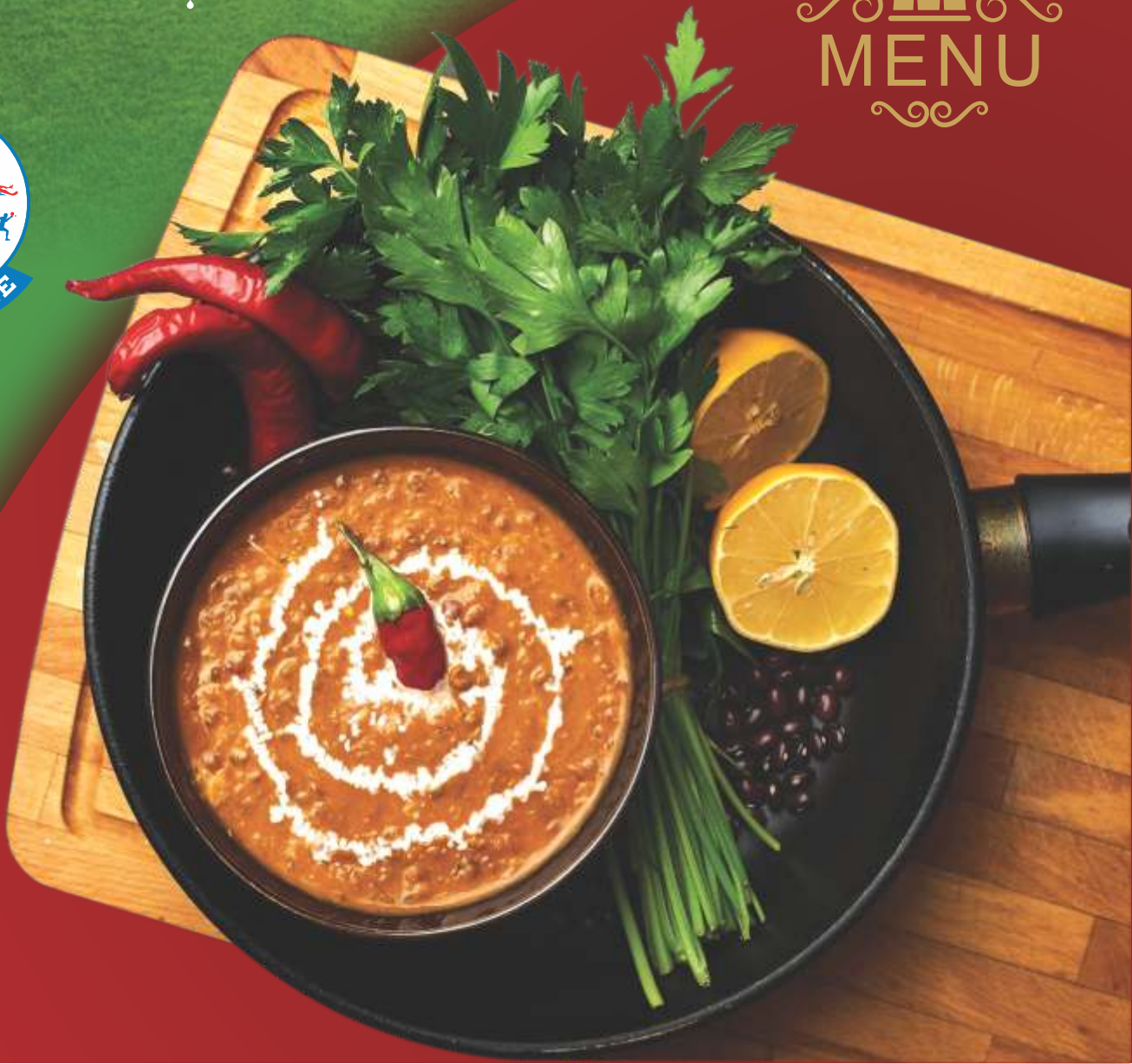


**GOAL POST**  
SPORTS BAR

# ARC SPORTZONE

Theme Based Restaurants







# ARC SPORTZONE

Theme Based Restaurants





## GARDEN DELIGHTS - SALADS

### RUSSIAN SALAD

Rs 120

Diced vegetable, potato & apple in mayonnaise sauce

### GOALPOST SALAD

Rs120

A combination of bean sprouts, green leaves, olives & cherry tomatoes served with a garlic flavored yoghurt dressing

