

MV ACOSTA by LAWRENCE HOTEL

FOOD MENU

DIAL -111 FOR IN ROOM DINING

❖ BREAKFAST 360

• Indian Breakfast

(Poori Bhaji (4 Pc.) / Chole Bhature

Stuffed Pratha (Aloo,Gobhi,Paneer,Mix) With Pickle And Plain Curd /

Idli Served With Sambhar

Uttapam / Vada / Upma

(Lassi Sweet / Salty) (Tea / Coffee / Juice).

• EGG PREPARED AS PER YOUR CHOICE 180

Omlette (2 Pcs) Served With Toast and Butter

• BOILED EGG (2 PCS) 100

• CONTINENTAL BREAKFAST 480

Toast Bread Serve With Butter / Jam / Honey

Choice Of Bread (Brown / Multigrain)

Fresh Fruits , Canned Juice

Tea / Coffee

• MV ACOSTA SPL. BREAKFAST 540

(Choice of Juice / Cornflakes / Cerials / Porridge/

Hot & Cold Milk) (Egg to Order / Toast Bread (White/Brown/Multigrain)

Chicken Hemp / Hash Brown Potato / Fresh Fruits)

❖ ALL DAY FAVORITE MENU :-

• FRENCH FRIES / MASALA FRENCH FRIES 200 / 210

• CHEESE & CHILLY FRENCH FRIES 225

• CHEESE & CHILLY TOAST 185

• SANDWICH (VEG / NON VEG) 240 / 270

• MV ACOSTA SPL.CLUB SANDWICH (VEG/NON VEG) 270 / 285

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• GRILLED SANDWITCH (VEG / NON VEG)	240 / 270
• CUTLETS (VEG / CHICKEN)	220 / 265
• ASSORTED VEGITABLE PAKORA	190
• PANEER PAKORA	250
• VEGITABLE NUGGETS	180
• CHICKEN PAKORA	335
• CHICKEN NUGGETS	180

❖ OUT DOOR MENU :-

• VEG MAGGIE	120
• PANEER MAGGIE	130
• MUSHROOM MAGGIE	135
• BUTTER MAGGIE	100
• MAGGIE IN HOT GARLIC SAUCE	90
• CORN MAGGIE	110
• EGG MAGGIE	145

❖ VEG STARTER :-

• TANDOORI MUSHROOM	270
• ACHARI PANEER TIKKA	280
• TANDOORI PANEER TIKKA	275
• MALAI PANEER TIKKA	295
• TANDOORI SOYA CHAP	280
• MALAI SOYA CHAP	295
• HARYALI MUSHROOM TIKKA	280

❖ NON – VEG STARTER :-

• TANDOORI MURG TIKKA	390
• ACHARI CHICKEN TIKKA	400
• AJWANI CHICKEN TIKKA	420
• MURG MALAI TIKKA	440
• HARYALI MURG TIKKA	420
• CHICKEN SEEKH BEBAB	335
• KASTOORI MURG KEBAB	510
• BHATTI KA MURG	630

❖ SALAD :-

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• FRUIT PLATTER	300
• CHEF'S CHOICE SALAD	365
• WALDORF SALAD	300
• GREEK SALAD	300
• REGULAR GREEN SALAD	105
• ITALIAN PASTA SALAD	280
❖ SOUP :-	
• CREAM OF TOMATO	165
• HOT & SOUR	200
• DAL DHANIYA KA SHORBA	170
• MANCHOW SOUP (VEG / CHICKEN)	195 / 240
• SWEET CORN SOUP (VEG)	165
• CREAM OF MUSHROOM	200
• DIM SIM SOUP(CHICKEN)	315
• CLEAR SOUP (VEG/ CHICKEN)	175 / 185
• LUNG FUNG SOUP (VEG / CHICKEN)	180 / 200
• LEMON CORRIENDER SOUP	180
• TOMATO / DHANIYA SHORBA	140
❖ MAIN COURSE :-	
VEG	
• TADKA / DAL FRY	270
• DAL MAHARANI (ONION TADKA)	345
• DAL BUKHARA (MAHARANI)	350
• PANEER MAKHANI	385
• KHADA PALAK PANEER	390
• PANEER BUTTER MASALA	360
• PANEER DO PYAZA	390
• PANEER PASANDA	440
• MATAR PANEER	355
• KADHAI PANEER	380
• SHAHI PANEER	415
• PANEER TIKKA MASALA	400
• PANEER BHURJI	265
• MALAI KOFTA	350

