			Non-Veg Menu	(Week D)			
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
		Brown	Bread, Butter, Jam, Te	a, Coffee and Mi	ilk, Sugar		
BREAKFAST	Omelette / Oats Boiled rajma Aloo Poha Tamarind chutney	Omelette/Chocos Boiled Peanut Semiya Kichdi Coconut Chutney	Full Fried egg / Oats Boiled Black Chana Ragi Dosa Tomato chutney Sambar	Boiled egg/ Cornflake Boiled white peas Aloo Paratha Mint chutney	Boiled egg / Chocos Boiled Rajma Rava Idli Groundnut chutney Sambar	Boiled Egg/ Cornflake Chana Sundal Dal poori Chole	Full Fried Egg/Cornfla Boiled white chana Idiyappam Veg Kurma
BREAKFASI	Plain Rice, Phulka, Curd, Salt, Sugar, Papad/ Fryums						
LUNCH	Cucumber carrot salad Raw banana chowri fry (d Chana masala (gravy) Drumstick Sambar Gongura thoviyal	Carrot beans poriyal(	Radish cucumber salad Brinjal chana masala(dry) Kadhi pakora (gravy) Radish Sambar Ridge Gourd Thoviyal	Cucumber carrot sala Lauki ki sabzi (dry) Puli Kuzhambu (gravy Rajma Dal Tomato rasam Curry Leaf Thoviyal	Beetroot tomato salad Aloo beans (dry)	Radish cucumber sala Cabbage peas (dry) Mor kuzhambu (gravy Dal makhani Pepper rasam Tomato Thoviyal	Cucumber salad
SNACKS	Tea, Coffee & Milk						
	Fruit cake/Masala Bhel	Chilli Bajji with sauce	French Fries with tomato sauce	Dahi vada	Onion pakoda	Dahi chaat	Sundal
	Plain Rice, Sugar, Salt, Papad/ Fryums						
	Methi chapathi Egg keema Dal Makhani Gajar ka halwa Salad	Podi Dosa Coconut chutney Veg Sambar Palak Dal Buttermilk Pineapple	Pudina chapathi Jeera Rice Chettinad chicken masala Tomato Rasam Semiya payasam Salad	Plain chapathi Tomato egg roast mas Mix Veg Sambar Buttermilk P a p a y a	Pudina Chapathi Mixed veg palak gravy Radish sambar Ragi drink Salad	Vangi bath Roti MIxed Dal Curd Rice Boost Milk Potato chips Banana fruit	Methi Chapathi Aloo Soya curry Drumstick Sambar Seasonal fruit Buttermilk Salad
DINNER	R						