

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHEESE AND | 100 gm | 38 |
| SAUSE |  | 4 |
| PIZZA BASE |  | 20 |
| fuel |  | 12 |
| VEGETABLE |  | 6 |

**80**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PIZZA BASE |  | 20 |
| SAUSE |  | 4 |
| TOMATO | 30 GM | 4 |
| fuel |  | 12 |
| CHEESE | 100 | 38 |

**78**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER | 80 gm | 24 |
| Spices and OIL |  | 4 |
| SAUSE | 50 gm | 6 |
| fuel |  | 12 |
| Onion tomato | 100 | 5 |
| CHEESE | 100GM | 38 |
| PIZZA BASE |  | 20 |

**109**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MASHROOM | 80 gm | 7 |
| SAUSE |  | 7 |
| PIZZA BASE | 1 | 20 |
| fuel |  | 12 |
| CHEESE | 100 GM | 38 |
|  |  |  |

**84**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PIZZA Base |  | 20 |
| SAUSE |  | 6 |
| TOMATO |  | 3 |
| fuel |  | 12 |
| CHEESE | 80 GM | 38 |

**79**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN PEPPRONI | 100 gm | 25 |
| SAUSE |  | 6 |
| PIZZA BASE |  | 20 |
| fuel |  | 12 |
| CHEES | 80 GM | 38 |

**101**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN BONELESS | 80 gm | 32 |
| Spices and Oil |  | 10 |
| CHEESE | 80 GM | 38 |
| fuel |  | 12 |
| PIZZA BASE |  | 20 |
| SAUSE |  | 6 |

**118**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 80GM | 32 |
| Spices and Oil |  | 20 |
| SAUSE & BBQ SAUSE |  | 10 |
| fuel |  | 12 |
| PIZZA BASE AND CHEESE |  | 58 |

**132**

FINAL COSTING :

Name: PASTA

Category : VEG Price: 220

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PASTA | 80GM | 25 |
| Spices and Oil |  | 7 |
| VEGETABLES | 120 gm | 15 |
| fuel |  | 12 |
| SAUSE |  | 15 |
| DAIRY |  | 15 |

**89**

FINAL COSTING :



Name: PASTA

Category : NON VEG Price: 300

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PASTA | 80 gm | 25 |
| Spices |  | 8 |
| (DAIRY) |  | 15 |
| fuel |  | 18 |
| CHICKEN | 80 GM | 32 |
| SAUSE |  | 15 |

**113**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| RICE | 100 gm | 12 |
|  |  |  |
|  |  |  |
| fuel |  | 10 |
|  |  |  |

**22**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| RICE | 100 gm | 12 |
| JEERA & OIL |  | 3 |
|  |  |  |
| fuel |  | 10 |
|  |  |  |

**25**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| RICE | 100 gm | 12 |
| JEERA GARLIC OIL |  | 5 |
|  |  |  |
| fuel |  | 10 |
|  |  |  |

**27**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| RICE | 80 gm | 9 |
| Spices |  | 5 |
| GHEE CURD (DAIRY) |  | 8 |
| fuel |  | 10 |
| VEGETABLE &GRAVY |  | 10 |

**42**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN CC | 120 gm | 20 |
| Spices |  | 8 |
| GHEE CURD (DAIRY) |  | 9 |
| fuel |  | 10 |
| RICE | 80 GM | 9 |
| VEGETABLE &GRAVY |  | 8 |

**64**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MUTTON | 120 gm | 90 |
| Spices |  | 7 |
| GHEE CURD (DAIRY) |  | 9 |
| fuel |  | 10 |
| RICE |  | 10 |
| VEGETABLE & GREVY |  | 9 |

COOKING NOTES :

GARNISH AND PRESENTATION :

**135**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| WHEAT | 80 GM | 4 |
|  |  |  |
|  |  |  |
| fuel |  | 5 |
|  |  |  |

COOKING NOTES :

GARNISH AND PRESENTATION :

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| WHEAT | 150 GM | 7 |
|  |  |  |
|  |  |  |
| fuel |  | 6 |

COOKING NOTES :

GARNISH AND PRESENTATION :

**13**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PARATHA | 1 PC | 10 |
|  |  |  |
|  |  |  |
| fuel |  | 4 |

COOKING NOTES :

GARNISH AND PRESENTATION :

**14**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| RICE | 70 gm | 8 |
| Spices & SAUSE |  | 4 |
| VEGITABLE & OIL |  | 13 |
| fuel |  | 12 |

**37**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| NOODELS | 120 gm | 21 |
| Spices & SAUSE |  | 5 |
| VEGETABLE & OIL |  | 6 |
| fuel |  | 10 |

**42**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| NOODELS | 140 gm | 25 |
| Spices & SAUSE |  | 4 |
| VEGETABLE & OIL |  | 7 |
| fuel |  | 11 |
|  |  |  |

