



"Creating Global Heads with Hearts"

JULY 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	1. Pindi channa, Kulcha, tadka chaach	2. Aloo matar, chappati, ghiya raita	3. Idli , sambar, curd rice	4. Rajma, rice, boondi raita	5.	6.
7. Dhaba dal, jeera aloo, chappati	8. Pao bhaji, cucumber beetroot paneer salad	9. Ghiya kofta curry, chappati, Shahi Tukda	10. Matar paneer, jeera rice, kala channa chaat	11. Khata meetha petha, poori, halwa	12.	13.
14. Dum aloo, chappati, sweet lassi (Rose)	15. Kala channa, rice, fryums	16. Dal makhani, chappati, mango shrikhand	17. Veg biryani, raita (cucumber & tomato), white channa chaat	18. Sabut moong dal, chappati, fruit custard	19.	20.
21. Kadi pakora, rice, papad	22. Shahi Paneer, plain paratha, Shikanji	23. Dal Makhni, chappati, Corn Salad	24. Kala channa pulao, tadka raita, mini aloo bonda	25. Soya masala chaap, chappati, millet kheer	26.	27.
28. Channa dal ghiya, chappati, Aloo pomegranate chaat	29. Tomato tamrind rice, sambar, tadka idli	30. Coleslaw Sandwich, Veg pasta,Juice	31. Fried rice, chilly paneer, kimchi (carrot & cucumber)			

