

HOSTEL MENU FOR DELHI PUBLIC SCHOOL GUWAHATI								
MENU FROM 5 JANUARY TO 11 JANUARY 2015								
	Time	Day 1 MON	Day 2 TUES	Day 3 WED	Day 4 THU	Day 5 FRI	Day 6 SAT	Day 7 SUN
	7am to 7-30am	cornflakes	Bread Butter	Chirwa Pulao	chocos	Maggi Dry	Aloo Parantha with curd	Chole Bhatura
Breakfast		Bread butter jam			Scramble Egg	cut fruit mix	banana	
		Banana	Fruit	banana	fruit	Boiled Egg		Fruit
		hotmilk	hot milk	hot milk				
Snacks	9-50 to 10-30 a	samosa	Kachori	veg chow	Veg Roll	Pau bhaji	veg macaroni	
		emli chutni	emli chutney				cheese	
Lunch	2pm to 2-30pm							
rice		plain rice	steam rice	plain rice	steam rice	plain rice	steam rice	Fried Rice
dal		Dal plain	lobiya dal	yellow dal	panchawati dal	mix dal	Yellow Dal	Manchurian with gravy
veg		S.green sabji	S. green sabji	S. green sabji	S. green sabji	aloo Cabbage	Green sabji	Chilly paneer
veg		Sahee Paneer	aloo dum	Kadai Paneer	Aloo Gobi	malai kofta	Kadi Pokodi	chicken chilly gravy
non veg		egg curry		chicken curry				
roti		chapati	chapati	chapati	chapati	chapati	chapati	
salad		salad /achar	mix salad/achar	salad /achar	Mix sprouts	Mix salad	mix sprouts	mix salad /achar
raita			plain Curd		Plain curd		Plain curd	
Snacks	5pm to 5-30pm	Hot Milk	Butter Milk	Tomato Soup	Veg Soup	Noodle Soup	Hot Sour Soup	Veg Clear Soup
		Toasted bread with butter	Veg Chow	Onion Pokoda	dry maggi		Mayonniase s/w	Veg Momo
Dinner	8- 45pm to 9- 30pm							
Rice		plain rice	steam rice	Plain rice	onion rice	plain rice	steam rice	Masala rice
dal		dal fry	plain dal	dal tarka	mix dal;	yellow dal	panchawati dal	black dal
sabji		Aloo fry	Aloo Soyabean	aloo dum	Aloo Cabbage	S.green sabji	Aloo Cabbage	Veg kofta Curry
Sabji		S. green sabji	S. green sabji	S. green sabji	Peas aloo bhaja	Mix veg	s green sabji	mix veg
roti		chapati	chapati	chapati	chapati	chapati	Missi roti	chapati
salad		salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry
sweet		sweet		sweet	Dhaniya chutni	sweet	garlic chutney	sweet
Kindly Note: The menu is based on a weekly change basis and is subject to the availability of the fruits and vegetables of the season.According to the children's taste,preferences and requirement,the menu may be changed. The daily vitamin and calorie requirement of the child is also taken into consideration								
Chinese once a week,chicken two times a week, eggs three times a week and morning snacks will be supplied in the class room								
during snacks hours. variety of chutni/pickel and sala is also served. S.for seasonal								

HOSTEL MENU FOR DELHI PUBLIC SCHOOL GUWAHATI								
MENU FROM 12 JANUARY TO 18 JANUARY 2015								
	Time	Day 1 MON	Day 2 TUES	Day 3 WED	Day 4 THU	Day 5 FRI	Day 6 SAT	Day 7 SUN
Breakfast	7am to 7-30am	Aloo Parantha and Curd	Chirwa Pulao	Cornflakes	Bread toast	Bread butter	Chocos	Chole bhatura
		banana	Fruit	Bread butter jam	Scrambled egg	Fruit	banana	