### CHEESE CHERRY PINEAPPLE STICKS

Rs 150

Cubes of cheese, cherry & pineapple skewered and served on a bed of crushed ice

### GARDEN GREEN SALAD

Rs 100

Garden fresh vegetables served with lemon wedges

### ALOO CHATPATWALI

Rs 120

Boiled potatoes mixed with tamarind, mint chutney & garnished with Indian savories

### KIMCHI PINEAPPLE SALAD

Rs120

Roasted noodles and julienned vegetables served with pineapple

### TOSSED SALAD

Rs120

Cubes of tomato, onion, cucumber, carrot minced in bell pepper

### CASHEW NUT FRY

RS 130

Roasted cashew nut tossed with chat masala

### MASALA PEANUT / PLAIN PEANUT

RS 100

Peanut fried & tossed with chopped tomato, onion, green chilli & coriander leaf

### MASALA PAPAD / ROASTED PAPAD

RS 100/50

Chopped onion, tomato, green chilli with coriander leaves served on homemade papad



## FROM THE SOUP TUREEN (VEG)

### CREAMY DELIGHTS

Rs 110/130

Tomato / Vegetable

### MINISTRONE SOUP

Rs 110

Garlic & tomato based soup with cheese & pasta

### SWEET CORN SOUP

Rs 110

A thick, creamy sweet corn soup with chopped vegetables

### HOT & SOUR SOUP

Rs 110

Spicy and sour soup with a choice of vegetable served with fried noodles

### MANCHOW SOUP

Rs 110

Garlic flavoured spicy soup, served with vegetables & fried noodles

### JADE SOUP

RS 110

Ground spinach served with fresh cream

### TOM YUM SOUP

RS 110

Julienned vegetables served with tomato, bell pepper & lemon grass





**LEMON CORIANDER SOUP****RS 110**

A delicately balanced soup prepared with grated coriander paste and black pepper

**CREAM OF MUSHROOM SOUP****RS 110**

Well balanced and thick soup made with chopped mushroom and fresh cream

**FROM THE SOUP TUREEN (Non Veg)****CHICKEN CLEAR SOUP****RS 120**

Boiled fresh chicken with chopped spring onion

**MANCHOW CHIC SOUP****RS 120**

Chopped vegetables and boiled chicken in soya sauce

**HOT & SOUR CHICKEN****RS 120**

Julienned vegetables with chicken and bell pepper

**CREAM OF CHICKEN****RS 120**

Diced pieces of fresh chicken with fresh cream

**TOM YUM CHICKEN****RS 120**

Julienned vegetables & diced chicken served with tomato, bell pepper & lemon grass

**LEMON CORIANDER SOUP****RS 120**

A delicately balanced soup prepared with grated coriander paste, chicken and black pepper

**SWEET CORN CHICKEN****RS 120**

A thick, creamy soup made with sweet corn, boiled chicken and egg white



All the above soups are served with Bread Sticks

**CHINESE STARTERS (Veg)****SESAME FRIED BABY CORN****Rs 165**

Battered & deep fried baby corn tossed with chilli & sesame seeds

**CRISPY CORN PANEER N' CHILLI****Rs 165**

Batter fried paneer tossed with bell pepper in chilli sauce

**PANEER MANCHURIAN****RS 165**

Battered paneer fried in soya & Manchurian sauce

**PANEER 65****RS 165**

Diamond cut paneer battered with cashew nut powder & red chilli sauce

**PANEER SATAY****RS 180**

Julienned onions and paneer fried with red chilli sauce & whole cashew nut

**AMERICAN CORN CHILLY****RS 165**

Roasted corn with bell pepper & chilli flakes

**SEASME HONEY CRISPY VEG****RS 165**

Battered and fried mixed veg tossed with honey & sesame

**FRIED COCONUT BABY CORN****Rs 165**

Strips of baby corn crumb fried in coconut mixture & served with flavorsome dipping sauce