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• MIX VEG	295
• ALOO GHOBHI	225
• ALOO JEERA	200
• KASHMIRI DUM ALOO	210
• GOBI ADRKHI	250
• MASALA SOYA CHAP	380
• MALAI SOYA CHAP GRAVY	390
• MUSHROOM MASALA	280
• MUSHROOM DO PYAZA	290
• RAJMA MASALA	310
• RAJMA RASSILA	320
❖ NON-VEG :-	
• EGG BHURJI	260
• EGG CURRY	230
• MURG DHANIYA KORMA	355
• BUTTER CHICKEN	580
• CHICKEN CURRY	450
• CHICKEN CHANGEZI CURRY	430
• KADHAI CHICKEN	450
• CHICKEN LABABDAR	460
• CHICKEN TIKKA MASALA	465
• CHICKEN ADRKI	440
• DUM KA DHANIYA MURG	460
• CHICKEN DO PYAZA	450
❖ BREAD:-	
• ROTI (TAWA / TANDOORI)	35 / 45
• NAAN (PLAIN / BUTTER)	55 / 65
• LACCHA PARATHA / PUDINA PRATHA	50 / 60
• MISSI ROTI	60
• KULCHA PLAIN / STUFFED	55 / 80
• STUFFED NAAN (CHICKEN KEEMA)	115
• GARLIC NAAN / ROTI	60 / 40
• PARATHA (GHOBHI / ONION / MIX)	70
• PARATHA (MATAR)	110

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❖ BIRYANI & PULAO :-

• VEG BIRYANI	355
• PULAO (GOBHI)	250
• PULAO (MATAR)	235
• PULAO (VEG)	260
• NORATAN PULAO	300
• KASMIRI PULAO	320
• STEAM RICE	200
• JEERA RICE	225

❖ NON-VEG :-

• MURG DUM BIRYANI	475
• EGG BIRYANI	360

❖ RAITA :-

• PLAIN DAHI	120
• BOONDI RAITA	160
• MIX VEG RAITA	160
• MIRCHI RAITA	160
• BURANI RAITA	160
• ALOO RAITA	160
• PINEAPPLE RAITA	160

❖ DESSERTS :-

• GULAB JAMUN	240
• ZAFFRANI PHIRNI	240
• CHOICE OF ICE CREAM	150

❖ BEVERAGES:-

• LASSI (PLAIN/SWEET/SALTY/MASALA)	140 / 145
• BUTTER MILK	145
• COLD COFFEE	180
• HOT CHOCOLATE	180
• WATER (MINERAL WATER)	40
• FRESH JUICE (ORANGE / WATERMELON/PINEAPPLE)	216

❖ TEA & COFFEE

• COFFEE (BLACK/MILK)	105 / 120
• ICE TEA / TEA	115 / 110

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❖ CHINESE :-

VEG-

- CHILLY PANEER (DRY / GRAVY) 270 / 330
- CHILLI MUSHROOM 325
- HONEY CHILLY POTATO 185
- CRISPY CORN 190

❖ NON –VEG

- CHILLY CHICKEN –(DRY / GRAVY) 350
- CHICKEN MANCHURIAN (DRY/ GRAVY) 355
- CHICKEN SALT PEPPER 380
- SPRING ROLL CHICKEN 260
- CHICKEN LOLLY POP (06 PCS) 235

❖ ORIENTAL FARE:-

VEG-

- CHILLY GARLIC NOODLES 235
- VEGETABLE HAKKA NOODLES / VEG FRIED RICE 220
- VEGETABLE MANCHURIAN (DRY / GRAVY) 230
- STIR FRIED VEGETABLE 220
- VEGETABLE IN HOT GARLIC SAUCE 265

❖ NON-VEG-

- EGG FRIED NOODLES / EGG FRIED RICE 245
- CHICKEN NOODLES / CHICKEN FRIED RICE 270
- CHICKEN SINGHAPURI NOODLES 295
- CHICKEN IN HOT GARLIC SAUCE 350

❖ FIT BITS :-

- MASALA PAPAD 160
- PEANUT CHAT 200
- ALOO CHANA CHAT 220
- FRUIT CHAT 200
- DAHI KE KEBAB 235
- CHEF SPC. KEBAB 300
- ROSTED PAPAD 145