



M E N U



GCC HOTEL AND CLUB

Breakfast (7:30 am to 10:30 am)

• Buffet Breakfast	300
• Choice of Pancakes..... (Chocolate / strawberry /plain)	150
• Melon Hearts..... (Sweet core of cut water melon)	120
• Vegetable Health Drinks..... (Bottle gourd (dudhi) / bitter gourd (karela) / spinach (palak) / beet root)	120
• Choice of Juices (Canned)	110
(Pineapple / orange / mix fruit)	
• Choice of Juices (Fresh)	145
(Sweet lime / water melon / pineapple)	
• Fresh Fruit Platter..... (Freshly cut assorted fresh fruits)	180
• Choice of Cereals (With Hot / Cold Milk)..... (Cornflakes / chocoflakes / muesli)	130
• Hot Cereal..... (Porridge)	130
• Eggs to Order..... (Boiled / poached / scrambled /fried / omelette)	120

North Indian Specialities

• Chole Bhature	165
• Choice of Parathas (With Curd, Pickle)	135
(Aloo / gobhi / muli / veg / paneer)	
• Poori Bhaji	135

South Indian Specialities

• Idli Sambhar	140
• Medu Wada Sambhar	140
• Uttapam / Masala Uttapam	140/155
• Sada Dosa / Mysore Dosa / Masala Dosa	140/155/155

Choice of Bread

• White Bread / Brown Bread (2 Slices).....	60
---	----

Fresh Italian Coffee

• Espresso (Single shot)	85
• Double Espresso	140
• Cappuccino	140
• Café Latte	140

Beverages

• Tea	60
• Coffee	80
• Hot Chocolate.....	130
• Cold Coffee	145
• Milkshake	180
• Milkshake With Ice-Cream	200

All Day Dining
(10.30 am - 01.30 am)

Choice of Sandwiches

Veg

- Veg Sandwich 120/145/155
(Plain / toasted / grilled)
- Hawaiian Sandwich.....175
(Grilled exotic vegetables with pineapple, lettuce, cherry, tomato and cheese)
- Paneer Tikka Sandwich.....195
(Char grilled paneer tikka stuffed in bread and grilled)
- Teriyaki Paneer Sandwich.....195
(Stuffing : grilled paneer with teriyaki sauce)
- Barbeque Paneer Sandwich195
(Stuffing : grilled paneer with BBQ sauce)
- Cheese Sandwich 130/155/165
(Plain / toasted / grilled)
- Veg Club Sandwich.....225
(Mayonnaise, lettuce leaves, slices of cucumber and tomatoes with cheese)

Non-Veg

- Chicken Grilled Sandwich225
(Mayonnaise, cubes of chicken)
- Chicken Tikka Sandwich.....255
(Chargrilled chicken tikka stuffed in bread and grilled)
- Teriyaki Chicken Sandwich255
(Stuffing : grilled chicken with teriyaki sauce)
- Barbeque Chicken Sandwich255
(Stuffing : grilled chicken with BBQ sauce)
- Hawaiian Chicken Sandwich255
(Grilled chicken with pineapple, lettuce, cherry, tomato's and cheese)
- Non Vegetarian Club Sandwich255
(Iceberg lettuce, chicken, tomato, fried egg and cheese)

Choice of Pakodas

- Assorted Pakodas (12 Pcs)130
- Paneer Pakodas (8 Pcs)285
- Cheese Pakodas (8 Pcs)330

Lunch & Dinner
(12:00 pm to 04:00 pm & 7:00 pm to 01:30 am)

Soups

Veg

- Choice of Cream Soup155
(Mixed vegetable / tomato / mushroom / broccoli)
- Lemon and Coriander Soup155
- Tom Kha160
(Traditional Thai coconut soup)
- Parsley Soup155
(Spicy hot soup)
- Spicy Corn Soup155
(Classic American fusion soup)
- Hot pot Soup160
(Pot of Chinese greens)
- Pot Pie Soup160
(Simmered vegetable coconut stew)
- Hot and Sour155
- Manchow155

Non - Veg (Chicken / Prawns)

- Choice of Cream Soup175/195
- Lemon and Coriander Soup175/195
- Tom Kha180/200
(Traditional Thai coconut soup)
- Chicken Dumpling Noodle soup.....180
(Clear soup with chicken dumplings and noodles)
- Parsley Soup180
(Spicy hot soup)
- Shanghai crab meat soup255
(Tender crab meat with Shanghai broth)
- Spicy Corn Soup175/195
(Classic American fusion soup)
- Hot pot Soup180/200
(Pot of Chinese greens with choice of meat)
- Pot Pie Soup180/200
(Simmered vegetable coconut stew)
- Hot and Sour175/195
- Manchow175/195