### **GOLDEN FRIED BABYCORN**

**Rs 165**

Tender baby corn fried in Chinese spices and served with garlic sauce

### **MANCHURIAN**

**RS 160**

#### **Baby Corn / Chilli Baby Corn / Salt & Pepper**

Baby corn battered & tossed with Manchurian sauce, chopped onion, capsicum and green chilli, fried with spicy red chilli sauce & tossed in black pepper

### **CRISPY CHILLI POTATO**

**RS 160**

Coated potatoes fried with chilli flakes & tossed in red chilli sauce

### **Gobi Manchurian / Chilli**

**Rs 160**

Battered gobi tossed in Manchurian sauce with chopped onion, capsicum & fried with spicy red chilli paste

### **GOBI 65**

**RS 160**

Flower cut gobi battered with cashew nut powder & tossed in red chilli sauce

### **MUSHROOM MANCHURIAN / CHILLI / SALT & PEPPER**

**RS 160**

Mushroom battered & tossed with Manchurian sauce, chopped onion, capsicum and green chilli, fried with spicy red chilli sauce & tossed with black pepper

### **FRENCH FRIES**

**RS 160**

Potatoes peeled and deep fried served with tomato ketchup

### **MOMOS FRIED / STEAMED**

**RS 160**

Dumplings stuffed with onion, cabbage, French beans & capsicum

## **CHINESE STARTER (NON VEG)**

### **SCHEZWAN CHICKEN**

**RS 220**

Strips of chicken tossed in spicy, sour, hot & tongue tickling Schezwan sauce

### **CRISPY CHICKEN**

**Rs 220**

Shredded chicken with green onion, red pepper, chilli flakes & garlic blended and deep fried

### **DRAGON CHICKEN**

**Rs 220**

Chicken coated with spicy peanut butter & tossed in basil sauce

### **CRUNCHY CHICKEN LOLLIPOP**

**Rs 220**

Winglets of chicken fried in special Thai spices

### **CRISPY WINGLET CHICKEN**

**Rs 220**

Batter fried chicken wings tossed with peanut butter & basil sauce

### **DRUMS OF HEAVEN**

**Rs 220**

Batter fried chicken legs sautéed in spicy, sour, hot & tangy tickling Schezwan sauce.

### **CHILLI CHICKEN**

**Rs 220**

Batter fried chicken brilliantly tossed & fried in soya sauce, chopped green chilli & ginger

### **CHICKEN SAUTE**

**Rs 220**

Tawa fried chicken fingers tossed with chopped ginger, soya & flavored sauce





**GINGER / GARLIC CHICKEN****Rs 220**

Shredded & batter fried chicken tossed & fried with soya sauce, chopped green chilli & ginger/garlic

**CHICKEN MANCHURIAN****RS 220**

Chicken battered & tossed with Manchurian sauce, chopped onion, capsicum and green chilli, fried with spicy red chilli sauce & tossed with black pepper

**HONEY CRISPY CHICKEN****RS 240**

Chicken battered & fried, tossed in red chilli sauce with a touch of honey

**LEMON CHICKEN****RS 220**

Slices of batter fried chicken, tossed with fresh sliced lemon

**FANTHU LEG****RS 250**

Batter fried chicken brilliantly tossed & fried with soya sauce, chopped green chilly & ginger

**CAPSICO CHICKEN****RS 250**

Chicken legs fried with bell peppers in red chilli sauce

**SALT & PEPPER CHICKEN****RS 220**

Battered & fried chicken tossed with black pepper & salt

**CHICKEN 65****RS 220**

Chicken battered with traditional Indian masala paste, deep fried & served with pudina chutney

