MENU PLAN FOR 16 <sup>th</sup> WEEK										
	MONDAY	TUESDAY	WEDNESDA Y	THURSDAY	FRIDAY	SATURDAY				
	20/10/2025	21/10/2025	22/10/2025	23/10/2025	24/10/2025	25/10/2025				
BREAKFAST										
BREAKFAST	Wheat	Strawberry	Corn flakes	Wheat flakes	Strawberry	Muesli with				
CEREAL	flakes and milk	flakes with milk	with milk	and milk	flakes with milk	milk				
NATURAL BITE	Banana	Muskmelon	Papaya	Watermelon	Banana	Mix Fruit				
BREAD AND SPREAD	Bread toast with Accompani ments	Bread toast with Accompani ments	Bread toast with Accompani ments	Bread toast with Accompanim ents	Bread toast with Accompani ments	Bread toast with Accompanim ents				
HEALTHY BITE	Ragi and dates	oats porridge	Ragi and black raisins porridge	Muesli with milk	oats porridge	ragi and dates porridge				
EGG PREPARATION OF THE DAY	Coriander scrambled egg	Egg bhurji	Boiled egg with pepper and salt	Scrambled egg	Mushroom scrambled egg	Scrambled egg				
VEG PREPARATION OF THE DAY	Paneer scrambled	Paneer bhurji	Spinach scrambled paneer	Paneer scrambled	Mushroom scrambled paneer	Paneer bhurji				
POWER PACK	Semiya upma with red chutney	Veg upma with chutney	Poori with aloo besan curry	Set dosa with chutney and sambar	Kaikari idli with peanut chutney and sambar	Bonda with chutney-2 types and sambar				
POWER BREAK	Cut fruits Lemonade	Cut fruits Lemonade								
			LUNCH							
SALAD	Salad with garlic dip	Carrot raisin salad	Green salad	Crudités with dip	Fresh garden salad	Green salad				
SOUPS	NA	NA	Pumpkin soup	NA	Cream of carrot soup	NA				
BREADS/INDIA N BREADS	Phulka	phulka	Pad thai noodles	Phulka	Phulka	Phulka				
YUMMY OF THE DAY	Mirch ka salan	Pindi chole	Tomato brinjal sabji	Veg makhani	Paneer gassi	Chilli gobi				
FARM FRESH	Kalonji Bhendi	Turai curry	NA	NA	Aloo 65	Arvi ki sookhi sabji				
DAL / RASAM	Dal bhukara	Dal tadka	Dal panchmel	Palak moong dal	Tomato rasam	Dal adraki				

RICE	Vegetable dum biryani/ Steamed	Steamed rice	steamed rice	Steamed rice	Steamed rice	Veg fried rice/ steamed rice				
	rice									
ACCOMPANIM ENTS	Roasted Papad	Roasted Papad	Roasted Papad	Roasted Papad	Fryums	Rice papad				
CURD / RAITA	Raita	Curd	Curd	Curd	Curd	Curd				
PACHADI/ PICKLE	Pickle	Pickle	Chutney	Pickle	Chutney	Chutney				
PROTEIN PACKED- NON VEG	Chicken afghani	Chicken curry	Methi chicken	Chicken butter masala	Egg tomato curry	Chicken home style				
PROTEIN PACKED- VEG	Grilled paneer	Paneer butter masala	Grilled tofu	Paneer pasanda	Saute mushroom and paneer	Paneer rogan josh				
SNACKS 4:00 PM										
PRE TRAINING MEAL	Veg poha	Dabeli and fruits	Bhel puri	Tawa chilli toast	Quesadilla (less cheese)	Boiled sweet potato				
4:30 PM										
POST TRAINING MEAL	3 bean chat/ Fruits	Sprouts chat	Omelette s/w/ Veg s/w	Egg roll and veg roll	Boiled egg and Fruits	NA				
	Chocolate milk	Banana Milkshake	Honey milk	Lemonade	Fresh fruit juice	NA				