

BANQUET MENU NON-VEGETARIAN

W e f : 01.03.2022 to 31.10.2022

Menu A

1 Non-Veg
2 Veg
1 Dal
1 Rice
3 Roti
1 Raita
2 Salad
1 Ice Cream

Menu B

1 Soup
1 Spl. Non-Veg
1 Non Veg
2 Veg
1 Dal
1 Rice
3 Roti
1 Raita
2 Salad
1 Ice Cream

Menu C

2 Welcome Drink
2 Non Veg Starter
1 Spl. Veg Starter
1 Veg Starter
1 Soup
1 Spl. Non Veg
1 Non Veg
1 Spl. Veg
2 Veg
1 Dal
1 Rice
3 Roti
1 Raita
4 Salad
1 Spl Ice-cream

Menu D

2 Juice
2 Mocktail
3 Non Veg Starter
1 Spl. Veg Starter
2 Veg Starter
1 Soup
2 Spl Non Veg
1 Non Veg Biryani
1 Spl. Veg
2 Vegetable
1 Dal
1 Rice
3 Roti
1 Raita
4 Salad
1 Dessert
1 Spl. Dessert

Menu E (Minimum 300 Pax)

2 Juice
2 Mocktail
3 Non Veg Starter
1 Spl. Veg Starter
2 Veg Starter
3 Chat
2 Soup
2 Spl. Non Veg
1 Non Veg Biryani
1 Live Non Veg Tawa
1 Spl. Veg
2 Veg
1 Dal
1 Rice
4 Roti
2 Raita Preparation
Live Salad Station
Fruit Counter
Dessert Station (04)
(Continental Dessert)
2 Indian Sweets
Icecream Parlour (04)
Pan Mukhwas

Lawns

₹930

₹ 1030

₹ 1160

₹ 1330

Halls

₹980

₹ 1080

₹ 1210

₹ 1360

*Taxes as applicable

HI-TEA

Menu A

2 Veg Snacks
Sandwich
Tea/coffee

Menu B

1 Welcome Drink
1 Chaat
2 Snacks
Veg Sandwich
Tea/coffee

Menu C

1 Juice
1 Sweet
1 Chaat
1 Pastry
2 Snacks
Veg Sandwich
Tea/coffee

Menu D

1 Juice
2 Sweets
2 Chaat
1 Live Counter
2 Snacks
1 Pastry
Tea/coffee

Lawns

₹ 400

₹ 470

₹ 560

₹650

₹ 1750

Halls

₹430

₹ 490

₹ 590

₹680

₹ 1800

*Taxes as applicable

Additional Counters (Min 125 Pax)

Gujarati Counter	(3)90
Rajasthani	(3)90
Punjabi Counter	(3)90
Maharashtrian	(3)90
U.p. Counter	(3)90
Gadwali	(3)90
Kerala Counter	(3)90
Italian (Minimum 150 Pax)	(3)160
Asian Wock	100
Mexican	(3)100
Chinese Non-Veg	(3)90
Thai	(3)90
Burmese Khowsvey	90
Veg Lebanese	100
Non Veg Tawa	240
Mutton Kheema Pav	140
Chicken Kheema Pav	100
Late Night Tea	60
Masala Milk	80
Espresso Coffee	100
Iranian Tea or Masala Tea	110
Continental Dessert	(3)90
Sweet Parlour in House	(5)180
Sweet Parlour in House	(12)300
Sweet Parlour Out Sourced	APC
Bengali or Dry Fruit Sweet	70
Jalebi with Rabdi	70
Special Sweet	70
Sweet	60
Chocolate Fountain	90
Ice-cream Parlour	(4)140
Dim sum (Veg)	120
Dim sum (Non-Veg)	160

Additional Dishes (Min 125 Pax)

Welcome Drink	50
Mocktail (6) (Minimum 250 Pax)	140
Fresh Fruit Juice	90
Fresh Fruit (6)	80
Sp. Fresh Fruit	A.P.S.
Ice Gola	60
Veg Starters	50
Special Veg Starters	60
Non Veg Starter	140
Non -Veg main course	120
Seafood (Live) (Minimum pax 250)	A.P.S
Veg Dish	50
Special Veg	60
Agra Chaat (3) (Minimum 250 Pax)	160
Delhi Chaat (3) (Minimum 250 Pax)	160
Special Chat - Pani Poori, Mohan Bhog, Kandari Tikki (Minimum 250 Pax)	120
Chaat - (Pani Poori, Sev Poori and Dahi Poori Chat)	100
Pani Poori	50
Dahi Poori	50
Ragda Pattice	70
Aloo Choley Tikki	70
Paneer Chilla	70
Basket Chaat	70
Pudla	60

Additional counters (Min 125 Pax)

Dosa Counter (125 Pax)	(4)90
Charcoal Dosa (4) (Minimum 250 Pax)	110
Kerala Dosa, dil Kush Dosa, Mulgapudi Dosa, Methi Paneer Schewan Dosa Chinese Chatpata, Fresh Garden Cheese Chilly Corn Dosa.	
Sp. Idli Station (3) (Minimum 250 Pax)	90
Lava Idli, tiptur Idli, Sri Lankan Curry Idli Satay Stick Idli, Benne Masala Idli, Kulfi Idli, Thatte Idli And Pizza Idli	
Uthappa (125 Pax)	(3)70
Panniyaran (Minimum 250 Pax)	60
Neer Dosa (Minimum 250 Pax)	50
Benne Dosa (Minimum 250 Pax)	50
Appm	50
Idli / Medu Wada	50
Pav Bhaji	70
Amritsari Chole And 2 Type Kulcha (Minimum 250 Pax)	100
Lassi	(3)100
Pizza	(3)100
Pasta (2) With Garlic Bread	90
Pop Corn	40
Special Pan And Mukhwas (Minimum 250 Pax)	80
Pan Mukhwas	50

Brijwasi Kadhai Doodh (Drama)	90000
Mathura Kadhai Doodh (Leela)	60000
Masala Duddh (Sajavat Only)	80
Banarasi Thandai	80
Gokul Ki Thandai	80
Mathura Ki Thandai	80
Marwadi Thandai	80
Lassi Gokul Ki (3 Flavour)	110
Lassi Mathura Ki (3 Flavour)	110
Panjabi Lassi (Sweet N Khari)	90
Govardhan Lassi (3 Flavour)	110
Vrundavan Lassi (3 Flavour)	110
Kuliya Kulfi	80
Rabdi Kulfi	80
Navaratan Kulfi	90
Choupati Kulfi With Flavour	90
Fruit Stuffed Kulfi	110
Kandi Kulfi With Flavour	70
Gola Chuski Rabdi Wali	70
Imported Fruit Counter (1Fruits)	250
Spl Imported Fruit Counter (25 Fruits)	350

Corkage Charges

Domestic Spirit	400
Foreign Liquor	450
Beer	70

Aerated Waters

Mineral Water (200 Ml)	15
Mineral Water (1000 Ml)	70
S. Drinks (Mega)	280
Soda (500ml)	70

Audio Visual

Dj outdoors	8000
Dj indoor	7000
Mike system	2500
Projector	2000

Entertainment

200 Baloon Decoration	5500
500 Baloon Decoration	7000
Balloon Sculpture	3500
Mascots Regular	2000
Tattoo Painter	2500
Fruit Carving	15000
Moon Walker	6500
Veg Carving	15000
Magic Show	5000
Ice Carving	15000
Mascots	2500
Games Host	4500
Juggler	6000

BANQUETS

General Terms & Conditions

- 1) The billing shall be done as per the minimum of number of pax for each venue or actual billing as per number of guests, whichever is higher.
- 2) The number of guests shall be calculated as per number of plates consumed or as per head counts of the guests, whichever is higher.
- 3) Taxes as applicable.
- 4) 100 % advance is payable as per the estimated bill for number of guests expected 7 days prior to function.
- 5) Hall timings: Morning session-9.30 a.m. to 03.30 p.m.
Evening session- 6.00 p.m. to 11.30 p.m.
- 6) The function should be concluded by 11.30 p.m.
- 7) Present menu rates are applicable from 01.03.2022 to 31.10.2022
- 8) There is no discounted rates for children.
- 9) The expected number of guests. The plates will be kept ready for consumption. The guest has to pay in advance for requirement of additional plates.
- 10) GCC Hotel and Club will exclusively provide the catering.
- 11) The starters will be circulated for a period of 90 minutes from the time agreed.
- 12) The additional counter rates are applicable only if taken with the full meal menu.
- 13) Items served in excess of the agreed menu, at the request of the client, would be charged extra.
- 14) Late night ceremony charges: -
a) For lawns beyond 12.00 a.m. rupees 12000/- + taxes up till 4.00a.m.
b) For non AC hall beyond 12.00 a.m. rupees 18000/- + taxes up till 4.00 a.m.
- 15) No leftover food in the chafing dishes will be given as parcel.
- 16) Cheque shall be made in favour of **GCC HOTELS PVT. LTD.**
- 17) If the number of guests increases above 20% of guaranteed guests, the excess plates shall be charged at 10% more than the agreed rate.
- 18) The guest rooms shall be charged separately.
- 19) No outside Decorators and DJs are allowed.
- 20) The host can play music in the lawns up till 22.00 hours and in the halls up till 23.00 hours.
- 21) In case any special / additional permission or license is required for the event, the same shall be procured by the Host.
- 22) The clubbing of two venues for the same event will attract minimum billing criteria as per clubbed minimum billing rate.