Dim Sum

Veg

- Mushroom Spinach 220
- Broccoli Corn & Cheese 220
- Buddha's Delight..... 220
- Exotic Vegetable 220
- Assorted Veg 275

Non- Veg

- Juicy Prawns 325
- GCC Supreme Chicken..... 270
- Thai Spiced Chicken 270
- Prawns Shaomai 325
- Assorted Non - Veg 395

Salads

Veg / Non-Veg

- Caesar Salad (Veg / Chicken)..... 180/240
(Crisp iceberg lettuce with parmesan dressing)
- Greek Mushroom Salad 180
(Cubes of mushroom and bell pepper seasoned and tossed in olive oil)
- Hawaiian Salad (Veg / Chicken)..... 180/240
(Pineapple, onion, bell pepper with mayonnaise dressing)

Burgers 12:00 pm to 1:30 am

Veg

- Garden Fresh Veg Burger 160
(Spiced spring vegetable patty coated with fresh bread crumbs served with coleslaw)
- Cheese Burger 180

Non-Veg

- Chicken Burger 220
(Chicken patty served with coleslaw and wafers)
- BBQ Chicken Burger..... 275
(BBQ chicken served with pickled vegetable and lettuce)
- Devils Cheese Burger 275
(Spicy chicken patty stuffed with mozzarella cheese topped with jalapeño and salsa)

Pizzas 12:00 pm to 1:30 am

Veg

- Green house pizza 250
(Pizza topped with exotic greens and mozzarella cheese)
- Spicy Corn Pizza 250
(Pizza topped with spicy corn salsa)
- Margherita Pizza 250
(Tomato, sliced mozzarella, basil and garlic with extra virgin olive oil)
- Farmhouse Special Pizza 280
(With corn, olives, green pepper, jalapenos and red onion)
- Exotic Barbeque Veg Pizza 280
(With baby corn, zucchini, broccoli, red pepper and smokey barbeque sauce)
- Spicy Tandoori Veg Pizza 250
(With juicy tandoori vegetable and fresh green chilli)

Non - Veg

- Barbeque Chicken Pizza 320
(With grilled chicken tossed in BBQ sauce)
- Meat Burst Pizza..... 360
(With grilled chicken, smoked sausages, and salami)
- Devils Chicken Pizza..... 320
(With spicy paprika chicken & jalapenos)
- Classic Roast Chicken Pizza 320
(With fresh basil leaves, sweet red onion, and herb garlic chilly oil)
- GCC Special Pizza 360
(With sausages, shredded roast chicken, corn and jalapenos)
- Tandoori Special Pizza 320
(With tandoori skewered juicy chicken tikka, pepper and onion)
- Oriental Pizza 320
(With chilly chicken, red yellow pepper and topped with fresh coriander leaves)

Mexican

Veg

- Cottage Cheese Tostada..... 250
(Fried corn tortilla topped with cottage cheese and salsa)
- Cheesy Beans Chimichanga 250
(Fried tortilla stuffed with beans and mozzarella cheese)
- Nachos with Cheese Dip..... 250
(Crunchy nacho chips topped with salsa and cheese sauce)
- Cheese Stuffed Tacos..... 250
(Crispy taco stuffed with salsa and mozzarella cheese)

Non-Veg

- Cozumel Chicken Tostada..... 280
(Spicy chicken on fried tortilla topped with cheese)
- Cheesy Chicken Chimichanga 280
(Fried tortilla stuffed with chicken and mozzarella cheese)
- Chicken Enchilada 295
(Tortilla stuffed chicken and grilled and topped with cheese)
- Chicken Tostada..... 280
(Fried tortilla topped with fajita chicken salsa and cheese)