**47**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| RICE | 70 GM | 9 |
| Spices & SAUSE |  | 6 |
| Fuel |  | 10 |
| VEGETABLE |  | 4 |
| OIL & SCHEZWAN SAUSE |  | 5 |

**34**

FINAL COSTING :



|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| NOODELS | 100 gm | 18 |
| Spices AND SCHEZWAN SAUSE |  | 7 |
| VEGETABLE |  | 5 |
| fuel |  | 10 |

**40**

FINAL COSTING :

Name: CHICKEN FRIED RICE

Category : CHINESE MAINS

Price: 280

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| Chicken | 60 gm | 24 |
| Spices & SAUSE |  | 6 |
| RICE | 70 GM | 9 |
| fuel |  | 10 |

**49**

FINAL COSTING :

**MAINS**

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| NOODELS | 80 gm | 8 |
| Spices and SAUSE |  | 6 |
| CHICKEN | 50 gm | 20 |
| fuel |  | 9 |
| VEGETABLE |  | 7 |
|  |  |  |

**50**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 50 gm | 20 |
| Spices and SAUSE |  | 8 |
| NOODELS | 70 gm | 9 |
| fuel |  | 10 |
| VEGETABLES |  | 6 |

**56**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 60 gm | 20 |
| Spices and SAUSE |  | 8 |
| VEGETABLE |  | 5 |
| fuel |  | 12 |
| RICE | 80 GM | 9 |

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 70 GM | 20 |
| Spices and SAUSES |  | 9 |
| NOODELS | 80 GM | 15 |
| VEGETABLE |  | 6 |
| Fuel |  | 10 |

**60**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| DAAL | 100 gm | 20 |
| Spices and Oil |  | 6 |
| VEGETABL |  | 8 |
| fuel |  | 12 |
|  |  |  |

**46**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| TOOR DAAL | 100 GM | 20 |
| Spices and Oil |  | 6 |
| VEGETABLE |  | 6 |
|  |  |  |
| fuel |  | 12 |

**44**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| VEGETABLES |  | 6 |
| Spices and Oil |  | 8 |
| TOOR DAAL | 100 gm | 20 |
| fuel |  | 12 |

**46**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| TOOR DAAL | 100 GM | 20 |
| OIL AND JEERA |  | 5 |
| SPICES |  | 2 |
|  |  |  |
| fuel |  | 10 |

**37**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
|  |  |  |
| Spices and Oil |  | 5 |
| GARLIC AND RED CHILLY |  | 3 |
| fuel |  | 3 |
|  |  |  |

**11**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BROCCOLI | 20 GM | 3 |
| ZUCCHUNI GREEN & YELLOW | 40 GM | 16 |
| SPICES OIL BUTTER |  | 5 |
| fuel |  | 5 |
| ONION BELLPEPPER AND CAPSICUM | 60 gm | 10 |

**39**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CUCUMBER & CARROT | 100 GM | 4 |
| ONION TOMATO | 100 GM | 5 |
| LEMON GREEN CHILLY |  | 5 |
| BEET CORIENDER | 50 GM | 3 |

**17**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| ICE BURG | 80 GM | 15 |
| Spices and Oil |  | 5 |
| LEMON | 1 PC | 3 |
| OLIVE & CHERRY TOMATO |  | 5 |
|  |  |  |

**28**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CURD | 120 gm | 5 |
| Spices |  | 2 |
| VEGETABLE(ONION,CUCUMBR,CARROT GREEN CHILLY, CORIENDER,) | 100 gm | 5 |
|  |  |  |
|  |  |  |
|  |  |  |

**12**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CURD | 120 gm | 5 |
| Spices |  | 2 |
| BOONDI | 20 GM | 5 |
|  |  |  |

**12**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CURD | 120 gm | 5 |
| SUGER | 30 GM | 4 |
| PINEAPPLE SLICE | 100 | 25 |
|  |  |  |

**34**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CURD | 150 gm | 7 |
| Spices and MUSTERD OIL |  | 5 |
|  |  |  |
|  |  |  |

**12**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| BROWNIE SPONGE | 200 GM | 56 |
| CHOCOLATE SAUSE | 50 ML | 18 |
|  |  |  |
| fuel |  | 10 |

**84**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHITLE PWD | 50 GM | 20 |
| SUGER |  | 4 |
| MILK |  | 2 |
| OIL |  | 3 |
| fuel |  | 5 |

**34**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| GULAB JAMUN | 3 PC | 34 |
| CHOCOLATE SAUSE |  | 8 |
|  |  |  |
|  |  |  |

**42**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| APPLE | 250 | 60 |
| SUGER |  | 8 |
| ICE CREAM | 60 gm | 7 |
| fuel |  | 7 |

