ARCOR

HOTELS

Arcora

DINING, REDEFINED

Appetizers

COTTAGE CHEESE AND BROCCOLI SATAY — 320

Skewers of Cottage Cheese & Broccoli marinated with Thai spices, served with spicy peanut sauce

VEG DRAGON ROLL — 320

Vegetable spring rolls with shiitake mushrooms and glass noodles served with homemade sweet chilli dip.

BUFFALO CHICKEN WINGS — 380

Corn-fed chicken wings fried to crisp, served with vegetable crudités and American BBQ sauce

CHICKEN SATAY — 380

Skillet grilled chicken tenders served with peanut butter sauce

PRAWN TEMPURA — 530

Tempura fried prawn served with wasabi mayo and burnt garlic sauce

LEMON BASIL FISH — 420

Spicy and lemony wok tossed

Salad

INSALATA CAPRESE — 480

Ripe farm tomatoes with fresh buffalo mozzarella, drizzled with balsamic reduction

GARDEN FRESH GREEK SALAD — 260

lettuce, tomatoes, cucumber, feta cheese, olives and oregano, tossed with extra virgin olive oil

ARUGULA AND PEAR SALAD — 280

Red wine poached pears, burrata, arugula, candied walnuts, balsamic reduction

CONFIT CHICKEN SALAD — 340

Chicken rillettes, black quinoa, cherry tomatoes, olives, cucumber, arugula, fresh mint

CEASAR SALAD — 260/300/380

VEGETABLE/ LEMON GRILLED CHICKEN/BUTTER GARLIC PRAWNS

Cos lettuce, parmesan cheese, croutons and Caesar dressing, topped with your choice

Tandoor - Charcoal

Grilled

ACHAARI PANEER TIKKA 360

Cottage cheese marinated in pickled spices and hung yogurt, served with mint and coriander chutney

TANDOORI BHARWAN KHUMB 360

Button mushroom stuffed with dried fruits and cheese marinated in Indian rustic masala with yoghurt and cooked in a clay oven, served with mint chutney

MALAI TILL BROCCOLI 360

Mild spiced broccoli marinated with cream cheese and dusted with roasted sesame seeds, served with mint and coriander chutney

MURGH TIKKA 390

MURGH MALAI TIKKA/MURGH RESHMI KEBAB/LAL MIRCH MURGH TIKKA

Tender chicken morsels marinated in dry fenugreek, hung yoghurt, ginger and garlic paste, served with mint and coriander chutney

Tandoor - Charcoal

Grilled

TANDOORI MURGH 475/740

HALF / FULL

Oven roasted spring chicken marinated in hung yogurt and chilli paste, served with mint chutney

KASAUNDI MACHCHI 440

Fish steaks marinated with bengal grainy mustards, hung yogurt, fresh ginger and garlic served with mint and radish chutney

AJWAINI JHINGA 590

Prawns marinated in hung yoghurt, carom seeds, red chillies, lemon juice, fresh ginger and garlic, served with mint and radish chutney

Soups

CREAM OF MUSHROOM SOUP 290

with basil oil and fresh herbs

TOMATO AND CELERY SOUP 290

A healthy and nutritious soup served with bruschetta

BROCCOLI VELOUTE 290

Cream soup with roasted garlic and almonds

LEMON GRASS NOODLES SOUP 290/320

Vegetarian/Chicken

TOM KHA-VEG/CHICKEN 290/320

Coconut milk, mixed mushroom and basil, lemon leaves

CHICKEN AND LEEK SOUP WITH ROASTED ALMONDS 320

Butternut squash, roasted garlic and rosemary bisque

South

COORG KUMMU NALLAMALLU FRY — 400

Pan-fried cutlets of local greens served with spicy ulli chamanthi

INJI PULI KOZHI WINGS — 440

Crispy fried chicken wings tossed in lip smacking inji puli

Simply

CHICKEN 65 — 390

Fiery deep fried chicken with homemade spices & curry leaves

CHICKEN GHEE ROAST — 440

Chicken slow roast with Mangalorean spices and clarified butter

MUTTON PEPPER FRY — 640

Mutton chunks slow cooked in South Indian spices and crushed peppercorn

South

PANEER CHETTINAD 350

Cottage cheese cooked in roasted coconut & spices, a speciality of Tamil Nadu

KAI KURMA 290

A simple and creamy flavoured mix vegetable recipe made with a coconut masala

Simply

MANGALORE FISH CURRY 450

Creamy, coconut-based gravy infused with tangy tamarind and a blend of aromatic spices