		hotmilk	hot milk	Banana	fruit	Boiled egg		Fruit
			hot milk	hot milk	hot milk	hot milk	hot milk	hot milk
Snacks	9-50am to 10-3	Veg Chow	Macaroni	Samosa	Veg roll	Kachori	Dhokla with Chutney	
Lunch	2pm to 2-30pm							
rice		steam rice	steam rice	plain rice	steam rice	plain rice	steam rice	Fried Rice
dal		Dal plain	lobiya dal	yellow dal	Black dal	mix dal	rajma	Tomato vegetable curry
veg		S .green sabji	S. green sabji	S. green sabji	S. green sabji	aloo cabbage	aloo matter sabji	Garlic Chicken
veg		Chola sabji	Aloo Dum	Paneer butter mas	Aloo Gobi	Kadai paneer	S.green sabji	Chilly paneer
non veg		masala egg curry		chicken butter masala				
roti		chapati	chapati	chapati	chapati	chapati	chapati	
salad		salad /achar	Sprouts salad	salad /achar	sprouts	Sprouts	salad /achar	salad /achar
raita			plain Curd		Plain curd		plain Curd	
Snacks	5pm to 5-30pm	hotmilk	Hot milk	Veg Soup	Lemon Juice	Veg Noodle Soup	Veg Clear Soup	Hot Sour Soup
		cup cakes	veg pokora	Cutlet	Maggi Dry		Veg sandwich	chowmein
Dinner	8-45pm to 9-30pm							
Rice		steam rice	steam rice	Onion rice	peas pulao	plain rice	steam rice	plain rice
dal		Dal fry	plain dal	Mix dal	Dal fry	yellow dal	panchawati dal	mix dal
sabji		Aloo Cabbage	veg jaipuria	aloo jeera	Veg kofta curry	s green sabji	Garlic chutni	kofta ki sabji
Sabji		s green sabji	S. Green Sabji	s green sabji	s green sabji	Aloo Bhaja	Mixed Veg	aloo Cabbage mix
roti		chapati	chapati	chapati	chapati	chapati	chapati	chapati
salad		salad/papad fry	salad/papad fry	salad/papad	salad/papad	salad/papad	salad/papad	salad/papad
sweet		sweet	Dhaniya chutne	sweet	Pudina Chutney	sweet	Garlic chutni	sweet
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HOSTEL MENU FOR DELHI PUBLIC SCHOOL GUWAHATI								
MENU FROM 19 JANUARY TO 25 JANUARY 2015								
	Time	Day 1 MON	Day 2 TUES	Day 3 WED	Day 4THU	Day 5 FRI	Day 6 SAT	Day 7 SUN
Breakfast	7am to 7-30am	Chocos	Bread butter jam	Dry Maggi	Bread Toast	cornflakes	Aloo Paratha	Chola Bhatura
		banana	mixed fruit	Fruit	fruit	Boiled egg		
		hotmilk	hot milk	hot milk	hot milk	hot milk	hot milk	hot milk
Snacks	9-50am to 10-3	Chowmein	Veg roll	Kachori	pao bhaji	samosa	veg macaroni	
				Imli chutney		Imli chutni	Red sauce	
Lunch	2pm to 2-30pm							
rice		Steam rice	Onion rice	Jeera rice	Steam rice	Plain rice	Steam rice	Veg fried rice
dal		Plain Dal	Plain dal	Mix dal	mix dal	mix dal	rajma	Chilly paneer
veg		S.green sabji	Aloo Cabbage	s green sabji	s green sabji	Sahi Paneer	Aloo Gobi	Manchurian Gravy
veg		Kadai Paneer	Ghogni chat	Paneer Bhurji	Magar ka sabji	S. green sabji	S.green sabji	chilly chicken Gravy
non veg		Egg curry		chicken butter masala				
roti		chapati	chapati	chapati	chapati	chapati	chapati	
salad		salad /achar	salad/achar	salad /achar	salad /achar	mix salad /achar	salad /achar	salad /achar
raita			plain Curd		Plain curd		Curd	
