

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| Chicken cc | 200 gm | 44 |
| Spices and oil |  | 20 |
| Gravy chicken | 100 gm | 20 |
| Fuel |  | 12 |
| Onion tomato | 100 | 5 |

TAKE CURRY CUT CHICKEN USE CHICKEN GRAVY

SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. KITCHEN KING, CHICKEN MASALA AND GARAM MASALA, GINGER GARLIC PASTE.

ADD FINELY CHOPPED ONION TOMATO

COOKING NOTES :

**111**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| Mutton cc | 200 gm | 120 |
| Spices and Oil |  | 20 |
| Gravy mutton | 100 gm | 20 |
| Fuel |  | 12 |
| Onion tomato | 100 | 5 |

TAKE CURRY CUT MUTTON USE MUTTON GRAVY

SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. KITCHEN KING, CHICKEN MASALA AND GARAM MASALA, GINGER GARLIC PASTE.

ADD FINELY CHOPPED ONION TOMATO

COOKING NOTES :

**195**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN cc | 200 gm | 44 |
| Spices and Oil |  | 20 |
| Gravy CHICKEN | 100 gm | 20 |
| fuel |  | 12 |
| Onion tomato | 100 | 5 |
|  |  |  |

TAKE CURRY CUT CHICKEN USE CHICKEN GRAVY

SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. KITCHEN KING, CHICKEN MASALA AND GARAM MASALA, GINGER GARLIC PASTE.

ADD FINELY CHOPPED ONION TOMATO IN HOT GHEE

COOKING NOTES :

**101**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| Mutton cc | 200 gm | 120 |
| Spices and Oil |  | 20 |
| Gravy mutton | 100 gm | 20 |
| fuel |  | 12 |
| Onion tomato | 100 | 5 |
|  |  |  |

TAKE CURRY CUT MUTTON USE MUTTON GRAVY

SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. KITCHEN KING, CHICKEN MASALA AND GARAM MASALA, GINGER GARLIC PASTE.

ADD FINELY CHOPPED ONION TOMATO IN HOT GHEE

COOKING NOTES :

**177**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN CC | 200 gm | 30 |
| Spices and Oil |  | 20 |
| CHICKEN GRAVY |  | 20 |
| Fuel |  | 12 |
| ONION TOMATO GRAVY |  | 10 |

**92**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN TANDOORI | 180 gm | 44 |
| Spices and Oil |  | 20 |
| GRAVY TOMATO |  | 12 |
| Fuel |  | 12 |
| BUTTER CREAM | 100 | 14 |

**102**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN BONELESS | 120 gm | 96 |
| Spices and Oil |  | 20 |
| COATING |  | 10 |
| Fuel |  | 12 |
|  |  |  |

**138**

FINAL COSTING :

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN CC | 180GM | 44 |
| Spices and Oil |  | 20 |
| VEGETABLE & GRAVY | 120 gm | 30 |
| fuel |  | 12 |
|  |  |  |

**106**

FINAL COSTING :

Name: CHICKEN ANGARA

Category : NON VEG MAINS

Price: 310

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN CC | 180GM | 44 |
| Spices and Oil |  | 20 |
| VEGETABLES GRAVY | 120 gm | 30 |
| Fuel |  | 20 |
|  |  |  |

**114**

FINAL COSTING :



Name: MUTTON RARA

Category : NON VEG MAINS

Price: 380

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MUTTON | 180 | 126 |
| Spices |  | 8 |
| MUTON GRAVY & VEGITABLE |  | 30 |
| Fuel |  | 12 |
|  |  |  |

**176**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| TOOR DAAL | 1 KG | 150 |
| Spices & OIL |  | 40 |
| VEGITABLE |  | 30 |
| fuel |  | 80 |
| GUD HING IMLI |  | 20 |

**320**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHANA DAAL | 25 gm | 5 |
| Spices |  | 5 |
| UDAD DAAL | 250 GM | 39 |
|  |  |  |
| RICE |  | 32 |

**81**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| UDAD DAAL | 300 GM | 45 |
| Spices |  | 5 |
| IDLI RAWA | 700 GM | 46 |
| fuel |  |  |
|  |  |  |

**96**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| UDAD DAAL | 1 KG | 150 |
| Spices |  | 8 |
| OIL | 300 GM | 75 |
| Fuel |  | 70 |
|  |  |  |

