

## Breakfast

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Payment Basis:</b>						
Boiled Egg	Boiled Egg	Boiled Egg	Boiled Egg	Boiled Egg	Boiled Egg	Boiled Egg
Fruit Juice/Fruit	Fruit Juice/Fruit	Fruit Juice/Fruit	Fruit Juice/Fruit	Fruit Juice/Fruit	Fruit Juice/Fruit	Fruit Juice/Fruit
<b>Menu A</b>						
Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)
Bread(4 Slices)	Bread(4 Slices)	Bread(4 Slices)	Bread(4 Slices)	Bread(4 Slices)	Bread(4 Slices)	Bread(4 Slices)
Butter(20gm)	Butter(20gm)	Butter(20gm)	Butter(20gm)	Butter(20gm)	Butter(20gm)	Butter(20gm)
Jam(20gm)	Jam(20gm)	Jam(20gm)	Jam(20gm)	Jam(20gm)	Jam(20gm)	Jam(20gm)
Ketchup	Ketchup	Ketchup	Ketchup	Ketchup	Ketchup	Ketchup
Cornflakes		Cornflakes			Cornflakes	
	Sprouts			Sprouts		
	Fruit #*			Egg Bhurji / 2 Boiled Egg or 2 Fruits #*		
<b>Menu B</b>						
Aaloo paratha	Poha(150 gm) / Idli	Gobi Parantha	Rawa Upma /Malgudi Dosa	Egg Bhurji / 2 Boiled Egg or 2 Fruits	Laapsi sweet	Masala Dosa
Curd	Coconut Chutney	Curd	Sambhar	Chanadaal Parantha	Namkin Daliya	Sambhar
	Fruit (Banana)		Nariyal Chutney (white and Red)	Aaloo Sabji		Nariyal Chutney (white and Red)
	Ussal			Green Chutney		
Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)	Milk / Tea (200 mL)
Cornflakes		Cornflakes			Cornflakes	
	Sprouts			Sprouts		

## Lunch

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Veg Biryani	Pallakad Matta (south Indian rice)	Veg Mumtaz	Punjabi Razma	Seasonal Veg	Mix Veg	Choley / Puri Bhaturey
Veg Machoorian/Gobi Manchurian	Bhindi varuva	Kundru Dry */ Baigan Bharta*	Dry Soyabean		Karela bhujjiya*	Nariyal Chutney
Boondi Raita	Sambhar /Resam					Raita
Chana Daal		Masoor Daal		Moong Daal	Arhar Daal	
Sabidana Papad	Papad	Papad	Long Fryums	Papad	Small Fryums	Papad
Tawa Roti, Rice , Achaar, Salad	Tawa Roti, Achaar, Curd, Salad	Tawa Roti, Rice , Achaar, Curd, Salad	Tawa Roti, Rice , Achaar, Curd, Salad	Tawa Roti, Rice , Achaar, Curd, Salad	Tawa Roti, Rice , Achaar, Curd, Salad	Rice , Achaar, Salad

## Dinner

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Shahi Paneer	Beans fry	Mix Veg	Dam Aaloo	Mushroom(For Veg Only) + <b>Chicken*(For Non-Veg Only)</b>	Malai Kofta	Seasonal Veg
Moong Daal	Arhar Daal	Uradh Daal	Lobhiya	Chana Daal	Masoor Daal	Mix Daal
Tawa Roti, Rice , Achaar, Salad	Tawa Roti, Rice , Achaar, Salad	Tawa Roti, Rice , Achaar, Salad				
	Custard* / Halwa*	Gulab Jamun*/Ice Cream*		Kheer*		Sewai*

### Payment Basis:

	#Egg Curry				#Chicken
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\* = limited amount

Note: For breakfast on any given day both menu A and B should be prepared. A student can choose to take either A or B.

#Seasonal fresh fruits:-Orange, Kenu, Guava, Apple, Mango,Banana

Items marked \*will be limited

The following items will be provided in every Lunch/Dinner in addition to the menu mentioned above:

Salad : Onion (2pcs)+Green Chilly+Nimbu(1/2)+Khera/Tamato/Gajar/Muli(3 pcs)/Sprouts.

For students who are in fast, equivilant menu will be decided my mess committee.

**Vegetables** according to season and can be changed after passing through the mess committee.

**Sweet Dish:** According to season and can be changed after passing through the mess committee.

**Special Dinner for Six Occasions (Poori+Palao+2 Vegetables (one Paneer)+daal+2 sweet-dish.**

This will not bear extra cost.