RULES FOR SERVING LIQUORS

- 1) The host is required to obtain a temporary liquor license for serving liquor in the banquet.
- 2) The hotel team may process the temporary liquor license at an extra charge.
- 3) Full bills from a wine shop or distributor for all liquor brought by host is mandatory.

FUNCTION CANCELLATION

- 1) All advances paid are specific to the foresaid event, are non refundable & cannot be adjusted with or against future events and/or other facilities of the hotel.

OTHER TERMS & CONDITIONS

- 1) The management is not liable for any loss or damage of belongings/personal effects with regard to either the client or their invites during any function held in the hotel premises.
- 2) No flower decorations are permitted in the guest room.

BANQUET MENU VEGETARIAN



GCC HOTEL AND CLUB

VENUE INFORMATION:



Aura - I & II



Euphoria - I & II



Solitaire



Sapphire - I & II



Sterling - I & II



Auditorium - I & II



East Lawns



Centre Lawns



North Lawns

Solitaire - 3600 square feet

For Indian wedding banquet capacity 125 to 200 guests.

Sapphire I & II - 3000 square feet

For Indian wedding banquet capacity 100 to 175 guests.

Aura I & II - 4400 square feet

For Indian wedding banquet capacity 175 to 400 guests.

Green House - 700 square feet

Banquet capacity 25 to 40 guests.

North Lawns - approximately 45000 square feet

For Indian banquet capacity 350 to 800 guests.

Centre Lawns approximately 30000 square feet.

For Indian banquet capacity 350 to 500 guests.

East Lawns approximately 15000 square feet.

For Indian wedding banquet capacity 175 to 300 guests

Centre Lawn + East lawn = approximately 45000 square feet.

For banquet capacity 700 to 1000 guests.

Centre Lawn + East Lawn+ North Lawn approximately 90000 sq.ft.

For banquet capacity 2000 to 5000 guests.

GCC Intl School Auditorium approximately 6000 + 6000 square feet

For banquet capacity 350 to 1000 guests

Food court AC charges rupees 50000/- + tax per session.

Breakfast

Porridge & Cereals

Oatmeal
Muesli
Cornflakes/ Chocoflakes
Assorted Pancakes

Parathas

Aloo Paratha
Peas Paratha
Mixed Vegetable Paratha
Dal Paratha
Paneer Paratha
Gobhi Paratha
Onion Tomato Chilly Paratha
(Served with Pickle & Matka Dahi)
Poori Bhaji
Bedmi Poori Aloo ki Subji
Kachori Aloo ki Subji
Sindhi Dal Pakwan
Chole Baturey
Pav Bhaji

Choice of Breads

White Bread
Brown Bread
Multigrain Bread Bread

Hot Beverages

Tea
Coffee
Masala Milk

Vegetarian Breakfast

Upma with Chutney
Poha with Sev
Sabudana Wada with Chutney
Bread Pakoda with Chutney
Batata Wada
Vegetable Cutlet
Samosa
Khaman
Khakhra with Peanut Chutney

South Indian

Pongal
Idli
Medu Wada
Rasam Wada
Kanchipuram Idli
Uttapam
(Served with Coconut
Chutney /
Mysore Chutney / Coriander
Chutney / Malgapodi /
Drumstick Sambhar)

Sandwich

Vegetable Sandwich
Coleslaw Sandwich
Grilled Sandwich
Corn Mayo Sandwich
Russian
Mint Coriander Chutney
Mint Mayo

Ghatiya Fafda Jalebi Station
Papdi Jalebi Station

Chat & Live Chat Stations

Chat Indian Specialities

Panipoori
Sev Poori
Bhel Poori
Dahi Batata Poori
Rajkot Icebhel
Takatak Tawa Chaat
Corn Chat
Aloo Sakarkandi
Kanji Wada
Samosa Dahi Soth ka
Dahi Gunjia Papri Chaat
Dahi Pakodi Papri Chaat
Karara Palak Patta Chaat
Dahi ke Kabab
Kadhi Samosa
Choley Samosa
Fruit Kuliya Chat
Bengali Jhalmuri
Chinese Bhel
Jodhpuri Dahiwada
Jodhpuri Mirchi Wada
Pyaz Ki Kachori
Mexican Bhel

Indori Chaat

Makkai Kheach
Garuda ki Chaat
Shahi Poha
Dahi Gujya
Dahi Khasta Kachori
Aloo Tikki
Indori Patties
Rasgulla Chaat

Additional Live Counters

Regional Specialities
Paneer Chilla
Moongdal Chilla
Green Peas Chilla
Bharwa Mirchi Pakoda With
*(Tikki Mithi Chutney)
Aloo Tikki with Choley
Banarasi Aloo Tikki
Samosa Dahi Soth ka (recheck spelling 'soth')
Spicy Rasgulla ki Chaat
Mutter Pateliwala With Bakery Kulcha
Chinese Tawa Chaat
Dabeli
Moongfali aur Kache Kele ki Tikki

Live Chaat Stations

Moong Wadi Sev Chat
Hare Mutter Tikki Chat
Anar Masala Dabeli
Mini Dahi Kachori Chat
Tokri Khatta Mittha Chat
Chole Samose with Matka Dahi

Live Chaat Stations

Moong Wadi Sev Chaat
Hare Mutter Tikki Chaat
Anaar Masala Dabeli
Mini Dahi Kachori Chaat
Tokri Khatta Mittha Chaat
Chole Samose with Matka Dahi



Welcome Drink & Mocktails

Virgin Mojito
Watermelon Mojito
Green Apple Mojito
Strawberry Mojito
Melon Cooler
Kiwi Delight
Red Lady
Green View
Litchi Lagoon
Blue Lagoon
Litchi Lagoon
Minty Kachi Keri
Strawberry Delight

Kesar Nimboo
Lemon Pudina
Mint Variyali
Jaljeera
Chaas
Assorted Soft Drinks
Khus Tukhmari
Kiwi Margarita
Masala Thumbs Up
Ginger & Mint
Peach Fizz
Midnight Beauty
Masala Soda Lemony

Pineapple
Sweet Lime
Cocktail Juice
Orange Juice
Water Melon
Litchi Coconut
Kiwi Pineapple
Peru Pineapple
Somsudha
Coconut Punch
Orange Sweet Lime
Orange Pineapple Ginger
Orange Cranberry
Kharbuja Orange
Coconut Pineapple
Coconut Pomegranate
Green Grape & Mint
Peach Pineapple

Chikoo Shake
Herb Pineapple
Tikha Peru
Fruit Sangria
Strawberry Orange
Green Grape Litchi
Guava Orange Blossom
Black Grape
Pomegranate
Thandai
Kesar Badam
Anjeer Badam
Paan Thandai
Fruit Punch
Mango Smoothie
Peach Muskmelon
Virgin Pinacolada

Starwberry Shake
Strawberry Colada
Blue Hawaii
Strawberry Delight
Punch
Kesar Lassi
Salted Lassi
Salted Pudina Lassi
Mango Lassi
Flavoured Lassi
Guava Mary
Litchi Coconut
Afgani Shakes
Blue Berry Punch
Shahi Gulab
Peach Colada
Hara Thandai

Juices & Shakes

Hi Tea

Hi Tea Snacks

Cutlet
Idli Fry
Samosa
Kachori
Vegetable Roll
Dal Wada
Idli Chilli
GCC Cutlet
Vegetable Patties
Batata Wada
Vegetable Kachori
Palak Pakoda
Vegetable Frankie
Bread Pakoda
Vegetable Sandwich
Coleslaw Sandwich
Corn Coleslaw Sandwich
Vegetable Kathi Roll
Mutter Pakoda
Mixed Vegetable Pakoda
Chinese Samosa
Moong Dal Bhajiya
Calcutta Wrap Rolls
Pyaz ki Kachori
Idli Kadhi
Mini Idli in Thai Curry

South India Specialities-Live

Steamed Idli
Kanchipuram Idli
Chilli Milli Idli
Rasam Wada
Medu Wada
Choice of Dosa -(03 Types)
Rava Dosa
Idiyappam with Vegetable Stew
Paniyaram
Appam with Avial
Pessarattu
Tart Idli
Uttapam
Tomato Uttapam

