

# FOOD MENU FOR DAY SCHOLARS 2026-27

## MID-DAY SNACK

MON

*Beverage* ..... Fresh Juice  
*Eggs* ..... Boiled Eggs  
*Assorted Breads* ..... Muffin/Atta Bread/Croissant  
*Topings* ..... Butter/Honey

TUE

*Beverage* ..... Fresh Lime  
*Idli, upma, and poha*  
*Assorted Breads* ..... Muffin/Atta Bread/Croissant  
*Topings* ..... Butter/Honey

WED

*Beverage* ..... Fresh Juice  
*Eggs* ..... Scrambled Eggs  
*Assorted Breads* ..... Muffin/Atta Bread/Croissant  
*Topings* ..... Butter/Honey

THU

*Beverage* ..... Fresh Lime  
*Idli, upma, and poha*  
*Assorted Breads* ..... Muffin/Atta Bread/Croissant  
*Topings* ..... Butter/Honey

FRI

*Beverage* ..... Fresh Juice  
*Eggs* ..... Omelette  
*Assorted Breads* ..... Muffin/Atta Bread/Croissant  
*Topings* ..... Butter/Honey

SAT

*Beverage* ..... Fresh Lime  
*Idli, upma, and poha*  
*Assorted Breads* ..... Muffin/Atta Bread/Croissant  
*Topings* ..... Butter/Honey



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## LUNCH MENU

MON

<i>Raita</i>	Mixed Veg Raita
<i>Accompaniments</i>	Chef's Choice
<i>Indian Main-Veg</i>	Mattar Paneer, Yellow Chana Dal
<i>Indian Main -Non Veg</i>	Chicken Do Payaza
<i>Indian Breads</i>	Tawa Roti
<i>Rice</i>	Steamed Rice
<i>International Main</i>	Wok Tossed Garden Greens/ Cottage Cheese in Yellow Chilli Bean Sauce
<i>Western Breads</i>	Plain Loaf/Foccacia/Sour Dough/ Panini/Soft Roll

TUE

<i>Raita</i>	Corriender Chutney Raita
<i>Accompaniments</i>	Chef's Choice
<i>Indian Main-Veg</i>	Soya Chaap Masala, Dal Panchmel
<i>Indian Main -Non Veg</i>	Cheese Chilly
<i>Indian Breads</i>	Tawa Roti
<i>Rice</i>	Vegetable Biryani
<i>International Main</i>	Mac & Cheese/ Pickled Vegetables + Sticky Rice
<i>Western Breads</i>	Cheese Loaf/ Multi Grain/ Pita Bread /Ragi Bread/ Hard Roll

WED

<i>Raita</i>	Mint Raita
<i>Accompaniments</i>	Chef's Choice
<i>Indian Main-Veg</i>	Louki Kofta Curry, Black Masoor Dal
<i>Indian Main -Non Veg</i>	Ruffian Chicken
<i>Indian Breads</i>	Tawa Roti
<i>Rice</i>	Vegetable Fried Rice
<i>International Main</i>	Cottage Cheese in Schezwan Sauce/ Steamed Eggplants + Sticky Rice
<i>Western Breads</i>	Plain Loaf/ Foccacia/ Sour Dough/ Panini/ Soft Roll

THU

<i>Raita</i>	Cucumber Raita
<i>Accompaniments</i>	Chef's Choice
<i>Indian Main-Veg</i>	Mix Veg Dry + Dal Dhaba
<i>Indian Main -Non Veg</i>	Palak Corn
<i>Indian Breads</i>	Tawa Roti
<i>Rice</i>	Jeera Rice
<i>International Main</i>	Potato Layonnaise/ Wok Tossed Vegetable in Hot Pepper Sauce + Rice
<i>Western Breads</i>	Plain Loaf/ Foccacia/ Sour Dough/ Panini/ Soft Roll

FRI

<i>Raita</i>	Boondi Raita
<i>Accompaniments</i>	Chef's Choice
<i>Indian Main-Veg</i>	Soya Mattar + Black Chana Masala
<i>Indian Main -Non Veg</i>	Bhuna Chicken
<i>Indian Breads</i>	Tawa Roti
<i>Rice</i>	Steamed Rice / Veg Hakka Noodles
<i>International Main</i>	Cottage Cheese in Hot Garlic Sauce/ Korean Braised Potatoes + Sticky Rice
<i>Western Breads</i>	Cheese Loaf/ Multi Grain/ Pita Bread/ Ragi Bread/ Hard Roll

### DAILY SALADS

- ★ Roasted Pappad, Sliced Lemon, Green Chillies, Grated Cheese, Cut Cucumber & Carrot, Olives, Sprout of the Day.
- ★ Plain Yogurt, Curd Rice, Roasted Pappad, Sliced Lemon, Green Chillies, Grated Cheese, Cut Cucumber & Carrot, Olives, Sprout of the Day

*One salad will be served each day on a rotating weekly basis.*

MADE FRESH DAILY!

### DESSERTS

- ★ Kheer
- ★ Shahi tukda
- ★ Ice-cream
- ★ Fruit Custard
- ★ Halwa
- ★ Truefal Pudding
- ★ Loki Halwa
- ★ Rasmalai
- ★ Moong dal
- ★ Sewiyani
- ★ Butterscotch Pudding

*One dessert will be served each day on a rotating weekly basis.*

