

7) Comprehensive Menu

DAYS	BREAKFAST	LUNCH	DINNER
MONDAY	VARIETY DOSA, CHUTNEY, Sambar	RICE, DHAL, RASAM, PORIYAL, PAPPAD. BUTTERMILK, PICKLES.	CHAPPATHI, VEG GRAVY/TOMATO THOKKU. CURD RICE WITH PICKLES
TUESDAY	IDIYAPPAM, VEG-STEW, COCONUT CHUTNEY	RICE, MOCHAIKULAMBU, RASAM, PORIYAL PAPPAD, BUTTERMILK, PICKLES.	DOSA, CHUTNEYS, SAMBER CURD RICE WITH PICKLES
WEDNESDAY	PONGAL, VADAI, SAMBAR, CHUTNEY	TOMATO RICE , CURD RICE, PORIYAL RAITHA, PICKLES. VADAGAM	PAROTTA/IDLY WITH CHUTNEY CHICKEN GRAY/ PANEER GRAVY
THURSDAY	UTHAPPAM/ PODI DOSAI, CHUTNEY SAMBAR	RICE, SAMBAR, RASAM, PORIYAL, PAPPAD, BUTTERMILK, PICKLES	CHAPPATHI, EGG MASALA, TOMATO THOKKU. CURD RICE WITH PICKLES
FRIDAY	SEMIYA or SEVAI, COCONUT CHUTNEY, VEG. KURUMA	RICE, SUNDAL & POTATO GRAVY, RASAM, PORIYAL, PAPPAD, BUTTERMILK, PICKLES	IDLY, CHUTNEY, SAMBAR. CURD RICE WITH PICKLES
SATURDAY	POORI, CHANNA MASALA, POTATO MASALA.	RICE, GREEN GRAM KULAMBU, RASAM, PORIYAL, PAPPAD, BUTTERMILK, PICKLES.	DOSAI, CHUTNEY, SAMBAR. CURD RICE WITH PICKLES
SUNDAY	BREAD, BUTTER OMLET. PEAS GRAVY	CHICKEN BIRYANI / VEG. BIRYANI, MUSHROOM GRAVY, ONION RAITHA, RICE, RASAM, GOBI- 65	IDLY, TOMATO KOLUMBU, CURD RICE WITH PICKLES
Daily	MORNING – COFFEE /MILK/TEA	EVENING – TEA/ MILK, VADA, BONDA, BAJI, MIXTURE, PAKODA.	--

The SVPISTM may also consider revision of the menu as per the requirement

Any substitution in the menu has to be mutually agreed upon by students and contractors.

8) SPECIFICATIONS OF DISHES

S.No	Item	Quantity	Dimension
1	Medhuvadai	1 No	Outer radius > 4 cm, Inner radius < 1.5 cm
2	Poriyal	1 bowl	Hemi-spherical with a radius of 4 cm (beans/carrot/beat root/potato/cabbage) (shall not be repeated more than one time in a week)
3	Appalam	1 No	Circular with radius > 8 cm
4	Gopi-65	100 grams	
5	Boiled Egg	1 No	
6	Banana	1 No	Standard size
7	Sweet	1 No	Spherical with radius > 2.5 (Medium Size)
8	Bread	5 Pieces	Square shaped with an area of 12x12 Sq.cm
9	Jam		As per requirement
10	Butter	3 Table Spoon	
11	Buttermilk	200 ml	Standard Density. Should be prepared with green chili, curry leaves
12	Chicken Curry	100 gms	
13	Paneer Butter Masala/ Paneer Burji/Egg Burji / Chilli Paneer	80 gms	
14	Curd	100 gms	
15	Tea, Milk, Coffee	200 ml	
16	Veg Salad (Carrot, Cucumber, Onion, Tomato, Lemon Juice	1 bowl	Hemi-spherical with a radius > 4.5 cm
17	Egg Omelet	Single egg	With onion, green chilli & coriander leaves
18	Dal Makhani	Unlimited	
19	Fruit Salad (Minimum four varieties of fruits from the below list. Apple Watermelon Grapes Pineapple Banana Pomegranate	1 bowl	Hemi-spherical with a radius > 4.5 cm
20	Navaratna Dal Curry	Unlimited	
21	Potato Fries	1 bowl	Hemi-spherical with a radius >4.5 cm
22	Fried Chicken/Chilly chicken	100 gms	
23	Raitha (Should contain Onion, Carrot, Cucumber, Green Chilly, and Tomato)	1 bowl.	Hemi-spherical with radius > 4.5 cm
24	Poori, Chole Bhature	Unlimited	Radius > 8 cm
25	Aloo Masala (with dosa and poori)	100 gms	
26	Aloo Paratha	Single	Radius > 8 cm, Thickness < 0.75 cm
27	Gravy (for veg biriyani)	Unlimited	Common gravy for chicken and paneer
28	Ring Fryums	1 bowl	Hemi-spherical with a radius >4.5 cm