

MESS MENU DINING HALL -5

	BREAKFAST	LUNCH	DINNER
Daily Compulsory	Milk, Bread(Brown, White), Jam, Butter, Bournvita, Coffee, Tea, Cornflakes, 2 Bananas/eggs, Ketchup, Sprouts	Chapati, Plain Rice, Pickles, Lemon, Salad, Papad/Fryums	Chapati, Plain Rice, Pickles, Lemon, Salad
Monday	{Vada Pav, fried mirchi} Pav Bhaji	{Beans Seasonal Veg}, Arhar Dal (Tadka), CURD	{Veg: Paneer Bhurji Paneer Butter Masala}, {Non-Veg: Chicken Kolhapuri }, Masoor Dal , Fruits Custurd.
Tuesday	{Gobi- Paratha and Aloo Paratha} (Imli chutney , Green pudina chutney)	{Aloo Jeera && Kadhi Pakoda (Tadka)} && Sambhar, Seasonal fruits (Mix)	Sev Tamatar, Dal Makhni, Ice-Cream (Vanilla-Choco Syrup)
Wednesday	{Medu Vada Fried Idli} && Sambar & coconut chutney	{Aloo Gobhi }&& Chana Gravy Lassi	{ Veg- Mattar Paneer} {Egg Curry} Moong Dal, Pastry (Pineapple)
Thursday	Aalu Tamatar, Puri	{Rajma && Methi Malai Matar}, Seasonal Fruits	{Soyabean Chilli Veg Manchurian}, Fried Rice, Methi Chana Dal (garlic tadka) , Payasam
Friday	Poha Jalebi (chopped onions && tomatoes && ratlami sev, lemon, grated coconut)	{Mattar+Patta-Gobi Seasonal Veg}, {Masoor Dal Urad Dal}, Masala Chaas-Mint	{Veg: Shahi Paneer}, {Non-Veg: Chicken Curry}, Arhar Dal (Tadka), Suji Halwa
Saturday	{Pyaz Paneer Paratha}, (Tomato Chutney && Achar && pudina chutney), Omelete instead of Boil egg	{(Mix Veg Gravy), Mattar Cauliflower }, Arhar Dal(Tadka) Curd	Lauki Kofta, Malka Masoor Dal, Gulab Jamun
Sunday	{ Uttapam Dosa-Mysore Masala && plain }, (Sambar with Coconut Chutney)	{Chhole && Bhature Puri}, Jeera Freid Rice, Boondi Raita (Thick-Mint), Mix Salad	Aloo Matar, Green Matar Dal(Tadka), Moong Dal /Gajar Halwa

Radan Choudhary

President, Mess - 5

Abhoday Devi Veri

Contractor, Mess-5



Demol

Caretaker, Mess - 5

S. Ram

Warden in Charge, Mess -5