Mumbai Specialities-Live

Flavoured Pani Poori
Ragda Pattice
Pav Bhaji
Hariyali Pav Bhaji
Pudla
Misal Pav
Usal Pav
Wada Pav
Grilled Wada Pav

Continental - Live

Coleslaw Sandwich
Grilled Sandwich
Pita Falafel
Pita Falafel Wrap, Hummus & Pickled
Vegetables
Steamed Dimsums
Pizza
Paneer Salsa Wrap
Mini Burger
Nachos with Cheese and Salsa Dip
Mexican Tacos

Steamed and Baked

Amiri Khaman
Double Decker Dhokla
Sandwich Dhokla
Tiranga Dhokla
Damini Dhokla
White Dhokla
Indra Dhokla
Pizza Dhokla
San Dhokla
Wagherala Dhokla
Khaman
Baked Vegetable Pouch
Mini Croissant
Sour Cream Tart
Mexican Tart
Corn Cheese Tart

Hot Beverages

Tea
Coffee
Masala Milk

Fried / Baked

Moong Dal Kachori
Mutter Kachori
Moong Dal Bhajia
Makkai Samosa
Mutter Pack
Nut Croquet
Vegetable Kachori
Mirchi Wada
Batata Wada
Dal Wada
Methi Bhajia
Kothimbir Wadi
Vegetable Potli
Sev Roll
Vegetable Roll
American Roll
Samosa
Bhujia Roll
Makkai Mutter Roll
Barsadola with Shezwan Sauce
Cheese Corn Balls
Corn Seasmie Roll
Chinese Potli



Appetizers Special Vegetarian Starters

Tandoor

Paneer Tikka
 Paneer Chatpata
 Paneer Basil Tikka
 Paneer Achari Tikka
 Paneer Malai Kebab
 Paneer Tulsi Kebab
 Paneer Reshmi Kebab
 Paneer Hariyali Kebab
 Paneer Tikka Lahori
 Kesar Elaichi Paneer Tikka
 Paneer Lahsooni
 Paneer Shamiyana
 Lemon Kothmiri Paneer Tikka
 Mountain Chilli Paneer Tikka
 Wasabi Paneer Tikka

Indian

Khasta Paneer
 Paneer Pakodas
 Paneer Papadum
 Paneer Methi Tikki
 Cheese Potli
 Baby Corn Koliwada
 Mushroom Koliwada
 Cheese Chaska Kebab
 Paneer Chutney Pakoda
 Khumb Aur Bhutte Ka
 Samosa
 Paneer Finger Koliwada
 Paneer Makhmali Tikki
 Kurmure Paneer Tikki

Chinese

Paneer Cumin
 Paneer Chilli
 Paneer Manchurian
 Paneer Sizzled Chilli
 Paneer Thai Chilli Basil
 Mongolian Babycorn
 Chilli Garlic Mushroom
 Paneer Mountain Chilli
 Korean Paneer
 Cottage Cheese Yakitori
 Paneer Tshing Hai
 Crispy Spinach Cottage Cheese
 Paneer Sambal
 Paneer Lemon Grass Chilli
 Paneer Hakka
 Paneer Burnt Chilli
 Paneer Black Garlic
 Celery Pepper Paneer

Continental

Paneer Olivia
 Cheese Brochette
 Baked Mexican Tart
 Cheesy Spinach Canape
 Golden Fried Baby Corn
 Baked Corn Pepper Tart
 Mexican Corn Cheese Ball
 Jalapeno Cheese Pockets
 Nachos With Cheese Dips
 Coin Pizza
 Cheese Corn Pillow
 Cheese Cherry Pineapple
 Battered Fried Babycorn With Tanguy Dip
 Cottage Cheese Fingers
 Cheese Stuffed Mushrooms

Vegetarian Starters

Tandoor

Pahadi Gobhi
 Ajwaini Tandoori Gobhi
 Aloo Hariyali Tandoori
 Tandoori Kashmiri Aloo
 Subz Makkai ki Seekh
 Saundhe Aloo
 Banjara Seekh
 Jaituni Seekh Kabab
 Til Mil Aloo Tikka
 Baby Bahara
 Makhmali Topi
 Tandoori Aloo with Pepper and Lemon
 Thai Vegetable Seekh Kabab

Continental

Vegetable Brochette
 Corn on Toast
 Sour Cream Tart
 Mexican Tart
 Mixed Vegetable Tempura (Batter Fried)
 Batter Fried Babycorn with Tanguy Dip
 Potato Croquettes
 Vegetable Cutlets
 Fried Paprika Wedges of Potatoes
 Crispy Corn Tart

Indian

Vegetable Potli
 Mutter Potli
 Dal Potli
 Aloo Tikki
 Potato Chop
 Mutter Pack
 Arbi ke Tikke
 Vegetable Kurkure
 Cocktail Samosa
 Vegetable Shami Kebab
 Nargis Kebab
 Kajauri Kebab
 Hara Bhara Kebab
 Mutter Samosa
 Aloo Methi Tikki
 Aloo Pudina Tikki
 Aloo Paneer Tikki
 Bhune Huey Subz Ki Shami
 Aloo Corn Tikki
 Methi Cheese Kabab

Chinese

Vegetable 65
 Vegetable Hakka
 Dragon Roll
 Vegetable Spring Roll
 Vegetable Lolly Pop
 Vegetbale Gold Coin
 Vegetable Sesame Toast
 Chinese Potli
 Corn Sesame Toast
 Vegetable Fingers Schezwan
 Vegetable / Gobhi / Aloo
 (Schezwan / Garlic / Chilli /Manchurian)
 Crispy Vegetable Thai Style
 Thai Spring Roll
 Vegetable Mandarin
 Crispy Pepper Vegetable
 Mushroom Pepper Ginger Chilli
 Crispy Potato Chilli Garlic
 Crunchy Corn Balls
 Dum Aloo Mountain Chilli



Soups

Chinese

VegTom Yum Soup
Veg Corn Pepper Soup
Hot Braisen Soup
Veg Manchow Soup
Veg Hot & Sour Soup
Veg Royal Soup
Ginger & Lemon Coriander Soup
Mai Thai Soup
Tom kha Thai Soup
Tehri Maggi Soup
Asian Mixed Green soup
Hot Pot Soup
Spicy Corn Soup
Parsley Soup

Indian

Veg Mulligatwany Soup
Madras Soup
Rasam
Tomato Rasam
Tomato Shorba
Tomato Dhaniya Shorba
Vegetable Noodles Clear
Dal Shorba
Dal Pudina Shorba

Continental

Minestrone Soup
Tomato Basil Soup
Cream of Veg Soup
Cream of Almond Soup
Lemon & Coriander Soup
Veg Clear Soup
Veg Hot Pot Soup
Veg Sweet Corn Soup
Cream of Spinach Soup
Cream of Mushroom Soup
French Onion Soup
Cream of Broccoli Soup
Cream of Roast Pumpkin Soup
Hot Basil Thai Soup
Smoked Cherry Tomato Soup
Cherry Coconut Soup
Spinach Chicken Tortilla Soup
Tomato Watermelon Gazpacho

Vegetarian Fusion (Live)

Franchos
Panki
Dal Dhokli (Live)
Aloo Bhel Imli Chutney Taco
Spicy Bombay Bhel Toastie
Masala Papad Brushetta
Cheese & Jalepeno Kachori
Smoked Watermelon Salsa
Uttapam Pizza
Idli Satay
Corn & Cheese Dosa
Mango Salsa Sev Poori chaat
Batata & Jalepeno Canapes
Golgappa Shots
Potato Roastie
Pesto Idli
Kulhad Risotto
Puttu with Srilankan Curry
Shashlik Station
Pot Rice
Chilli Paneer Enchiladas
Idli Burnt Chilli
Idli Honey Chilli
Sev Papdi Margarita
Kadai Paneer Brochettes
Paneer Makhani Brochettes
Vegetable Teriyaki Tacos
Pizzadilla
Cheesy Italian Poori
Mexican Salsa Poori
Thai Poori
Sizzling Veg in Peri Peri Sauce
Fruit Sizzlers
Khamen Dabeli
Paneer Tikka Tacos

Kung Pao Paneer Tacos
French Fingers
Exotic Veg Skewer
Mexican Nachos Bhel
Nachos Chana Chor Garam Bhel
Momos With Dips
Hummus With Pita Bread
Fondue Station
Greek Skewers
Italian Fuski
Mexican Fuski
Cheesy Maggi Dosa

