

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| Chicken cc | 200 gm | 54 |
| 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 :

SERVE IN SNACKS PLATTER WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**111**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| Mutton cc | 200 gm | 140 |
| 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 :

SERVE IN SNACKS PLATTER WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**197**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN LEG BONELESS | 200 gm | 80 |
| Spices and Oil |  | 20 |
| Gravy CHICKEN | 100 gm | 20 |
| fuel |  | 12 |
| Onion tomato | 100 | 5 |
| COCONUT OIL | 30ML | 16 |

TAKE CHICKEN LEG BONELESS

USE CHICKEN GRAVY

SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. DRY RED CHILLY WHOLE SAMBHAR MASALA, GINGER GARLIC PASTE.

ADD FINELY CHOPPED ONION TOMATO IN HOT COCONUT OIL

COOKING NOTES :

SERVE IN SNACKS PLATTER WITH CORIANDER ON TOP WITH GHEE

GARNISH AND PRESENTATION :

**153**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| Mutton cc | 200 gm | 140 |
| Spices and Oil |  | 20 |
| Gravy mutton | 100 gm | 20 |
| fuel |  | 12 |
| Onion tomato | 100 | 5 |
| GHEE | 20 ML | 12 |

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 :

SERVE IN SNACKS PLATTER WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**209**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MUTTON KEEMA | 100 gm | 70 |
| Spices and Oil |  | 20 |
| PAV | 2 PC PAV | 7 |
| Fuel |  | 12 |
|  |  |  |

TAKE MUTTON KEEMA IN PAN WITH CHOPED ONION TOMATO GARLIC GINGER PASTE GREEN CHILLY AND

SPICES - SALT, RED CHILLY PWD DEGI MIRCH GARAM MASALA MEAT MASALA

COOKING NOTES :

SERVE IN SNACKS PLATTER WITH STUFF MUTTON KEEMA PAV

GARNISH AND PRESENTATION :

**109S**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN KEEMA | 100 gm | 40 |
| Spices and Oil |  | 20 |
| PAV | PAV 2 PC | 7 |
| fuel |  | 12 |
| Onion tomato | 100 | 5 |

TAKE CHICKEN KEEMA

GIVE SPECIAL TADKA WITH CHOP GARLIC , GREEN CHILLY TOMATO ONION SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. SAMBHAR MASALA GINGER GARLIC PASTE. AND CHICKEN GREVY

COOKING NOTES :

SERVE IN SNACKS PLATTER WITH STUFF CHICKEN PAV

GARNISH AND PRESENTATION :

**84**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| FISH BONELESS | 120 gm | 42 |
| Spices and Oil |  | 20 |
| COATING |  | 10 |
| Fuel |  | 12 |
|  |  |  |

TAKE MARAL FISH BONELESS

USE MUSTARD OIL AND BESAN FOR MARINATION

SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. GREEN CHILLI CHOPPED BLACK PAPER CRUSH AND GARAM MASALA, GINGER GARLIC PASTE.

ADD EGG LEMON JUICE. COATE WITH BREAD CRUMB BEFORE FRIED

COOKING NOTES :

SERVE IN SNACKS PLATTER WITH CORIANDER ON TOP AND GIVE LEMON SLICE IN SIDE

GARNISH AND PRESENTATION :

**84**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 80GM | 25 |
| Spices and Oil |  | 20 |
| VEGETABLES | 150 gm | 20 |
| fuel |  | 12 |
|  |  |  |

USE BOILED VEGETABLE LIKE CAULIFLOWER CARROT BEANS GREEN PEAS PANEER POTATO AND ADD BREADCRUMBS AS A COATING

SPICES - SALT, GREEN CHILLI CHOPPED, KITCHEN KING, CHICKEN MASALA CHAT MASALA, BLACK SALT

COOKING NOTES :

SERVE IN SNACKS PLATTER WITH CASHEW NUT ON TOP WITH KACHUMBER AND GREEN CHUTNEY

GARNISH AND PRESENTATION :

**77**

FINAL COSTING :

Name: METHI CORN KEBAB

Category : STARTER Price: 250

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 80GM | 25 |
| Spices and Oil |  | 20 |
| VEGETABLES | 120 gm | 20 |
| Fuel |  | 12 |
|  |  |  |