**CHICKEN MOMOS FRIED/STEAMED****RS 180**

Chicken dumplings stuffed with onion, cabbage, French beans & capsicum

**CHILLY LAMB****RS 330**

Batter fried lamb tossed & fried with soya sauce, chopped green chilli & ginger

**CRISPY LAMB WITH BASIL****Rs 330**

Shredded lamb, sweet & spicy, tossed with chilli flakes and red chilli sauce

**LAMB GARLIC****RS 330**

Batter fried lamb tossed & fried in soya sauce with chopped green chilly & garlic

**LAMB 65****RS 330**

Lamb battered with traditional Indian masala paste & deep fried, served with pudina chutney

**SCHEZWAN LAMB****RS 330**

Strips of lamb tossed in spicy, sour, hot & tongue tickling Schezwan sauce

**SALT & PEPPER LAMB****RS 330**

Batter fried lamb tossed with black pepper & salt

**CHILLY PRAWNS****RS 375**

Batter fried prawns brilliantly tossed & fried with soya sauce, chopped green chilli & ginger







### **BUTTERFLY SESAME PRAWNS**

**Rs 375**

Flattened prawns with sesame seeds marinated in Chinese spices & deep fried

### **PRAWNS 65**

**RS 375**

Prawns battered with traditional Indian masala paste & deep fried, served with pudina chutney

### **SALT & PEPPER PRAWNS**

**RS 375**

Battered & fried prawns tossed with black pepper & salt

### **GOLDEN FRIED PRAWNS**

**RS 375**

Tender prawns fried in Chinese spices and served with garlic sauce

### **CHILLY FISH/ FISH 65**

**RS 250**

Fish battered with Indian traditional masala paste & deep fried, served with pudina chutney battered fried egg tossed with black pepper

### **EGG CHILLY / 65 / SALT & PEPPER**

**RS 140**

Batter fried egg tossed & fried with soya sauce, chopped green chilli and ginger / battered fried egg tossed with black pepper Tandoor Starters (Veg)

### **Paneer Tikka**

**Rs 220**

Cubes of cut vegetables & paneer marinated in tandoor spices & masalas

### **VEG SHEEK KEBAB**

**RS 180**

Chopped mixed vegetable marinated in tandoor spices & masalas

### **PANEER HARYALI / MALAI TIKKA**

**RS 220**

Cubes of cut vegetables & paneer marinated in mint spices or malia masala

### **MUSHROOM TIKKA**

**RS 180**

Cubes of cut vegetables & mushrooms marinated in tandoor spices & masala

### **STUFFED MUSHROOM TIKKA**

**RS 180**

Mushrooms marinated in tandoori masala stuffed with vegetables

### **ACHARI BABY CORN**

**RS 180**

Baby corn marinated in mango pickle masalas and spices

### **SESAME BABY CORN**

**RS 180**

Baby corn marinated in spicy cashew nut masala with sesame sauce

### **TANDOOR FRUIT CHAT**

**RS 200**

Cut vegetables & fruits marinated in masala and spices

### **SAFRONI ALOO TIKKA**

**RS 220**

Baby potato marinated in saffron and tandoor masala



## **TANDOOR STARTERS (Non Veg)**

### **TANDOORI MURGH**

**Rs 220/400**

The "King of Kebab" is the best known Indian delicacy & tastiest way to barbeque chicken

### **BHATTI DA MURGH TIKKA (TANDOOR PLATTER)**

**Rs 220**

The most popular of the incomparable "Tandoori Murgh" makes great cocktail snacks



**MURGH MALAI KEBAB** **Rs 230**

Tender cubes of chicken marinated in cashew nut cream & cheese

**CHANDNI MURGH KEBAB** **Rs 230**

Boneless chicken marinated in cheese, cream, green chilli paste & flavored with cardamom