Hot Pot Station

Himalayan Thupka
Khow-suey
Rasam Shots
Chane ki Tari
Hot Pot Soup
Dal aur Nimboo ka Shorba
Mulligatwany
Tamarat Wadi ka Shorbha
Dal Dhokli
Tehri Maggie
Makkai ki Raab
Bajre ki Raab
Bajre ka Soyta
Makki ka Soyta
Khichu
Makkai ka Kheech

Vegetables

Special Vegetables

Kasturi Methi Paneer
Kesari Paneer
Khoya Paneer
Paneer Musallam
Maska Paneer
Ras Bhara Paneer
Paneer Kadai
Paneer Palak
Paneer Lajawab
Paneer Khazana
Paneer Pasanda
Paneer Lababdar
Paneer Hara Pyaaz
Paneer Khurchan
Methi Corn Paneer
Khumb Makai Paneer
Paneer Shahi Korma
Paneer Tawa Masala
Paneer Makhanwala
Paneer Tikka Masala
Paneer Corn Masala
Paneer Mutter Malai
Paneer Butter Masala
Paneer Kalimirch Pudina
Zaffrani Paneer Badam Ka Salan
Zaffran-E-Badam Kofta

Special Vegetables

Kaju Korma
Shahi Kaju Paneer
Methi Mutter Malai
Malai Kofta
Methi Chaman
Badam Akha Pyaaz
Sarson Da Saag
Mirchi ka Salan
Navaratan Korma
Dhingri Makkai Palak
Dhingri Mutter Malai
Babycorn Malai Mutter
Mutter Paneer Tariwala
Kaju Angoor Makhanwala
Kasauri Paneer Makhanwala
Baby Corn Mushroom Kadai
Dum Ka Khumb
Hare Choley Da Paneer

Vegetables

Vegetable Kadai
Vegetable Jaipuri
Subzi Meloni
Achari Gobhi
Nargis Kofta
Achari Bhindi
Gobhi Mutter
Palak Mutter
Palak Tamatar Lasooni

Bhindi Jaipuri
Vegetable Rajasthani
Dum Subz Handi
Bhindi Dahiwala
Vegetable Tawa Masala
Makai Aloo Methi
Mutter Methi Masala
Vegetable Deewani Kadai
Hara Lasoni Aloo
Tomato Aloo Palak
Aloo Shimla Mirchi
Wilayati Tawa Subzi
Dum Wali Aloo Gobhi
Kabuli Chana Masala
Tandoori Aloo Palak
Gobhi Kheema Mutter
Aloo Jeera
Aloo Methi
Aloo Hara Pyaaz
Aloo Hara Chana Masala
Aloo Chole Rasedar
Aloo Tomato Rasedar
Aloo Mutter Tariwala
Aloo Mutter Dry
Adraki Gobhi Aur Methi
Cabbage Mutter Tamatar
Mutter Soyabean Kheema
Bharva Dum Aloo chaatpate
Gobhi Hara Pyaaz
Chana Pindi
Methi Kofta
Aloo Achari
Diwan-E-Handi
Punjabi Rajma

Vegetables

Vegetable Kolhapuri
Vegetable Jalfrezi
Vegetable Hyderabad
Vegetable Kofta Curry
Vegetable Makhanwala
Aloo Dahiwala
Aloo Methi Mutter
Bhindi Do Pyaza
Stuffed Baigan
Chana Amritsari
Bhindi Onion Fry
Chana Peshawari
Dum Aloo Punjabi
Bhindi Rajasthani
Khatta Mitha Aloo
Chana Hyderabad
Baby Corn Masala
Stuffed Capsicum
Dum Aloo Kashmiri
Kale Chole Masala
Dum Aloo Banarasi
Kalimirch Dum Aloo
Sindhi Baigan Curry
Baby Corn Capsicum
Chana Chutni Wala
Baby Potato & Onion Subzi
Corn Kofta in Palak Gravy
Corn Palak Lasooni
Aloo Chutneywale
Aloo Dahiwala
Khade Masale Ka Aloo
Dum Aloo Awadhi
Lahsooni Bhutta Palak



Salad & Raita

Salads

Green Salad
Sprouted Moong
Coleslaw
Aloo Chaat
Corn Chaat
Chana Chaat
Hawaiian Salad
Caesar Salad
Tossed Salad
Tabbouleh
Fattoush
Khimchi Salad
Russian Salad
Waldorf Salad
Herbed Pasta
Assorted Pasta Salad
Macaroni Salad
Beetroot Salad
Carrot & Date Salad
Dahi Cucumber Salad
Aloo Anardana Chat
Paneer Hara Chana Salad
Potato Raisin & Walnut Salad

Raitas

Dahi Wada
Aloo Raita
Onion Raita
Palak Raita
Dahi Gujiya
Dahi Bhalla
Pudina Raita
Boondi Raita
Banana Raita
Tomato Raita
Mix Vegetable Raita
Angoori Raita
Pineapple Raita
Cucumber Raita
Cocktail Fruits Raita
Plain Curd

Indian Breads / Rice / Dal

Indian Breads Tandoor

Tandoori Roti
Missi Roti
Makkai Roti
Khasta Roti
Naan
Kandhari Naan
Garlic Naan
Methi Naan
Oregano Naan
Paratha
Dal Paratha
Vegetable Paratha
Aloo Paratha
Mooli Paratha
Gobhi Paratha
Pudina Paratha
Kulcha - Methi / Pudina

Rice

Dahi Bhaat
Vegetable Pulao
Jeera Rice
Palak Rice
Lemon Rice
Peas Pulao
Masala Bhaat
Tomato Bhaat
Steamed Rice
Jeera Fried Rice
Lemon Fried Rice
Carrot & Peas Pulao
Coconut Yellow Rice
Curd Rice
Corn Methi Pulao
Dal Khichdi
Palak Khichdi
Kabuli Pulao
Gatte ka Pulao
Jeerani khuska
Sehrangi Safed Chawal

Tawa & Griddle

Phulka
Malai Paratha
Biscuit Paratha
Reshmi Paratha
Biscuit Bhakhri
Bajre ki Roti
Methi Nu Thepla
Bepadi Roti
Ulte Tawe Ki Roti
Bikaneri Dal Paratha
Roomali Roti
Kadai
Poori
Masala Poori
Methi Poori
Palak Poori
Mutter Puri
Ajwaini Poori
Bedwi Poori
Bhatura

Dal / Kadi

Maa ki Dal
Chana Dal
Moong Dal
Gujarati Dal
Dal Bukhara
Dal Makhani
GCC Special Dal
Dal Adraki
Dal Dhokli
Dal Tadka Fry
Dal Panchrangi
Black Dal Tadka
Whole Moong Dal
Whole Masoor Dal
Bhindi Kadi
Moong Kadi
Pakoda Kadi
Tomato Kadi
Gujarati Kadi
Marwadi Kadi
Sindhi Kadi
Chana Pudina
Moong Ki Mogar
Urad Chana
Dal Panchphoran



Maharashtrian Cuisine

Snacks

Pav Bhaji
Usal Pav
Misal Pav
Dahi Misal
Usal Misal Mix
Batata Vada
Chivda
Poha
Sabudana Vada
Sabudana Khichdi
Kothmir Wadi
Kanda Bhajiyia
Bhakarwadi

Drinks

Kakdi Pudina Miri
Kairi Panha
Mattha

Breads

Puran Poli
Ghadichi Poli
Rice Bhakri
Jowar Bhakri
Wheat Bhakri
Bajri Bhakri
Nachni Bhakri

Main Course Veg

Aluchi Patal Bhaji
Batata Sukha Bhaji
Besan Pitla
Baigan Bharta
Bhareli Vangi
Dudhichi Bhaji
Padwalchi Sukha Bhaji
Phanasachi Bhaji
Kaju Chi Aamti
Methichi Bhaji
Matter Usal
Matka Usal
Shengdana Usal
Paratleli Bhindi
Phool Gobi Rassa
Usal
Misal
Varan

Rice / Dal

Sprouted Lentil Curry
Aamti
Matka Aamti
Maharashtrian Kadhi
Dalimbi Usal
Pithale

Masala Bhat

Ambemohar
Varan Bhat

Chutney

Koshambir
Varadi Thecha

Soup

Solkadhi
Alani Panni
Kadhan
Kokam Kadhi

Sweets

Srikhand
Modak
Ras-Poli
Karanji
Shakarpara
Aamrakhand
Besan ladu
Boondichi Laddu

Konkani / Malwani Cuisine

Main Course Veg

Avre Bendi
Khatkhate
Solkadhi
Phanasachi Bhaji
Kaju Chi Aamti
Kalya Vatanya Chi usal
Dali Thoy
Kolmbo
Muga Mole Randayi
Pathrode
Jeer Mirya Kadi
Dhavi Ghassi
Kukka Hummaan
Pulchakkari
Veg Upkari
Phodo
Chonaya Upkari
Bharlelein Vaingan
Malvani Chana Masala

