keita					AS	IAN SCHO	OL LUNCH MENU	J: AUGUST - SEPTEMBER 2016							
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	SUNDAY	INGREDIENTS	CAL PER 100g	MONDAY	INGREDIENTS	CAL PER 100g	TUESDAY	INGREDIENTS	CAL PER 100g	WEDNESDAY	INGREDIENTS	CAL PER 100g	THURSDAY	INGREDIENTS	CAL PI 100g
SOUP	Hot and Sour Vegetable Soup	Vegetable Stock, Ginger, Carrot, Peas, Tofu, Soy Sauce,Vinegar, Sugar, Egg, Corn Flour	34kcal	Cream of Vegetable Soup	Onion, Garlic, Potato, Leek, Carrot, Celery, Pumpkin, Marrow, Basil, Butter and Flour	45kcal	Roasted Carrot Soup	Onion, Garlic, Carrot, Celery, Leek, Potato, Butter, Flour, Cooking Cream, Basil, Salt	54kcal	Minestrone Soup	Peeled Tomato, Carrot, Pumpkin, Marrow, Lima Beans, Basil, Leek, Celery, Onion, Garlic, Spaghetti, Salt and Pepper	50kcal	Mint & Peas Soup	Onion, Leek, Celery, Potato, Green Peas, Mint, Butter, Flour	47kci
SALADS	Carrot Kosambari	Carrot, Moong Dal, Lemon, Salt, Oil, Mustard, Green Chili	184kcal	Bhel	Puffed Rice, Tomato, Cucumber, Onion, Spring Onion, Pepper, Chili Powder Chaat Masala, Salt, Papdi, Coriander Leaves	188kcal	Aloo Pudina	Onion, Potato, Mint, Salt, Spring Onion	48kcal	Chickpea Chaat	Chickpeas, Onion, Tomato, Chili, Cumin, Chili Powder, Chaat Masla, Lemon Juice, Papdi, Coriander Leaves and Salt	126kcal	Garden Salad	Carrot, Onion, Tomato, Cucumber, Capsicum, Cabbage, Coriander Leaves, Salt, Pepper, Lemon Juice,	49kc
	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kca
	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kca
SALAD DRESSING	Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar	
DAL	Toor Dal with Spinach	Toor Dal, Spinach, Onion, Garlic, Tomato, Turmeric, Coriander, Chili Powder, Salt	76kcal	Dal Punjabi	Toor Dal, Chana Dal, Masoor Dal, Moong Dal, Tomato, Onion, Garlic, Ginger, Green Chili, Garam Masala Powder, Cumin, Coriander, Turmeric, Chili Powder, Coriander Leaves, Salt, Lemon Juice and Cumin Seeds	86kcal	Tadka Dal	Toor dal, Masoor Dal, Onion, Tomato, Ginger, Garlic, Turmeric Powder, Asafoetida, Garam Masala, Fenugreek Leaves, Coriander Leaves, Red Chili, Cumin Seeds, Ghee, Chili Powder, and Salt	80kcal	Dhaba Dal	Chana Dal, Balck Lentil, Peeled Tomato, Turmeric, Coriander, Cumin, Cumin Seeds, Chilli, Salt, Coriander Leaves	82kcal	Rajma Masala	Red Kidney Beans, Onion, Tomato, Ginger, Garlic, Turmeric Powder, Asafoetida, Garam Masala, Fenugreek Leaves, Coriander Leaves, Red Chili, Cumin Seeds, Ghee, Chili Powder and Salt	
PROTEIN	Chicken Makhani	Chicken, Yoghurt, Tomato, Cream, Onion, Garlic, Ginger, Spices, Oil, Salt.	259kcal	Mutton Curry	Mutton, Onion, Garlic, Peeled Tomato, Ginger, Oil, Turmeric, Chili, Cumin, Coriander, Garam Masala Powder, Mint Leaves, Coconut Milk, Coriander Leaves, Salt	170kcal	Chicken Korma	Chicken, Onion, Garlic, Coconut Milk Powder, Yoghurt, Cream, Spices, Ghee, Oil, Salt.	186kcal	Fish Curry	Dory Fillet, Turmeric, Onion, Vegetable Oil, Coconut Milk, Red Chili, Ginger, Tamarind, Cumin Seeds, Coriander Leaves.	66kcal	Chicken Biryani	Basmati Rice, Chicken Cubes, Spices, Ghee, Herbs, Salt.	139k
