

October Mess Menu (Brahmaputra)



DAY

BREAKFAST (7.00 AM TO 9.30 AM)

LUNCH (12.00 PM TO 2.15 PM)

DINNER (7.30 PM TO 9.45 PM)

MONDAY

1. IDLI (BOILED + MASALA) + WADA + COCONUT CHUTNEY + SAMBHAR
2. POHA + SEV + CHOPPED ONION + TOMATO + LEMON
3. APPLE

4.MANDATORY ITEMS*

1. RAJMA
2. CABBAGE GREEN PEAS
3. MASOOR DAL
4. JEFRA RICE

5. ROASTED PAPAD
6. GREEN CHUTNEY
7. ALOO PAKODE

8. CHAAS 🖥 9. CURD / BOONDI RAITA 🤝 1. GATTE KI SABZI 2. BAIGAN BHARTA 3. CHANA DAL 4. KASHMIRI PULAO

6. BANANA CHIPS
7. TOMATO CHUTNEY

8. VEG SOUP

5. FRIED PAPAD

9. LOBONGO LOTIKA 🌰

TUESDAY

1.VEG PASTA + KETCHUP
2. ALOO SANDWICH
3. BANANA
4.MANDATORY ITEMS*

1. KADHI PAKORA 2. CHANA MASALA (DRY) 3. DAL MAKHNI

4. LEMON RICE 5. ROASTED PAPAD

6. GREEN CHUTNEY
7. VEG PAKORE

7. VEG PAKORE

8. NIMBU PANI

9. CURD 🐡

1. ALOO TAMATAR SABZI + PURI 2. ALOO PARVAL MASALA 3. DAL TRIVENI

4. JEERA RICE 5. FRIED PAPAD

6. IMLI CHUTNEY

7. FOFI CHIPS

8. SWEET LASSI 🍃

9. RICE KHEER 🜰

WEDNESDAY

1. MISAL PAV
2. UTTAPAM + COCONUT
CHUTNEY + SAMBHAR
3. PEAR / SEASONAL FRUIT &
4.MANDATORY ITEMS*

1. BLACK CHANA MASALA (GRAVY)

2. RAW BANANA SABZI

3. MASOOR DAL

4. TOMATO RICE

5. ROASTED PAPAD

6. GREEN CHUTNEY

7. FRYUMS / ALOO PYAZ PAKODE

8. BUTTERMILK

9. CURD / VEG RAITA 👄

1. KADHAI PANEER / KADHAI CHICKEN

2. TANDOORI BUTTER NAAN

3. MOONG DAL

4. INDIAN STYLE FRIED RICE

5. FRIED PAPAD

6. TOMATO CHUTNEY

7. VEG MANCHOW SOUP

8. RASMALAI / BALUSHAHI

THURSDAY

1. MAGGI (BOILED + FRIED) +
KETCHUP
2. VADA PAV + GREEN
CHUTNEY + FRIED CHILLI
3. PINEAPPLE / SEASONAL
FRUIT
4.MANDATORY ITEMS*

1. KASHMIRI DUM ALOO 2. LAUKI CHANA DRY 3. DAL MAKHNI

4. KASHMIRI PULAO

5. PEANUT PAPAD FRY

6. GREEN CHUTNEY

7. PYAZ BHAJIYA

8. JALJEERA

9. CURD 🍅

1. CHHOLEY + BHATURE

2. JEERA ALOO

3. SPECIAL CHANA DAL

4. PEAS PULAO

5. FRIED PAPAD

6. IMLI CHUTNEY

7. FOFI CHIPS

8. SWEET LASSI 🍃

9. PINEAPPLE HALWA 🌰



- 1. KACHORI + GHUGHNI
 2. UPMA
 3. ORANGE
 4.MANDATORY ITEMS*
- 1. RAJMA
 2. ALOO BAIGAN SABZI
 3. MOONG MASOOR DAL
 4. TOMATO RICE
 5. ROASTED PAPAD
- 4. TOMATO RICE
 5. ROASTED PAPAD
 6. GREEN CHUTNEY
 7. VEG PAKODA
- 8. NIMBU PANI 🗑 9. CURD / BOONDI RAITA 🥌

1. EGG CURRY / MALAI KOFTA
2. ALOO CHOKHA
3. DAL PANCHTANTRA
4. JEERA RICE
5. FRIED PAPAD
6. GARLIC CHUTNEY
7. FRENCH FRIES

