						Anne muss -A (E)	( )	
		M	enu for Train No.	CSMT-MAO Vande Bharat Expr	ess (for EC Classes)	•		
Service	Item	Menu 1 (Day 1)	Menu 2 (Day 2)	Menu 3 (Day 3 & Day 6)	Menu 4 (Day 4)	Menu 5 (Day 5)	Wt./Vol.	
Morning	Hot Beverage	Branded Choice of Premix Tea/Coffee/Green Tea/Lemon Tea						
Tea	Biscuit	В	randed Digestive Biscuit/ Multi Gra	in/ Ragi/ Sorghum Cookies (2 Pcs	3)		20 gms	
	Hand sanitizer		Hand saniti	zer sachet			1.2 ml	
Breakfast	Cereals with Milk	Branded Oats with Hot/Cold Milk &Honey Sachet/Sugarfree Sachet	Branded Museli with Hot/Cold Milk & Honey Sachet/Sugarfree Sachet	Branded Corn Flakes with Hot/Cold Milk &Honey Sachet/Sugarfree Sachet	Branded Chocos with Hot/Cold Milk &Honey Sachet/Sugarfree Sachet	Branded Multi Grain Flakes with Hot/Cold Milk &Honey Sachet/Sugarfree Sachet	25 gms (Single Pkt.) + 150 ml (milk)	
	Veg.	2 Batata Vada (100 gms) + with 02 Pav (50 gms) + Methi Thepla (80 gms) + Branded Flavoured Yogurt (80 Gms) + Pickle (10-15 gms)	Vermicili Veg Upma(100 gms) with Coconut chutney (50 gm) and Kanda Bhajjia (80 gms) + Branded Flavoured Yogurt (80 gms) + Pickle (10-15 gms).	Batata Poha/ Kanda Poha (100 gms) + Bibinca (50gms each) + Methi Thepla (80 gms) + Branded Flavoured Yogurt (80 Gms) + Pickle (10-15 gms)	Veg Upma (100 gms) + Ragi Thepla (2 pcs of 40 gms each= 80 gms) with Alu Sabji (50 gm)+ Branded Flavoured Yogurt (80 gms) + Pickle (10- 15 gms)	Rice Idli/Ragi Idli (120 gms) + Sambhar (60 gms) + Alu Pattice (50 gms) + Branded Flavoured Yogurt (80 gms) + Pickle (10- 15 gms)	320-325 gms	
	or Non-Veg.	Masala Omlette (100 gms) with 02 slice of White/Brown bread (50 gms) + Butter chiplet (08-10 gms) with Dal Vada (2 pcs of 40 gms each)+ Branded Flavoured Yogurt(80 gms)+ Pickle (10-15 gms)	Cheese Omlette (100 gms) with 02 slice of White/Brown bread (50 gms) + Butter chiplet (08-10 gms) with Methi Thepla (2 pcs of 40 gms each)+ Branded Flavoured Yogurt (80 gms)+ Pickle (10-15 gms)	Scrambled Egg (100 gms) with 02 slice of White/Brown bread (50 gms) + Butter chiplet (08-10 gms) with Kanda Bhajjia (80 gms) + Branded Flavoured Yogurt (80 gms)+ Pickle (10-15 gms)	Egg Bhurjee (100 gms) with 02 slice of White/Brown bread (50 gms)+ Butter chiplet (08-10 gms) with Ragi Thepla (2 pcs of 40 gms each)+ Branded Flavoured Yogurt(80 gms)+ Pickle (10-15 gms)	Fried Egg ( 100 gm) with 02 slice of White/Brown bread (50 gms) + Butter chiplet (08-10 gms) with Alu Pattice(40 gms) + Branded Flavoured Yogurt (80 gms)+ Pickle (10-15 gms)	320-325 gms	
	Savoury	Poha Chivda/Bhakharvadi/Dry Alu Vadi/Multi Grain Chakli/Crispy Dry Samosa/ Bajri Methi Dhebra					80 gms	
	Fruit	Seasonal fresh whole fruit (Banana-2 Pc/Apple-1 Pc/ Orange-1 Pc) repeat on cyclic basis					100-150gms	
	Cake	Branded Eggless Muffin/Walnut cake/Croissant/Brownie/ Sorghum Cake					25 gms	
	Drinks	Branded Coconut water/Branded Lassi/Flavoured Milk/Branded Juices (Tropicana/ Real/ or Any other A Special Brand)					200 ml	
	Hot Beverages	Branded Premix based Tea/Coffee with option of Green Tea/Lemon Tea/ Malt Drink/Hot Chocolate					120 ml	
	Condiments			epper, Tomato Sauce Sachets (15 g				
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)					1 No	
-	Hand sanitizer		Hand sa	nitizer Sachet (IRCTC approved br	and)		1.2 ml	
	Refreshing Tissue	Refreshing Tissue (Individually Packed)						

