



Menu



ARC SPORTZONE

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GARDEN DELIGHTS SALAD

RUSSIAN SALAD

Rs 120

Diced vegetable, Potato and Apple in Veg. mayonnaise.

MASALA PAPAD/ ROASTED PAPAD

RS 100/50

Home made papad, tossed with chopped onion, tomato, green chilly, with coriander leaves for a flavour

GOAL POST SALAD

Rs 120

A combination of Bean Sprouts, Green Leaves, Olives & Cherry Tomato, Served with Garlic Flavored Yoghurt dressing

CHEESE CHERRY PINEAPPLE STICKS

Rs 150

Cubes of Cheese, cherry, pineapple stick served with crushed ice

GARDEN GREEN SALAD

Rs 100

Garden Fresh Vegetables Served with Yogurt Mint Dip

ALOO CHATPATWALI

Rs 120

Boiled Potatoes Mixed with Tamarind and Mint Chutney Garnished with Indian Savories

Kimchi Pineapple salad

Rs 120

Roasted noodles with julian cutting vegetables served with pineapple

Tossed salad

Rs 120

Cubes of tomato, capsicum, onion, cucumber, carrot minced in bell pepper and tossed

Cashewnut fry

Rs 130

Roasted cashewnut tossed with chat masala

Masala peanut/Plain peanut

Rs 100

Peanut fries tossed with chopped tomato, onion green chilly and coriander leaf



FROM THE SOUP TUREEN- VEG

CREAMY DELIGHTS

Rs 110/130

Tomato/ Vegetable/chicken

MINISTRONE SOUP

Rs 110

Garlic & Tomato based soup with Cheese & Pasta

SWEET CORN SOUP

Rs 110

A thick creamy sweet corn soup Choice of vegetable

HOT & SOUR SOUP

Rs 110

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

MANCHOW SOUP

Rs 110

Chilly garlic flavored soup with choice of vegetable served fried noodles

Jade Soup

Rs 110

Grated spinach served with cream

Tomyom Soup

Rs 110

Julian cut veges served with tomato bell pepper & Lemon grass

Lemon coriander soup

RS 110

Grated coriander paste, with black pepper

Cream of Mushroom Soup

Rs 110

Chopped mushroom with fresh cream



FROM THE SOUP TUREEN- Non-Veg

Chicken clear soup

Rs 120

Boiled fresh chicken chopped with spring onion

Manchow chic soup

Rs 120

Chopped vegetables with chicken with soya sauce

Hot & sour chicken

Rs 120

Julian cut vegetables with chicken with bell pepper

Cream of chicken

Rs 120

Chopped fresh chicken with fresh cream

Tomyom chicken

Rs 120

Julian cut vegetable & chicken chopped & served with tomato bell pepper & Lemon grass

Lemon coriander soup

Rs 120

Grated coriander paste, and chicken ith black pepper

Sweet corn chicken

RS 120

A thick creamy sweet corn soup with boiled chicken and egg



All the Above Soups are served with Bread Sticks

CHINESE STARTER- Veg

SESAME FRIED BABYCORN

Rs 165

Coated baby corn fried with chilly & sesame deep fried

CRISPY corn PANEER 'N' CHILLI

Rs 165

Fried Paneer tossed with Bell pepper & Chilli sauce

Paneer Manchurian

Rs 165

Battered paneer fried in soya & Manchurian sauce

Paneer 65

Rs 165

Diamond cut paneer, cahewnut powder, red chilly sauce

Paneer Sathe

Rs 180

Julian cutting of onion with red chilly sauce and whole cahewnut
aerved with panner sheeked

American Corn Chilly

Rs 165

Roasted corn with bell pepper ans chilly flakes

Seasme Honey crispy veg

Rs 165

Mixed veg with battered and fried and tossed with honey and
seasme

FRIED COCONUT BABY CORN

Rs 165

Strips of Baby Corn Crumb Fried in Coconut Mixture and served
with Flavorsome Dipping Sauce

GOLDEN FRIED BABYCORN

Rs 165

Tender Corns fried in Chinese Spices, served with garlic sauce

Manchurian

Rs 160

Baby Corn /Chilly Baby Corn /salt & pepper





Corn battered and tossed with Manchurian sauce
Onion,Capcicum with green chilly fried with spicy red chilly sauce
Battered fried baby corn tossed with black pepper
Crispy chilly potato **Rs 160**