VEGETARIAN	Diwani Handi	Carrot, Potato, Beans, Peas, Eggplant, Fenugreek Leaves, Onion, Garlic, Ginger, Turmeric Powder, Chili powder, Coriander Leaves, and Green Chili, Oil and Salt	70kcal	Mushroom Masala with Green Peas	Mushroom, Green Peas, Onion, Garlic, Ginger, Turmeric, Cardamom, Cloves, Cinnamon, Garam Masala, Coriander Powder, Green Chill, Chaat Masala, Oil and Salt	97kcal	Navratan Korma	Carrot, Beans, Potato, Cauliflower, Peas, Onion, Chili, Garlic, Ginger, Yogurt, Garam Masala Powder, Chili Powder, Ghee, Cooking Cream, Coriander Leaves, Mint Leaves and Salt	80kcal	Aloo Bingan Curry	Eggplant, Potato, Onion, Tomato, Ginger, Garlic, Turmeric Powder, Asafoetida, Garam Masala, Coriander Leaves, Red Chili, Cumin Seeds, Ghee, Chili Powder and Salt	32kcal	Vegetable Biryani	Basmati Rice, Assorted Vegetables, Tomato Sauce, Spices, Herbs, Ghee And Salt.	105ko
CARBOHYDRATES	Steamed White Rice	Rice and Salt	130kcal	Jeera Rice	Basmati Rice, Cumin Seeds, Salt, Ghee	180kcal	Steamed White Rice	Rice and Salt	130kcal	Kashmiri Pulao Rice	Basmati Rice, Milk, Safron, Cumin Seeds, Salt and Ghee	180kcal	Steamed White Rice	Basmati Rice, Butter and Salt	130ko
DESSERT	Cherry Pie (Tray Bake)	Cherry Pie Filling, Lemon, Butter, Sugar, Egg, Vanilla Essence, Flour, Baking Powder	265kcal	Banana Cake	Banana, Sugar, Egg, Flour, Baking Soda, Oil, Milk	300kcal	Fruit Triffle	Milk, Sugar, Custard Powder, Jelly, Flour, Baking Powder, Egg, Vanilla Essence, Fruit Cocktail	131kcal	Kesari Kheer	Milk, Sugar, Vermicelli, Orange Essence	76kcal	Pineapple Mousse	Milk, Whipping Cream, Sugar, Pineapple Essence.	220ko
DRINK	Juice			Juice			Juice			Juice			Juice		
YOGHURT	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Pudina Raita	Yogurt, Mint, Cucumber, Salt	55kc
BREAD	Chapatti	Flour,Water,Oil,Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour,Water,Oil,Salt	170kcal	Chapatti	Flour,Water,Oil,Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170ko
PICKLES	Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle		
							AFTERNO	DN SNACK							_
SNACK	Dry Fruit Cake	Butter, Sugar, Egg, Flour, Tuty Fruity, Baking Powder, Vanilla Esence	290kcal	Whole Fruit			Coconut Cookies	Butter, Sugar, Egg, Coconut Powder, Flour	320kcal	Pineapple Sponge Cake	Egg, Sugar, Flour, Pineapple Essence, Sliced Pine apple	297kcal	Whole Fruit		

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	SUNDAY	INGREDIENTS	CAL PER 100g	MONDAY	INGREDIENTS	CAL PER 100g	TUESDAY	INGREDIENTS	CAL PER 100g	WEDNESDAY	INGREDIENTS	CAL PER 100g	THURSDAY	INGREDIENTS	CAL PE
SOUP	Mushroom	Mushroom, Butter, Fresh Vegetable Stock, Parsley, Pepper, salt.	41kcal	Noodle Soup	Egg Noodles, Carrot, Bell Pepper, Leek, Cabbage White, Onion, Garlic, Salt and Pepper	64kcal	Roasted Pumpkin Soup	Onion, Celery, Leek, Carrot, Potato, Pumpkin, Flour, Butter, Basil	31kcal	Cream of Tomato Soup	Onion, Garlic, Celery, Carrot, Potato, Butter, Flour, milk	56kcal	Lentil Soup	Onion, Garlic, Potato, Carrot, Yellow Lentil, Coriander Powder, Cumin Powder, Coriander Leaves, Salt and Pepper	41kca