		N	Ienu for Train No.	SMT-MAO Vande Bharat Expre	ess (for EC Classes)			
Service	Item	Menu 1 (Day 1 & Day 4)	Menu 2 (Day 2)	Menu 3 (Day 3 & Day 6)	Menu 4 (Day 4)	Menu 5 (Day 5)	Wt./Vol.	
	Soup	Branded Pre-mix Sachet Tomato/ Manchow/Sweet Corn/Hot n Sour Soup (10 Gms)+ Butter Chiplet (8-10 gms)+ Bread Roll/Croissants (35-40 gms)						
	Rice Dish	Mix Veg Pulao	Kashmiri Pulao	Veg. Pulao	Pea Pulao	Jeera Rice	100 gms	
	Indian Bread	Chapathi (02 nos)	Parantha (02 nos)	Ajwain Paratha (02 nos)	Chapathi (02 nos)	Paratha (02 nos)	100 gms	
Lunch /	Dal Special Disn	Arhar Amti Dal	Masoor Dal Amti	Yellow Dal	Dal Tadka	Fodniche varan	120 gms	
Dinner Note:	(Main Course) Veg. Dish	Kadhai Paneer with 70gms of paneer.	Paneer Sorak Curry with 70gms of paneer	Paneer Malwani with 70gms of paneer	Paneer Ambotik with 70gms of paneer.	Paneer Kolhapuri with 70gms of paneer	150 gms	
Menus of lunch &	Or	Chicken Cafreal	Kadhai Chicken	Chicken Malwani	Komdi Xacuti	Chicken Kolhapuri	150 gms	
Dinner to	Dry Veg.	Karela Kurkure	Bharli Vangi	Mix Veg	Bhindi Masala	Sagale Tendli Talasani	60 gms	
be	Branded Curd		Packa	ged Branded Curd in cups/Sol Kao	lhi		80-100 gms	
different	Pickle	Pickle in blister pack						
on same day journeys.	2 Desserts	1) Premium flavoured Ice cream (80gm) i.e. Butter scotch, Kaju pista, fruit & Nut) & 2) Gulab Jamun/ Dodol/Nachni Badam Kheer/Kala Jamun						
	Condiments	Salt, Pepper						
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)						
	Hand sanitizer		Hand sa	nitizer Sachet (IRCTC approved by	rand)		1.2 ml	
			Menu for Train No. CSM	MT-MAO Vande Bharat Express	(for EC Classes)			
Service	Item	Menu 1 (Day 1 & Day 4)	Menu 2 (Day 2)	Menu 3 (Day 3 & Day 6)	Menu 4 (Day 4)	Menu 5 (Day 5)	Wt./Vol.	
	Hot Snacks	Aloo Bonda (2 pcs)	Batata Vada (2 pcs)	Moong Dal Kachori (2 pcs)	Samosa (2 pcs)	Hara Bhara Kebab (2 Pcs)	60 gms	
	Sandwiches	Butter spreaded sliced Cheese Sandwich						
	Snacks	Poha Chivda	Sorghum Bhakharvadi	Dry Alu Vadi	Ragi Chakli	Multi Grain Khakhra	50 gms	
	Drink	Branded Coconut water/Branded Lassi/Kokum Sharbat/Branded Flavoured Yogurt/Branded Juices (Tropicana/ Real/ or Any other A Special Brand)						
Evening	Sweet/ Healthy Bar	Branded - Bibinca/Eggless Mawa Cake/Chikki/Five star khadi (barfi)						
Hi-Tea	Dry Fruits		Branded Salted Cashew I	Packet/Salted Pistacchio Packet/Sa	alted Almonds Packet		35 gms	
Snacks	Hot Beverage	Branded Premix based Tea/Coffee with option of Green Tea/Lemon Tea/ Malt Drink/Hot Chocolate						
	Condiments	·		epper, Tomato Sauce Sachets (15 g				
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)						
	Hand Sanitizer	Hand sanitizer Sachet (IRCTC approved brand)						
	Refreshing Tissue	Refreshing Tissue (Individually Packed)						