**303**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| UPMA RAWA | 1 KG | 60 |
| Spices & OIL |  | 20 |
| MILK &VEGITABLE |  | 30 |
| fuel |  | 30 |
|  |  |  |

**140**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| DOSA BATTER | 70 GM | 7 |
| Spices OIL |  | 10 |
| VEGETABLE |  | 8 |
| fuel |  | 12 |
| SAMBHAR CHUTNEY |  | 16 |

COOKING NOTES :

GARNISH AND PRESENTATION :

**53**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| DOSA | 70 | 7 |
| SAMBHAR CHUTNEY |  | 16 |
|  |  |  |
| fuel |  | 18 |
|  |  |  |

COOKING NOTES :

GARNISH AND PRESENTATION :

**41**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| WADA | 2 PC | 18 |
| SAMBHAR CHUTNEY |  | 16 |
|  |  |  |
|  |  |  |

COOKING NOTES :

GARNISH AND PRESENTATION :

**34**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| IDLI | 2 PC | 10 |
|  |  |  |
| AMBHAR CHUTNY |  | 16 |
|  |  |  |

COOKING NOTES :

GARNISH AND PRESENTATION :

**26**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| UPMA | 120 | 14 |
| SSAMBHAR CHUTNEY |  | 16 |
|  |  |  |
|  |  |  |

**30**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHHOLA | 20 GM | 32 |
| Spices & OIL |  | 15 |
| ONION & TOMATO GRAVY GRAVY | 100 GM | 10 |
| Fuel |  | 12 |
| MAIDA | 70 GM | 3 |

**72**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PAV | 2 PC | 7 |
| Spices |  | 3 |
| VEGITABLE |  | 5 |
| fuel |  | 2 |
| BESAN COATING |  | 3 |

**19**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PAV | 2PC | 7 |
| Spices |  | 6 |
| Fuel |  | 8 |
| VEGITABLE MIXCHER |  | 7 |

**28**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| WHEAT | 80 | 3 |
| Spices & VEGITABLE |  | 4 |
| CURD |  | 2 |
| fuel |  | 5 |

**14**

FINAL COSTING :

Name: PANEER PARATHA

Category :

Price: 70

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| WEAT | 70 gm | 3 |
| Spices |  | 4 |
| CURD (DAIRY) |  | 3 |
| Fuel |  | 5 |
| PANEER | 40 GM | 12 |

**27**

FINAL COSTING :

**SANDWICHES**

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| S/W BREAD | 2 SLICE | 12 |
| Spices |  | 2 |
| MEYO AND SAUSE |  | 6 |
| Fuel |  | 8 |
| CUCUMBER tomato | 50 GM | 4 |
|  |  |  |

**32**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| ALOO | 50 | 3 |
| Spices |  | 3 |
| CUCUMBER TOMATO | 50 GM | 4 |
| fuel |  | 8 |
| S/W BREAD | 2 SLICE | 12 |
| MEYO & SAUSE |  | 6 |

**36**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 80 | 24 |
| Spices |  | 2 |
| MEYO & SAUSE |  | 6 |
| Fuel |  | 8 |
| tomato & CUCUMBER |  | 3 |
| CHEES SLICE | 1 PC | 7 |

**50**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CORN | 50 GM | 6 |
| Spices and PAPER |  | 6 |
| CHEES SLICE |  | 7 |
| CUCUMBER & TOMATO |  | 4 |
| Fuel |  | 8 |
| MEYO AND SAUSE |  | 6 |

**37**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| TOMATO & CUCUMBER |  | 5 |
| Spices and MEYO SAUSE |  | 8 |
| AMUL CHEES | 10 GM | 6 |
| Fuel |  | 8 |
| CHEESE SLICE |  | 7 |

**34**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 40 | 13 |
| Spices and MEYO SAUSE |  | 8 |
| BUTTER |  | 4 |
| CUCUMBER & TOMATO |  | 3 |
| fuel |  | 8 |
| CHEES SLICE |  | 7 |

**43**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MILK | 50 ML | 2 |
| SUGAR | 10 GM | 1 |
| TEA | 3 GM | 2 |
| fuel |  | 4 |
| GINGER | 5 GM | 1 |

**10**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MILK | 60 ML | 4 |
| SUGER | 10 GM | 3 |
| COFEE | 5 GM | 8 |
|  |  |  |
| fuel |  | 5 |