**82**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| ICE CREAM | 180 gm | 30 |
|  |  |  |
|  |  |  |
|  |  |  |

**30**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| FISH | 160 gm | 128 |
| Spices and Oil |  | 20 |
| Gravy CHICKEN | 30 gm | 5 |
| COCONUT MILK POWDER | 50 GM | 30 |
| fuel |  | 12 |

TAKE FISH BONELESS 5 PISES USE LILL BIT CHICKEN GRAVY

SPICES - SALT, TADKA WITH GINGER GARLIC PASTE GREEN CHILLI THEN WE PUT COCONUT MILK POWDER

COOKING NOTES :

SERVE IN SERVING BOWL WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**210**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PRAWNS | 5PC | 180 |
| Spices and Oil |  | 20 |
| Gravy CHICKEN | 30 gm | 5 |
| COCONUT MILK POWDER | 50 GM | 30 |
| fuel |  | 12 |

TAKE 5 PIECES OF PROWN

USE COCONUT MILK POWDER SLURRY

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

TOSS PRAWN CHOPPED GARLIC AND GREEN CHILLI

COOKING NOTES :

SERVE IN SERVING BOWL WITH CORIENDRE ON TOP

GARNISH AND PRESENTATION :

**250**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 180 gm | 40 |
| Spices and Oil |  | 25 |
| Gravy CHICKEN | 50 gm | 10 |
| COCONUT MILK POWDER | 30 GM | 20 |
| fuel |  | 12 |

TAKE CURRY CUT CHICKEN

USE COCONUT MILK SLURRY AND CHICKEN GRAVY

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

ADD FINELY CHOPPED ONION TOMATO AND GREEN CHILLI

COOKING NOTES :

SERVE IN SERVING BOWL WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**118**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| PANEER (TIKKA FROM TANDOOR) | 90 gm | 35 |
| Spices and Oil |  | 20 |
| Gravy ONION & TOMATO | 150 gm | 30 |
| fuel |  | 12 |
| ONION BELLPEPPER AND CAPSICUM | 60 gm | 10 |

TAKE CHICKEN FROM TANDOOR SIDE 5 PISES

USE ONION AND TOMATO GRAVY AND ADD TANDOORI MASALA FOR TANDOORI TASTE

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

ADD FINELY CHOPPED ONION TOMATO AND GREEN CHILLI

COOKING NOTES :

SERVE IN SERVING BOWL WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**120**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN (TANDOOR) | 280 gm | 70 |
| Spices and Oil |  | 20 |
| Gravy ONION, TOMATO | 200 gm | 40 |
| fuel |  | 12 |

TAKE TANDOORI CHICKEN FROM TANDOOR USE 80% TOMATO GRAVY AND 20%

SPICES - SALT, BUTTER SUGAR KASOORI AND CARDAMOM POWDER RED CHILLI POWDER, DEGI MIRCH.GINGER GARLIC PASTE.

COOKING NOTES :

SERVE IN SERVING BOWL WITH BUTTER AND CREAM ON TOP

GARNISH AND PRESENTATION :

**155**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| MUTTON | 180 gm | 108 |
| Spices and Oil |  | 25 |
| Gravy MUTTON | 150 gm | 30 |
| fuel |  | 12 |

TAKE CURRY CUT MUTTON USE MUTTON GRAVY

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

COOKING NOTES :

SERVE IN SERVING BOWL WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**192**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| CHICKEN | 180 gm | 40 |
| Spices and Oil |  | 25 |
| Gravy CHICKEN | 150 gm | 30 |
| fuel |  | 12 |

TAKE CURRY CUT CHICKEN USE CHICKEN GRAVY

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

COOKING NOTES :

SERVE IN SERVING BOWL WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**118**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| EGGS (BOILED) | 2 | 15 |
| Spices and Oil |  | 25 |
| Gravy CHICKEN, ONION | 150 gm | 30 |
| fuel |  | 18 |

TAKE 2 BOILED EGGS USE CHICKEN GRAVY

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

COOKING NOTES :

SERVE IN SERVING BOWL WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**97**

FINAL COSTING :

****

|  |  |  |
| --- | --- | --- |
| INGREDIENTS | QYT | COSTING |
| EGGS (BOILED) | 3 | 20 |
| Spices and Oil |  | 30 |
| ONION, TOMATO, GREEN CHILLI | 150 GMS | 15 |
| fuel |  | 12 |

TAKE 3 RAW EGGS

SPICES - SALT, TURMERIC POWDER .

ADD FINELY CHOPPED ONION TOMATO AND GREEN CHILLI

COOKING NOTES :

SERVE IN SHORT PLATTER WITH CORIANDER ON TOP

GARNISH AND PRESENTATION :

**85**

FINAL COSTING :