MENU PLAN FOR 20 th WEEK										
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY				
	17/11/2025	18/11/2025	19/11/2025	20/11/2025	21/11/2025	22/11/2025				
BREAKFAST 7:50AM										
BREAKFAST	Wheat	Strawberry	Corn flakes	Wheat flakes	Muesli with	Strawberry				
CEREAL	flakes and milk	flakes with milk	with milk	with milk	milk	flakes with milk				
NATURAL BITE	Watermelon	Papaya	Banana	Muskmelon	Pineapple	Banana				
BREAD AND SPREAD	Bread toast with accompanim ents	Bread toast with accompanime nts								
HEALTHY BITE	ragi and dates porridge	oats porridge	ragi and black raisins porridge	oats porridge	ragi and dates porridge	Muesli with milk				
EGG	Boiled egg	Masala	red and	Omelette	Coriander	Masala				
PREPARATIO N OF THE DAY	pepper salt	omelette	green pepper scrambled egg		scrambled egg	omelet				
VEG	Paneer	Paneer	Soya keema	Mushroom	Paneer	Coriander				
PREPARATIO N OF THE DAY	scrambled	bhurji with veggies	scrambled	paneer scrambled	bhurji	scrambled paneer				
POWER PACK	Uttapam with chutney and sambar	Semiya bhath with chutney	Veg Poha with Chutney	Idli with Chutney and sambar	Pav bhaji with Onion and lemon wedges	Tomatobhath Chutney Pickle				
POWER BREAK	Cut fruits Lemonade	Cut fruits Lemonade								
LUNCH 11:45AM										
SALAD	Beetroot salad	Crudités with dip	Kimchi salad	Cucumber chatpata salad	Green stick salad	Green salad				
SOUPS			Cream of spinach soup	-	Lentil soup	-				
BREADS/INDI AN BREADS	Multigrain Phulka	Phulka	Spaghetti arrabiata	Masala phulka	Phulka	Phulka				
YUMMY OF THE DAY	Veg makhani	Amritsari Chole	NA	Kadai paneer	Vegetable handi	Tamatar mirch ka salan				
FARM FRESH	NA	Cabbage sabji	Lehsuni Bhendi	Sem aloo ki sabji	Dondakaya vepudu	Mixed veg poriyal				

DAL / RASAM	dal tadka	Vegetable	Dal makhani	Gongura dal	Lemon	Dalcha				
•		sambar		(seasonal	pepper					
				veg)	rasam					
RICE	Steamed	Steamed	Steamed rice	Steamed rice	Steamed rice	Steamed rice/				
	rice/ sweet	rice				veg bagara				
	corn pulao					rice				
ACCOMPANI	Roasted	Roasted	Roasted	Roasted	Fryums	Roasted				
MENTS	Papad	Papad	Papad	Papad		papad				
CURD / RAITA	Raita	Curd	Curd	Curd	Curd	Raita				
PACHADI/	Chutney	Chutney	Chutney	Pickle	Pickle	Chutney				
PICKLE										
PROTEIN	Chicken	Malai	Chicken	Chicken	Egg tomato	Chicken home				
PACKED- NON	chettinad	chicken	butter	vindaloo	curry	style				
VEG			masala							
PROTEIN	Grilled tofu	Paneer kali	Mushroom	Kadai paneer	Soya	Paneer korma				
PACKED- VEG	with sauce	mirchi	and paneer		Capsicum					
			curry		curry					
PRE WORKOUT SNACKS 4:00 PM										
PRE TRAINING	Bhelpuri	Boiled	Veg Frankie	Coleslaw	Corn on the	veg sandwich				
MEAL	·	sweet		s/w/ boiled	cob					
		potato		peanuts						
POST WORKOUT SNACKS 6:30 PM										
POST	Bread	Egg roll/ veg	Banana	Fruit chat	Boiled egg/	NA				
TRAINING	omelette/	roll	milkshake		fruits					
MEAL	cut fruits									
	Lemonade	Muskmelon juice	NA	Honey milk	Lemonade	NA				