Coated potatoes fried with chilly flakes and red chilly sauce
Gobi Manchurian/chilly **Rs 160**
Gobi battered and tossed with Manchurian sauce
Onion,Capcicum with green chilly fried with spicy red chilly sauce
Gobi 65 **Rs 160**
Flower cut gobi, cashewnut powder, red chilly sauce
Mushroom Manchurian/Chilly/ Salt & pepper **Rs 160**
Mushroom battered and tossed with Manchurian sauce
Onion ,Capcicum with green chilly fried with spicy red chilly sauce
Battered fried Mushroom tossed with black pepper
French Fries **Rs 160**
Potatoes pealed and deep fried served with tomato sauce
Momos Fried/Steamed **Rs 160**
Dumplings Stuffed with onion, cabbage, french beans and capcicum



CHINESE STARTER- NON-Veg

SEZWAN CHICKEN **Rs 220**
Strips of chicken tossing chicken in spicy, sour, hot & tongue tickling Sichuan sauce.

CRISPY CHICKEN **Rs 220**
Shredded chicken with Green onion, red pepper, chilly flakes, garlic and blended deep fried

DRAGON CHICKEN **Rs 220**
Chicken coated & tossed with spicy peanut butter basil sauce
CRUNCHY CHICKEN LOLY POP **Rs 220**



Winglet of chicken 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 sautéed tossing chicken in spicy, sour, hot & tongue tickling Sichuan sauce.With garlic, and red chili sauce.

CHILLI CHICKEN **Rs 220**
Sweet plums and salty-tangy soya sauce are brilliantly paired with Chili and ginger

CHICKEN SAUTE **Rs 220**
Tawa fried Finger Chicken tossed in ginger soya flavored sauce
GINGER/ GARLIC CHICKEN **Rs 220**



Shredded batter fried chicken with sticky ,sweet and savory, chili sauce with chopped ginger /garlic
Chicken Manchurian **Rs 220**
Chicken battered and tossed with Manchurian sauce
Honey Crispy Chicken **Rs 240**
Chicken with battered and fried, tossed with red chilly sauce &

honey	
Lemon chicken	Rs 220
Battered fried chicken, with fresh sliced fresh lemon	
Fanthu Leg	Rs 250
Chicken leg fried in red chilly and soya sauce, tossed with cashewnut a & onion	
Capcico Chicken	Rs 250
Chicken legs fried with bell pepper & red chilly sauce	
Salt & Pepper chicken	Rs 220
Battered fried chicken tossed with black pepper	
Chicken 65'	Rs 220
Battered fried chicken, cashewnut powder, red chilly sauce	
Momos Fried/Steamed	Rs 180
Dumplings Stuffed with onion, cabbage, french beans and capcicum	
Chilly LAMB	Rs 330
Sweet plums and salty-tangy soya sauce are brilliantly paired with Chili and ginger	
CRISPY LAMB WITH BASIL	Rs 330
Shredded lamb tossed with a sweet and spicy sauce with basil	
Lamb Garlic	Rs 330
Shredded & batter fried lamb with sticky ,sweet and savory chili sauce and chopped garlic	
Lamb 65	Rs 330
Battered fried lamb, cashewnut powder, red chilly sauce	
Sezwan Lamb	Rs 330
Strips of chicken tossing chicken in spicy, sour, hot & tongue tickling Sichuan sauce.	
Salt & pepper lamb	Rs 330
Battered fried lamd tossed with black pepper	
Chilly Prawns	Rs 375
Sea fresh prawns salty-tangy soya sauce are brilliantly paired with Chili and ginger	
BUTTERFLY SESEME PRAWNS	Rs 375
Flattened prawns with sesame seeds marinated in Chinese spices & deep fried	
Prawn 65	Rs 375
Battered fried egg, cashewnut powder, red chilly sauce	
Salt & Pepper Prawns	Rs 375
Battered fried prawns tossed with black pepper	





Golden fried Prawns
Tiger prawns fried in Chinese Spices, served with garlic sauce Rs 375

Chilly Fish/ Fish 65 Rs 250/250
Battered fried egg, cashewnut powder, red chilly sauce Sweet plums and salty-tangy soya sauce are brilliantly paired with Chili and ginger

Egg Chilly/65/Salt & pepper Rs 140
Sweet plums tossed in salty-tangy soya sauce are brilliantly paired with Chili and ginger Battered fried egg, cashewnut powder, red chilly sauce Battered fried egg tossed with black pepper



