

March 23<sup>rd</sup>, 2026  
Monday

# Today's MENU



## BREAKFAST

7:00am – 10:30am

Carrot idli/ plain idli with pyaz peanut chutney & sambar

Macaroni upma

Khaman dhokla

Ghee pongal

Medu wada

Ragi karam masala dosa

## LUNCH

12:30pm – 3:30pm

### UTTAR SE DAKSHIN

Steam rice

Chapati

Sambar

Thotakura pappu

Veg nizami handi

Pickle/ fryums/Salad

Plain curd

Methi murgh masala

### TWO GOOD

Veg & non veg kebab platter,  
double ka meetha

## DINNER

8:00pm – 11:00pm

Steam rice

Chapati

Rasam

Dal panchmel

Bagara baingan

Pickle/ fryums

Salad

Plain curd

Coconut laddoo

Kerivepaku kodi kura

## LIVE COUNTER

### Dinner

Veg & non-veg yakhni  
pulao  
served with raita  
Shahi tukda

### Dessert

Chocolate barfi

### Snacks

Mac n cheese  
Kekda bhajji  
Kachori chaat  
Oats and vegetable  
chilla



March 24<sup>th</sup>, 2026  
Tuesday

# Today's MENU



## BREAKFAST

7:00am – 10:30am

Kanchipuram idli / plain idli with  
kobbari chutney & sambar

Pesara punugulu  
Beetroot upma dosa

Tomato bath

Chowk ka paneer paratha served  
with curd & pickle

Karolbagh ka moonglet

## LUNCH

12:30pm – 3:30pm

### UTTAR SE DAKSHIN

Steam rice

Chapati

Rasam

Gongura pappu

Pumpkin chole curry

Pickle/ fryums/Salad

Plain curd

Home style chicken curry

### TWO GOOD

Ankapuri paneer  
curry/kodi guddu iguru

Bagara khana/bajra  
aur palak paratha

## DINNER

8:00pm – 11:00pm

Steam rice

Chapati

Sambar

Tomato pappu

Mix veg korma

Pickle/ fryums

Salad

Plain curd

Suji halwa

Aloo murgh rassedar

### TWO GOOD

Pan fried noodles served with kung  
pao paneer / chilli chicken

## LIVE COUNTER

### Dessert

Fruit custard

### Snacks

Jaipur ki sev papdi chaat  
Sabudana vada pav  
Khao galli toasty  
Saag wala set dosa served  
with tomato chutney



March 25<sup>th</sup>, 2026  
Wednesday



# Today's MENU

## BREAKFAST

7:00am – 10:30am

Podi idli/ plain idli with peanut chutney & sambar  
Vegetable daliya upma  
Lemon poha  
Udipi pongal  
Sprouts chilla

## LUNCH

12:30pm – 3:30pm

### UTTAR SE DAKSHIN

Steam rice  
Chapati  
Sambar  
Avakai pappu  
Beerakaya vadiyala kura  
Pickle/ fryums/Salad  
Plain curd  
Adraki murgh masala

### CHOIX

Assorted lettuce, agio olio vegetable salad, pan toss vegetable with pesto sauce  
Olive garlic pilaf, tomato fennel brown rice pilaf, pulao of the day  
"Roasted pepper and oregano chicken, spinach & cheese frittata, smoke red pepper cottage cheese steaks, soya bolognaise"  
Rosemary sautéed onion, ratatouille vegetable with tomato sauce  
Dal of the day, bottle gourd in coconut yogurt curry, pasanda gravy, ragu tomato sauce  
Pudina amla ki chutney, hummus, walnut and honey yogurt, olive tomato parsley salsa, assorted salad dressing  
"Roasted mixed seeds(sunflower /pumpkin/flax), ragi fryums"

## DINNER

8:00pm – 11:00pm

Steam rice  
Chapati  
Rasam  
Moong masoor dal tadka  
Mulakkaya tomato kura  
Pickle/ fryums  
Salad  
Plain curd  
Carrot vermicelli payasam  
Chettinad chicken

## LIVE COUNTER

### DINNER

Kari dosa (veg & non veg)  
served with coconut chutney and serva

### Dessert

Sabudana kheer

### Snacks

Kulcha pakoda  
Veg/non veg pizza  
Dahi bhalla  
Kala chana tikki with yogurt dip  
Chicken nuggets



March 26<sup>th</sup>, 2026  
Thursday

# Today's MENU



## BREAKFAST

7:00am – 10:30am

Millets idli / plain idli with pyaz  
peanut chutney & sambar

Suji upma

Missi poori with aloo hing rassa

Dal pakwan served with chop  
onion & lemon

Ulli bonda

Millets onion masala dosa

## LUNCH

12:30pm – 3:30pm

### UTTAR SE DAKSHIN

Steam rice

Chapati

Rasam

Dal miloni

Vankai batani masala

Pickle/ fryums/Salad

Plain curd

Guntur kodi kura

## DINNER

8:00pm – 11:00pm

Steam rice

Chapati

Sambar

Maa ki dal

Aloo capsicum masala

Pickle/ fryums

Salad

Plain curd

Rawa laddoo

Murgh do pyaza

Milk Mysore pak

Guntur kodi kura

## LIVE COUNTER

### Lunch

Phaldari kofta curry  
Andhra fish curry with  
jeera rice, lachha onion,  
achar, papad