Goan Cuisine

Main Course Veg

Exotice Vegevegetable Masala
Goan Vegetable Curry
Vegetable Coconut Sukha
Vegetable Floretine
Carrot Peas & Coconut Masala
Pourtuguese Vegetable Curry
Stuffed Capsicum
Paneer & Mushroom Kasada
Mushroom Xacuti
Veg Caldinh
Veg Jalfrezi

Rice / Dal

Boiled Rice

Breads

Sanna
Pav
Plain Loaf
Multigrain Loaf
Maska Coco Bun



Manglorian Cuisine

Snacks

Idli
Wada
Bhajias/podi
(Brinjal / Potato / Chilli / Beetroot / Onion)
(Banana / Sweet Potato / capsicum)
Chakulli
Sabudana Wada
Bonda
Pathrode
Paniaram

Sweets

Banana Payasa
Padengi Payasa
Kadle Payasa
Akki Kadale Bele Payasa
Rawa Godi Payasa
Pineapple Payasa
Karjura Payasa
Kismis Payasa
Sevai Payasa
Sabudana Payasa
Mysore Pakh
Rava, Besan, Boondi, Semiya
Laddu
Jalebi
Dudhi / Kashi / Halwa

Main Course Veg

Thouthe Padengi Ghassi
Beans Sukha
Kadle Manoli
Batata Padengi Ghassi
Bhendi Sukha
Tomato Saaru
Kaiholi (Puli Koddel)
Gojju (Baratha)
Eerulli & Tomato Gojju
Hagalakayi Gojju
Thondekai Gojju
Kudutha Saar
Kai Huli (Bhende / Jigujje / Halasande / White Pumkin / Manoli / Tomato)
Menaskai (Pineapple / Karel / Mango / Ambode)
Koddel (Tauthe / Yellow Pumpkin)
Kadle Ghassi
Potato Watana Ghassi
Sambhar
Keerl Ani Moong Sukha
Kelesukhe
Baddanekai Yennegai
Cabbage Upkari

Rasam

Mysore Rasam
Udupi Rasam
Udupi Rasam
Jeera Rasam
Garlic Rasam
Pudina Rasam
Dhaniya Rasam
Moolangi Rasam
Andhra Rasam
Lemon Rasam
Drum Stiick Rasam

Breads

Raggi Rotti
Akki Rotti
Jolada Rotti
Bhakhri
Dosa
Appam
Neer Dosa
Pundi
Moode
Saana

Rice

Red Rice
Bisibele Bhath
Pongal (Sweet & Sour)
Curd Rice
Chitranna
Tomato Rice
Mavinkai Chitranna
Nimbekai Chitranna
Vangi Bhaath
Mosaranna
Puliyagare



Gujrati Cuisine

Special Vegetables

Undhiyu
Surti Undhiyo
Matla Undhiyo
Makkai Nu Shaak
Sev Tameta Nu Shaak
Kaju Curry
Haldi ki Saag
Kaju Kishmish Karela
Dana Methi Kishmish
Angoor
Sangar Kofta

Rice

Ramteri Gatte ka Pulao
Palak Rice
Lilva Pulao
Leelva Nu Bhat
Saffron Gatte ka Pulao
Masala Khichdi
Phada Khichdi
Mitha Dry Fruit Kesaria
Chawal
Khichu
Gerio
Bajri ka Khichda
Makki ka Soyta

Sweets

Lapsi
Churma
Choice of Shrikhand
Fruit / Dryfruit / Kesar / Aam
Choice of Basundi
Sitafal / Pineapple / Strawberry /
Mango / Angoor / Anjir
Aamras
Jalebi Rabdi
Malpua Rabdi
Mohanthal
Sukhdi
Moongdal Sheera
Badam Sheera
Akhrot Anjir Shjeera
Suterfeni
Shahi Petha
Mini Gewar

Vegetables

Aloo Pyaz
Desi Chana
Sukha Aloo
Ugela Moth
Akha Moong
Aloo Shimla
Fanshi Dhokli
Turiya Patra
Sev Tamatar
Fanshi Tamatar
Gobhi Tamatar
Hara Tamatar
Tugar Vatana
Aloo Flower
Ravaiya Valor
Gobhi Mutter
Khumb Palak
Cabbage Mutter
Muthiya Mutter
Bhindi Sambharia
Surti Val Tamatar
Bhindi Dahiwal
Papad Mangori
Rabodi Kanda
Govind Gatta
Methi Gatta
Peru Nu Shak
Punchmele Ki Subzi
Aloo Bharta

Indian Breads

Phulka
Thepla
Bhakri
Bajri Nu Rotli
Satpadi Roti
Dal Paratha
Khobey ki Roti
Jadi Roti
Ulta Tawey ki Roti
Masala Poori
Methi Poori
Palak Poori
Mutter Puri
Ajwain Poori
Bedwi Poori

Vegetables

Lassoni Aloo
Nawabi Gobhi
Gatte ki Sabji
Tindsi Masala
Aloo Baingan
Doodhi Kofta
Moong Chana
Mutter Kofta
Aloo Cabbage
Ringna No Olo
Aloo Dahiwal
Tindsi Tamatar
Aloo Mutter Tamator
Green Gujarat
Dana Methi Dakh Chhuhara ki Loungi
Palak Makhana
Aloo Rasewala
Moth Rasewala
Tindsi Chana Dal
Turiya Chana Dal
Palak Moong Dal
Turiya Moong Dal
Aloo Sambharia
Khatta Moongmix
Moong Rasewala
Mangori Hara Pyaz
Corn Mutter Makahana

Dal / Kadi

Gujrati Dal
Dal Dhokli
Surti Dal
Lachko Dal (Moongdal / Tugar)
Osawal
Panchmel Dal
Urad Chana Ki Dal
Moong Ni Chutti Dal
Mogar Dal
Chana Pudianey Ki Dal
Pakoda Kadhi
Bhindi Kadhi



Marwadi Cuisine

Main Course

Panchkuta
Ker Sangri
Kaju Curry
Ker Khumta
Haldi ki Saag
Jaipuri Korma
Kaju Kishmish Karela
Dana Methi Kissmiss Angoor
Sangar Kofta
Papad Mangori
Rabodi Kanda
Govind Gatta
Methi Gatta
Peru Nu Shak
Punchmele Ki Subzi
Mogari Rabodi
Aloo Bharta
Soagri Mangodi
Lassoni Aloo
Nawabi Gobhi
Gatte ki Sabji
Tindsi Masala
Keri ki Laungi
Aloo Rajwadi
Aloo Baingan
Doodhi Kofta
Moong Chana
Mutter Kofta
Pittod

Main Course

Mangori Ki Saag
Tindsi Chana Dal
Turiya Chana Dal
Palak Moong Dal
Turiya Moong Dal
Aloo Sambhariya
Khatta Moongmix
Moong Rasewala
Rajasthani Bhindi
Mangori Hara Pyaz
Mooli Kachri Ki Subzi
Corn Mutter Makahana

Indian Breads

Phulka
Bhakri
Bajri Nu Rotli
Satpadi Roti
Dal Paratha
Khobey Ki Roti
Jadi Roti
Ulta Tawey Ki Roti
Masala Poori
Methi Poori
Palak Poori
Mutter Puri
Ajwain Poori
Bedwi Poori

Dal / Kadhi

Panchmeli Dal
Urad Chana Ki Dal
Moong Ni Chutti Dal
Mogar Dal
Chana Pudianey Ki Dal
Marwari Kadhi
Pakoda Kadhi
Bhindi Kadhi
Osawal

Rice

Ramteri Gatte Ka Pulao
Palak Rice
Lilva Pulao
Leelva Nu Bhat
Saffron Gatte Ka Pulao
Masala Khichdi
Phada Khichdi
Mitha Dry Fruit Kesaria Chawal
Khichu
Gerio
Bajri Ka Khichda
Makki Ka Soyta

Sweets

Lapsi
Churma
Ghewar
Kesar Jalebi
Gulab Halwa
Mohan Thal

Rajasthani Cuisine

Main Course

Panchkuta
Ker Sangri
Kaju Curry
Ker Khumta
Haldi ki Saag
Jaipuri Korma
Kaju Kishmish Karela
Dana Methi Kissmiss Angoor
Sangar Kofta
Papad Mangori
Rabodi Kanda
Govind Gatta
Methi Gatta
Peru Nu Shak
Punchmele Ki Subzi
Mogari Rabodi
Aloo Bharta
Soagri Mangodi
Lassoni Aloo
Nawabi Gobhi
Gatte ki Sabji
Tindsi Masala
Keri ki Laungi
Aloo Rajwadi
Aloo Baingan
Doodhi Kofta
Moong Chana
Mutter Kofta
Pittod