TANDOOR STARTERS- VEG
Paneer Tikka Rs 220
Cubes cut vegetables marinated in tandoor spices and masala roasted

Veg Sheek kabab Rs 180
Chopped mixed vegetable marinated and sheeked in tandoor



Paneer Haryali/Malai Tikka Rs 220
Cubes cut vegetables marinated in mint spices and malai masala

Mushroom Tikka Rs 180
Cubes cut vegetables & mushroom marinated in tandoor spices and masala roasted

Stuffed Mushroom Tikka Rs 180
Marinated in tandoor masala stuffed with vegetables



Achari Babycorn Rs 180
Corn marinated in mango pickle masala and spices

Sesmi Babycorn Rs 180
Marinated in cashew nut spices with seasmi

Tandoor fruit chat Rs 200
Masala and spices marinated in vegetable & fruits



Safroni aloo tikka Rs 220
Baby potato marinated in saffron & tandoor masala

TANDOOR STARTERS-NON VEG

TANDOORI MURGH Rs 220/400
The "king of kebab" is the best-known Indian delicacy and tastiest way to chicken barbeque

BHATTI DA MURGH TIKKA (Tandoor Platter) 300 Rs 220
The most popular of the incomparable "Tandoori murgh" makes great cocktail snacks

MURGH MALAI KABAB Rs 230
Tender cubes of chicken in cashewnut cream and cheese marination

CHANDNI MURGH KEBAB Rs 230
Boneless chicken marinated in cheese, cream, green chili paste and flavored with cardamom

MURGH SEEKH kabab Rs 210
Chicken mince flavored with a cardamom, chili & chopped onion served with pudina chutney

Pahadi Kabab Rs 220
Tender chicken legs marinated in rich mughlai Masala, saffron & charcoal grilled on slow fire

Kalmi Kabab Rs 230
Leg pieces of kabab marinated in cashewnut gravy

Angari Murgh Tikka/Fish/Prawns Rs 220/250/275
Marinated in tandoor spices & masala

Murgh Lassoni kabab Rs 220
Marinated in cashewnut masala & chopped garlic

Murgh Bhanjara kabab Rs 220
Tandoor spices and masala marinated

Murgh Haryali Rs 220
Marinated in mint chutney & spices & masala

Gosht Sheek Kabab Rs 330
Chopped keema gosht marinated in tandoori spices and masalas

DILL DAR Machli TIKKA Rs 300
Chunks of fish in the awesome of fresh dill leaves & lasooni in yellow masala marinations

Machli Haryali Rs 330
Marinated in mint chutney & spices & masala

Sarsowala Machli Rs 330
Marinated in grated mustard in tandoor spicy masala





Fish Phasthuni
Marinated & grated poppy seeds, tandoor spicy masala Rs 330

Fish Safroni Tikka
Cashewnut masala & curd marinated with saffron Rs 330

Tandoor Pomflet
The best-known Indian delicacy and tastiest way to pomflet barbeque Rs 400



SOUTH INDIAN STARTERS

Chicken/Mutton/Prawn Ghee roast 230/300/330
Chicken/Mutton/ Prawn Sukha 210/ 280/300
Chicken/Mutton/Prawn Pepper dry 210/280/300
Guntoor chicken 200
Coorg chilly chicken 200
Mutton Chops 300
Fish Tava/Rava fry 240/240



INDIAN GRAVY--VEG AAPKI PASAND SE

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 and spicy tomato gravy
PANEER CHUTNEYWALI Rs 180
Mouth watering 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
PALAK PANEER Rs 180
Cubes of Cottage Cheese Cooked With Spinach Puree
SUBZI HANDI DIWANESY Rs 165
Mixed Vegetable with Palak in a Rich Tomato Gravy
ASMANI TAWA SUBZI Rs 165
Fresh Vegetable Simmered With Typical Pounded Spices
KADAI VEGETABLE Rs 165
Assorted Vegetable Cooked In Authentic Kadai Masala
MAKAI SIMLA MIRCH MASALA Rs 165
Combination of corn kernel and capsicum cooked in onion and 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 kadai masala & chopped mint finished in typical dakhni style