### Dinner

Pasta station

## Dessert

Besan barfi

## Snacks

Corn cheese ball

Pani puri, dahi puri, sev  
puri

Nachos station

Sweet corn station

## RAMADAN

Roohafza

Aloo bonda

Cut fruits with dates

Kala chana ghugni



March 27<sup>th</sup>, 2026

Friday

Today's

MENU



**BREAKFAST**

7:00am – 10:30am

Corn idli / plain idli with  
coriander chutney & sambar  
Sabudana batata khichdi  
Mix veg paratha served with  
curd & pickle  
Katte pongal

Masala wada  
Mysore masala dosa

**LUNCH**

12:30pm – 3:30pm

**UTTAR SE DAKSHIN**

Steam rice  
Chapati  
Sambar  
Mamidikaya pappu  
Adraki soya aloo masala  
Pickle/ fryums/Salad  
Plain curd  
Murgh nizami handi

**DINNER**

8:00pm – 11:00pm

Steam rice  
Chapati  
Rasam  
Beerakaya pappu  
Anapakai batani kura  
Pickle/ fryums  
Salad  
Plain curd  
Gulab jamun  
Allam kodi kura

**LIVE COUNTER**

Lunch

Veg/non-veg khao suey  
Dry fruit slice cake

Dinner

Palak paneer / kadai  
murgh served with paratha  
/ pudina pulao

*Dessert*

Kaddu kheer

*Snacks*

Potato podi kurkure  
Mini oriental roll  
Mix veg pakode chaat  
Tadka idli  
Egg bonda

**RAMADAN**

Roohafza  
Keerai wada  
Cut fruits with dates  
Peanut chat



*All Day*

**MENU**



**Eggs to order**

\*Not available during lunch

**Maggie varieties**

\*Not available during lunch

**Bread, Butter, Jam**

**Dosa/Uttapam Varieties**

**Stuffed Paratha**

**Chilla Varieties**

**French Fries/Potato Wedges**

**Poha/Upma/Oats**

**Idli Varieties**

# Night MENU



12:00am-3:30am

12:00am-7:00am

Monday

Cheese chilli toast  
Ammani kozhukattai  
Idli with chutney & sambar

Eggs to order  
Dosa variety  
Aloo paratha with curd  
Tawa paratha with chole masala  
Upma  
Uttapam

Tuesday

Veg croquettes  
Corn station  
Idli with chutney & sambar

Eggs to order  
Dosa variety  
Aloo paratha with curd  
Paneer paratha with curd  
Upma  
Uttapam

Wednesday

Veg pizza  
Grilled veg tikki  
Idli with chutney & sambar

Eggs to order  
Dosa variety  
Aloo paratha with curd  
Tawa paratha with mix veg bhaji  
Upma  
Uttapam

Thursday

Bread roll  
Kala chana sundal  
Idli with chutney & sambar

Eggs to order  
Dosa variety  
Aloo paratha with curd  
Paneer paratha with curd  
Upma  
Uttapam

Friday

Dragon potato  
Dhokla with chutney  
Idli with chutney & sambar

Eggs to order  
Dosa variety  
Aloo paratha with curd  
Tawa paratha with aloo bhaji  
Upma  
Uttapam

March 23<sup>rd</sup> , 2026



**nutrifare**  
nutrients from a variety of food



## BREAKFAST

8:00am – 10:00am

Breakfast muesli milk

Ragi rice idli

Carrot multigrain roti with watana gassi

Omelette stuffed multigrain kulcha with dhaniya raita

Oats with milk, jaggery and honey

Masala oats with vegetable

## LUNCH

12:30pm – 3:30pm

Missi roti

Paneer matar bhurji

Jeera brown rice

Methi murg

## SNACKS

4:00pm – 6:30pm

Cornflakes peanut poha mixture

## BEVERAGES

08:00am - 9:00pm

Ragi ambali

Bel shot

**Masala oats**

## Salads

11 am to 6 pm

**Sprout & kala  
chana salad**

**Fattoush salad**

**Tossed green salad**

**Basil pesto sauce**

## Sandwiches

8 am to 6 pm

**Grilled vegetable  
and tomato pesto  
in multigrain bread**

**Boiled egg and  
tomato sandwich in  
multigrain bread**

## Dessert

11 am to 9 pm

**Ghee atta halwa**

March 24<sup>th</sup>, 2026



**nutrifare**  
nutrients from a variety of food



## BREAKFAST

8:00am – 10:00am

Milk oats with dry fruit & honey  
Matar poha  
Sprout suji dhokla with green chutney  
Egg fritata with multigrain toast  
Masala oats with vegetable  
Oats with milk, jaggery and honey