SALADS	Kabuli Chana	Chickpeas, Cumin Powder, Coriander Powder, Turmeric Powder,Onion, Tomato, Ginger, Garlic, Coriander,Leaves Garam Masala, Salt	77kcal	Bhel	Puffed Rice, Tomato, Cucumber, Onion, Spring Onion, Pepper, Chili Powder, Chaat Masala, Salt, Papdi, Coriander Leaves	188kcal	Pasta Salad	Penne pasta, Olive, Pesto Sauce (Basil, Pine Nuts, Olive Oil, Parmesan Cheese Reduced Fat, Garlic), Seasoning	133kcal	Garden Green Salad	Onion, Tomato, Cucumber, Mint Leaves, Coriander Leaves, Lemon Juice, Cumin Powder, Chili and Salt	22kcal	Eggplant and Tomato Salad	Eggplant, Tomato, Lettuce, Olive Oil, Vinegar, Salt.	66kca
	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal
	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal
SALAD DRESSING	Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar	
DAL	Panchmel Dal	Chana Dal, Moong Dal, Black Dal, Peeled Tomato, Turmeric, Coriander, Cumin, Chilli, Salt, Coriander Leaves	80kcal	Dal Amritsari	Black Lentil, Peeled Tomato, Turmeric, Coriander, Cumin, Chilli, Salt, Coriander Leaves	80kcal	Methi Dal	Toor Dal, Onion, Garlic, Turmeric Powder, Green Chili, Cumin Seeds , Fenugreek Leaves, Asafoetida, Chili Powder, Salt	80kcal	Yellow Dal	Toor Dal, Onion, Garlic, Tomato, Turmeric, Coriander, Chili Powder, Salt, Cumin Seeds, Red Chilli, Coriander Leaves	80kcal	Sprouted Moong Curry	Moong Beans, Mustard Seeds, Fenugreek Seeds, Coriander, Chili, Coconut Powder, Asfoetida, Onion, Tomato, Curry Leaves, Salt, Lemon Juice, Coriander Leaves	103kcal
PROTEIN	Chicken Do Pyaza	Chicken, Onion, Garlic, Ginger, Tomato, Curry Powder, Chili Powder, Cooking Cream, Butter, Salt, Pepper, Coriander Leaves, Mint Leaves	180kcal	Rara Mutton	Mutton, Bay Leaves, Cardamom, Coriander Powder, Cumin Powder, Garlic Paste, Ginger Paste, Oil, Red Chili Powder, Red Chili, Salt, Tomato, Turmeric Powder, Yogurt	185kcal	Chicken Lababdar	Chicken Leg, Oil, Cumin Seeds, Onion, Peeled Tomato, Chili Powder, Garam Masala, Cumin Powder, Kasuri Methi, Cooking Cream, Salt	167kcal	Chetinad Fish Curry	Onion, Garlic, Ginger, Tomato, Coconut, Dory Fish Fillet, Lemon, Turmeric Powder, Fenugreek Seeds, Mustard Seeds, Curry Leaves, Chili Powder, Coriander Powder, Salt and Coriander Leaves	115kcal	Dum Chicken Biryani	Basmati Rice, Chicken Cubes, Spices, Ghee, Herbs, Salt.	139Kca
VEGETARIAN	Aloo Matar Masala	Potato, Green Peas, Onion, Garlic, Ginger, Peeled Tomato, Garam Masala, Chili, Coriander, Cumin, Salt, Coriander Leaves, Cumin Seeds, Fennel Seeds	94kcal	Mix Vegetable Kuzhambu	Eggplant, Carrot, Cauliflower, Potato, Drumsticks, Green Peas, Onion, Garlic, Ginger, Turmeric, Cardoman, Cloves, Cinamon, Garam Masala, Coriander Powder, Green Chili and Salt	62kcal	Vegetable Paneer Jalfrezi	Paneer, Carrot, Green Peas, Capsicum, Onion, Tomato, Ginger, Cumin, Pepper, Red Chili, Vinegar, Sugar, Salt, Coriander Leaves	89kcal	Gobi Masala	Cauliflower, Onion, Garlic, Ginger, Peeled Tomato, Garam Masala, Chili, Coriander, Cumin, Salt, Coriander Leaves, Cumin Seeds, Fennel Seeds	52kcal	Dum Veg Biryani	Basmati Rice, Assorted Vegetables, Tomato Sauce, Spices, Herbs, Ghee And Salt.	105kca