## Note:

- 1. All food items should be individually packed & served in bio-degradable packaging material with good quality disposable wooden cutlery.
- 2. Packaging material should be food grade and FSSAI compliant.
- 3. Pre-mix Tea/Coffee/Green Tea/Malt beverage should be served with Stirrer, Paper Cup, paper napkin & Hot Water (150 ml) in flask.
- 4. Bread Slices to be served in packed Envelope.
- 5. Salt, Pepper Sachets & tomato kectup sachets to be served.
- 6. Parathas should be packed/served in aluminum foil or aluminum wrapper.
- 7. FSSAI approved and good quality of raw material should be used in meal preparation.
- 8. Proper recipes must be followed in preparation of all items especially items of gravy dishes.
- 9. The branded cooking vegetable oil should be used as cooking medium.
- 10. Long grain branded basmatt rice must be used in preparation of rice items.
- 11. Only boneless chicken should be used in chicken dish preparation. Neck & wing portions of chicken should not be served.
- 12. The menu should be served on cyclic basis.
- 13. Option of sugar free to be offered to the passengers with Tea/Coffee service.



	Menu for Train No. CSMT-MAO Vande Bharat Express (for CC Classes)							
Service	Item	Menu 1 (Day 1)	Menu 2 (Day 2)	Menu 3 (Day 3 & Day 6)	Menu 4 (Day 4)	Menu 5 (Day 5)	Wt./Vol.	
	Hot Beverage	Branded Choice of Premix Tea/Coffee/Green Tea/Lemon Tea						
Morning Tea	Biscuit	Branded Digestive Biscuit/ Multi Grain/ Ragi/ Sorghum Cookies (2 Pcs)						
164	Hand sanitizer			Hand sanitizer sachet			1.2 ml	
Breakfast	Veg.	2 Batata Vada (100 gms) + with 02 Pav (50 gms) + Methi Thepla(2 pcs of 40 gms each) + Pickle (10-12 gms)	Vermicili Veg Upma(100 gms) with Coconut chutney (50 gm) + Ragi Thepla (2 pcs of 40 gms each)+ Pickle (10-15 gms)	Batata Poha/ Kanda Poha (100 gms) + Methi Thepla (2 pcs of 40 gms each) with Alu Sabji (50 gm) + Pickle (10-15 gms)	Veg Upma (100 gms) + Ragi Thepla (2 pcs of 40 gms each) with Alu Sabji (50 gm) + Pickle (10-15 gms)	Rice/Ragi Idli (100 gms) + Sambhar (40 gms) + Aloo Pattice (02 Pcs of 40 gms each) + Pickle (10-15 gms)	240 gms	
	or Non-Veg.	Masala Omlette (100 gms) with 02 slice of White/Brown bread (50 gms) + Butter chiplet (08- 10 gms) + with Dal Vada (2 pcs of 40 gms each)	slice of White/Brown bread (50	Scrambled Egg (100 gms) with 02 slice of White/Brown bread (50 gms) + Butter chiplet (08-10 gms) + with Patra (2 pcs of 40 gms each)	Egg Bhurjee (100 gms) with 02 slice of White/Brown bread (50 gms)+ Butter chiplet (08-10 gms) + with Ragi Thepla (2 pcs of 40 gms each)	Fried Egg ( 100 gm) with 02 slice of White/Brown bread (50 gms) + Butter chiplet (08-10 gms) with Aloo Parttice (02 Pcs of 40 gms each ) + Pickle (10-15 gms)	240 gms	
	Savoury	Poha Chivda/Bhakharvadi/Dry Alu Vadi/Multi Grain Chakli/Crispy Dry Samosa						
	Drinks	Branded Coconut water/Branded Lassi/Flavoured Milk/Branded Flavoured Yogurt/Branded Juices (Tropicana/ Real/ or Any other A Special Brand )					200 ml	
	Hot Beverages	Branded Premix based Tea/Coffee with option of Green Tea/Lemon Tea/ Malt Drink/Hot Chocolate						
	Condiments	Salt, Pepper, Tomato Sauce Sachets (15 gms)						
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)					1 No	
	Hand sanitizer	Hand sanitizer Sachet (IRCTC approved brand)						