Main Course

Mangori ki Saag
Tindsi Chana Dal
Turiya Chana Dal
Palak Moong Dal
Turiya Moong Dal
Aloo Sambhariya
Khatta Moongmix
Moong Rasewala
Rajasthani Bhindi
Mangori Hara Pyaz
Mooli Kachri Ki Subzi
Corn Mutter Makahana

Indian Breads

Phulka
Bhakri
Bajri Nu Rotli
Satpadi Roti
Dal Paratha
Khobey Ki Roti
Jadi Roti
Ulta Tawey Ki Roti
Masala Poori
Methi Poori
Palak Poori
Mutter Puri
Ajwain Poori
Bedwi Poori

Dal / Kadhi

Panchmeli Dal
Urad Chana Ki Dal
Moong Ni Chutti Dal
Mogar Dal
Chana Pudianey Ki Dal
Marwari Kadhi
Pakoda Kadhi
Bhindi Kadhi
Osawal

Rice

Ramteri Gatte ka Pulao
Palak Rice
Lilva Pulao
Leelva Nu Bhat
Saffron Gatte Ka Pulao
Masala Khichdi
Phada Khichdi
Mitha Dry Fruit Kesaria Chawal
Khichu
Gerio
Bajri ka Khichda
Makki ka Soyta

Sweets

Lapsi
Churma
Ghewar
Kesar Jalebi
Gulab Halwa
Mohan Thal



Punjabi Cuisine

Main Course

Sarson Da Saag
Baigan Bharta
Aloo Wadi
Punjabi Rajma
Amritsari Choley
Pindi Chole
Butter Paneer
Amritsari Paneer Bhurji
Paneer Makhani
Tinda Masala
Chaulai Ka Saag
Achaar Ke Aloo
Achaarwala Paneer
Bhindi Do Rukha
Rajma Tariwala

Dal

Dal Makhani
Pakoda Kadhi
Maa ki Dal
Dhaba Dal

Rice

Safed Chawal
Mutter Pulao
Choliye Da Pulao

Breads

Makki Di Roti
Missi Roti
Kulche
Amritsari Kulche
Naan
Mooli Paratha
Gobhi Paratha
Methi Paratha
Ajwaini Paratha
Kachori

Sweets

Gajar Ka Halwa
Phirni
Chiraunji Makhane ki Kheer
Gud ka Halwa

Bengali Cuisine

Main Course

Bhappa Aloo
Aloo Posto
Aloo Potol Posto
Aloo Potoler Dalna
Paneer Pasanda
Chor Chori
Shukto
Chanar dalna Sukto
Veg Jhal Frezhi
Ada Jera Bata Aloo Dum
Alu Phulkopi
Chanar Paturi
Punch Meshalo Torkori
Phoolkopi Paturi
Phoolkopi Malai Curry
Doi Potol
Potlar Korma

Rice / Dal

Dal Punchforan
Bhaja Moong Dal
Mug - Musur Dal
Cholar Dal
Sona Mugh Dal
Cholar Dal Coconut
Ghee Rice
Bengali Pulao
Kolkatta Biryani
Basanti Pulao
Mishti Pulao

Breads

Radha Ballavi
Luchi
Ruti

Sweets

Sandesh
Malai Chumchum
Patishapta
Misti Dohi
Malpua
Rabdi
Rassomalai
Rassogulla
Baked Rasogulla
Baked Mihidana
Kheerkadam
Rajbhog
Langcha
Meeshti



kashmiri Cuisine

Main Course

Dum Aloo Gobhi
Dum Aelva
Dum Aloo Kashmiri
Nadru Masala
Aloo Bukhara
Mushroom Korma
Kashmiri Khatte Baigan
Nadru Yakhini
Nadru Palak Chaman
Kashmiri Baigan
Subz Makhana
Aloo Methi ka Tuk
Ruangan Chaman
Kadai Khumbh
Lal Paneer
Kashturi Paneer

Dal

Dalcha
Lehsun Chatni Dal
Masala Rogan Dal

Rice

Zir Batta
Kabili Pulao
Yakhni Pulao
Tahri
Kashmiri Gucchi Pulao
Keshar Madhur Pulao

Sweets

Shufta
Shahi Tukra
Dry Fruit Kheer

Breads

Aloo Naan
Onion Naan
Spinach Naan
Peshwari Naan
Kashmiri Zafrani Naan
Kheema Naan

Awadhi Cuisine

Snacks

Kacche Kele ki Tikki
Shammi Kebab
Hare Shammi Kebab
Shahi Pasanda Kebab
Dalche ke Kabab
Kuthal ke Kebab
Rajma Galouti Kebab
Arbi ke Kebab
Zamikand ke Kebabs

Breads

Awadhi Naan
Naan-e-Taftan
Ulte Tave Ka Paratha

Main Course

Navratna Korma
Awadhi Dum Aloo Gobhi
Kele Ki Sabzi
Nawabi Kofta Curry
Nawabi Curry
Paneer Korma
Shahi Paneer
Subz Noor-e-Chasam
Awadhi Moong dal ki Goli
Gobi Mussalam
Baigan Mussalalm
Khatta Mittha Lauki
Paneer Jalfrezi Noor
Mughlai Ajwain Paneer
Badam Pasanda
Nimona
Khumb Palak Kofta
Lucknowi Maseledar Chole
Suran ke Kofte

Dal

Dal Masoor
Sultani Dal
Mughlai Dal
Lucknowi Dal

Rice

Navratan Pulao
Nawabi Pulao
Shahi Dryfruit Pulao
Tahari
Zarda Pulao
Motia Chilmen Pulao
Paneer Goli Biryani

Sweets

Badam Halwa
Gulkand Peda
Kaddu Ki Kheer
Kurmura Ladoo
Khaja
Zafrani Kheer
Kesar Kheer
Khubani ka Shahi Tukda
Kesar Makhan Malai
Lucknowi Falooda Kulfi



Kerala Cuisine

Main Course

Olan
Kaalani
Avial
Thorani
Payaru Thorani
Beans Payaru Thorani
kuttu Curry
Theeyal
kottu
Sambhar
Mix Veg Sambhar
Rasam
Kuzhambu
Brinjal Puliyita kuttu
Pakarkakai Pitlai
Potato Kara kari
Potato Masiyal
Potato Kuzhambu
Kozambu
Vegetable Stew
Pavakka Kichadi

Rice / Dal

Red Rice
Curd Rice
Tomato Rice
Tamrind Rice

Breads

Appam
Dosa
Neer Dosa
Malabari Parantha
Idiyappam

Sweets

Coconut Burfi
Rava Laddu
Moong Laddu
Mysore pak
Badusha
Pal Therattipal
Batham Palkova
Pal Payasam
Paruppu Payasam
Ada Payasam

Chutney

Pudina Pachadi
Sago Curd
Pachadi
Tahir Pachadi
Amla Pachdi
Mango Pachdi
Sweet Pachadi

Tamil Cuisine

Main Course

Chana Masala
Poriyal Curry
Mixed Veg Poriyal
Varuval
Vadacurry
Rasam
Veg Korma
Kootu
Kuzhambu
Pineapple Pulisery
Vatha Kulambu
Mor Kulambu
Veg Thalicha
Kadala Theyal
Ennai Kathirikai
Vendhaya Kulambu
Okra Morkulambu
Paruppu Urundai Kulambu
Kulambu -Pumpkin / Kara /
Keerai Pulikary
Keerai Masiyal
Paruppu Urundai Kulambu
Vendaikai Pulikary
Konda Kadala Curry

Dal

Tiffin Sambhar
Radish Sambhar
Drumstick Sambhar
Potato Sambhar
Onion Sambhar
Vallarai Keerai Sambhar
Udupi Sambhar
Katti Dal
Paruppu

Rice

Lime Rice
Tomato Rice
Mango Rice
Pudina Rice
Coconut Rice
Khuska Biryani
Kondai Kadalai Biryani
White Rice (Sadam)

Sweets

Fruit Halwa
Kasi Halwa
Kesari Semiyam
Kesari Suzi Halwa
Pal Paniyaram
Sakkarai Pongal
Paruppu Payasam
Semiyam Payasam
Paal Poli

Breads

Parotta
Chilly Parota
Ragi Masala Roti
Ragi Roti
Nei Boli



International Cuisine

Oriental

Rice & Noodles

Vegetable Fried Rice
Burnt Garlic Fried Rice
Vegetable Singapore Fried Rice
Vegetable Hongkong Fried Rice
Vegetable Ginger Fried Rice
Vegetable Hakka Noodles
Mangolian Noodles
Vegetable Burnt Garlic Noodles
Vegetable Singapore Noodles
Vegetable Hongkong Noodles
Vegetable Shanghai Noodles
Bahame Goreng
Nasi Goreng