## LUNCH

12:30pm – 3:30pm

Ragi set dosa  
Mukkala iguru  
Ragi set dosa  
Kodi iguru

## SNACKS

4:00pm – 6:30pm

Rasilla dhokla

## BEVERAGES

08:00am - 9:00pm

Wheatgrass shot  
Papaya, lemon and coriander shot  
**Corn flakes & oats honey**

## Salads

11 am to 6 pm

**Sprout & kala  
chana salad**  
**Roasted sweet  
potato salad**  
**Tossed green salad**  
**Herb lemon  
vinaigrette**

## Sandwiches

8 am to 6 pm

**Cajun spiced tofu  
in whole wheat  
tortilla**

**Cajun spiced  
chicken and  
pepper in whole  
wheat tortilla**

## Dessert

11 am to 9 pm

**Coconut nuts  
jaggery barfi**

March 25<sup>th</sup>, 2026



**nutrifare**  
nutrients from a variety of food



## BREAKFAST

8:00am – 10:00am

Breakfast muesli milk  
Steamed vegetable multigrain muthiya with green chutney  
Khamiri chawal roti with santhali chutney  
Oats with milk, jaggery and honey  
Masala oats with vegetable  
Anda vegetable bhurji with multigrain roti

## LUNCH

12:30pm – 3:30pm

Chapati  
Sprout dhoka kalia  
Dhaniya millet rice  
Kancha lonka murgji

## SNACKS

4:00pm – 6:30pm

South Indian tempered vegetables sooji balls

## BEVERAGES

08:00pm - 9:00pm

Sathumavu koozh with pickle (Multigrain probiotic drink)  
Kadha with honey  
**Masala oats**

## Salads

11 am to 6 pm

**Sprout & kala  
chana salad  
Roasted peanut  
salad  
Tossed green salad  
Sesame honey  
vinaigrette**

## Sandwiches

8 am to 6 pm

**Corn and  
bellpepper  
sandwich in whole  
wheat baguette**

**Grilled chicken  
and bellpepper  
sandwich in whole  
wheat baguette**

## Dessert

11 am to 9 pm

**Multigrain laddoo**

March 26<sup>th</sup>, 2026



**nutrifare**  
nutrients from a variety of food



## BREAKFAST

8:00am – 10:00am

Milk dalia with banana  
Oats vegetable uttapam with chutney  
Daliya upma with tomato chutney  
Oats with milk, jaggery and honey  
Masala oats with vegetable  
Herbs and hard boiled eggs on brown bread toast (mustard vinaigrette dressing)

## LUNCH

12:30pm – 3:30pm

Multi grain set dosa / Chapati  
Tofu subz chettinad  
Carrot matar brown rice  
Kothimira kodi kura (coriander chicken curry  
South Indian style)

## SNACKS

4:00pm – 6:30pm

Stuffed raw banana pattice with paprika yogurt dip

## BEVERAGES

08:00am - 9:00pm

Tulsi giloy shot  
Beetroot kanji  
**Corn flakes & oats honey**

## Salads

11 am to 6 pm

**Sprout & kala  
chana salad**

**Vegetable tacos  
salad**

**Tossed green salad  
Lemon pepper  
dressing**

## Sandwiches

8 am to 6 pm

**Grilled wholewheat  
pita with fatoush**

**Grilled wholewheat  
pita with chicken  
fatoush**

## Dessert

11 am to 9 pm

**Brown rice kheer**

March 27<sup>th</sup>, 2026



**nutrifare**  
nutrients from a variety of food



## BREAKFAST

8:00am – 10:00am

Breakfast muesli milk

Dudhi ginger set dosa, sambar, chutney  
Veg haleem with curd

Oats with milk, jaggery and honey

Masala oats with vegetable

Egyptian shakshuka with multigrain bread slice

## LUNCH

12:30pm – 3:30pm

Nutrela & sabz brown rice biryani

Cucumber carrot raita

Anda brown rice biryani

Cucumber carrot raita

## SNACKS

4:00pm – 6:30pm

Masala bhel

## BEVERAGES

08:00am - 9:00pm

Green goddess shot

Shola koozh with pickle (Bajra probiotic drink)

**Masala oats**

## Salads

11 am to 6 pm

**Sprout & kala  
chana salad**

**Chickpeas &  
quinoa salad**

**Tossed green salad**

**Italian dressing**

## Sandwiches

8 am to 6 pm

**Kerala style roast paneer  
sandwich**

**Kerala kozhi roast  
sandwich**

## Dessert

11 am to 9 pm

**Oats barfi**