BANARASI MALAI KOFTA /Paneer Rs 200

Kofta Made of Potato & Cottage Cheese Cooked in Rich Cashew Gravy

BHINDIDO PYAZA Rs 165

Lady Finger Cooked With Onion and Tomato Masala

KASHMIRI NAVARATNA KORMA Rs 200

Fresh vegetable, nuts and raisins in rich creamy gravy

KAJU MASALA Rs 200

Corn Cooked With Cashew Nuts in Rich Cashew Gravy

PANEER MAKKAJ MUTTER Rs 180

Cubes of Paneer, Corn and Peas In Rich Saffron Gravy

METHI MALAI MUTTER Rs 180

Green Peas Simmered In Fenugreek Leaves Enriched With Cream

Kadai Mushroom Rs 180

Cooked In Authentic Kadai Masala with button mushroom

Mushroom masala Rs 180

Button mushroom cooked in yellow gravy

Veg Hyderabadhi Rs 180

Boiled vegetables cooked in spicy gravy with mint chutney and spinach

Veg Peshawari Rs 180

Vegetables cooked with peanut and cashewnut & yellow gravy

TADKEWALI DAL Rs 160

Yellow lentil tempered with assorted spices

DAL MAKHANI Rs 170

A perfect blend of rajma & black dal simmered over night on tandoor

AAP KI DAL PASAND SE Rs 180

Yellow lentil tempered with assorted spices Palak or methi

Tomato Peas Dal Fry Rs 160

INDIAN NON VEG GRAVY

AMRITSARI MURGH MAKHANI Rs 230

An all time favorite traditional butter chicken

MURGH ANGARAY Rs 230

Succulent pieces of chicken in Indian spices & herbs finished with tomato & mughul based gravy

MURGH KURCHAN Rs 230

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

MURGH METHI CHAMAIN Rs 230

A delicate combination of boneless chicken with fresh fenugreek





leaves and finished with rich brown gravy
MURGH Kadai Rs 230

A lahori specialty made with tender chicken pieces in rich brown gravy

MURGH SHAHI KORMA Rs 230

Boneless chicken & egg cooked with almonds in 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 cashewnut gravy and egg

Spinach Murgh Rs 230

Chicken boiled with spinach

Butter Chicken Rs 230

Tandoor chicken cooked in rich tomato and cashew nut gravy

Patiala Murgh Rs 250

Egg stuffed with chicken roll with onion tomato gravy

Murgh Hyderabadhi Rs230

Boiled chicken cooked in spicy gravy with mint chutney and spinach

Murgh Bharta Rs 230

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

Murgh Punjabhi Rs 230

Chicken cooked in onion tomato gravy with punjabi spices

Murgh Tikka Masala Rs 230

Tandoor chicken cooked in yellow gravy and spices

Pepper chicken masala Rs 230

Chicken cooked in yellow gravy and pepper powder

Gosht HANDI Rs 320

Lamb cubes stirred in assorted Indian spices with makhani gravy

GOSHT SHAI QORMA Rs 320

Lamb cooked in masalas, saffron infused milk and mughalai gravy

KHADE MASALA KA GHOSHT Rs 320

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

Mutton Rogan Gosht Rs 320

Gosht in Kashmiri chilly , with home made garam masala

Gosht Sagwala Rs 320

Gosht cooked in spinach paste gravy

Dhai Ghosht Rs 320

Gosht marinated & cooked in curd & yellow gravy

Gosht LalMas Rs 320

Tossed in yellow gravy with badege chilly

Kadai Gosht Rs 320

Alahori specialty, gosht cooked in rich gravy

Methi Gosht Rs 320

Gosht cooked in fresh methi, in white & yellow gravy

Bhuna Gosht Rs 320



Gosht cooked in fried onion & yellow gravy

Gosht Pepper masala

Rs 320

Gosht cooked in yellow gravy and pepper powder



LAZZAT-E-BASMATHI - PEARL OF THE KITCHEN

MACCHI DUM BIRYANI

Rs 250

The king of rice "Basmati" cooked with a fish cubes & flavored with mint, Coriander & saffron with a earthen ware pot

DUM PRAWN BIRYANI

Rs 275

The king of rice "Basmati" cooked with prawns & flavored with mint, Coriander & saffron with a earthen ware pot

MURGH DUM BIRYANI

Rs 225

Chicken pieces cooked on basmati rice Dum served with an earthen ware pot

GOSHT DUM BIRYANI

Rs 320

Fragrance of mutton Dum, prepared in a traditional way served with earthen ware pot