Tandoor -e- Khaas Kebabs

Veg

- Paneer Shamiyana..... 350
(Paneer stuffed with cheese)
- Til Mil Aloo Tikka..... 240
(Sesame flavoured baby potatoes)
- Sunhera Paneer Tikka..... 350
(Cottage cheese with mild golden marination)
- Hyderabad Seekh..... 260
(Mix green vegetable seekh)
- Bhatti ke Phool..... 260
(Chargrilled cauliflower with chef's special marination)
- Makhmali Topi..... 350
(Tandoori mushroom stuffed with cheese)
- Saundhe Aloo 240
(Baby potato cooked in tandoor)
- Makhmali Bhutte Ki Seekh 240
(Tandoori kabab made of cottage cheese and corn, mildly spiced with blend of mughlai herbs)
- Bharwan Khumb Peshawari 330
(Hand picked mushroom stuffed with cottage cheese and grated mushroom grilled to perfection)
- Paneer Hilltop..... 340
(Stuffed cottage cheese marinated & chargrilled)
- Paneer Malai Siyamirch Tikka 330
(Paneer marinated in yoghurt spiced with freshly pounded black pepper and charcoal grilled)
- Basil Paneer Tikka 330
(Chunks of cottage cheese flavored with basil and olive oil)

- Awadhi Paneer Malai Seekh Kabab 330
(Charcoal grilled mashed paneer with awadhi spices)
- Tandoori Mixed Grill Platter - Suggested for Four Guests 725
(Assorted veg kababs)

Non-Veg

- Tandoori Murgh (Half / Full) 240/450
(Charcoal grilled chicken marinated in yoghurt and seasoned with tandoori masala)
- Murg Sham Savera..... 375
(Chicken stuffed with mutton mince)
- Gulmohar Kabab..... 350
(Beetroot flavoured chicken)
- Kajun Chicken..... 350
(Chicken marinated with kajun spice with smokey coal flavour)
- Bell Pepper Chicken 360
(Chicken marinated with roasted bell pepper and herbs)
- Thyme Chicken 360
(Chicken marinated with fresh thyme mild flavours)
- Jungli kabab 360
(Chicken in chef's speciality spicy green marination)
- Tandoori Chicken Lollypop 280
(Charcoal grilled chicken wings with Chinese spices)
- Murg Malai Kabab 350
(Charcoal grilled chicken flavoured with nutmeg and marinated with cream and green chilly)
- Zaitun Murg Tikka 350
(Chicken marinated in kerala black pepper and olive)
- Murg Gilafi Seekh Kabab 350
(Seekh of chicken mince, coated with coriander and chopped bell pepper)
- Murg Reshmi Kabab 350
(Succulent chicken supreme marinated in cheesy creamy sauce and finished in tandoor)
- Komdi Chilly Milly 350
(Freshly chopped ginger, garlic, coriander, and chef's special spices)
- Murg Tangdi Kabab (04 Pcs) 360
(Chicken drumstick marinated in Indian spices yoghurt and grilled in tandoor)
- Tandoori Mixed Grill Platter - Suggested for 4 Guests 980
(Assorted kababs chicken / mutton / fish / prawn)
- Gosht ke Seekh Kabab 450
- Gosht ke Galouti Kabab 450
(Kabab created for the leisure loving nobles who preferred not to chew)
- Tandoori Pomfret APC
- Aatish-e-Jhinga APC
(Charcoal grilled prawn marinated in hung curd, olive oil and chopped garlic)
- Ajwaini Mahi Tikka 360
(Charcoal grilled fish marinated in low fat yoghurt with a hint of mustard oil and flavoured with ajwain)

Main Course

Veg

• Kofta Shaam Savera - Veg / Malai	320/350
• Vegetable Zarina.....	320
(Chop mint flavoured vegetable with cheese)	
• Veg Panchavati	320
(5 types of vegetable combined with Indian spices)	
• Veg Maratha	320
(Mix veg in spicy onion gravy)	
• Paneer Jalfrezi.....	350
(Paneer batons tossed in sweet & sour tomato gravy)	
• Cheese Corn Palak.....	320
(Combination of corn & palak topped with cheese)	
• Veg Mayuri	320
(Vegetable tossed with smooth silky gravy)	
• Dhingri Mutter Hara Pyaz.....	350
(Mushroom and green peas flavored with fresh green onion cooked in rich gravy)	
• Paneer Makhani / Kurchan / Laziz / Palak / Methi	350
• Khade Masale ka Paneer.....	350
(Cottage cheese with whole aromatic spices onion and bell pepper)	
• Paneer Jeera Tawa.....	350
(In-house speciality)	
• Vegetable Rajasthani	320
• Mehruni Subzi	320
(Delicious preparation of garden fresh vegetable with aromatic herbs)	
• Dum Subz Miloni.....	320
(A combination of assorted vegetables in a spinach puree)	
• Subz Kolhapuri.....	320
(Spicy mixed vegetable preparation in traditional Kohlapuri style)	
• Lahori Aloo Methi.....	280
(Baby potato cooked to perfection with fresh fenugreek and aromatic herbs)	
• Bhindi Do Pyaza	280
(Okra tossed with onion and tomato)	
• Aloo.....	280
(Jeera / palak / rassa / mutter / gobhi)	

