

DINING HALL MENU 8th NOVEMBER TO 30TH NOVEMBER 2021

Date	08-11-2021	09-11-2021	10-11-2021	11-11-2021	12-11-2021	13-11-2021	14-11-2021
Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast 8.00 am	Warm Milk, Cornflakes , Veg Poha, lemon wedge, Toasted bread, butter, Jam, Cheese , Tea	Warm Milk, Chocos, Sooji Upma, Sambhar, Coconut chutney, Tea	Warm Milk, Masala Oats, Spinach Beetroot Cutlets, Toasted bread, butter, Jam, Cheese , Tea	Warm Milk, Sooji Porridge , Dal kachauri, Aloo bhaji, Imli chutney, Tea	Warm Milk, Cornflakes , Veg Pasta, Toasted bread, butter, Jam, Cheese , Tea	Warm Milk, Porridge , Besan Chilla, Tomato Dhaniya Chutney, Tea	Warm Milk, Cornflakes , Veg Poha, lemon wedge, Tea
Refreshment	Veg patties	Bhelpuri	Chiwra Fry	Sweet Corn Sauteed	Moong Dal Mangodi	Paneer Roll	
Lunch 1.30pm	Moong dhuli dal with palak	Kadhi Pakora	Arhar Daal tadka	Dal Masoor Sabut	Dal Makhani	Dal Yellow Tadka	BAL MELA
	ALOO GOBHI DRY	Aloo Zeera	Malai Kofta	DRY CABBAGE MATAR	Aaloo Matar	Paneer Hyderabad	
	Rice	Rice	Rice	Rice	Rice	Rice	
	Ghiya raita	Onion salad, papad	Boondi raita	Kheera raita	Plain curd	Ghiya Raita	
	Chapati	Chapati	Chapati	Chapati	Chapati	Chapati	
Refreshment	Fruit	Fruit	Fruit	Fruit	Fruit	Popcorn	
Dinner 7.30pm	Veg Manchurian, Veg Noodles	Dal Moong dhuli lasooni	Dal Yellow tadka	Dal Kasoori	Onion & Lobiya Salad Tomato garlic Dip	Dal masoor sabut	Veg Khicdi
	Chilly Paneer	Bhindi Masala	Kadhai Paneer	Dum aloo	Veg cutlet	Lauki Kofta	plain curd
	Veg Fried Rice	Rice	Rice	Rice	French fries	Rice	papad
	Sweet Bun	Chapati	Chapati	Chapati	Bread rolls, butter	Chapati	Pickle
	Choco Bread Pudding	Sweet boondi	Rasogulla	Sevian Kheer	Fruit custard	Banana Cake with Custard	Moong Daal Halwa

Date	15-11-2021	16-11-2021	17-11-2021	18-11-2021	19-11-2021	20-11-2021	21-11-2021
Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast 8.00 am	Mix Veg parantha, Plain curd, Butter, Pickle, Ginger tea	Warm Milk, Chocos, Vada, Sambhar, Coconut chutney, Tea	Warm Milk, Masala Oats, Veg nutri Cutlets, Toasted bread, butter, Jam, Cheese, Tea	Warm milk, Porridge, Methi thepla, Aloo Sabzi dry, Tomato sauce, Tea	Warm Milk, Cornflakes, Seviaan Upma, Coconut Chutney, Toasted bread, butter, Jam, Cheese, Tea	Warm Milk, Cornflakes, Bread Pakoda, Tomato Dhaniya chutney, Tea	Aloo Pyaz parantha, Plain curd, Butter, Pickle, Ginger tea
Refreshment		Ajwaini Faine	Kala Chana Chat	Veg Springroll	Bean Sprouts	Dhokla	cookies
Lunch 1.30pm	Choley Masala, Bhature, Zeera Rice, Laccha Onion Salad, Boondi Raita	Kadhi Pakora	RAJMAH	Dal maharani	Kale Chane tariwale	Dal Yellow Tadka	Choley, Kulche, Onion raita, Pyaz laccha, pickle
		Aloo Chatpata	Lauki tamatar	Paneer makhani	Aloo Gobhi matar	Moong Dal mangodi aloo matar	
		Rice	Rice	Rice	Rice	Rice	
		Onion Salad, papad	Kheera raita	Boondi raita	Mix veg raita	Masala Chaach	
		Chapati	Chapati	Chapati	Chapati	Chapati	
Refreshment	TUCK	Fruit	Fruit	Fruit	Fruit	Muffin	TUCK
Dinner 7.30pm	Dal Moong Masoor	Dal Masoor Sabut	Dal Haryali	Dal Panchmela	Onion & Corn Salad Tomato garlic Dip	Dal Makhani	Paneer Veg Biryani
	Paneer Bhurji	Baigan Bharta Matar	Mixed Vegetable	Gajar Methi Matar	Veg cutlet	Veg Jalfrezi	Onion Raita
	Rice	Rice	Rice	Rice	Baked Spinach Corn	Rice	pickle
	Ajwaini Parantha	Chapati	Chapati	Chapati	Bread rolls, butter	Chapati	papad
	Seviaan Zarda	Besan Barfi	Gulab Jamun	Choco Bread Pudding	Fruit custard	Shahi Tukra with Rabri	Kesari Jalebi