**20**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| SUGER | 20 GM | 3 |
| LEMON |  | 5 |
| MINT |  | 1 |
| MONIN | 15 ML | 13 |
| SPRITE SODA |  | 11 |

**33**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BLUE MONIN | 30 ML | 12 |
| SUGAR |  | 3 |
| LEMON |  | 6 |
| SPRITE |  | 10 |
| SODA |  | 4 |

**35**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| STRAWBERRY CRUSH | 20 | 6 |
| SPRITE | 130 ML | 10 |
| SODA | 70 ML | 4 |
| SUGAR & LEMON |  | 5 |

**25**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| GUAVA JUICE | 150 ML | 18 |
| LEMON SUGER |  | 8 |
| SALT RED CHILLY PWD |  | 2 |
| SPRITE | 50 ML | 5 |
|  |  |  |

**33**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| ICE CREAM | 12O ML | 16 |
| FRESH CREAM |  | 4 |
| MILK | 70 ML | 5 |
| CHOCOLATE SAUSE | 20 ML | 5 |
| SUGER | 10 GM | 5 |
| OREO BESCUITS |  | 10 |

**45**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MANGO CRUSH | 30 ML | 7 |
| VENNILA ICE CREAM | 120 ML | 16 |
| SUGER | 10 GM | 2 |
| ICE CUBE |  | 4 |
| MILK | 20 ML | 6 |

**35**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| STRAWBERRY CRUSH | 30 | 9 |
| FRESH CREAM | 20 ML | 6 |
| MILK | 70 ML | 6 |
| VENILA ICE CREAM |  | 18 |
| SUGER |  | 3 |
| ICE CUBE |  | 3 |

**45**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| ICE CREAM | 120 | 16 |
| FRESH CREAM |  | 9 |
| KITCAT |  | 20 |
| MILK |  | 7 |
| SUGER |  | 3 |

**55**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| ICE CREAM | 120 ML | 17 |
| SUGER AND COFFEE PWD |  | 15 |
| MILK | 80 ML | 6 |
| FRESH CREAM | 10 | 6 |
| ICE CUBE |  | 3 |

**47**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BROWNEE |  | 56 |
| ICE CRAM |  | 16 |
| MILK |  | 5 |
| FRESH CREAM |  | 9 |
| ICE CUBE & SUGER |  | 5 |

**91**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE |  | 3 |
| Spices and Oil |  | 5 |
| FRIED NOODELS |  | 3 |
| fuel |  | 7 |

**18**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE |  | 5 |
| Spices & SAUSES |  | 6 |
| CORN FLOUR |  | 2 |
| Fuel |  | 7 |

**20**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| TOMATO |  | 3 |
| Spices and Oil |  | 3 |
| VEGETABLE |  | 3 |
| fuel |  | 7 |

**16**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MASHROOM |  | 6 |
| Spices and Oil |  | 3 |
| MILK CREAM |  | 4 |
|  |  |  |
| fuel |  | 6 |

**19**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BROCCOLI |  | 5 |
| Spices and Oil |  | 3 |
| MILK CREAM |  | 5 |
|  |  |  |
| fuel |  | 6 |

**19**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| SWEET CORN | 50 GM | 8 |
| Spices |  | 2 |
|  |  |  |
| CORN FLOUR |  | 1 |
| fuel |  | 6 |

**17**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE |  | 3 |
| Spices and Oil |  | 4 |
| CHICKEN | 10 GM | 5 |
| fuel |  | 10 |
| CORN FLOWER |  | 1 |

**23**

FINAL COSTING :

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 10 GM | 5 |
| Spices and Oil |  | 2 |
| CREAM MILK |  | 7 |
| fuel |  | 10 |

****

**24**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 1O GM | 5 |
| Spices and Oil |  | 4 |
| VEGETABLE | 15 GM | 3 |
| fuel |  | 12 |

**24**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN B/L | 160 gm | 64 |
| Spices and Oil |  | 10 |
| COATING& COCKTAIL SAUSE |  | 6 |
| fuel |  | 8 |

**88**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 80 | 32 |
| Spices and Oil |  | 10 |
| BURGER BUN | 1 PC | 10 |
| fuel |  | 8 |
| French fries | 50 gm | 5 |
| Vegetable & SAUSE |  | 6 |

**71**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| WINGS | 200 | 65 |
| Spices, coating and Oil |  | 20 |
| BBQ SAUSE | 50 GMS | 11 |
| fuel |  | 9 |

**105**

FINAL COSTING :