Non-Veg

• Kasoori Methi Murgh	360
(Fenugreek leaves flavoured chicken)	
• Murgh Hawa Mahal.....	380
(Spicy chicken gravy topped with egg white froth flambéed with dark rum)	
• Chicken Nadang Curry	360
(South Indian speciality mild coconut flavoured curry)	
• Chicken Xacuti	360
(Goan speciality chicken in tangy coconut sauce)	
• Murgh Kheema Mutter	360
• Murgh Patiala	360
(Chicken preparation in rich gravy & chef's special spices)	
• Murgh Hyderabad Laziz	360
(Chicken cooked in freshly grated coconut, green chilly and traditional Hyderabad spices)	
• Murgh Rezala	360
(Boneless chicken scented with Indian herbs and green chilly, dum cooked in yoghurt almond gravy)	
• Murgh Methi Malai	360
(Shredded chicken blended with fenugreek and cream)	
• Chicken Chettinad	360
(An all time favorite spicy chicken curry)	
• Murgh Makhanwala (Half / Full)	380
(Classic tandoori baked shredded chicken in a buttery tomato sauce)	
• Murgh Mussalam	410/780
• Murgh Tariwala	360
• Badami Gosht	460
• Mutton Ghee Roast	460
(Mutton marinated in Indian spices and dry roasted ghee)	
• Gosht Vindaloo.....	460
(Portuguese dish carne de vinha d'alhos, meat marinated in wine-vinegar and garlic)	
• Pudina Gosht	460
• Kashmiri Mutton Rogan Josh	460
• Tawa Bhuna Gosht	460

Sea Food Indian Regional

- Fish Goan (Masala / Curry) 375
- Prawns Goan (Masala / Curry) APC
- Pomfret Goan (Masala / Curry) APC

Dal / Rice

- Dal Makhani 250
- Dal Bukhara 250
- Double Dal Tadka 240
- Basmati Safed Chawal 185
- Jeera Chawal 200
- Veg / Peas Pulao 220
- Dal Khichdi / Tadka / Palak 320

Dum Biryani

- Vegetable 325
- Chicken 395
- Mutton 495
- Prawns (06 Pcs) 575

Rotis

- Roti (Plain / Butter) 40/50
- Missi / Makkai Roti 65
- Naan / Paratha / Kulcha (Plain / Butter) 60/70
- Stuffed Kulcha / Paratha 125
- Cheese Kulcha / Garlic Naan 160
- Roti Ki Tokri 375

Saath - Saath

- Roasted Papad 45
- Fry Papad 50
- Khichya Papad 80
- Masala Papad (Roasted / Fried) 70/80
- Curd 110
- Raita (Pineapple / boondi / veg / cucumber) 150

Oriental

Starters

Veg

- Cottage Cheese Kosami 350
(Regional dish from kosami region in Thailand)
- Crispy Honey Chilly Potato 250
(Crispy potato tossed in honey chilli sauce)
- Exotic veg in Chilly Basil sauce 280
(Broccoli, zucchini, baby corn tossed in chilly basil sauce)
- Paneer Satay 350
(Grilled paneer satay with peanut butter sauce)
- Exotic Veg Yakitori 280
(Exotic vegetables tossed in famous Japanese yakitori sauce)
- Paneer Sambhal 350
(Cottage cheese tossed in popular oriental sambhal spice)
- Stir Fried Vegetables 250
- Veg Crispy 250
(Vegetables tossed in spicy red sauce)
- Veg Spring Roll 250
- Paneer Hakka 340
- Paneer Burnt Chilly 340

Starters

Non - Veg

- Chicken Ko Samui.....360
(Chicken from ko samui Island of Thailand)
- Tempura Prawns..... APC
(Batter fried prawns with siracha mayonnaise sauce)
- Brown Chicken Phuket..... 360
(Dices of chicken tossed with red chilly, ginger & onion sauce)
- Red Chicken Pattaya..... 360
(Chicken slices tossed lemon chilli sauce and peppers)
- Chicken Cashew Coriander..... 360
(Dices of chicken tossed in fresh coriander and cashew nut sauce)
- Kung pao Chicken 360
(Chinese dish made with chicken, cashew nuts, vegetables, and chili peppers)
- Duet of Pepper & Chicken..... 360
(Stir fry chicken with black pepper sauce)
- Balinese BBQ Chicken..... 360
(Authentic flavours of Bali region of Indonesia)
- Prawns Butter Garlic..... APC
(Batter fried prawns tossed in butter garlic sauce)
- Chicken Lollipop..... 280
- Chicken Salt and Pepper 340
- Chicken Crispy 340
- Prawns / Pomfret Hakka..... APC
- Prawns / Pomfret Burnt Chilly APC
- Prawns / Pomfret Butter Pepper APC
- Prawns / Pomfret Soya Wine Chilly..... APC