**MURGH SEEKH KEBAB** **Rs 210**

Tender chicken marinated in tandoor spices & masalas

**PAHADI KEBAB** **RS 220**

Tender chicken legs marinated in rich Mughlai masala, saffron & grilled on charcoal

**KALMI KEBAB** **RS 230**

Chicken legs marinated with cashew nut and Indian masalas

**ANGARI MURGH TIKKA / FISH / PRAWNS** **RS 220/250/275**

Marinated in tandoor spices & masala

**MURGH LASSONI KEBAB** **RS 220**

Tender chicken marinated in chopped garlic & cashew nut masala

**MURGH BHANJARA KEBAB** **RS 220**

Juicy chicken marinated in tandoor spices and chef's special masala

**MURGH HARYALI** **RS 220**

Juicy chicken marinated in mint chutney & spicy masala

**GOSHT SHEEK KEBAB** **RS 330**

Chopped keema gosht marinated in tandoori spices and masalas

**MACHLI HARYALI** **RS 330**

Juicy fish marinated in mint chutney with spicy masala

**SARSOWALI MACHLI** **RS 330**

Juicy fish marinated in mustard powder with a touch of spicy tandoor masala

**FISH PHASTHUNI** **RS 330**

Fresh fish marinated in spicy tandoor masala with grated poppy seeds

**FISH SAFRONI TIKKA** **RS 330**

Boneless fish marinated in rich Mughlai masala, saffron, curds & grilled on charcoal

**TANDOOR POMFRET** **RS 400**

A well-known Indian delicacy and a tasty way to barbeque Pomfret

**SOUTH INDIAN STARTERS****CHICKEN / MUTTON / PRAWN GHEE ROAST** **230/300/330****CHICKEN / MUTTON / PRAWN SUKKA** **210/ 280/300****CHICKEN / MUTTON / PRAWN PEPPER DRY** **210/280/300****GUNTUR CHICKEN** **220****COORG CHILLY CHICKEN** **200****MUTTON CHOPS** **300****FISH TAVA / RAVA FRY** **240/240**



## INDIAN GRAVY - AAPKI PASAND SE (VEG)



### PANEER MAKHANI

Rs 180

Chunks of cottage cheese cooked in rich makhani gravy

### PANEER METHI CHAMAN

Rs 180

Fried pieces of cottage cheese combined with fenugreek leaves & spicy tomato gravy

### PANEER CHUTNEYWALI

Rs 180

Mouthwatering combinations of cottage cheese, coriander, mint & pepper with traditional spicy Indian gravy