SUBZI DUM BIRYANI

Rs 150

Dum Biryani prepared with vegetable fingers with earthen ware pot



RICE & NOODLES

Jeera Rice/ Palak Rice/ Dal Kichidi

Rs 80/100/110

Steamed Rice

Rs 50

Kashamiri Pulaw

Rs 150

Basmathi rice cooked with dry, fresh fru

FRIED RICE/

Rs 150/180/210

Chopped choice of veg/chic/Mixed tossed with a soya sauce



Egg Fried Rice

Rs 140

Rice tossed with boiled vegetables & egg

GINGER FRIED RICE

Rs 140/160/200

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



SZECHWAN FRIED RICE

Rs 140/160/180

Chopped choice of veg/chic/prawn tossed with Szechwan style

HAKKA NOODLES

Rs 160/190/220

Shredded choice of veg/chic/Mixed tossed with a soya sauce

DAI ZANG NOODLES

Rs 140/160/180

Noodles tossed with a peanut basil sauce Choice of veg/chic/pawn seafood

CHOW MEIN

Rs 140/160/180/190

Shredded choice of veg/chic/meat/prawn tossed with a mild sauce

AMERICAN CHOPSEY

Rs 140/160/180/190

Shredded choice of veg/chic/meat/seafood tossed tomato and garlic flavored sauce with crispy noodles





CHINESE CHOPSEY

Rs 140/160/180/190

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



CHINESE VEG_NON GRAVY

Manchurian Gravy

Rs 160/170/170/170/180

Gobi/Paneer/Mushroom/Babycorn/Chicken Chilly Gravy

Gobi/Paneer/Mushroom/Chicken

Rs 160/170/170/170/180

Sezwan Gravy

Paneer/Chicken

Rs 170/180

Hunan Chicken / Lemon Chicken

Rs 180/180

Garlic/Ginger Chicken

Rs 180/180

INDIAN BREADS

ROTI

Rs 30

METHI/ GARLIC/Butter /Ajwan/Cheese & chilly/

Lachaa

Rs 35/40

STUFFED VEG PARATHA/ALOO

Rs 50

NAN/KULCHA

RS 35/30

Cheese Naan

Rs 50

GARLIC NAAN/BUTTER NAAN

Rs 40/45

STUFFED VEG KULCHA/ALOO Paratha

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

GREEN SALAD/KUCHUMBER SALAD

Rs 50



SWEET MEMORIES-Desserts

GOAL POST KA BANANA (BANANA SPLIT)

Rs160

Banana Halves served with Vanilla, Strawberry and Chocolate Ice Cream topped with Nuts & Chocolate Sauce

STUFFED LYCHEES

Rs150

Lychees stuffed with a chopped fruits served 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 laced With grated Coconut & Walnut

MANGO PISTACHIO KULFI

Rs 150

Homemade Ice Cream with Mangoes, Saffron and Pistachio Nuts

FALOODA

Rs 150

Served with ice cream



WET YOUR LIPS

FRESH JUICES (SEASONAL) Rs 120

Choice of Pineapple, Mango, Water Melon and Sweet Lime

FLOATING ICE LAN D RS 120

Coffee Ice Cream, Milk blended with Vanilla Ice Cream & served

CHOICE OF MILK SHAKES WITH PREMIUM ICE CREAM Rs 150

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



HOT BEVERAGES

TEA / COFFEE Rs 30

HORLICKS/BOURNVITA/HOT CHOCOLATE Rs 50

BAdam Milk cold & Hot Rs 50

GREEN TEA/ HERBAL TEA /GINGER/MASALA Rs 40

PEACH/MINT/HONEY Rs 40

ICE MINT TEA/ LEMON TEA Rs 40/30

MASALA TEA Rs 40

BOTTLED WATER Rs 20

SOFT BEVERAGES Rs 25

FRESH LIME SODA /WATER (SWEET/SALT) Rs 45/40

Chats

Masala/Pani/Bhel/Dhai/Sev/Sukha Pori Rs 70

Voda pav Rs 70

Dhai Papadi chat/Papadi Rs 70

Samosa Chat/Masala Rs 70

Raj Kachori Rs 70



Open Between 6:30 am To 11 Pm

Breakfast served from 7 Am To 10 Am

Lunch Served between 12 To 15:30

Snacks served between 16:00 To 18:30

Chat Served between 12 To 21:00

Dinner Served between 19:00 To 22:30

All Starter & Main Course requires Minimum 20 Minutes for Service

Outside Food & Beverage strictly not allowed

All the 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





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