

NBT CANTEEN

MENU

Sl. No.	Item	Weight	Lowest Rate to be filled by Contractor
	<u>TEA/COFFEE/COLD DRINKS ETC.</u>		
1.	Tea ordinary (made from 50 ml. milk)		
2.	Tea with tea bag		
3.	Coffee (made from 75 ml. milk)		
4.	Lassi - Sweet (made from 150 gm. Curd)	300 ml.	
5.	Lassi - Salted (made from 150 gm. Curd)	300 ml.	
6.	Cold Drinks		on MRP
	<u>SNACKS</u>		
1.	Samosa	Per Piece	
2.	Bread Pakora	Per Piece	
3.	Mixed Pakora (full plate)	250 gm.	
4.	Mixed Pakora (half plate)	125 gm.	
5.	Butter Slice (2 slice with 15 gm. butter)		
6.	Omlet (one egg)		
7.	Omlet (two eggs)		
8.	Plain bread per slice		
9.	Masala Dosa with Sambar & Coconut Chutney	200 gm. 250 ml.	
10.	Plain Dosa With Sambar & Coconut Chutney	100 gm. 250 ml.	
11.	Sambar Vada (2 pieces) with Sambar	80 gm. each 250 ml.	
12.	Idly (2 pieces) With Sambar	120 gm. each 250 ml.	
13.	Uthappam With Sambar & Coconut Chutney	200 gm. 250 ml.	
14.	Vegetable chowmien per plate	300 gm.	
15.	Aloo Bonda	60 gm.	
16.	Biscuit & other packed material		On MRP

<u>LUNCH / DINNER</u>			
1.	Dal plain	200 gm.	
2.	Dal Fried	200 gm.	
3.	Dal Fried with 25 gm. Butter	200 gm.	
4.	Seasonal Vegetable per plate	200 gm.	
5.	Mutton Curry (Half Plate)	200 gm.	
6.	Mutton Curry (Full Plate)	400 gm.	
7.	Chicken Curry (Half Plate)	200 gm.	
8.	Chicken Curry (Full Plate)	400 gm.	
9.	Egg Curry (1 egg)		
10.	Egg Curry (2 eggs)		
11.	Curd per plate	200 gm.	
12.	Raita per plate	200 gm.	
13.	Boiled Rice (Half Plate)	150 gm.	
14.	Boiled Rice (Full Plate)	300 gm.	
15.	Roti Tawa		
16.	Roti Tandoori		
17.	Prantha Plain		
18.	Prantha Stuffed		
19.	<u>Vegetarian Thali</u> : Dal, Vegetable, Curd/Raita, Rice (Half Plate), 2 Roti, Pickle, Salad		
20.	<u>Non-Veg. Thali</u> : Mutton/Chicken, Dal, Curd/Raita, Rice (Half Plate), 2 Roti, Pickle, Salad		
<u>SWEETS</u>			
1.	Gulab Jamun (standard size) per piece		
2.	Besan Laddoo (standard size) per piece		
3.	Halwa – Moon Daal or Gajar	125 gm.	