

V I P LUNCH PACKAGE / CONFERENCE LUNCH

SL.No.	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Tomato Soup	Corn Soup	Veg. Clear Soup	Mushroom Soup	Sweet Corn Soup	South Indian / North Indian Snacks, Sweet
2	White Rice and Chapattis	White Rice and Chapattis	White Rice and Chapattis	White Rice and Chapattis	White Rice and Chapattis	Chinese two items & Sweet
3	Chole Masala	Rajma	Pakoda kadi	Rajma	Chole Masala	Aloo Mulee Parota & Sweet
4	Kadai Mix Veg	Mutter mushroom	Mutter pannier	Veg-kofta	Pannier burgi	South Indian / North Indian Snacks, Sweet
5	Palak Mung Dal	Urad Dal	Chana & Urad Dal	Masoor Dal	Tur Dal	South Indian / North Indian Snacks, Sweet
6	Salad, Papad & Pickle	Salad	Papad	Pickle	Slad	South Indian / North Indian Snacks, Sweet
7	Seasonal Fruits ie., Papaya, Apple, Grapes etc.	Seasonal Fruits ie., Papaya, Apple, grapes etc.	Seasonal Fruits ie., Papaya, Apple, Grapes etc.	Seasonal Fruits ie., Papaya, Apple, Grapes etc.	Seasonal Fruits ie., Papaya, Apple, Grapes etc.	NA
8	Daily one Non-Veg curry					

MENU FOR VIP LUNCH

1. SOUP
2. VEGETABLE SALAD
3. TWO VEG. CURRIES (DRY & WET)
4. ROTIS / PULKAS.
5. DAL AND SAMBAR / RASAM
6. PLAIN RICE
7. FRIED RICE / ZEERA RICE / VEGETABLE RICE
8. CURD AND CURD WITH ONION (RYTA)
9. PAPAD AND PICKLE
10. FRUIT
11. SWEET / ICE CREAM
12. NON-VEG. ITEMS ON PRIOR INFORMATION

Breakfast timings

SL. NO	ITEMS	TIMINGS
01	Bed Tea / Coffee with biscuits(room service)	6.00 am to 7.30 am
02	Breakfast (in dining hall)	8.00 am to 9.30 am
03	Tea (when required – room service)	11.15 am to 11.30 am
04	Lunch (Veg / Non – veg)	1.00 pm to 2.00 pm
05	Afternoon Tea (room service if required)	3.15 pm to 3.30 pm 04.15 pm to 5.30 pm
06	Dinner (Veg/Non - veg)	8.30 pm to 9.45 pm

TGH FOOD-PACKAGE WHICH INCLUDES BREAK-FAST, LUNCH & DINNER, COFFEE / TEA WITH
SNACKS

A	Bed Tea / Coffee	I cup per head
B	Break fast	Vegetarian Idli, Rawa Upma, Semia Upma, Vada, Puri, Paratha-Stuffed, Paratha-Plain, Uthapam – Tomotto, Uthappam – Onion, Chole Batura, Dosa Plain, Dosa Masala, Tomoto Bath etc.(one of the items to be served to each participant in weekly cyclical Non-Vegetarian 2 Eggs : Fried Half boiled / Full boiled / Omelet etc.
	Common Items	Bread, Butter, Jam, Bread toast, , corn flakes 2 varieties, Beverages : Coffee, Tea and Milk
C	Forenoon Tea / Coffee	I cup per head
D	Lunch Two vegetables curries (I special)	Puri / Roti / Nan (for all) Vegetarian curries: Two from the following to be served with one of them. Special (rich with gravy) in weekly cyclical menu Aloo Plk, Aloo Curry, Aloo mutter, Aloo Gobi, Jeera Aloo Dahiwada, Gobi Curry, Veg Shani Kurma, Kerala Curry, Tomoto Curry (raw), Mixed vegetables, Lady Finger Curry, Arabic fry Curry, Mirchika Salad, Gobi Masala, Cabbage Poriyal, Carrot poriyal, Palak Paneer, Mutter Panner, Paneer Makhani, Yam Curry, Stuffed Capsicum, Navaratan Kurma, Channa Masala, Veg. Kofta Curry, Pakoda Curry, Veg. Jal fry, Brinjal Masala, Bagara Baigan etc.
	Common items for all guests	Smbar, Rasam, White Rice, Dal, Curd, Salad, Papad, Pickles

E	Evening Tea with Snacks	One cup Tea / Coffee with Snacks like Samosa, Cutlets, Biscuits, Cakes, Bondas, Pakoda, Bread Rolls etc. (one item of snack to be served in weekly cyclical menu).
F	Dinner	Puri / Roti / Nan Vegetarian soup for all. Vegetarian Curries 2 Veg. Curries (I Special) Same as in item D Non Vegetarian One NV Dish & One veg. Curry (one of the following to be served on weekly cyclical menu) Mutton Curry, Mutton Kurma, Mutton Nilagiri, Mutton Dahiwla, Mutton Kofta Curry, Mutton Rogan josh, Mutton Pepper Fry, Garlic Chicken, Butter Chicken, Ginger Chicken, Chicken do pizza, Fish Curry, Chilly Fish, Ginger Fish, Fish Fry, Egg Curry, Egg Masala, Kheema Prawns (Chilly or Ginger) etc.
	Common items for all Guests	Sambar / Rasam, White Rice Curd, Salad, Papad, Pickels, Indian Sweets (for all) Badshah, Rice Keheer, Semia Kheer, Gulab Jamun, Mysore Pak, Laddu, Coconut Burfi, Carrot Halwa, Double-ka-mitha, etc. or kurbani ka Meeta.

LUNCH AT STAFF CANTEEN

Lunch	<p>Roti (for all)</p> <p>Sambar, Rasam, White Rice, Dal, Curd, Salad, Papad, Pickles (Limited)</p> <p>Vegetarian curries: Two from the following Aloo Plk, Aloo Curry, Aloo mutter, Aloo Gobi, Jeera Aloo Dahiwada, Gobi Curry, Veg Shani Kurma, Kerala Curry, Tomoto Curry (raw), Mixed vegetables, Lady Finger Curry, Arabic fry Curry, Mirchika Salad, Gobi Masala, Cabbage Poriyal, Carrot poriyal, Palak Paneer, Mutter Panner, Paneer Makhani, Yam Curry, Stuffed Capsicum, Navaratan Kurma, Channa Masala, Veg. Kofta Curry, Pakoda Curry, Veg. Jal fry, Brinjal Masala, Bagara Baigan etc.</p>
-------	--