



GCC HOTEL AND CLUB



Lunch and Dinner Buffet Menu

Date: 09 June 2026

Adults: @ 849/- Plus Tax
Kids (03 to 08 years): @ 449/- Plus Tax

For More Info Call Us On 82856 38563



Welcome Drink
Blue Lagoon
Detox Water

Soup
Creamy Cauliflower Soup
Vietnamese Chicken Curry Soup

Veg Starter
Crushed Paneer Tikka
Tandoori Sweet Potato
Veg Peanut Kebab

Non-veg Starter
Chicken Till Mill Kebab
Fish Tawa Fry
Roasted Wings In Bbq Sauce
Asian Green Chicken

Veg Main Course
Paneer Darbari
Mixed Veg Tawa (No Karela)
Subzi Miloni

Non-Veg Main Course
Murgh Lahori
Fish Agri Masala
Egg Hyderabad Masala Dry
Chicken Thai Curry Green

Asian Counter
Veg Malaysian Fried Rice
Veg Hakka Noodles
Veg Ball In Black Pepper Sauce

Live Counter
Chaat Counter
Mixed Bhel
Pani Puri

Pasta (Alfredo, Arrabiata)

Fusion
Veg Canapes

Mexican
Nachos / Tacos
(Salsa / Cheese Dip / Baked Beans Cheese)

Dal / Rice / Biryani
Dal Palak
Steam Rice
Veg Goan Pulao
Chicken Tikka Biryani

Bread
Tandoori/Naan / Roti /
Kulcha/Cheera Paratha
Bread Roll/Bread Sticks /
Focaccia Bread/Raita/Papad/Pickle

Salad Bar
Veg Salad
Green Salad
Minute Chickpea Salad
Broccoli Cheese Salad
Aloo Chana Chaat

Non Veg Salad
Egg Mustard Mayonnaise
Chicken Salami

Make Your Own Salad
Mix Sprouts
Boiled Vegetables
Hummus with Pita
Jalapeno, Olives

Pickle/Chutney/Papad/Curd
Mango, Mix, Mirchi
Fried, Roasted, Fryms
Dahi Wada

Live Dessert
Korean Ice-cream

Dessert
Dry Fruit Daliya Kheer
Mango Chum Chum
Assorted Brownie
Assorted Pastry
Assorted Mousse

Ice Cream
Chocolate,
Butterscotch, Strawberry

Fresh Fruits
Pineapple, Watermelon

Mukhwass

Kindly inform your server if you are allergic to any food ingredients.
We will be pleased to assist you.

We Use Only Pure Paneer / Cheese In Our Dishes. No Cheese Analogue Used.

*Dishes subject to change