USE BOILED VEGETABLE LIKE CAULIFLOWER CARROT AMERICAN CORN PANEER POTATO AND ADD BREADCRUMBS AS A COATING

SPICES - SALT, GREEN CHILLI CHOPPED, KITCHEN KING, CHICKEN MASALA CHAT MASALA, BLACK SALT

COOKING NOTES :

SERVE IN SNACKS PLATTER WITH CORIANDER ON TOP WITH KACHUMBER AND GREEN CHUTNEY

GARNISH AND PRESENTATION :

**77**

FINAL COSTING :



Name: PATRANI MACCHI

Category : STARTER Price: 350

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| FISH | 180 gm | 59 |
| Spices |  | 8 |
| COATING |  | 30 |
| fuel |  | 25 |
| BANANA LEAVS |  | 3 |

TAKE 6 PIECES OF FISH, MARINATE IT THICK PEST OF WET COCONUT CORIENDER GREEN CHILLY GARLIC AND GINGER.

WRAP FISH IN TO BANANA LEAVE COOKED IN STEAMER

COOKING NOTES :

SERVE IN SNACKS PLATTER

GARNISH AND PRESENTATION :

**125**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MUTTON | 160 gm | 112 |
| Spices |  | 20 |
|  |  |  |
| fuel |  | 18 |
| CHILLY,GINGER GARLIC |  | 5 |

TAKE 6 PIECES OF MUTTON BONELESS MARINATE IN CHOP GINGER GARLIC CHILLY,WITH RAW PAPAYA PASTE ADD INDIAN SPICES.

COOKING NOTES :

SERVE IN SNACKS PLATTER WITH BUTTER ON TOP

GARNISH AND PRESENTATION :

**155**

FINAL COSTING :

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 80 gm | 45 |
| Spices |  | 10 |
| CHEESE,SPINACH,BREAD CRUMB |  | 25 |
| fuel |  | 18 |
| DEEP SAUCE |  | 7 |

CHOP SPINACH FINLLY ADD CHEES PANEER POTATO MAIDA CORN FLOWER AND SPICES AND IT FINGER ROLL COATE WITH BREAD CRUMBE

COOKING NOTES :

SERVE IN SNAKS PLATTER WITH TOP CHEESE ON ROLL AND DEEP COCTAIL SAUSE

GARNISH AND PRESENTATION :

**105**

FINAL COSTING :

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 80 gm | 45 |
| Spices |  | 10 |
| CHEESE CORN |  | 14 |
| Fuel |  | 9 |
| SEV DEEP COATING DEEP SAUSE |  | 20 |

TAKE 80 GMS PANEER BOIL POTATO CHEES SPICES MIX ALL TOGATHER MAKE FINGER ROLL AND COATE WITH SEV AND DEEP FRY IT.

COOKING NOTES :

SERVE IN SNAKS PLATTER WITH DEEP COCTAIL SAUSE

GARNISH AND PRESENTATION :

**98**

FINAL COSTING :

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 50 | 15 |
| Spices |  | 8 |
| CORN POTATO KASOORI METHI BREAD CRUMB |  | 20 |
| Fuel |  | 10 |
| GREEN CHUTNY |  | 7 |

GRATE PANEER AND BIOLED POTATO

ADD SPICES WHITE PAPER SALT KASOORI METHI MAIDA CORN FLOWER MIX IT WELL AND MAKE SMALL TIKKI AND COATE WITH BREAD CRUMB.

COOKING NOTES :

SERVE IN SNAKS PLATTER WITH GREEN CHUTTNEY

GARNISH AND PRESENTATION :

**60**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 50 gm | 44 |
| Spices |  | 17 |
| VEGITABLE CHUTTNEY COATING |  | 30 |
| Fuel OIL |  | 9 |
|  |  |  |

TAKE FINLY CHOPED VEGITABLE AND MIX IT GRETED PANEER AND POTATO ADD INDIAN SPICES AND MIX IT WELL MAKE SMALL SIZE TIKKI AND COATE WITH BREAD CRUMB THEN DEEP FRY AS REQIRED

COOKING NOTES :

