

Welcome to Raasvān, Vrindavan- AM Hotel Kollection. Our restaurant offers a delightful dining experience characterized by warm hospitality, an inviting ambiance, and a commitment to culinary excellence. With a curated menu to satisfy every palate, we invite you to embark on a culinary journey like no other. Whether you're seeking comfort in Pan Asian meal or craving the flavors of Mathura - Vrindavan, our restaurant promises to tantalize your taste buds and leave you craving for more. Join us and indulge in an unforgettable dining experience where every dish is crafted with care and served with a smile.

Here, we take pride in delivering not just meals, but an experience. Our attentive staff is here to guide you through our offerings, ensuring your culinary exploration is nothing short of exceptional.

À La Carte: 11:00 AM - 10:30 PM

Thali Menu: 12 PM - 3.30 PM

Enjoy your meal!

- The Raasvān Team

ALLERGEN AND DIETARY INDICATORS



Prices are in Indian rupees and are exclusive of GST, with a 10% discretionary service charge.

Please let us know if you're allergic to any ingredients.



MENU 11:00 AM To 10:30 PM

BREAKFAST				APPETISERS		
	00 AM To 11:00 AM		•	Crispy Potato Wedges	180	
•	Choice of Paratha	140 160 180	•	Vegetable Pakora	190	
•	Toast	160	•	Paneer Pakora	200	
	Butter Jam	180	•	Cheese Bread Pakora	225	
•	Poha 🔪		•	Honey Chilli Potato	280	
•	Poori & Bhaji	190	•	Vegetable Manchurian	290	
•	Chole Bathura	200	•	Chilli Paneer	380	
•	Fruit Platter	245		Paneer 65	380	
•	Choice of Cereal ServedwithHot ColdMilk	250	•	0 V	·	
	Servedwith not Coldwills		c	ANDWICHES & WRA	DC	
S	OUTH INDIAN SELEC	TION	.	Vegetable Grilled Sandwich	250	
•	Idli Sambhar 🕼	150	_	Tomato & Cheese Sandwich	250	
•	Choice of Utthapam	190 240	•	Bombay Sandwich	295	
	Plain Paneer Tomato		•	Paneer Kathi Roll	295	
•	Choice Of Dosa	180 200 250	am •	Tancer Racin Ron () A y	293	
	Plain Masala Paneer					
			P	ASTA		
S	OUP		•	Choice Of Pasta	350	
•	Lemon Coriander	220		Alfredo Arabiatta SalsaRosa		
•	Cream Of Tomato	220				
iù •	Manchow Of the Manchow	220	T	ANDOOR SELECTIO	N	
•	Hot & Sour	220	12:	:00 PM To 10:30 PM		
			•	Hara Bhara Kabab 🕠	250	
_			•	Aloo Nazakat 🖔 🏻	250	
SALAD		•	Veg Seekh Kebab	275		
•	Green Salad ®	175	•	Ajwain Paneer Tikka	350	
•	Tossed Salad ®	220	•	Paneer Malai Tikka 👵	380	
•	Masala Peanuts 💩	250				
•	Fruit Salad ®	350				

M	AIN COURSE		ACCOMPANIMENTS			
•	Yellow Dal Tadka 🔹	295	Curd Papad	75		
•	Aloo Gobi Masala 👔	295	Plain Masala	120 140		
am •	Amirtsari Chole (295	Choice Of Raita	140 160 190		
•	Handi Lazeez 👝	320	MixVeg Boondi Pineapple	-4-1-0-1-9-		
•	Dal Makhani ₀	350				
ā₩●	Paneer Selection	380	DESSERTS			
			Choice Of Ice Cream §	150		
В	READS		Kheer () (a)	180		
•	Tawa Roti 🔐	35 40	 Gulab Jamun (1) 	200		
•	Plain Butter Tandoori Roti	35 40	■ Gulab Jamun With Ice Cream () (a)	275		
•	Plain Butter Naan Plain Garlic Chesse	60 75 100	HOT BEVERAGES			
•	Lacha Paratha	90	Tea 🗓 MilkTea BlackTea Masala Tea	90		
•	Stuffed Kulcha Aloo Mix Veg Paneer	120 150 180	Coffee (120		
•	Mixed Bread Basket	200	Bournvita (14 0		
	Roti Naan Kulcha		Hot Chocolate	14		
R	ICE & NOODLES		COLD BEVERAGES °			
•	Rice *	210	Mineral Water	30		
┍	Steamed Jeera Peas Paulo (g)	220	Fresh Lime Soda Water	120 150		
•	Fried Rice	245	Canned Juice	IOO		
•	Khichdi 1	245	Aerated Beverage	IOO		
•	Noodles **/*	345	Coke Sprite	130		
•	Hakka ChilliGarlic Dum Biryani	375	Milkshakes Orea Vanilla Strawberry Chocolate Cold Coffee with Ice- Cream	150		
			Lassi	180		
			Sweet Şalted Buttermilk	220		
			Virgin Mojito	250		
			Sunset Paradise			

BRAJ KI
SPECIAL THALI INR 400

Savor the essence of Vrindavan in every bite

Bajre Ki Dal | Two Seasonal Vegetable | Paneer | Steamed Rice | Poori | Butter Milk | Roasted Makhana | Salad | Papad | Kheer

BAJRE KI DAL

This Bajre kiDalreflects the soulful simplicity of Krishna's early days, a humble offering from the heart of Vrindavan's fertile soil.

SEASONAL VEGETABLE

Freshly harvested vegetables of the season, much like the produce Krishna gathered from the fields, bring the pure taste of the region to each bite, embodying the spirit of Braj.

PANEER

Paneer, a dairy delight, speaks to Krishna's famous love for dairy, especially butter and curd, as he joyfully indulged in these foods.

STEAMED RICE

Simple yet essential, rice complements the richness of the meal and is a humble tribute to the grains that have long sustained the people of Braj.

BUTTER MILK (CHAAS)

Krishna's fondness for buttermilk is legendary, and this refreshing chaas pays homage to the divine connection he shared with cattle and milkmaids in Vrindavan.

POOR

Golden, fried, and deliciously soft, poori reflects the festival-like spirit of Vrindavan's markets and celebrations, a treat loved by all who gather in devotion.

ROASTED MAKHANA

A light, auspicious snack that carries the richness of tradition, makhana is a symbol of purity often used in holy offerings, connecting guests to Vrindavan's sacred rituals.

SALAD

Crisp and fresh, a mix of seasonal vegetables that bring the vibrant colors and healthful richness of Vrindavan's farmlands, adding balance to the plate.

PAPAD

The crackling crunch of papad adds a festive note, reminiscent of the lively gatherings in the courtyards and temples where stories of Krishna are lovingly shared.

KHEER

No meal honoring Krishna would be complete without a touch of sweetness. This creamy rice pudding, often served in temples as prasadam, represents the blessings of Vrindavan and offers a delightful end to this sacred meal.

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