CARBOHYDRATES	Steamed White Rice	Basmati Rice and Salt	130kcal	Green Peas Rice	Basmati Rice, Green Peas, Oil, Salt.	128kcal	Steamed White Rice	Rice and Salt	130kcal	Spinach Rice	Basmati Rice, Onion, Garlic, Ginger, Cinnamon Sticks, Cardamom, Bayleaves, Spinach, Oil, Salt.	180kcal	Steamed White Rice	Rice and Salt.	130kca
DESSERT	Banana Cake	Banana, Sugar, Egg, Flour, Baking Soda, Oil, Milk	300kcal	Fruit Custard	Milk, Sugar, Custard Powder, Fruit Cocktail	89kcal	Bread Butter Pudding	Bread, Egg, Sugar, Cooking Cream, Vanilla Essence, Butter	220kcal	Creme Caramel	Milk, Egg, Sugar, Vanilla Essence	120kcal	Strawberry Jelly	Jelly Mix, Water	74kcal
DRINK	Juice			Juice			Juice			Juice			Juice		
YOGHURT	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt	Plain Yogurt Low Fat	63kcal	Pudina Raita	Yogurt, Mint, Cucumber, Salt	55kcal
BREAD	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour,Water,Oil,Salt	170kcal	Chapatti	Flour,Water,Oil,Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kca
PICKLES	Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle		
							AFTERNO	ON SNACK					,		
SNACK	Oat Cookies	Flour, Butter, Sugar, Oats, Egg.	320kcal	Whole Fruit			English Cake	Butter, Sugar, Egg, Flour, Tuty Frutty	300kcal	Marble Cake	Egg, Sugar, Flour, Oil, Baking Powder, Vanilla Essence	300kcal	Whole Fruit		

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	SUNDAY	INGREDIENTS	CAL PER 100g	MONDAY	INGREDIENTS	CAL PER 100g	TUESDAY	INGREDIENTS	CAL PER 100g	WEDNESDAY	INGREDIENTS	CAL PER 100g	THURSDAY	INGREDIENTS	CAL PE 100g
SOUP	Vegetable Noodle Soup	Egg noodles, Carrot, Bell Pepper, Leek, Cabbage White, Onion, Garlic, Salt and Pepper	64kcal	Minestrone With Pasta	Onion, Garlic, Celery, Leek, Carrot, Marrow, Pumpkin, White Beans, Peeled Tomato, Basil, Flour, Butter, Spaghetti, Salt, Pepper	50kcal	Three Bean Soup	Onion, Garlic, Celery, Leeks, Red Kidney Beans, Black Beans, Lima Beans, Flour Butter, Peeled Tomato, Basil, Spaghetti, Salt	42kcal	Roasted Potato Soup	Potato, Garlic, Onion, Pepper, Salt, Vegetable Broth.	48kcal	Broccoli Soup	Broccoli, Carrot, Potatoes, Vegetable Broth, Cooking Cream, Salt.	58kcal
SALADS	Bhel	Puffed Rice, Tomato, Cucumber, Onion, Spring Onion, Pepper, Chili Powder, Chaat Masala, Salt, Papdi, Coriander Leaves	188kcal	Aloo Anarkali	Potato, Chaat Masala, Lemon Juice, White Pepper, Sugar, Coriander Leaves, Salt, Olive Oil	130kcal	Garden Vegetable Salad	Lettuce, Cucumber, Capsicum, Tomato, Olives, Lemon Juice, Salt.	43kcal	Kidney Bean Salad With Mint Yogurt	Kidney Beans, Assorted Bell Pepper, Sweet Corn, Celery, Lemon Juice, Yogurt, Mint, Coriander, Tomato, Salt.	60kcal	Chefs Special		
	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal
	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal
SALAD DRESSING	Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar	