SERVE IN SNAKS PLATTER WITH GREEN CHUTNEY

GARNISH AND PRESENTATION :

**100**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MIX VEGITABLE | 200 gm | 44 |
| Spices |  | 15 |
| CHTTNEY AND TOMATO CATHCUP |  | 7 |
| Fuel |  | 7 |
|  |  |  |

COOKING NOTES :

TAKE FINALLY CHOPED CARROT BEET CAULIFLOWER BEANS CHILLY TOSS IN HOT OIL WITH CUMIN SEEDS CHOP GARLIC AND GINGER THEN GIVE IT REST AND AFTER ALL HEAT DOWN THEN PUT MASH BOIL POTATO IN THAT AN MAKE HEART SHAPE, COATE WITH BREAD CRUMB AND FRY

GARNISH AND PRESENTATION : SERV IN SNAKS PLATTER WITH TOMATO CATCHUP

**73**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| REFIND FLOUR | 200 gm | 7 |
| Spices CHEES |  | 18 |
| VEGITABLE GREEN CHUTNEY TAMRIDINE CHUTNEY |  | 15 |
| Fuel OIL |  | 7 |
| SEV |  | 2 |

COOKING NOTES :

TAKE FINLLY CHOPE BLANCH SPINACH TOSS WITH CHOPED GARLIC CHILLY FLEX

AND ADD CHEES. MAKE DOUGH OF REFINED FLOUR AND MAKE SMALL STUFFING SPINACH RAVEOLI AND FRY IT

WHILE PLATING TOP UP ON FRIED RAVEOLI SWEET CURD GREEN CHUTNEY AND EMLI CHUTNEY AND GARNISH WITH SEV

GARNISH AND PRESENTATION :

**49**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 150 gm | 20 |
| Spices AND PAV |  | 16 |
| BUTTER |  | 10 |
| Fuel |  | 12 |

COOKING NOTES :

GARNISH AND PRESENTATION :

**58**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHOPED VEGITABLE | 180 gm | 15 |
| Spices |  | 10 |
| SAUSES OIL |  | 15 |
| Fuel |  | 10 |

COOKING NOTES :

GARNISH AND PRESENTATION :

**50**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 200 gm | 60 |
| Spices & OIL |  | 8 |
| SAUSES & VEGITABLE |  | 15 |
| Fuel |  | 14 |

COATE PANEER WITH SALT CHILLY SAUSE CORN FLAUR ,REFINE FLAUR AND FRY IT. AFTER FRING MALKE CHILLY PANEER SAUSE WITH VEGITALE AND PUT FRY PANEER TOSS IT WELL AN SERV IN PORTION CHINESE BOWL

COOKING NOTES :

SERVE IN CHINESE PORTION BOWL

GARNISH AND PRESENTATION :

**97**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 200 gm | 60 |
| Spices & OIL |  | 18 |
| VEGITABLE CURD |  | 18 |
| Fuel |  | 10 |

**105**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE |  | 18 |
| Spices OIL |  | 12 |
| COATING SAUSE |  | 6 |
| Fuel |  | 9 |
|  |  |  |

**45**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE |  | 15 |
| Spices COATING SAUSE |  | 15 |
| Fuel |  | 10 |

**40**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CORN | 180 gm | 30 |
| Spices |  | 8 |
| VEGITABLE COATING |  | 10 |
| Fuel OIL |  | 10 |

**58**

FINAL COSTING :

Name: CHILLY MASHROOM

Category : STARTER Price: 200

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MASHROOM | 180 gm | 33 |
| Spices |  | 8 |
| OIL VEGITABLE COATING |  | 15 |
| Fuel |  | 7 |

**63**

FINAL COSTING :

Name: MASHROON 65

Category : STARTER Price: 200

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MASHROOM | 180 gm | 33 |
| Spices & CURD |  | 11 |
| OIL VEGITABLE COATING |  | 15 |
| Fuel |  | 10 |

**69**

FINAL COSTING :

Name: KUNG PAO PANEER

Category : STARTER Price: 240

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 180 gm | 54 |
| Spices |  | 8 |
| OIL VEGITABLE COATING |  | 15 |
| Fuel |  | 7 |