Snacks	5pm to 5-30 pm	Tomoto soup	Hot milk	Milk Shake	Lemon Juice	Sweet Corn Soup	Veg Soup	hot & Sour Soup
		Mayonaisse s/w	Cup Cakes	Veg Chowmein	Maggi Dry	Biscuits	Veg Pokora	Momo
Dinner	8- 45pm to 9 30:pm							
Rice		jeera rice	Plain rice	Steam rice	Jeera rice	plain rice	Veg pulao	steam rice
dal		dal fry	yellow dal	Dal tarka	Rajma dal	mix dal	panchawati dal	Yellow Dal
sabji		mix veg	Aloo bhaja	aloo jeera	Aloo Bhindi	S. green sabji	Aloo Bhaja	Gatta sabji
Sabji		S. green sabji	S. green sabji	S. green sabji	Aloo Channa dry	Stuffed Potato	S. green sabji	Veg jaypuria
roti		chapati	chapati	chapati	chapati	chapati	chapati	Missi roti
salad		salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad
sweet		sweet		sweet	Garlic Chutni	sweet	Dhaniya chutney	sweet
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HOSTEL MENU FOR DELHI PUBLIC SCHOOL GUWAHATI								
MENU FROM 26 JANUARY TO 1 FEBRUARY 2015								
	Time	Day 1 MON	Day 2 TUES	Day 3 WED	Day 4 THU	Day 5 FRI	Day 6 SAT	Day 7 SUN
	7am to 7-30am	Dry Maggi	Cornflakes	Bread toast	Bread Butter jam	Chocos	Aloo Parantha with curd	Chola Bature
Breakfast			Bread butter jam		Scramble Egg	Boiled egg	banana	
		banana	fruit	Fruit	fruit	banana		
		hotmilk	hot milk	hot milk	hot milk	hot milk	hot milk	hot milk
Snacks	9-50am to 10.30	Veg Roll	Veg chow	Kachori	Pao bhaji	Samosa	veg macaroni	
				Imli chutney		Imli chutney		
Lunch	2pm to 2-30pm							
rice		steam rice	steam rice	plain rice	steam rice	plain rice	steam rice	veg fried rice
dal		channa dal	plain dal	Lobiya dal	mix dal	black dal	Dal tarka	Chilly Paneer
veg		S.green sabji	S. green sabji	S. green sabji	Soyabean aloo	Chola sabji	Aloo Gobi	veg manchurian gravy
veg		Karai Paneer	Aloo Cabbage	Paneer Butter Mas	Ghogni Chat	s green sabji	s,green sabji	Chicken Chilly
non veg		egg masala		chicken curry				
roti		chapati	chapati	chapati	chapati	chapati	chapati	
salad		salad /achar	Sprout/achar	salad /achar	mix salad /achar	salad /achar	salad /achar	salad
raita			Dahi Vada		Plain curd		Plain Curd	
Snacks	5pm to 5-30pm	Hot Milk	Tomato Soup	Noodle Soup	Sweet Corn Sou	Tomato Soup	Veg Soup	Hot & sour soup
		Biscuits	Veg pokoda		Mayonaisse s/w	Cutlet (veg)	Dry maggi	Veg Momo
Dinner	8- 45pm to 9- 30-pm							
Rice		peas pulao	Jeera rice	steam rice	onion rice	plain rice	peas pulao	steam rice
dal		channa dal	mix dal	Rajma dal	Dal tarka	plain dal	panchawati dal	dal tarka
sabji		Jeera aloo	Ghogni chat	Chana onion dry	Kofta sabji	s green sabji	Aloo bhaja	s,green sabji
Sabji		S.green sabji	s green sabji	s green sabji	Aloo Matar dry	Ghogni Chaat	s green sabji	Jeera aloo
roti		chapati	chapati	Missi roti	chapati	chapati	chapati	chapati
salad		salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry	salad/papad fry
sweet		sweet		sweet	Dhaniya Chutney	sweet	Pudina chutney	sweet
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