DAL	Masoor Dal Nayab	Black Lentil, Tamarind, Turmeric, Coriander Powder, Cumin Powder, Mustard Seed, Fenugreek Leaves, Salt, Oil and Black Pepper	80kcal	Dhaba Dal	Chana Dal, Toor Dal, Onion, Tomato, Garlic, Ginger, Turmeric, Coriander, Cumin, Chilli Powder, Green Chili, Garam Masala, Asafoetida, Cumin Seeds and Salt	80kcal	Chironji Ki Dal	Lentil, Sunflower Seeds, Ghee, Cumin Seeds, Cardamom, Peppercorns, Ginger, Green Chili, Coriander Powder, Chili Powder, Yogurt and Coriander Leaves	83kcal	Toor Dal With Spinach	Toor Dal, Spinach, Onion, Garlic, Tomato, Turmeric, Coriander, Chili Powder, Salt, Cumin Seeds, Red Chilli, Coriander Leaves	76kcal	Chana Masala	Chickpeas, Onion, Tomato, Ginger, Garlic, Turmeric Powder, Asafoetida, Garam Masala, Fenugreek Leaves, Coriander Leaves, Red Chili, Cumin Seeds, Ghee, Chili Powder and Salt	141kca
PROTEIN	Chicken Kolapuri	Chicken Leg, Yogurt, Turmeric Powder, Chili Powder, Garlic Paste, Salt, Lime Juice, Bay Leaves, Cinnamon Sticks, Onion, Coconut, Peeled Tomato, Pepper, Coriander	128kcal	Mutton Rogan Josh	Mutton, Spices, Ginger, Garlic, Tomato, Onion, Red Chili Powder, Turmeric, Bay Leaves, Mint, Fresh Coriander, Oil, Salt.	165kcal	Chicken Kali Mirch	Chicken Leg, Yogurt, Cumin Powder, Garam Masala, Salt, Pepper, Garlic, Ginger, Onion, Chili, Kasuri Methi, Mint leaves, Coriander Leaves	118kcal	Fish Curry	Dory Fillet, Onion, Tomato, Chili, Ginger, Garam Masala, Coriander Powder, Chili Powder, Turmeric Powder, Yogurt, Coriander Leaves, Salt	61kcal	Chicken Biryani	Basmati Rice, Chicken Cubes, Spices, Ghee, Herbs, Salt.	139kcal
VEGETARIAN	Vegetable Kadai	Assorted Vegetables, Onion, Tomato, Ginger, Garlic, Garam Masala, Bay Leaves, Red Chillies, Coriander Seeds, Fresh Coriander Leaves, Oil, Salt.	73kcal	Aloo Capsicum Do Pyaza	Capsicum, Potato, Onion, Garlic, Ginger, Tomato Paste, Ketchup, Chili Powder, Cumin Seeds, Salt, Oil	94kcal	Mix Veg Curry With Paneer	Onion, Garlic, Ginger, Peeled Tomato, Carrot, Cauliflower, Green Beans, Peas, Paneer, Garam Masala, Cumin Powder, Coriander Powder, Salt, Chili Powder, Corinder Leaves	89kcal	Bagara Baingan	Eggplant, Onion, Garlic, Ginger, Peeled Tomato, Garam Masala, Cumin Powder, Coriander Powder, Salt, Chili Powder, Corinder Leaves	42kcal	Hydrabadi Veg Biryani	Basmati Rice, Assorted Vegetables, Tomato Sauce, Spices, Herbs, Ghee And Salt.	105kca
CARBOHYDRATES	Steamed White Rice	Rice and Salt	130kcal	Peas Rice	Basmati Rice, Green Peas, Butter, Salt.	128kcal	Steamed White Rice	Rice and Salt	130kcal	Carrot Rice	Onion, Garlic, Ginger, Carrot, Coriander Leaves, Basmati Rice, Ghee, Salt	175kcal	Steamed White Rice	Rice and Salt.	130kcal
DESSERT	Apple Pie (Tray Bake)	Apples, Lemon, Butter, Sugar, Egg, Vanilla Essence, Flour, Baking Powder	265kcal	Yoghurt Cake	Flour, Eggs, Vanilla Essence, Sugar, Baking Powder, Yogurt.	300kcal	Orange Mousse	Milk, Whipping Cream, Sugar, Corn Flour, Orange Essence	220kcal	Fruit Custard	Fruit Cocktail, Milk, Sugar, Custard Powder	89kcal	Bread Butter Pudding	Bread, Egg, Sugar, Cooking Cream, Vanilla Essence, Butter	220kcal