COORG NATI KOLI CURRY 450

Succulent pieces of chicken cooked in ground spices & coconut milk

KORI GASSI 430

A typical Mangalorean preparation of chicken cooked with Byadgi chilli and coconut

Accompaniments

BOILED RICE 200

The traditional kerala matta rice which is high in nutrients

STEAM RICE 200

cooked rice, typically white rice, prepared by boiling and then steaming the rice until it is tender and the water is absorbed

LEMON RICE 240

tempering cooked rice with spices, herbs, and lemon juice

CURD RICE 220

Tempered rice & yogurt

Indian

KAIRIWALI BHINDI 320

Okra, raw mango, indian spices

PUNJABI KADAI SUBZI 320

Mixed vegetables in tomato & coarsely ground spicy gravy

PANEER TIKKA MASALA 360

Cottage cheese in rich tomato, onion & cashew gravy

SAAG PANEER 360

Cottage cheese, baby spinach with fresh cream

DHUNGAR ALOO PALAK 320

Smoked Potato, Garlic and spinach

DAL MAKHANI 320

Traditional black lentil stew

DAL TADKA 280

Traditional yellow lentil cooked with spices and fresh tomatoes

Indian

PUNJABI MUGH TIKKA MAKHANI — 380

Chicken tikka, tomato gravy, fenugreek, white butter

MURGH METHI MALAI — 520

Chicken, fenugreek, cream

JHINGA TAWA MASALA — 520

Prawns, onion, coriander

MUTTON ROGAN JOSH — 640

Kashmiri style Mutton curry flavoured with fennel seeds and dry ginger powder

Rice

Biryani &

MURGH DUM BIRYANI 420
Basmati Rice, chicken and spices cooked together on dum

GOSHT DUM BIRYANI 680
Basmati rice, lamb and spices cooked together on Dum

SUBZ DUM BIRYANI 320
Basmati rice, vegetables and spices cooked together on Dum

SAFFRON PULAO 280
An Indian rice pilaf seasoned with saffron, cardamom

GREEN PEAS PULAO 280
A delicious one pot rice pilaf made with green peas, spices, herbs & basmati rice

KHICHDI (PLAIN/MASALA) 280
Healthy comfort food, made primarily of rice and lentils tempered with ghee

STEAMED BASMATI RICE 220

Indian Breads

ROTI (PLAIN/BUTTER)	60/70
NAAN (PLAIN/BUTTER/GARLIC)	80/90/100
TAWA PARATHA	80
LACHHA PARATHA (MINT/PLAIN/BUTTER)	80/90/100
STUFFED KULCHA (PANEER/ONION)	120

Western

VEGETABLE AU GRATIN — 360

Broccoli, Carrot, Zucchini, Peppers, American Corn and Caramelised Onion

PARMIGIANA-CHICKEN — 440

Layers of fried chicken, mozzarella and parmesan cheese baked together with plum tomato sauce

GRILLED CHICKEN BREAST — 460

Sun-dried tomatoes & Olive hash, served with seasonal greens

GRILLED BUTTER GARLIC PRAWNS — 580

Served with Mediterranean farro salad, roasted Parmesan potatoes and parsley rice

CLASSIC FISH AND CHIPS — 450

battered sea basa, pickled vegetables, Tartar sauce, french fries

Pasta

SPAGHETTI AGLIO OLIO PEPPERONCINO — 320/360/420

VEG/CHICKEN/PRAWNS

Spaghetti tossed with olive oil, chilli and garlic flakes

BASIL PESTO SPAGHETTI WITH GRILLED VEGETABLES & BOCCONCINI — 480

Spaghetti tossed with arugula and basil pesto sauce with assorted vegetables

CHICKEN FETTUCCINI ALFREDO — 420

Classic cheese sauce, chicken, black pepper, fresh herbs, olive oil

LASAGNE GENOVESE — 440

Layered pasta sheets with creamy pesto, grilled vegetables, ricotta and mozzarella all baked to perfection

Asian

WOK FRIED MIXED MUSHROOMS AND SEASONAL VEGETABLES — 360

Wok fried mushroom, pak choi, light soya sauce

PANEER IN HOT BEAN SAUCE — 360

Paneer with chilli and black bean sauce

SHANGHAI FIVE SPICED FISH — 420

Wok tossed fresh fish fillet with homemade five spiced powder

KUNG PAO CHICKEN — 420

Stir fried chicken with peppers and cashew nut in traditional sauce

WOK TOSSED CHICKEN IN HOT BASIL SAUCE — 440

Stir fried chicken in holy basil with thai red chilli, oyster sauce and soya sauce

