South Menu: Non-Veg(Menu A & C)							
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Brown &White Bread, Bucter, Tea, Coffee and Milk, Sugar						
BREAKFAST	Boiled Egg/ Oats Boiled Chawli white [A]/red [C] Mixed Fruit Jam Millet Dosa [A] Groundnut chutney [A] Puttu [C]	Omelette/Chocos Green Gram Sprouts Mango Jam Mysore bonda (1 no) Khichdi (Wheat) [A]/	Fried Egg/Cornflakes Boiled Black Chana Idly [A] / Rava Idly [C] Vada (1 no) Groundnut chutnev	Boiled egg/ Oats Boiled Peanut Onion Uthappam[A]/ Mix veg Uthappam[C] Coconut chutnev	Boiled Egg/ Chocos Boiled white chana Mango Jam Masala Dosa [A] / Pongal [C] Mint chutney	Omlette/Cornflakes Boiled green gram Pineapple Jam Poori Aloo masala	Boiled Egg/Oats Boiled white peas. Mix fruit Jam Rava Dosa [A]/Set dosa[C] Pudina Chutney[A]/Coconut chutney[C]
	Kadala curry [C]	Khichdi (Rava) [C]Coconut chutney	Brinjal Sambar	Drumstick Sambar	Mix veg Sambar	Aloo masala	Bindi Sambar
	Plain Rice, Curd, Salt, Sugar, Papad/ Fryums & Salad (any two of the Cucumber, Tomato, Beetroot, Radish, Carrot), green chilli						
LUNCH	Methi Chapati Aloo soya dry Tomato Rasam Bhindi Sambar Avakai Pachadi Curd Chilli Gongura Thoviyal Masala corn & Lemon [A] Sambar vada [C]	Phulka Tomato Rice Bhindi Fry Mix Veg Curry Radish Sambar Bele Saaru Mixed Veg Pickle Mint Thoviyal Mysore Bonda with Coconut Chutney [A]/	Pudina Chapati Aloo 65 Cabbage curry Pepper Rasum Cucumber Pappu Detox Water Lemon Pickle Ridge Gourd Thoviyal Rusk (4 pieces) [A] Pani Puri [C]	Phulka Tindly Fry pakodi (type Clustered) Beans Moong Dal[A]/ Thotakura papu [C] Kara kuzhambu Drumstick[A]/Brinjal [C]Curry Mixed Veg Pickle Curd Chilli Curry Leaf Thoviyal Bhel puri [A] & [C]	Plain Chapati Bitter Gourd fry Gutti Vankaya Curry Jecra Rasam Spinach Pappu Lemon Pickle Gongura Thoviyal Butter salted Popcorn [A] Banana bajji [C]	Phulka Masala Vada (1 no) Spinach kootu (Semi Dry) Ulavacharu Pappu (Dal) Curry Tomato chutney(not pickle) Mint Thoviyal Bread pakora with sauce [A] Aloo Bonda with sauce - 2	Plain Chapathi Kuska/ bagara rice Sherva Chicken Chettinad [A]/ Chicken masala [C] Raita (No Salad) Cut Onion Gulab Jamun [A] / Ice Cream [C] Chana chaat [A] Crispy soya chunks [C]
		Punugulu with kara chutney[C]	- 1			pieces [C]	
	Buttermilk/Lemon Juice, Papad/ Fryums & Salad (any twof the Cucumber, Tomato, Beetroot, Radish, Carrot), cut onion, mirchi, lemon						
DINNER	Plain rice Plain Chapati Chettinad Egg Curry Dum Aloo Lemon Rasam Banana Fruit Mix Veg Pickle	Plain rice Kerala Paratha Veg Kurma Drumstick Sambar Seasonal Fruit Lemon Pickle Ragi drink	Plain rice Phulka Jeera Rice Kadai Chicken Curry Garlic Rasum Carrot Halwa [A]/ Beetroot Halwa [C] Mango Pickle	Plain rice Plain chapathi Egg Mughalai Mix veg sambar Boiled Sweet Com Lemon Pickle	Plain Rice Mixed Veg Sambar Papaya Fruit Mango Pickle Chapathi Veg kurma	Lemon Rice {A]/Coconut rice [C] Sambar Rice Curd Rice Boost Milk Potato chips Banana Fruit	Plain Rice Gobi [A]/Aloo[C] Parotta Green Chutney Curd Lemon Rasam Mix Veg Sambar Mix fruit salad Mix Veg Pickle