Main Course

Veg

- Indonesian Veg Rendang Curry290
(Exotic veg tossed in spicy rending sauce)
- Srilankan Curry290
(Exotic veg in spicy red coconut based curry)
- Burmese Khao Suey425
(Diced vegetable in mild yellow burmese sauce)
- Cottage Cheese In Black Pepper sauce 350
- Exotic Veg in Green Pepper Sauce 290
- Stir fry Greens in Ginger Soya Sauce 290
- Veg Thai Curry - Red / Green 320

Non-Veg

- Fish Thai Curry (Basa fish) 380
- Sapo Chicken 360
(Chicken cubes tossed in spice Indonesian sauce)
- Chicken Rendang curry 360
(Chicken cubes tossed in spicy rendang sauce)
- Chicken Srilankan curry 360
(Chicken in spicy red coconut based curry)
- Burmese Khao suey (Chicken / Prawns) 450/550
(Diced chicken in mild yellow Burmese sauce)
- Chicken in Chilli Basil Sauce 360
- Chicken With Black Pepper Sauce 360
- Chicken In Green Pepper Sauce 360
- Green Basa with yellow bean Sauce 395
- Chicken Thai Curry 360
- Pomfret Thai Curry APC
- Prawns Thai Curry APC

Rice and Noodles

Veg

- Veg Fried Rice / Hakka Noodles 260
- Spinach Corn Fried rice..... 270
- Coriander Garlic Rice/ noodle..... 270
- Chilly Garlic Rice /Noodle..... 270
- Pad Thai Noodles..... 295
- Yong Chong Fried Rice..... 270
- Burnt Garlic Rice / Noodles 275
- Schezwan Fried Rice / Noodles 275
- Veg Malaysian Noodles 295
- Pot Rice / Noodles 395
- Nasi Goreng 395
(Fried rice / stir fry greens / satay sticks)

Non-Veg

- Chicken Fried Rice / Hakka Noodles 275
- Chicken Burnt Garlic Rice / Noodles 295
- Chicken Schezwan Rice / Noodles..... 295
- Egg Fried Rice / Noodles 260
- Mixed Fried Rice / Noodles 365
- Chicken Pot Rice / Noodles 425
- Nasi Goreng (Chicken / Prawns)..... 425/ 475
(Fried rice / stir fry greens / satay sticks)

Continental (12.00 pm to 01.30 am)

Starters

Veg

- Corn Cheese Ball 280
(Deep fried crispy yet soft centered cheese balls)
- Veggie Brochettes 280
(Chopped fresh tomatoes with garlic, basil, olive oil and balsamic vinegar served on Italian bread)
- Corn Quesadilla 280
(Mexican speciality corn salsa wrapped in tortillas)
- Cajun Spiced Potato..... 225
(Baby potato tossed in olive oil and cajun spices)

Non-Veg

- Chicken in a Basket 330
(Crumb fried chicken served with chilli mayo)
- Jamaican Jerk Chicken 330
(Chicken flavoured with Jamaican spices)
- Chicken Quesadilla 330
(Mexican speciality tossed chicken in tortilla wrap)
- Fish Finger 350
- Pepper Glaze Chicken..... 330
(Chicken skewer grilled and tossed in pepper sauce)
- Fish & Chips..... 385
(Served with french fries and tartare sauce)

Main Course

Veg

- Veg Paprika 290
(Roasted vegetable with sprinkle of paprika)
- Veg-Au-Gratin 330
(Assorted vegetable, covered in bechamel sauce)

