

LUNCH MENU [26 OCT- 1 NOV 2026]					
WEEK 12	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SALAD BAR	Cucumber, carrot, tomato, bell pepper, Onion	Cucumber, carrot, tomato, bell pepper, beetroot	Cucumber, carrot, tomato, bell pepper, Radish	Cucumber, carrot, tomato, bell pepper, Boiled Corn	Cucumber, carrot, tomato, bell pepper, Zucchini
	Lettuce, Baby spinach, Iceberg Lettuce	Lettuce, Baby spinach, Iceberg Lettuce	Lettuce, Baby spinach, Iceberg Lettuce	Lettuce, Baby spinach, Iceberg Lettuce	Lettuce, Baby spinach, Iceberg Lettuce
	Boiled Sprouts	Boiled Rajma	Boiled Corn	Boiled Quinoa	Boiled Black Chana
	Balsamic vinaigrette	Roasted Garlic Vinaigrette	Tzatziki Dressing	Ranch	Honey Mustard Dressing
SOUP/COOLER	Lemon Coriander Soup	Lemon Mint Cooler	Cream Of Mushroom Soup	Masala Butter Milk	Cream of Tomato
DAILY SPECIAL	Veg Shanghai Noodles	Fusilli in Pink Sauce	Veg Paneer Biryani	Veg Loaded Pizza	Vegetable Lasagne
MAIN 1 (VEG)	Chinese Style Steamed Vegetables	Zucchini Tomato Skillet	Mix Grilled vegetable	Tavaa Veg (Dry)	Bhindi Kurkure/ Butter Tossed Vegetable
MAIN 2 (NON-VEG)	Chicken Manchurian	Chicken Piccata	Chicken Dum Biryani	Mexican Chicken with sour Cream	Barbeque Grilled Chicken
DAL	Kadi Pakora	Mix Veg Kadhai	Rasam	Dal Panchamel	Moong Dal Tadka
RICE PREPARATION	Steam Rice	Ghee Rice	Steam rice	Mexican Rice	Jeera Rice
CHAPATI PREPARATION	Chapati	Pulka	Pulka	Chapati	Tawa Paratha
CURD	Curd	Curd	Mix Veg Raita	Curd	Boondi Raita
MS/HS	Tea Cake	Fresh Cut Fruits	Gulab Jamun	Fresh Cut fruits	Tiramisu
EY/ES	Fresh Cut Fruits	Fresh Cut Fruits	Fresh Cut Fruits	Fresh Cut Fruits	Fresh Cut Fruits

