

# MENU



## LUNCH 1

1. White Rice
2. Sambar
3. Rasam
4. Poriyal

## LUNCH 2

1. Sweet Payasam
  2. White Rice
  3. Sambar
  4. Rasam
  5. Buttermilk
  6. Koottu
  7. Appalam
  8. Pickle
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# MENU

## LUNCH 3

1. Semiya payasam
2. White Rice
3. Sambar
4. Rasam
5. Butter milk
6. Varuval
7. Vathal
8. Appalam
9. Pickle

## LUNCH 4

1. Kaju Katli
2. Masal vadai
3. White Rice
4. Sambar
5. Vatha Kulambu
6. Rasam
7. Butter milk
8. Poriyal
9. Kootu
10. Appalam
11. Pickle



# MENU



## LUNCH 5

1. Sweet gulab jamun
  2. Payasam
  3. Vadai
  4. White Rice
  5. Sambar
  6. Kara kulambu
  7. Rasam
  8. Butter milk
  9. Poriyal
  10. Varuval
  11. Appalam
  12. Pickle
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# MENU

## LUNCH 6

1. Gulab jamun
2. Chapati
3. Channa masala
4. Veg biryani
5. Onion raita
6. White Rice
7. Sambar
8. Vatha Kulambu
9. Rasam
10. Butter milk
11. Poriyal
12. Koottu
13. Appalam
14. Pickle



# MENU



## LUNCH 7

1. Kaju Katli
  2. Fulka
  3. Channa masala
  4. Veg pulao
  5. Onion raita
  6. Bisibelabath
  7. White Rice
  8. Kara Kulambu
  9. Rasam
  10. Butter milk
  11. Poriyal
  12. Varuval
  13. Appalam
  14. Pickle
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# MENU

## LUNCH 8

1. Rasagulla
2. Idiyappam
3. Veg Paya
4. Ghee rice
5. Onion raita
6. White Rice
7. Paruppu podi & Ghee
8. Sambar
9. Moor Kulambu
10. Rasam
11. Varuval
12. Poriyal
13. Appalam
14. Pickle



# MENU




## LUNCH 9

1. Ghee Mysore pak
  2. Cauliflower 65
  3. Mushroom biryani
  4. Onion Raita
  5. White Rice
  6. Sambar
  7. Vatha Kulambu
  8. Rasam bath
  9. Curd rice
  10. Poriyal
  11. Varuval
  12. Koottu
  13. Vathal
  14. Pickle
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# MENU



## LUNCH 10

1. Agra pan
  2. Cutlet
  3. Sauce
  4. Veg dam Biryani
  5. Onion raita
  6. White Rice
  7. Paruppu podi & Ghee
  8. Kara kulambu
  9. Rasam
  10. Bisibela bath
  11. Bagala bath
  12. Potato Podi mass
  13. Chips
  14. Pickle
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# MENU

## LUNCH 11

1. Milk Payasam
2. Vadai
3. Chapati
4. Paneer Butter  
Masala
5. Brinji
6. Raita
7. Sambar rice
8. Curd rice
9. White Rice
10. Vatha kulambu
11. Rasam
12. Appalam
13. Pickle



# MENU

## LUNCH 12

1. Gulabjamun
2. Parippu  
pradhaman
3. Mint rice
4. White rice
5. Dal & Ghee
6. Vatha kulambu
7. Kadhamba sambar
8. Tomato rasam
9. Curd
10. National poriyal
11. Brinjal Mochai  
Chops
12. Appalam
13. Mango pickle



# MENU



## LUNCH 13

1. Jangiri
  2. Adai Pradhaman
  3. Special Vadai
  4. Mint Rice
  5. White Rice
  6. Dal & Ghee
  7. Kadhamba Sambar
  8. Vatha Kulambu
  9. Tomato Rasam
  10. Buttermilk
  11. National Poriyal
  12. Brinjal Mochai Chops
  13. Appalam
  14. Pickle
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# MENU



## LUNCH 14

1. Sweet Poli
  2. Adai Pradhaman
  3. Chapati
  4. Paneer pepper
  5. Masala
  6. Vegetable Pulao
  7. Raita
  8. White Rice
  9. Sambar
  10. Rasam
  11. Curd (Cup)
  12. Malabar Aviyal
  13. Carrot Poriyal
  14. Potato Chips
  15. Appalam
  16. Pickle
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# MENU

## LUNCH 15

1. Laddu
2. Semiya Payasam
3. White Pulao
4. Cucumber curd
5. pachadi
6. White Rice
7. Paruppu Podi & ghee
8. Drumstick sambar
9. Vatha kulambu
10. Tomato rasam
11. Chow Chow kootu
12. Chepangilangu fry
13. Butter Milk
14. National poriyal
15. Appalam
16. Pickle



# MENU

## LUNCH 16

1. Rasamalai
2. Siru paruppu
3. Payasam
4. Curd Vadai
5. Curd Vadai
6. Veg vanjaram fry
7. Veg Brinji
8. Onion Raita
9. Bisi bele Bath
10. Bagala Bath
11. White Rice
12. Kara kulambu
13. Pepper Rasam
14. Potato Fry
15. Malabar Aviyal
16. Mint Thuvaiyal
17. Appalam
18. Pickle



# MENU

## LUNCH 17

1. Makkan Peda
2. Aval payasam
3. Special vadai
4. Medhu Pakoda
5. Veg prawn 65
6. Chapati
7. Kuruma
8. Pulao
9. White Rice
10. Sambar
11. Vatha kulambu
12. Moor kulambu
13. Rasam
14. Aviyal
15. Potato fry
16. Appalam
17. Inji Puli Pickle



# MENU

## LUNCH 18

1. Malai Sandwich
2. Badham Halwa
3. Milk Payasam
4. Masala Vadai
5. Paneer tikka
6. Palakai biryani
7. Curd Pachadi
8. Fulka
9. Special Kuruma
10. Vegetable Ghee Rice
11. White Rice
12. Small Onion Sambar
13. Veg meen kulambu
14. Pepper Rasam
15. Curd
16. Mor milagai
17. Appalam
18. Pickle



# MENU

## LUNCH 19

1. Dry fruit halwa
2. Gulab jamun
3. Rice Payasam
4. Special vadai
5. Veg vanjaram fry
6. Veg prawn fry
7. Veg cutlet
8. Cashew Pulao
9. Kuruma
10. Veg mutton Biryani
11. Bunthi curd pachadi
12. White Rice
13. Sambar
14. Rasam
15. Butter milk
16. Beans usili
17. Baby Potato curry
18. Appalam
19. Pickle



# MENU

## LUNCH 20

1. Kaju Katli
2. Adai Pradhaman
3. Cutlet
4. Paniyaram
5. Chutney
6. Gobi Manchurian
7. Rumali Roti
8. Kadai Paneer
9. Vegetable Ghee Rice
10. Raita
11. Bisi Bele Bath
12. Bagala Bath
13. Rasam Bath
14. Senai Chops
15. Vazhakkai Podimas
16. Potato Beans Varuval
17. Ginger Pickle
18. Appalam
19. Mor Milagai