**84**

FINAL COSTING :

Name: SPRING ROLL

Category : STARTER Price: 200

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| ROLL SHEET |  | 18 |
| Spices |  | 8 |
| OIL VEGITABLE DEEP SAUSE |  | 15 |
| Fuel |  | 9 |

**50**

FINAL COSTING :

Name: FRENCH FRY

Category : STARTER Price: 100

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| FRIES | 200 gm | 26 |
|  |  |  |
| OIL |  | 6 |
| Fuel |  | 7 |

**39**

FINAL COSTING :

Name: PERI PERI FRENCH FRY

Category : STARTER Price: 150

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| FRIES | 200 gm | 26 |
| PERI PERI PWD |  | 5 |
| OIL |  | 6 |
| Fuel |  | 7 |

**44**

FINAL COSTING :

Name: CHEES BALL

Category : STARTER Price: 210

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 50 gm | 17 |
| Spices & CHEES |  | 22 |
| OIL VEGITABLE COATING |  | 15 |
| Fuel |  | 9 |

**63**

FINAL COSTING :

Name: NACHOS

Category : STARTER Price: 150

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| NACHOS | 50 gm | 25 |
|  |  |  |
|  |  |  |
|  |  |  |

**25**

FINAL COSTING :

****

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| NACHOSE | 50 gm | 25 |
| Spices & CHEES |  | 31 |
| VEGETABLE |  | 6 |
| Fuel |  | 12 |
|  |  |  |
|  |  |  |

**74**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BREAD |  | 13 |
| Spices and CHEES |  | 30 |
|  |  |  |
| Fuel |  | 12 |
|  |  |  |

**55**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BREAD |  | 13 |
| Spices and BUTTER |  | 20 |
|  |  |  |
| Fuel |  | 12 |
|  |  |  |

**45**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BURGER BUN | 1 | 10 |
| Spices and CHEES |  | 20 |
| VEGITABLE |  | 6 |
|  |  |  |
| Fuel |  | 4 |

**40**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN LOLIPOP | 200 GMS | 125 |
| Spices and Oil and sause |  | 30 |
|  |  |  |
| fuel |  | 12 |
|  |  |  |

**167**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN BONELESS | 180 gm | 72 |
| Spices and Oil |  | 30 |
| COATING |  | 15 |
| SAUSE |  | 10 |
| fuel |  | 12 |

**139**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN B/L | 180 gm | 72 |
| Spices, OIL & VEGETABLE |  | 30 |
|  |  |  |
| Fuel |  | 12 |

**114**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN B/L | 180 GMS | 72 |
|  |  |  |
| Spices and Oil |  | 20 |
| SAUSES AND VEGITABLE |  | 15 |
| fuel |  | 12 |

**119**

FINAL COSTING :

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN B/L | 180 gm | 72 |
| Spices and Oil |  | 10 |
| SAUSES, COATING & VEGITABLE |  | 30 |
| fuel |  | 12 |
|  |  |  |

**124**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN B/L | 180 gm | 72 |
| Spices and Oil |  | 10 |
| SAUSE VEGETABLE COATING |  | 25 |
| fuel |  | 12 |
|  |  |  |

**119**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN LOLIPOP | 200 gm | 125 |
| Spices and Oil SAUSES |  | 20 |
|  |  |  |
| fuel |  | 12 |

**157**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 150 gm | 25 |
| Spices and Oil |  | 20 |
| Gravy ONION | 150 gm | 30 |
| fuel |  | 12 |
|  |  |  |

**87**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BABYCORN & MUSHROOM | 120 gm | 30 |
| Spices and Oil |  | 20 |
| Gravy ONION | 150 gm | 30 |
| Fuel |  | 12 |
| Onion tomato Green chilli | 50 gm | 5 |
| CHEESE |  | 10 |

TAKE BABY CORN AND MUSHROOM

TOSS WITH GREEN CHILLY AND CHOPPED GARLIC USE ONION GRAVY

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

ADD MORE CHEESE FOR LAZIZ TEXTURE

COOKING NOTES :

SERVE IN BOWL WITH CORIANDER AND CHEESE ON TOP

GARNISH AND PRESENTATION :