DRINK	Juice			Juice			Juice			Juice			Juice		
YOGHURT	Plain Yogurt	Plain Yogurt Low Fat	63kcal	Plain Yogurt	Plain Yogurt Low Fat	63kcal	Plain Yogurt	Plain Yogurt Low Fat	63kcal	Plain Yogurt	Plain Yogurt Low Fat	63kcal	Pudina Raita	Yogurt, Mint, Cucumber, Salt	55kcal
BREAD	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal
PICKLES	Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle		
							AFTERNO	DN SNACK							
SNACK	Vanilla Sponge Cake	Egg, Sugar, Flour, Baking Powder, Vanilla Essence	290kcal	Whole Fruit			Butter Cookies	Butter, Sugar, Egg White, Flour, Vanilla Essence	321kcal	Orange Sponge Cake	Egg, Sugar, Flour, Baking Powder, Orange Essence	290kcal	Whole Fruit		

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	SUNDAY	INGREDIENTS	CAL PER 100g	MONDAY	INGREDIENTS	CAL PER 100g	TUESDAY	INGREDIENTS	CAL PER 100g	WEDNESDAY	INGREDIENTS	CAL PER 100g	THURSDAY	INGREDIENTS	CAL PEF 100g
SOUP	Cajun Potato Soup	Onion, Garlic, Leek, Celery, Potato, Cajun Spice, Butter, Flour, Salt and Pepper	36kcal	Vegetable Soup	Carrot, Onion, Garlic, Marrow, Pumpkin, Leek, Salt	45kcal	Coriander& Carrot Soup	Onion, Garlic, Celery, Leek, Carrot, Potato, Flour, Butter, Coriander Leaves, Salt	40kcal	Pesto Minestrone Soup	Peeled Tomato, Carrot, Pumpkin, Marrow, Lima Beans, Basil, Leek, Celery, Onion, Garlic, Spaghetti, Salt and Pepper	50kcal	Carrot Ginger Soup	Carrot, Ginger, Garlic, Onion, Pepper, Olive Oil, Salt.	45kcal
	Carrot Kosambari	Carrot, Moong Dal, Lemon, Salt, Oil, Mustard, Green Chili	184kcal	Bhel	Puffed Rice, Tomato, Cucumber, Onion, Spring Onion, Pepper, Chili Powder Chaat Masala, Salt, Papdi, Coriander Leaves	188kcal	Aloo Pudina	Onion, Potato, Mint, Salt, Spring Onion	48kcal	Rajma Salad	Rajma, Onion, Tomato, Cucumber, Mint Leaves, Coriander Leaves, Lemon Juice, Cumin Powder, Chili and Salt	22kcal	Kachumber Salad	Onion, Tomato, Cucumber, Mint Leaves, Coriander Leaves, Lemon Juice, Cumin Powder, Chili and Salt	22kcal
SALAD	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal	Carrot Grated	Carrot	41kcal
	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal	Cucumber Sliced	Cucumber	15kcal
SALAD DRESSING	Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar		Lemon & Vinegar Dressing	Lemon Juice, Mustard, Salt, Olive Oil, Pepper, Sugar	
DAL	Methi Dal	Toor Dal,Onion, Garlic, Turmeric Powder, Green Chili, Cumin Seeds , Fenugreek Leaves, Asafoetida, Chili Powder, Salt	80kcal	Khatti Dal	Toor Dal, Tomato, Onion, Garlic, Ginger, Turmeric Powder, Tamarind, Coriander, Chili, Cumin Powder, Red Chili, Curry Leaves, Cumin Seeds, Asafoetida and Salt	80kcal	Dal Malabari	Toor Dal, Tomato, Onion, Garlic, Ginger, Turmeric Powder, Fennel Seeds, Coriander, Chili, Cumin Powder, Red Chili, Curry Leaves, Cumin Seeds, Asaforetida and Salt	80kcal	Panchmel Dal	Chana Dal, Moong Dal, Black Dal, Peeled Tomato, Turmeric, Coriander, Cumin, Chilli, Salt, Coriander Leaves	80kcal	Blackeyed Peas Masala	Blackeyed peas, Onion, Tomato, Garlic, Ginger, Turmeric, Coriander, Cumin, Chili Powder, Green Chili, Garam Masala, Asafoetida, Cumin Seeds and Salt	83kcal
