slow-cooked to perfection in a fragrant, coconut-infused masala. Bursting with bold, layered flavors and a subtle hint of heat.

Murgh Musallam $28
Succulent bone in chicken braised in a regal saffron-infused curry enriched with roasted spices and caramelized onions.

GOAT CHAMPARAN $34
Famous dish features bone-in goat meat marinated in mustard oil, raw onions, ginger, garlic, and bold spices, then slow-cooked inside a sealed earthenware pot over low heat.

FISH OF THE DAY $45
Please ask our servers for this delicious fish of the day on availabilities. Fish marinated in Rani speical spices blend and cooked in closed banana leaf in tandoor

BUTTER CHICKEN $28
One of the most popular Indian dish cooked with tender boneless chicken, tomato gravy, spices,butter and fresh cream.

BREADS - NAAN

Plain Naan $7
Butter Naan / Garlic Naan $8
Tandoori Roti $7
Chilli Garlic Naan $8
Chilli Cheese Naan $9
Phulka Roti (2 Nos.) $10
Laccha Paratha $10
Bread Basket $28
Choice of one Butter naan, Garlic Naan, Chilli Garlic Naan and Tandoori Roti

RICE & BIRYANI

PLAIN RICE $7

JEERA RICE $12

JACKFRUIT PULAO $25
A flavorful layered rice dish made with mixed Jackfruit, fragrant basmati rice, and a blend of exotic spices served with beetroot raita and saalan.

CHICKEN DUM BIRYANI $28
Fragrant basmati rice layered with tender chicken, aromatic spices, saffron, and fresh herbs, slow-cooked on dum for authentic royal experience.

SIDES

Onion Salad $6
Mix Veg Pickel $4
Beetroot Raita $7
Plain Yogurt $5

DRINKS

Madras Filter Coffee $8
Alfonso Mango Lassi $10
Coke, Diet Coke $4
Masala Chai $8
Masala Chaas $8
Ginger Ale $6
Saratoga Sparkling Water 28oz $8
Saratoga Still Water 28oz $8