### PANEER NAWABIDAR

Rs 180

Cottage cheese tikka cooked with rich Nawabi style gravy

### RASELEDAR PANEER PASANDA

Rs 200

Stuffed cottage cheese cooked in rich cashew nut gravy infused with saffron

### PANEER TIKKA MASALA

Rs 180

Cubes of paneer cooked in yellow gravy & spices

### PALAK PANEER

Rs 180

Cubes of cottage cheese cooked with spinach puree

### SUBZI HANDI DIWANESY

Rs 165

Mixed boiled vegetables & palak cooked in rich tomato gravy

### ASMANI TAWA SUBZI

Rs 165

Fresh vegetables simmered with pounded spices

### KADAI VEGETABLE

Rs 165

Assorted vegetables cooked in authentic Indian kadai masala

### MAKAI SIMLA MIRCH MASALA

Rs 165

Combination of corn & capsicum cooked in onion & tomato gravy

### DUM ALOO BHOJPURI

Rs 165

Potatoes stuffed with paneer, mingled in rich masaledar onion and tomato gravy

### DUM ALOO HYDERABADI

Rs 165

Potatoes stuffed with paneer cooked in Indian kadai masala with chopped mint

### BANARASI MALAI KOFTA / PANEER

Rs 200

Kofta made of potato or cottage cheese, cooked in rich cashew nut gravy

### BHINDI DO PYAZA

Rs 165

Okra cooked with onion & tomato masala

### KASHMIRI NAVARATNA KORMA

Rs 200

Fresh vegetables, nuts and raisins cooked in rich creamy cashew nut gravy

### KAJU MASALA

Rs 200

Kaju cooked in rich cashew gravy

### PANEER MAKKAI MUTTER

Rs 180

Cubes of paneer, corn & peas cooked in rich saffron gravy

### METHI MALAI MUTTER

Rs 180

Green peas simmered in fenugreek leaves enriched with fresh cream





**KADAI MUSHROOM** RS 180

Button mushrooms cooked in authentic kadai masala

**MUSHROOM MASALA** RS 180

Button mushrooms cooked in yellow gravy

**VEG HYDERABADI** RS 180

Boiled vegetables cooked in spicy gravy, mint chutney and spinach

**VEG PESHAWARI** RS 180

Vegetables cooked with peanut, cashew nut & yellow gravy

**TADKEWALI DAL** Rs 160

Yellow lentils tempered with assorted spices

**DAL MAKHANI** Rs 170

A perfect blend of rajma & black dal simmered overnight on tandoor

**AAP KI DAL PASAND SE** Rs 180

Yellow lentil tempered with assorted spices palak & methi

### INDIAN GRAVY (NON VEG)

**AMRITSARI MURGH MAKHANI** Rs 230

All-time favorite special traditional butter chicken gravy

**MURGH ANGARAY** Rs 230

Succulent pieces of chicken in Indian spices & herbs, cooked in tomato & Mogul based gravy

**MURGH KURCHAN** Rs 230

Slices of chicken stir fried with capsicum, garnished with coriander, fresh ginger & cooked in rich makhani gravy

**MURGH METHI CHAMAIN** Rs 230

A delicate combination of boneless chicken with fresh fenugreek leaves, finished with rich brown gravy

**MURGH KADAI** Rs 230

A Lahore specialty made with tender chicken pieces cooked in brown gravy

**MURGH SHAHI KORMA** Rs 230

Boneless chicken & egg cooked with almonds with rich cashew nut gravy

**TANGDI HARIYALI MASALA** Rs 230

Chicken legs delicately flavored with fresh green masala

**MUGHLAI MURGH** RS 230

Boiled chicken cooked in cashew nut gravy and egg

**SPINACH MURGH** RS 230

Juicy chicken boiled with spinach and made into an amazing gravy

**BUTTER CHICKEN** RS 230

Tandoor chicken cooked in rich tomato and cashew nut gravy

**PATIALA MURGH** RS 250

Egg stuffed with chicken and onion, tomato gravy

**MURGH HYDERABADI** RS 230

Boiled chicken cooked in India spicy gravy with mint chutney & spinach







**MURGH BHARTA** **RS 230**

Keema chicken mixed with egg & cooked in yellow, white gravy

**MURGH PUNJABI** **RS 230**

Chicken cooked in onion tomato gravy with Punjabi spices

**MURGH TIKKA MASALA** **RS 230**

Tandoor chicken cooked in yellow gravy & India spices

**PEPPER CHICKEN MASALA** **RS 230**

Chicken cooked in yellow gravy & pepper powder

**Gosht HANDI** **Rs 320**

Lamb cubes stirred in assorted Indian spices with makhani gravy

**GOSHT SHAI QORMA** **Rs 320**

Lamb cooked in Indian spicy masalas with saffron infused milk & Mughlai gravy

**KHADE MASALA KA GHOSHT** **Rs 320**

Lamb meat cooked in handi on low flame with rich marination of Khadi masalas.

