

DINNER MENU | WEEK #17

Menu Pattern	Monday 11/12/2017	Tuesday 12/12/2017	Wednesday 13/12/2017	Thursday 14/12/2017	Friday 15/12/2017		
Salad Veg	Fresh Orange and Fig Salad			Indian Tossed salad			
Salad Non Veg			Greek Roast Chicken salad				
Entrée 1	Achhari Kalmi Kebab	Methi Murgh Malai Tikka	Pistachio Herb Crusted Lamb Chops with Mint sauce	Habenero Chicken Wings	Teriyaki Chicken		
Entrée 2	Chicken Roulade With Pepper sauce	Chicken Tagine			Chilly chicken Lollypop with five spice		
Pasta	Ratetouile Ravioli	Fuissily with Red Pepper sauce	Speghathi AgiloOlio	Macaroni Carbanora with Grilled Chicken/ Veg	Farfelle with Cherry Tomato Coulis		
Vegetables	Garlic Tossed Mushroom	GarlicTossed Broccoli with Sundried Tomato	Corn On The Cob	Stir Fried asian Greens	Cauliflower Mornay		
Indian Vegetables	Bhindi Hara Pyaza	Gobi Capsicum	Aloo methi Mutter	Mixed Veg Curry	Paneer Hara dhaniya		
Lentil	Kabulichanna Masala	Tuli Masoor dal Tadka	Pancharatna Dal	Toor dal	Moongh dal		
Accompaniments	Phulkha, steamed rice, red rice,	Phulkha, steamed rice, red rice,	Phulkha, steamed rice, red rice,	Makhai Roti, steamed rice, red rice,	Coconut Chutney, Mint Chutney, Tomato Chutney, Chappathi		
Dessert	Mixed Fruits	Strawerry Flan	Pears	Basboosa	Watermelon		

SNACKS MENU | WEEK #17

Menu Pattern	Monday 11/12/2017	Tuesday 12/12/2017	Wednesday 13/12/2017	Thursday 14/12/2017	Friday 15/12/2017		
Vegetarian	Assorted Vol-au-vents	Paneer Khati roll	Corn cheese Balls	Veg Tacos	Bombay sandwich Veg		
	Watermelon wedges	Paani Poori	Apple wedges	Papaya Wedes	Pineapple Wedges		
Non -Veg	Chicken Vol-au-vents	Chicken Khati roll	Chicken Nuggets	Chicken Tacos	Bombay sandwich(c hicken)		