Date	22-11-2021	23-11-2021	24-11-2021	25-11-2021	26-11-2021	27-11-2021	28-11-2021	29-11-2021	30-11-2021
Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday
Breakfast 8.00 am	Warm Milk, Chocos, Uttahpam, Sambhar, Coconut chutney, Tea	Warm Milk, Masala oats, Onion potato Sandwich, Tomato sauce , Tea	Warm Milk, Veg Upma, Coconut chutney, Corn Flakes, Tea	Warm Milk, Chocos , Veg Pasta, Toasted bread, butter, Jam, Cheese , Tea	Warm Milk, Chocos, Baked Dal Kachauri , Tomato sauce , Tea	Warm Milk, Porridge, Poori Bhaji, Pickle , Tea	Aloo Pyaz parantha, Plain curd, Butter, Pickle, Ginger tea	Warm Milk, Cornflakes , Sevian Upma, Coconut Chutney , Toasted bread, butter, Jam, Cheese , Tea	Warm Milk, Chocos , Choley Kulche , Pickle , Tea
Refreshment	Peanut Butter Sandwich	Veg Patties (sprouts)	Chiwra Fry	Samosa	Bread poha	Gurpara	Cookies	Veg Roll	Coleslaw Sandwich
Lunch 1.30pm	Dal panchmela	Kadhi Pakora	Kabuli choley	Dal Masoor Sabut	Lauki Chana Dal	Dal Yellow Tadka	Pav Bhaji, Boondiraita, Onion Laccha, pickle	Dal Yellow Tadka	Kadhi Pakora
	Aloo Tamatar Shimla rassa	Aloo zeera	Petha Khatta Meetha	Arvi Masala	Palak paneer	Sookhe kala chana		Paneer Kalimirch	Aloo zeera
	Rice	Rice	Rice	Rice	Rice	Rice		Rice	Rice
	Zeera Raita	Onion salad, papad	Boondi Raita	Namkeen lassi	Plain curd	Ghiya raita		Mix veg Raita	Onion salad, papad
	Chapati	Chapati	Chapati	Chapati	Chapati	Chapati		Chapati	Chapati
Refreshment	Fruit	Fruit	Fruit	Fruit	Fruit	Manchurian Hot dog	TUCK	Fruit	Fruit
Dinner 7.30pm	Veg Manchurian, Veg Noodles	Baked Beans	Dal Moong Palak	Dal Panchmela	Onion & Lobiya Salad Tomato garlic Dip	Dal Maharani	Macaroni in Naepolitaine Sauce	Dal Begumi	Dal Arhar Chana
	Chilly Paneer	Cutlets	Bhindi Masala	Palak Kofta	Veg cutlet	Aloo Methi	Garlic Toast	Lauki Sabzi	Matar Paneer
	Veg Fried Rice	Garlic Toast	Rice	Rice	Baked Pasta	Rice	Beetroot Carrot Cutlets	Rice	Rice
	Sweet Bun	Sauteed Vegetables	Chapati	Chapati	Bread rolls, butter	Chapati	Tomato Sauce	Chapati	Chapati
	Choco Bread Pudding	Coconut Pudding Melba Sauce	Panjiri	Makhan a Kheer	Fruit custard	Rice kheer	Chocolate Truffle Pastry	Rasogulla	Gajar Ka Halwa