Gravy Paneer In Choice of Your Sauce/Veg Dumplings in Choice of Your Sauce

Manchurian
Chilli
Hunan
Garlic
Ginger Soya
Schezwan
Cantonese
Chow Chow
Sweet & Sour
Black Bean Sauce
Teriyaki Sauce
Sri Lankan Curry

Italian - Pasta

Choice Of Pasta (Any Two)

Tri Color
Penne
Spaghetti
Farfalle
Fusilli

Choice of Sauces

Arabiatta
Cheese
Pesto

Condiments

Parmesan Shavings
Black & Green Olive
Chilli Flakes
Fresh Basil
Tabasco
Bouquetiere of Vegetables

Breads

Garlic Bread
Garlic & Chilly Bread
Oregano Bread
Fresh Baked Bagel
Focacia

Risotto

Herbed Risotto
Fried Leek Risotto
Creamy Pasta Risotto
Blue Cheese & Corn Risotto
Mushroom Risotto
Red wine Risotto

Dim Sum Station

Broccoli & Pinenuts
Paneer Dumplings
Veg Dumplings
Mushroom & Cottage Cheese
Steamed Green Vegetables

Served with Dips

Tangy Soya
Hot Pepper Sauce
Coriander Sauce
Spicy Tomato
Hot Garlic

Thai

Tom Yum Pak Soup
Somtam Salad
Goi Rui Mi Salad
Classical Red Curry
Vegetable Green Curry
Thai Mix Veg Saute
Mushroom Pot Rice
Phad Thai Noodles
Stir Fried Rice
Stir Fried Noodles
Thai Basil Rice

Lebanese Shawarma Station

Tabbouleh Salad
Hummus
Tahini
Falafel
Classical Pita
Aubergine Potato In Hummus
Baba Ghanoush
Fattoush
Khapsa Rice
Tzatziki
Kibbeh

Mexican

Nachos with Salsa & Cheese Dips
Mini Tacos
Enchilladas
Fajittah
Quesadillas
Chimichanga Roll
Vegetable Casserole

Served With

Salsa
Bellpepper Salsa
Sour Cream
Bean Sauce

Fillings

Refried Beans
Sauteed Vegetables
Grilled Onion
Grated Cheddar Cheese
Jalapeno

Burmese

Coconut Rice
Burmese Fried Rice
Burmese Curry

Khow-suey

Crispy Noodles
Boiled Noodles
Fragrant Rice
Beans Sprout
Fried Garlic
Brown Onion
Chinese Parsley
Lemon Wedges
Roasted Peanuts
Coriander

Pizza Station

Thin Crusted Pizza with Variety of Toppings
Jalapeno / Olives / Peppers / Corn / Cheese Mushrooms / Onions and Many more

Provencal-cheese, Sundried Tomato, Garlic, Basil Pesto
Margerita - Cheese, Tomato, Basil
Pizza
Vegetarian - Mushrooms, Sweet Pepper

Sandwich Station

Vegetable Sandwich
Veg and Cheese Sandwich
Stuffed Grilled Sandwich
Cheese Grilled Sandwich

Tostada Station

Fried Burrito
Refried Beans
Cottage Cheese
Cheese Topping

Tapas Station

3 Types of Breads
Cheese Sliced
3 Types of Toppings
(Cottage Cheese, Bell Pepper, Herbed Potato)
3 Types of Dressings

Burgers And Sliders

Garden Fresh Vegetable Burger
Cheese and Jalapeno Burger
Batata Vada Slider
Corn and Cheese Sliders

Sushi Station



Speciality Station

Asian Wok

Choice of Noodles
Soho / Ramen / Flat Malaysian

Choice of Sauce

Hot Asia / Sweet & Sour / Shangai /
Black Bean / Hunan

Choice of Vegetables

Bokchoi/ Peppers/ Zucchini Beans
Sprouts / Bellpeppers / Cabbage/
Onions / Carrots & Many more
Bamboo Fried Rice
Choice of Curry(Any One)
Veg / Chicken Manchurian
Veg / Chicken Hot Garlic
Veg / Chicken Schezwan
Thai Green Curry
Thai Red Curry
Srilankan Curry

Amritsari Counter

Bharmah Amritsari Kulcha
(Filled with Cauliflower, Fresh Methi,
Mooli, Potatoes, Paneer or a
Combination of All)
Dhabba Di Dal
Mithi Chutney
Pudiney ki Chutney
Lachaa Pyaaz
Green Chilly

Punajbi Counter

Sarson Da Saag
Makki Di Roti
Punjabi Pakoda Kadi
Makhan
Mooli
Gud / Ghee

Kerala Counter

Avial
Thoran
Payassam
Sambhar
Red Rice
Ingy Curry
Mulgapody
Papadam

Essence of Mumbai

Pav Bhaji
Missal Pav / Ussal Pav
Kanda Bhajia
Cutting Chai

South Indian Dosa Station

Choice of Dosa - Any Three
Sada / Masala / Mysore /
Cheesepinach / Rawa / Chinese/
Uttapam / Kerala
Drumstick Sambhar
Cocnut Chutney
Mysore Chutney
Coriander Chutney
Mulgapody

Idli / Wada Station

Taat Idli
Masala Idli
Mendu Wada
Cocnut Chutney
Mysore Chutney
Coriander Chutney
Mulgapody

Barbeque Station

Kesari Khumb Tikka
Hara Gobi ka Tikka
Aloo Khushnooma
Paneer Gilafi Seekh
Subz Shikhampuri Kabab
Paneer Chatpata

Kathiawadi Counter

Khichu
Ringana No Olo
Sev Tamator
Bajra No Rotlo
Lahsoon Ki Chutney
Gud / Ghee
Pyaaz ki Churi
Mirchu Nu Athanu

Rajasthani Counter

Ker Sangri
Gatte ki Saag / Papad
Mangori
Bajre ki Roti
Papad ki Churi
Gwar ki Bhuji
Kesaria Dahi
Pyaaz ki Bhuji
Gud / Ghee
Lahsoon ki Chutney

Kanpur Ke Dal Chawal

Kanpur Speciality - Steaming Hot
Dal Chawal Served
In Kulad with a Dash of Ghee
Along with Papad
Garnished with Fried Onions /
Green Chilli & Fresh Coriander

Dum Subz Matka Biryani

Dumpukht Speciality, Biryani is
Prepared in Earthenpot
On Dum Served with Mirchi ka
Salan & Hyderabad Raita

Pahadi Counter

Muli Pinalu ki Subzi
Maas ki Daal
Kakdi ka Raita
Maduwe ki Roti
Bhuni Mirch
Gud / Ghee

Pankhi Station

Corn
Rice
Moongdal

Appam Station

Appam
Stew

Cold Coffee Station

Flavored Coffee
Peach
Walnut
Hazelnut
Irish Cream
Pepper Mint
Butterscotch
English Toffee
Coconut



Sweets & Desserts

Special Dessert

Anarkali
Raskadam
Kaju Roll
Pista Roll
Kaju Katli
Anjir Katli
Pista Barfi
Mohanthal
Kala Jamun
Kesar Rabdi
Badam Barfi
Anjeer Barfi
Dry Fruit Anjir Burfi
Badam Halwa
Malai Ghevar
Akhrot Halwa
Moong Dal Halwa
Boondi Delight
Kesar Kaju Katri
Rabdi with Jalebi
Rabdi with Imarti
Rabdi with Malpua
Rabdi with Angoor
Rabdi Motichur Boondi
Sizzling Brownie with HCS
Sizzling Brownie with Vanilla I/C
Rabdi /Gulab Jamun

Bengali Sweet

Rajbhog
Rasmalai
Jugalbandi
Chum Chum
Sandesh
Litchi Sandesh
Kesar Sandesh
Kesar Rasmalai
Malai Sandwich
Rasgulla

Special Ice-Cream

Kesar Pista Ice-Cream
Anjeer Badam Ice-Cream
Black Currant Ice-Cream
Butter Scotch Ice-Cream
Roasted Badam Ice-Cream
Fruit Salad with Ice-Cream
Kulfi with Falooda

Indian Sweets

Phirni
Rabdi
Jalebi
Imarti
Malpua
Aamras
Basundi
Payasam
Shrikhand
Suji Halwa
Doodhi Halwa
Fruit Salad
Gulab Jamun
Kala Angoor
Carrot Kheer
Zafrani Kheer
Dryfruit Rabdi
Kesar Basundi
Sitafal Basundi
Anjeer Basundi
Angoor Basundi
Dry Fruit Basundi
Kesar Shrikhand
Elaichi Shrikhand
Chenna Angoor
Motichur Laddu
Gajjar Ka Halwa

Ice-Cream

Kulfi
Vanilla Ice-Cream
Chocolate Ice-Cream
Stawberry Ice-Cream
Tutti Frutti Ice-Cream
Cocktail Fruit Ice-Cream