Main Course

Non-Veg

- Grilled Fish 410
(Basa served with lemon butter / creamy pepper sauce)
 - Gambas Plancha..... APC
(Grilled prawns tossed in chopped olives capers & parsley)
 - Chicken Roulade..... 390
(Classic french dish stuffed with cheese)
 - Mustard Crusted Grilled Fish APC
(King fish grilled with mustard sauce and peppers)
 - Chicken Ala Kiev..... 390
(Stuffed breast of chicken crumb fried and served with sauteed veg and buttered rice)
 - Fish Steak 425
(Fillet of basa grilled and served in pepper sauce with butter rice and sauteed veg)
 - Pastas **(Veg / Non - Veg)**..... 330/360
(Penne / macaroni / spaghetti / fettuccine)
 - Spaghetti Bolognese 360
 - Lasagne..... 330 / 360
(Layers of pasta and spinach in a cheesy tomato sauce and baked)
- Choice of Sauces
- Arrabiata (Freshly crushed pepper, garlic and tomato sauce)
 - Alfredo (Creamy parmesan cheese sauce)
 - Pesto (Creamy fresh basil sauce with olive oil and parmesan cheese)

Sizzlers

Veg

- Paneer Shashlik Sizzler 360
(Grilled cottage cheese brochettes with barbecue sauce and butter rice and sauteed veg)
- Grilled Cottage Cheese Steak 360
(Creamy paneer grilled and served in barbecue sauce and butter rice and sauteed veg)
- Cheese Balls sizzler 360
(Parsley rice, cheese balls gravy, exotic veg)
- Exotic Veg Sizzler 340
(Butter rice, exotic veg skewers, french fries)
- Teriyaki paneer Sizzler 360
(Veg fried rice, teriyaki paneer skewers, fries)
- Indonesian sizzler 360
(Rice noodles, paneer satay with peanut sauce, fries)

Non- Veg

- Classic Stuffed Chicken Steak 395
(Chicken breast stuffed with chicken salami and chicken sausages cooked in red wine sauce)
- Texas Barbecue Chicken..... 395
(Spicy grilled chicken with barbecue sauce served on bed of saffron rice)
- Chicken Steak..... 395
(Tender breast of chicken grilled in mushroom sauce with butter rice and sauteed veg)
- Mexican Sizzler 395
(Mexican rice, grilled fajita chicken, fries)
- Oriental Sizzler 395
(Chicken fried rice, shanghai chicken skewers, honey chilly potatoes)
- Barbeque Chicken Sizzler 395
(Butters rice, bbq skewers, potato wedges)
- Jamaican Sizzler 395
(Herb garlic rice, jamaican chicken, cheese fries)

Desserts

- Gulab Jamun..... 99
- Mexican Churos..... 120
- Baked Yogurt (strawberry / mango / litchi / orange)..... 120
- Panna cotta (mango / vanilla / chocolate) 150
- Jugal Bandi 99
- Mashuqi Khumas..... 165
(Malai kulfi with falooda, rose syrup and sabza)
- Choice of Ice-Cream 120
(Vanilla / Chocolate / Butter Scotch)
- Shahi Falooda..... 165

Beverages

- Soda..... 60
- Mineral Water 55
- Aerated Water 65
- Fresh Lime (Soda / Water) 65/55
- Butter Milk (Plain / Masala) 65
- Coffee..... 80
- Tea 60
- Ice Tea 120
- Lassi (Plain / Sweet / Salted) 110
- Diet Coke / Pepsi 110
- Seasonal Fresh Juice / Canned juice..... 145/110
- Cold Coffee with ice-cream 145/165
- Energy Drink (Red Bull) 200

* Taxes as applicable
We do not levy service charge

BANQUET VENUES

LAWNS	AREA	CAPACITY
East Lawns	15000 sq. ft.	300 Persons
Centre Lawns	30000 sq. ft.	500 Persons
North Lawns	45000 sq. ft.	800 Persons

HALLS	AREA	CAPACITY
Green House	900 sq. ft	40 Persons
Aura I & II	4400 sq. ft.	400 Persons
Euphoria I & II	3600 sq.ft.	350 Persons
Solitaire	3600 sq.ft.	200 Persons
Sapphire - I & II	3000 sq.ft.	175 Persons
GCC International School Auditorium	12000 sq.ft.	1000 Persons

DINING



namaste
vegetarian
restaurant

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

Mira Road (East), Dist. Thane 401107.

☎ 91-22-28114044 / 0822

✉ info@gcchotelandclub.com 🌐 www.gcchotelandclub.com

📘 [/gcc.miraroad](https://www.facebook.com/gcc.miraroad) 🐦 [/GCCClub](https://twitter.com/GCCClub)

📍 [/mumbai/olivia-gcc-hotel-club-mira-road](https://www.google.com/maps/place/mumbai/olivia-gcc-hotel-club-mira-road)