**MUTTON ROGAN GOSHT** **RS 320**

Gosht cooked in Kashmiri chilli with homemade garam masala

**GOSHT SAGWALA** **RS 320**

Gosht cooked in spinach paste gravy

**DHAI GHOSHT** **Rs 320**

Gosht marinated & cooked in yellow gravy with curds

**GOSHT LAL MAS** **RS 320**

Gosht tossed in yellow gravy with badege chilli

**KADAI GOSHT** **RS 320**

A Lahore specialty, gosht cooked in rich yellow gravy

**METHI GOSHT** **RS 320**

Gosht cooked in fresh methi & yellow gravy

**BHUNA GOSHT** **RS 320**

Gosht cooked in fried onion & yellow gravy

**GOSHT PEPPER MASALA** **RS 320**

Gosht cooked in onion gravy with pepper powder

**LAZZAT-E-BASMATHI - PEARLS OF THE KITCHEN**

**MACCHI DUM BIRYANI** **Rs 250**

The king of rice "Basmati" cooked with fish cubes & flavored with mint, coriander & saffron served in an earthen ware pot

**DUM PRAWN BIRYANI** **Rs 275**

The king of rice "Basmati" cooked with prawns & flavored with mint, coriander & saffron served in an earthen ware pot

**MURGH DUM BIRYANI** **Rs 225**

Chicken pieces cooked on Basmati rice and served in an earthen ware pot

**GOSHT DUM BIRYANI** **Rs 320**

Fragrance of mutton prepared in the traditional dum way served in an earthen ware pot





**SUBZI DUM BIRYANI****Rs 150**

Dum biryani prepared with vegetable fingers served in an earthen ware pot

**FROM THE ORIENT****RICE & NOODLES****JEERA RICE / PALAK RICE / DAL KICHIDI** **RS 80/100/110****STEAMED RICE** **RS 50****KASHMIRI PULAO** **RS 150**

Basmathi rice cooked with dry & fresh fruits

**FRIED RICE** **RS 150/180/210**

Chopped choice of veg / chicken / mixed and rice tossed with soya sauce

**EGG FRIED RICE** **RS 140**

Rice tossed with boiled vegetables & egg

**GINGER FRIED RICE** **Rs 140/160/200**

Chopped choice of veg / chicken / prawn tossed with ginger flavored sauce

**SZCHWAN FRIED RICE** **Rs 140/160/180**

Chopped choice of veg / chicken / prawn and rice tossed with Schezwan sauce

**HAKKA NOODLES** **Rs 160/190/220**

Shredded choice of veg / chicken / mixed and rice tossed with a soya sauce

**DAI ZANG NOODLES** **Rs 140/160/180**

Noodles tossed with a peanut basil sauce, choice of veg / chicken / prawn seafood

**CHOW MEIN** **Rs140/160/180/190**

Shredded choice of veg / chicken / meat / prawn tossed in a mild sauce

**AMERICAN CHOPSUEY** **Rs 140/160/180/190**

Shredded choice of veg / chicken / meat / seafood tossed in tomato and garlic flavored gravy served with crispy noodles

**CHINESE CHOPSUEY** **Rs 140/160/180/190**

Sliced choice of veg / chicken / meat / seafood tossed with Chinese sauce served with crispy noodles

**CHINESE GRAVY (VEG & NON VEG)****MANCHURIAN GRAVY** **RS 160/170/170/170/180**

Gobi / Paneer / Mushroom / Baby Corn / Chicken

**CHILLY GRAVY****Gobi** **Rs 160/170/170/170/180**

Paneer / Mushroom / Baby Corn / Chicken

**SCHEZWAN GRAVY** **RS 170/180****PANEER/CHICKEN** **RS 180****HUNAN CHICKEN** **RS 180**





**LEMON CHICKEN**  
**GARLIC / GINGER CHICKEN**

**RS 180**  
**RS 180 / 180**

### INDIAN BREADS

**ROTI** Rs 30  
**Methi / Garlic / Butter / Cheese & Chilly / Lecha** Rs 35/40  
**STUFFED VEG / ALOO PARATHA** Rs 50  
**NAN / KULCHA** RS 35/30  
**CHEESE NAAN** RS 50  
**GARLIC NAAN / BUTTER NAAN** Rs 40/45  
**STUFFED VEG KULCHA / ALOO KULCHA** Rs 50/50  
**ONION KULCHA / BUTTER KULCHA** Rs 35/40  
**ROOMALI ROTI** Rs 40