Asian

WOK TOSSED PRAWNS 580

Salt and pepper / Schezwan Style

THAI GREEN CURRY 350/400/480
RED CURRY

VEG/CHICKEN/PRAWNS

Served with steamed rice

WOK TOSSED NOODLES 290/320/380

VEG/CHICKEN/PRAWNS

WOK TOSSED FRIED RICE 290/320/380

VEG/CHICKEN/PRAWNS

Desserts

GULAB JAMUN 220

Soft, reduced milk dumpling

CARROT HALWA 220

carrot based sweet dessert pudding finished with cinnamon

DUMROOT HALWA 220

Dumroot based sweet dessert pudding finished with cinnamon

MOONG DAL HALWA 220

Moong Dal based sweet dessert pudding finished with cinnamon

ICE CREAM 200

Choice of Strawberry / Vanilla / Chocolate / Pista / Butterscotch serves 2 scoops

FRUIT PLATTER 280

Fresh sliced seasonal fruits

Sandwiches

VEGETARIAN JUMBO SANDWICH — 320

Sandwich made with wasabi mayonnaise, lettuce, zucchini, tomato with mozzarella and yellow cheddar

VEGETARIAN CLUB SANDWICH — 300

White/Brown Bread, bell peppers, red cabbage slaw, pesto, cheddar cheese

BOMBAY SANDWICH — 320

Cucumber, Potato, Onion with mint chutney and cheese

CHICKEN CLUB SANDWICH — 390

White/Brown bread, classic with lettuce, tomato, fried egg, chicken and cheese

GRILLED CHICKEN AND CHEESE SANDWICH — 360

White/Brown bread, lettuce, smoked ham, emmental, mustard, tomato

Short Eats

FRENCH FRIES — 240

Crispy fried potatoes strips (Peri Peri/ Cheese Garlic/ Chilli Cheese/ Salted)

HERBED WEDGES — 240

Crispy fried potato wedges

CORN & CHEESE BALLS — 340

Crispy and soft fried potato croquettes stuffed with fresh mozzarella cheese with hot & spicy flavour)

PAKODA — 280/280/320

Onin/ Mix Veg/ Paneer

FRIED WINGS — 440

Peri Peri/ Garlic Cheese

FISH FINGER — 390

Fish strips hand battered and fried to perfection

Cold Beverages

FRESHLY SQUEEZED SEASONAL JUICE *Orange/ Watermelon/ Pineapple*	180
SMOOTHIE *Banana/ Strawberry/ Honey Papaya/ Muskmelon*	220
MILKSHAKE *Vanilla/ Chocolate/ Strawberry/ Apple*	220
LASSI/ BUTTERMILK	180
COLD COFFEE	260
SOFT BEVERAGES	180
RED BULL	180
SPARKLING WATER	180
TONIC WATER	180
GINGER ALE	180
AERATED BEVERAGES	180
CANNED JUICE	180
BISLERI VEDICA WATER *750ML*	180

Hot Beverages

SOUTH INDIAN FILTER COFFEE	140
CAPPUCCINO	220
CAFE LATTE	220
ESPRESSO SINGLE/DOUBLE	160/190
HOT MILK	90
CHOICE OF TEA	110
LEMON TEA/ GREEN TEA	
HOT BADAM MILK	140
MILK TEA	180
GINGER TEA/ CARDAMOM TEA/ MASALA TEA	210

Mocktails

VIRJIN MOJITO	260
SUNRISE DELIGHT	260
MINT COOLER	260
TROPICAL PUNCH	260
BLUE LAGOON TWIST	260
STRAWBERRY SURPRISE	260
FRUIT COLADA	260
BASIL SMASH	260
SPICY PASSION FRUIT	260
SHIRLEY TEMPLE	260
CHOICE OF FRESH LIME	180

Lunch : 12.30 PM to 15.30 PM
Dinner: 19.00 PM to 22.30 PM

All prices are exclusive of taxes

All prices are in INR. Government taxes as applicable, we levy 5% service charge. Please let us know in case of any allergens. Our associates shall advise you on alternatives.

ARCOR
HOTELS

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No 1(A)/N, KRS Road, Metagalli, Mysuru - 5700 [illegible]
+91 9035754748 | www.arcorhotels.com