Continental Dessert

Pudding
Profit Roll
Fruit Trifle
Fruit Custard
Malai Coconut
Mango Mousse
Orange Mousse
Pineapple Mousse
Chocolate Mousse
Mango Souffle
Orange Souffle
Caramel Custard
Pineapple Souffle
Jam Tart
Lemon Tart
Strawberry Tart
Fresh Fruit Tart
Honey Nut Tart
Lava Cake
Pineapple Up Sit Down
Tiramisu
Apple Pie
Strawberry Delight
Dark Chocolate Brownie
White Chocolate Brownie
Pastry
(Black Forest / Tiramisu / Dutch Truffle / Kiwi /
Pineapple / Peach)



	LIST OF VENDORS	PHONE NO
Decorator	Pramod Decorators	9867282766 / 9004682705 / 02
	Dharmesh Decorators	9619590110 / 9920346888
	Shree Balaji Decorators	9029300786 / 8169296143
	All Attractive Decorators	8898425331 / 9223434087
Events & Entertainment	Star Group	9892415853 / 9833459464
	Riya Entertainment	9820085120 / 9819293954
	Micky & Mini	7977775014 / 8454804940
	Lalit Parmar	9820161153 / 9920611537
Sound	Andy Sounds	9821815778 / 9167043334
	Jerophil	9821172888 / 9004310888
Live Band & Orchestra	Rhythm Revivals	9821815778 / 9920611537
	Soodesh More	9820692114
Baggi / Ghodi / Band	Vellankarni	9930214740
Shehnai Wallah	Vijay Belbansi	9892808403 / 9221430326
Paghdiwala	Govind	9619741074
Fire Works	Suresh Parmar	9821727074 / 9892351762
Cakes	Jean D'souza	9820444458 / 9820052206
	Cassedella	8291653545 / 9930207731
	Monginis	022 - 28120919 / 9967399570
	Vienna	9869356956 / 28552710
	Transportation / Ticket	Raj Travels
Astrologer	Praveen	9833298051
	Canara Tours & Travels	9323729005 / 8655105566
	Arun Naik	9892076609
	Vinayak Joshi	9323186953
Pandit	Arun Naik	9892076609
	Acharya Subhash Sharma	9892411401 / 7977310280
	Pandit Pravin Shastriji	9322111717
	Panditji Bhaleram Sharma	9420057938 / 8805995465
Video & Photography	Studio Movie Art	9867229372
	Khalid Photo & Video	9821121027 / 8097271172
	Balaji Digital Studio	9324082052 / 022-28132052
	Shah Photo	9224320200
	Galaxy Photo Studio	022-69569563 / 9819023275
	Cine Magic World	9967544720 / 9820082763
	ANJ Photography (Ashish Jui Nakashe)	9820785603 / 9004075269
	Ismail	9869320765
	Master of Ceremony	Ruben
Augustine		9821863774
Edwin Soares		9967027988 / 9833765738
Parlour (Bridal Specialist) & Mehendi	Acne Beauti Care (Alka Merai)	9870081622
	Jd's Beauty Parlour	9220223634 / 9004266516
	Glam N Glitz	9920656641
	Skin & Hair Services For Men & Women VLCC	022 - 28122114 / 115
	Make-up Artist - Alisha Memon	7303694784 / 9967533690
	Korrean	9821384878 / 8082384878

Dining



OLIVIA, ALL DAY DINING

Located at lower lobby level, Olivia is a place young at heart which gives a very modern Mediterranean look and reflects vibrant elements of modern lifestyle.

Timings:

Breakfast- 07:30 am to 10:30 am Lunch - 12:00 pm to 03:30 pm
Dinner - 07:00 pm to 01:30 am



NAMASTE, VEGETARIAN RESTAURANT

Overlooking the pool and contemporary in design, Namaste extends a warm welcome to those in search of best Pure Vegetarian food.

Timings:

Lunch-12:00am to 03:30pm Dinner - 06:30pm to 12:00am



FRESA, PRIVATE DINING

Spanish term for 'strawberry', Fresa, is located at Level 1 of the lobby, giving a unique private dining experience that is ideal for private soirees as well as special celebrations.

Timings:

Lunch - 11:30am to 03:30pm Dinner - 06:30pm to 12:00am



THE OAKS, LOUNGE AND BAR

Located at the lower lobby level, Oaks is a proper English Bar at GCC with unique ambiance and stylish interiors.

Timings: 06:00pm to 12:00am



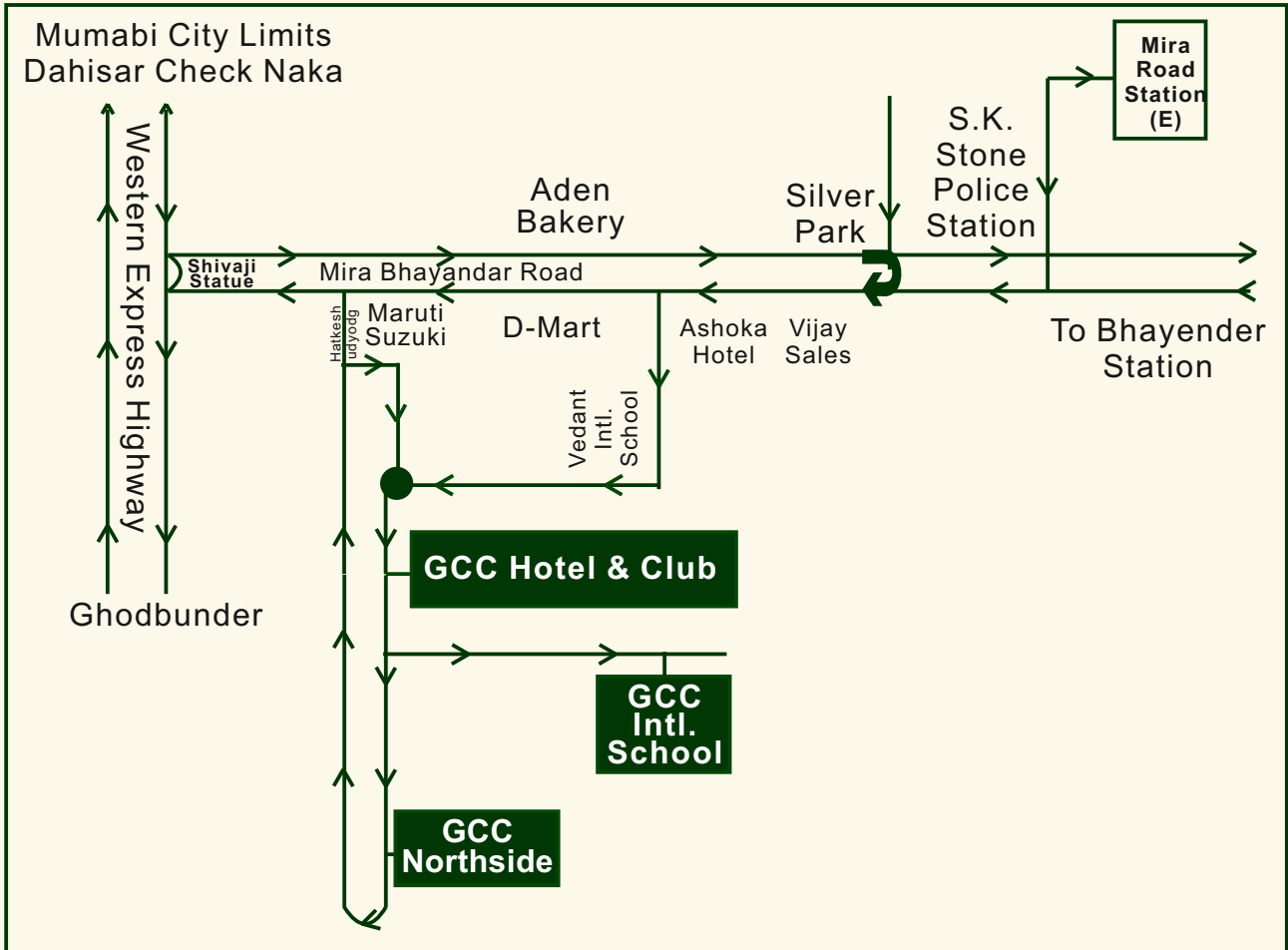
POOL SIDE CAFÉ

Located by the poolside, the café is a great place to breeze in and delight yourself to a range of yummy snacks and lip smacking shakes. Dive into your order and then the pool or vice versa.

Evening Snacks & Dinner: 04:00pm to 12:00am



Map



GCC HOTEL AND CLUB

Off. Mira Bhayander Road, Mira Road (E), Thane - 401107, Maharashtra, India.

Tel 91-022-2811 0822 /4044

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