### ACCOMPANIMENTS

**CURD** Rs 40  
**CURD RICE** Rs 70  
**MIXED VEG RAITHA / BOONDI RAITHA** Rs 50

### SWEET DREAMS ARE MADE OF THESE - DESSERTS

**GOALPOST KA BANANA (BANANA SPLIT)** Rs160

Banana halves served with vanilla, strawberry & chocolate ice cream topped with nuts & chocolate sauce

**STUFFED LYCHEES** Rs150

Lychees stuffed with chopped fruits and served with choice of ice cream

**ANANASI DILRUBA** Rs 150

Scooped pineapple served with fruits, ice cream and chocolate flakes

**COCKPIT** Rs 180

Delightful combination of gajar halwa & jamoon topped with vanilla ice cream and grated with coconut & walnuts

**MANGO PISTACHIO KULFI** Rs 150

Homemade ice cream with mangoes, saffron and pistachio nuts

**FALOODA** Rs 150

Served with ice cream



### WET YOUR LIPS – BEVERAGES

#### COOL DOWN

**FRESH JUICES (SEASONAL)** Rs 120

Choice of pineapple, mango, watermelon & sweet lime

**FLOATING ICE LAND** RS 120

Coffee ice cream & milk blended with vanilla ice cream

**CHOICE OF MILK SHAKES WITH PREMIUM ICE CREAM** Rs 150

Pista, Butter Scotch, Fig-O- Honey, Vanilla, Strawberry, Mango, Chocolate





<b>ICED MINT TEA</b>	<b>RS 40</b>
<b>SOFT BEVERAGES</b>	<b>Rs 25</b>
<b>FRESH LIME SODA /WATER (SWEET/SALT)</b>	<b>Rs 45/40</b>

### WARM UP

<b>TEA / COFFEE</b>	<b>Rs 30</b>
<b>HORLICKS / BOURNVITA / HOT CHOCOLATE</b>	<b>Rs 50</b>
<b>BADAM MILK - COLD or HOT</b>	<b>Rs 50</b>
<b>TEA</b>	<b>Rs 40</b>
Green Tea / Herbal Tea / Ginger Tea / Masala Tea / Peach Tea / Mint Tea / Honey Tea	
<b>BOTTLED WATER</b>	<b>Rs 20</b>

### CHATS

<b>MASALA / PANI / BHEL / DHAHI / SEV / SUKKA PURI</b>	<b>RS 70</b>
<b>VADA PAV</b>	<b>RS 70</b>
<b>DHAI PAPADI / PAPADI CHAT</b>	<b>RS 70</b>
<b>SAMOSA CHAT MASALA</b>	<b>RS 70</b>
<b>RAJ KACHORI</b>	<b>RS 70</b>







## FOR YOUR KIND ATTENTION

Open from 6:30am to 10:30pm  
Breakfast served from 7:00am to 10:00am  
Lunch served from 12:00pm to 3:30pm  
Snacks served from 4:00pm to 6:30pm  
Chat served from 12:00pm to 9:00pm  
Dinner served from 7:00pm to 10:30pm

All Starters & Main Courses require a minimum of 20 minutes to be served.

Food & Beverage from outside is strictly prohibited.

All items mentioned are subjected to availability.

All the prices are in Indian rupees.

Government Taxes as applicable.

Service Charges as applicable.

Management Reserves the Rights of Admission.



# ARC SPORTZONE

**Professional Coaching & Membership for all Sport Categories**

#440/D, Hebbal Industrial Area, Behind Shubonini Convention Hall, Next to The Barge, Hebbal, Mysuru-570016

Contact Mobile No. 9945898981, 7411657205



# AROSPORTZONE

Theme Based Restaurants