PROTEIN	Murgh Mirch Masala	Chicken Leg, Green Chili, Coconut, Garam Masala, Yogurt, Cooking Cream, Onion, Garlic, Ginger, Turmeric Powder, Coriander Leaves, Chili Powder, Salt	128kcal	Lamb Madras Curry	Lamb, Indian Spicemix, Onions, Ginger, Garlic, Clarified Butter, Coconut Milk, Sugar, Tamarind Paste, Salt.	170kcal	Murgh Subji Wala	Chicken, Onion, Peeled Tomato, Garlic, Ginger, Turmeric, Bell Pepper, Coriander Powder, Garam Masala, Salt and Oil	171kcal	Southern Fish Curry	Dory Fillet, Lemon, Cumin Seeds, Garlic, Turmeric Powder, Chilli, Coriander Seeds, Coconut, Tamarind, Onion, Green Chili	117kcal	Dum Chicken Biryani	Basmati Rice, Chicken Cubes, Spices, Ghee, Herbs, Salt.	139kcal
VEGETARIAN	Aloo Jeera	Potato, Cumin Seeds, Coriander Leaves, Chili, Turmeric Powder, Chili Powder, Lemon Juice, Oil, Rock Salt	109kcal	Meloni Subzi	Cauliflower, Onion, Beans, Carrot, Capsicum, Tomato, Spinach, Fenugreek, Cumin Seeds, Coriander Powder, Salt, Fresh Cream, Grated Cheese	80kcal	Corn & Veg Masala	Onion, Garlic, Ginger, Peeled Tomato, Sweet Corn, Carrot, Green Beans, Cauliflower, Peas, Garam Masala, Chili, Coriander, Cumin, Salt, Coriander Leaves	71kcal	Aloo Bhindi	Potato, Okra, Onion, Garlic, Ginger, Peeled Tomato, Garam Masala, Chili, Coriander, Cumin, Salt, Coriander Leaves, Cumin Seeds, Fennel Seeds	94kcal	Dum Vegetable Biryani	Basmati Rice, Assorted Vegetables, Tomato Sauce, Spices, Herbs, Ghee And Salt.	105kcal
CARBOHYDRATES	Steamed White Rice	Rice and Salt	130kcal	Yellow Rice	Basmati Rice, Onion, Garlic, Ginger, Ghee, Turmeric Powder, Salt	180kcal	Steamed White Rice	Rice and Salt	130kcal	Mushroom Rice	Basmati Rice, Mushroom, Salt	123kcal	Steamed White Rice	Rice and Salt.	130kca
DESSERT	Cherry Pie (Tray Bake)	Cherry Pie Filling, Lemon, Butter, Sugar, Egg, Vanilla Essence, Flour, Baking Powder	265kcal	Fruit Custard	Milk, Sugar, Custard Powder, Fruit Cocktail	89kcal	Orange Sponge Cake	Egg, Sugar, Flour, Baking Powder, Orange Essence	290kcal	Strawberry Jelly	Jelly Mix, Water	74kcal	Mango Mousse	Milk, Whipping Cream, Sugar, Mango Essence	220kcal
DRINK	Juice			Juice			Juice			Juice			Juice		
YOGHURT	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Plain Yogurt Low Fat	Plain Yogurt Low Fat	63kcal	Pudina Raita	Yogurt, Mint, Cucumber, Salt	55kcal
BREAD	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal	Chapatti	Flour, Water, Oil, Salt	170kcal
PICKLES	Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle			Indian Pickle		
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SNACK	Pineapple Sponge Cake	Egg, Sugar, Flour, Pineapple Essence, Sliced Pineapple.	297kcal	Whole Fruit			Coconut Cookies	Butter, Sugar, Egg, Coconut Powder, Flour	320kcal	Dry Fruit Cake	Butter, Sugar, Egg, Flour, Tutti Fruity, Vanilla Essence	290kcal	Whole Fruit		

Serving size : Protein - 125g, Vegetarian - 150g, Carbohydrates -150g, Salad - 150g, Soup - 125g. Nut Free Food.