

LUNCH MENU | WEEK # 10

Menu Pattern	Monday 23/10/2017 Italian	Tuesday 24/10/2017	Wednesday 25/10/2017	Thursday 26/10/2017	Friday 27/10/2017	Saturday 28/10/2017	Sunday 29/10/2017
Vegan salad	Lettuce, Carrot, Cucumber	Chefs Choice Garden Fresh Salad	Vegan Cob salad(Mixed Greens)	Lettuce, Carrot, Cucumber	Chefs Choice Garden Fresh Salad	Chefs Choice Garden Fresh Salad	Chefs Choice Garden Fresh Salad
Compound salad	Goat Cheese Salad(Mixed Greens ,Grapes,salt roast Beet,Toated Nuts with Balsamic Reduction)	Oriental Pineapple Salad	Frisse with Green apple	Dahi Bhalla	Labneh with Mini Pita		
Dressing	Balsamic, Vegan Mayo	Balsamic, Mayo	Balsamic, Mayo	Balsamic, Mayo	Balsamic, Mayo		
Soup	MinestroneMixed vegetables, beans in tomato broth with pesto &pasta	Hot and Sour Veg Soup Fried Wontons	Roasted Tomato soup	Drumstic Rasam	Creamed Roasted Redpumpkin		
Meat	Chicken Diavola(Pepper crusted Chicken Breast with Pepper sauce)	Indo-ching Chilly Chicken	Chicken Burger/Veg Burger	Butter Chicken	Panko crusted Chicken Breast with pommery mustard jus	Five Spiced Garlic Fried Chicken	Spicy BBQ Chicken Wings
Pasta	Fussily con funghi spinaci(Pasta with Mixed Mushroom,s pinach and sundried Tomatowith Creamy Tomato sauce)	Vegetable Fried rice With Mushroom/ vegetarian shanghai noodles(bok choy, peppers, mushrooms, bean sprouts, snow peas, and fresh ginger accompanied by hot Chinese chili, coriander and soy sauce)	Seasoned French Fries	Vegetable Pulao	Farfelle Pasata with Cherry Tomato Sauce	Farfalle Arabiata	Phad Thai with Greens and Peanut

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Vegetables	Basil buttered American corn	Oriental Vegetables In Blackbean sauce with Beancurd	Fresh seasonal Vegetables	Kadai Paneer	Honey Glazed Haricot Vegt and Carrot	Babycorn Capsicum Masala	Chote Aloo Pudina
Indian Vegetables	Kofta Lazzez Saffrani	Besan Ajwain Fried Bhindi	Khumb Ke Dolmas	Bhindi With Mustard spice	Paneer Tikka Masala	Aloo Mutter	Chilly Cauliflower
Lentil	Toordal Methi	Brown Loby Masala	Saabuth Masoor dal Tadka	Rajmah Masala	Blackdal	Haramoong h	Loby
Accompaniments	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Multigrain Paratha, Curd, Sugar	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Paratha, curd, Sugar	Steamed Rice, Paratha, Curd, Sugar
Dessert	Tiramisu	white chocolate pannacotta with a cherry compote	New York Cheesecake (Thick, rich, and creamy. Served with berry sauce)	Rasmalai	Almond Praline Tart	Cut fruits	Balushahi

SALE MENU | WEEK #10

Menu Pattern	Monday 23/10/2017	Tuesday 24/10/2017	Wednesday 25/10/2017	Thursday 26/10/2017	Friday 27/10/2017	Saturday 28/10/2017	Sunday 29/10/2017
Trace	Tomato cucumber in Whole whet Footlong	Watermelon Cup	Mixed Fruit Cup	Corn In The Cup	Baked Corn Nachos with Dip		
Moderate	Roasted Peanut Fudge Brownie	Aloo Mutter Samosa	Double Choco Doughnut	Cheese Pizza	Chocolate Marble Cake		