**107**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 160 gm | 45 |
| Spices and Oil |  | 25 |
| Gravy ONION & TOMATO | 100 gm | 20 |
| Fuel |  | 12 |

TAKE FRIED PANEER OF 8 PIECES USE ONION TOMATO GRAVY

SPICES - SALT, RED CHILLI POWDER, DEGI MIRCH. KITCHEN KING, CHICKEN MASALA AND GARAM MASALA, AND GODA MASALA GINGER GARLIC PASTE THIN AND SPICY SAOJI STYLE GRAVY SERVED

COOKING NOTES :

SERVE IN BOWL WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**102**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MIX VEG | 180 gm | 25 |
| Spices and Oil |  | 30 |
| Gravy ONION TOMATO | 100 gm | 40 |
| fuel |  | 12 |

**107**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE | 180 gm | 15 |
| Spices and Oil |  | 25 |
| Gravy ONION & TOMATO | 100 gm | 20 |
| fuel |  | 12 |

**72**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE | 180 gm | 15 |
| Spices and Oil |  | 20 |
| Gravy ONION TOMATO | 200 gm | 20 |
| fuel |  | 12 |

**67**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MASHROOM | 160 gm | 30 |
| Spices and Oil |  | 18 |
| ONION TOMATO |  | 10 |
| Gravy ONION | 150 gm | 30 |
| Fuel |  | 12 |

**100**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 180 gm | 15 |
| Spices and Oil |  | 20 |
| ONION & TOMATO | 150 gm | 20 |
| fuel |  | 12 |

**67**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 180 gm | 15 |
| Spices and Oil |  | 20 |
| GRAVY, ONION TOMATO | 100 gm | 20 |
| Fuel |  | 12 |

**67**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE | 180 gm | 15 |
| Spices and Oil PANEER |  | 20 |
| Gravy, ONION TOMATO | 150 gm | 20 |
| Fuel |  | 12 |

**67**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE | 100 GM | 10 |
| Spices and Oil PANEER |  | 20 |
| Gravy ONION TOMATO |  | 20 |
|  |  |  |
| Fuel |  | 12 |

**62**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 150 GM | 30 |
| Spices and Oil PANEER |  | 30 |
| Gravy ONION SPINACH | 150 GM | 25 |
|  |  |  |
| fuel |  | 12 |

**97**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE | 100 GM | 20 |
| Spices and Oil |  | 15 |
| Gravy ONION AND KAJU MAGAJ | 150 GMS | 30 |
|  |  |  |
| fuel |  | 12 |

**77**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 90 gm | 35 |
| Spices and Oil BUTTER |  | 20 |
| Gravy ONION & KAJU MAGAJ | 150 gm | 30 |
| Fuel |  | 12 |
|  |  |  |

**97**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHHOLA | 80 GM | 22 |
| Spices and Oil |  | 20 |
| Gravy ONION, TOMATO | 200 gm | 30 |
| Fuel |  | 12 |

**82**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLE | 150 | 22 |
| Spices and Oil |  | 20 |
| Gravy ONION TOMATO & STUFFING | 150 gm | 30 |
| Fuel |  | 12 |

**84**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BHINDI & VEGITABLE | 180 gm | 20 |
| Spices and Oil |  | 22 |
| GRAVY | 50 gm | 10 |
| fuel |  | 12 |

**64**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 150 GM | 20 |
| Spices and Oil |  | 18 |
| Gravy ONION TOMATO | 150 gm | 20 |
| fuel |  | 12 |

**70**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 180 | 20 |
| Spices and Oil |  | 30 |
| ONION, TOMATO, GREVY | 150 GMS | 15 |
| fuel |  | 12 |

**77**

FINAL COSTING :

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 180 | 20 |
| Spices and Oil |  | 30 |
| ONION, TOMATO, GREVY | 150 GMS | 15 |
| fuel |  | 12 |

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 180 | 20 |
| Spices and Oil |  | 30 |
| ONION, TOMATO, GREVY | 150 GMS | 15 |
| fuel |  | 12 |

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGITABLE | 180 | 20 |
| Spices and Oil |  | 30 |
| ONION, TOMATO, GREVY | 150 GMS | 15 |
| fuel |  | 12 |