8. TOMATO SOUP 🗑

9. RASGULLA 🌰

SATURDAY

- 1. ALOO ONION PARATHA +
 GREEN CHUTNEY + SAUCE +
 CURD ©
 2. SWEET DALIA
 3. WATERMELON / SEASONAL
 FRUIT ©
 4.MANDATORY ITEMS*
- 1. KHICHDI
 2. PUMPKIN CHICKPEAS SABZI
 3. DAL MAKHNI
 4. FRIED RICE
 5. ROASTED PAPAD
 6. TOMATO CHUTNEY
 7. FRYUMS
 8. BUTTERMILK
 9. CURD
- 1. METHI MATAR MALAI CURRY
 2. ALOO LONG BEANS
 3. CHANA DAL
 4. VEG PULAO
 5. FRIED PAPAD
 6. GREEN CHUTNEY
 7. ALOO PYAZ PAKODE
 8. ORANGE JUICE 9. GULAB JAMUN



- 1. MYSORE MASALA DOSA +
 COCONUT CHUTNEY +
 SAMBHAR
 2. DAHI GUR CHIRA
 3. PINEAPPLE / SEASONAL
 FRUIT
 4.MANDATORY ITEMS*
- 1. CORN MASALA
 2. ALOO KUNDRU SABZI
 3. TOOR DAL TADKA
 4. LEMON RICE
 5. ROASTED PAPAD
 6. GREEN CHUTNEY
 7. BAIGAN PAKODE
 8. ROOHAFZA 9. CURD
- 1. PANEER MASALA / CHICKEN MASALA
 2. TANDOORI BUTTER ROTI
 3. MOONG MASOOR DAL
 4. HYDERABADI BIRYANI+RAITA
 5. FRIED PAPAD
 6. GREEN CHUTNEY
 7. WATERMELON JUICE 8. ICE CREAM 9
- **1.Breakfast:**Subscribers can choose one daily: Boiled Egg, Paneer bhurji, Omelet, or Egg Bhurji. Also served daily are Milk (Bournvita/Complan/Horlicks), Tea/Coffee (200 ml),toasted/normal white and brown bread with 20 gm Jam and 20 gm Butter, and extras like sprouts, boiled pulses, and corn.
- **2.Lunch/Dinner:**Chapati(with and without ghee) and Plain Rice will be served daily. Non spicy jain and boiled food, Salad (Cucumber+Carrot+Tomato+Beetroot), Chili, Onion, Lemon and Pickle will be available daily. 3. Quantity for Drinks in Lunch/Dinner will be 200 ml. Quantity for curd and raita will be 100 and 150 ml respectively.
- 4.In special dinner (on Wednesday and Sunday):

Main Dish (pieces limited in quantity, curry unlimited):

- a.Vegetarian: Paneer curry [80 gm equivalent] /Dry Paneer dish [80 gm equivalent]/ Mushroom [120 gm]
 b.Non-Vegetarian: Chicken/Fish curry [150 gm equivalent] / Dry Chicken/Fish dish [150 gm equivalent]
 5.Mouth freshener (Fennel Seeds and Sugar) will be provided with every meal.
- 6. Paper napkins will be provided with Fryums and Pakodas.

7. Curd to be always served with Parathas.

Holiday Timings: Breakfast (8.00-10.30 AM), Lunch (12.15-2.30 PM), Dinner (8.00-10.15 PM)

MR. ANUPAM AJEY PRATAP SINGH SERVICE SECRETARY

FOR ANY SERVICES RELATED COMPLAINTS IN HOSTEL

First contact Hostel Authorities:

- 1.Mr. Anupam Ajey Pratap Singh-Service Secretary: ss.brahmaputra@iitg.ac.in
- 2.Mr. Yasharth Singh-General Secretary: gs.brahmaputra@iitg.ac.in

If issue is not resolved then contact HAB Authorities:

- 1.Himanshu Sharma-Joint Secretary HAB (Services) : js_hostel@iitg.ac.in
- 2. Vivek Dond-General Secretary HAB: gensec_hostel@iitg.ac.in
- 3.Dr.Rajkumar P Thummer-Vice Chairperson HAB (Services): vchr_hab1@iitg.ac.in

MR. APPURBA DAS MESS MANAGER