	Menu for Train No. CSMT-MAO Vande Bharat Express (for CC Classes)						
Service	Item	Menu 1 (Day 1 & Day 4)	Menu 2 (Day 2)	Menu 3 (Day 3 & Day 6)	Menu 4 (Day 4)	Menu 5 (Day 5)	Wt./Vol.
	Rice dish	Mix Veg Pulao	Kashmiri Pulao	Veg. Pulao	Pea Pulao	Jeera Rice	100 gms
	Indian Bread	Chapathi (02 nos)	Parantha (02 nos)	Ajwain Paratha (02 nos)	Chapathi (02 nos)	Paratha (02 nos)	100 gms
Lunch /	Dal	Arhar Amti Dal	Masoor Dal Amti	Yellow Dal	Dal Tadka	Fodniche varan	120 gms
Dinner Note:	(Main Course) Veg. Dish	Kadhai Paneer with 70gms of paneer.	Paneer Sorak Curry with 70gms of paneer	Paneer Malwani with 70gms of paneer	Paneer Ambotik with 70gms of paneer.	Paneer Kolhapuri with 70gms of paneer	150 gms
Menus of lunch &	Or	Chicken Cafreal	Kadhai Chicken	Chicken Malwani	Komdi Xacuti	Chicken Kolhapuri	150 gms
Dinner to	Branded Curd	Packaged Branded Curd in cups/Sol Kadhi					
be different on same	Pickle	Pickle in blister pack					
day	Dessert	Premium flavoured Ice cream (80gm) i.e.Butter scotch, Kaju pista, fruit & Nut)/ Dodol/Nachni Badam Kheer/Kala Jamun					
journeys.	Condiments	Salt, Pepper					
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)					1 No
	Hand sanitizer	Hand sanitizer Sachet (IRCTC approved brand)					1.2 ml

		Men	u for Train No. CS	MT-MAO Vande Bharat Express				
Service	Item	Menu 1 (Day 1 & Day 4)	Menu 2 (Day 2)	Menu 3 (Day 3 & Day 6)	Menu 4 (Day 4)	Menu 5 (Day 5)	Wt./Vol.	
	Hot Snacks	Aloo Bonda (2 pcs)	Batata Vada(2 pcs)	Moong Dal Kachori (2 pcs)	Samosa (2 pcs)	Hara Bhara Kebab (2 Pcs)	60 gms	
	Snacks	Poha Chivda	Sorghum Bhakharvadi	Dry Alu Vadi	Ragi Chakli	Multi Grain Khakhra	40gms - 50 gms	
Evening Hi	Sweet/ Healthy Bar	Branded - Bibinca/Eggless Mawa Cake/Chikki/Five star khadi (barfi)						
Tea Snacks		Branded Coconut water/Branded Lassi/Kokum Sharbat/Branded Flavoured Yogurt/Branded Juices (Tropicana/ Real/ or Any other A Special Brand )						
	Hot Beverage	Branded Premix based Tea/Coffee with option of Green Tea/Lemon Tea/ Malt Drink/Hot Chocolate						
	Condiments	Salt, Pepper, Tomato Sauce Sachets (15 gms)						
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)						
	Hand Sanitizer	Hand sanitizer Sachet (IRCTC approved brand)						

## Note:

- 1. All food items should be individually packed & served in bio-degradable packaging material with good quality disposable wooden cutlety.
- 2. Packaging material should be food grade and FSSAI compliant.
- 3. Pre-mix Tea/Coffee/Green Tea/Malt beverage should be served with Stirrer, Paper Cup, paper napkin & Hot Water (150 ml) in flask.
- 4. Bread Slices to be served in packed Envelope.
- 5. Salt, Pepper Sachets & tomato kectup sachets to be served.
- 6. Parathas should be packed/served in aluminum foil or aluminum wrapper.
- 7. FSSAI approved and good quality of raw material should be used in meal preparation.
- 8. Proper recipes must be followed in preparation of all items especially items of gravy dishes.
- 9. The branded cooking vegetable oil should be used as cooking medium.
- 10. Long grain branded basmati rice must be used in preparation of rice items.
- 11. Only boneless chicken should be used in chicken dish preparation. Neck & wing portions of chicken should not be served.
- 12. The menu should be served on cyclic basis.
- 13. Option of sugar free to be offered to the passengers with Tea/Coffee service.

