Service	Item	rain No. 22435-36, BSB-NDLS Vande Bharat Express (for EC Classes) Menu	Wt./Vol.
	Hot Beverage	Premix based Tea/Coffee with option of Green Tea/Lemon Tea	100 ml
Morning Tea	Biscuit	Branded Digestive Biscuit/ Cookies (2 Pcs)	20 gms
			25 gm + 150
	Cereals with Milk	Corn Flakes/Oats with milk and sugar	ml (milk)
	Veg.	2 Stuffed Parantha (150 gms) + Veg. Cutlet (2 pcs of 50gm each= 100 gm)+ Branded Curd (80gm) + Pickle (15 gms) / Dehydrated, packed & branded Veg. Upma/Veg. Poha (70 gms in dry packed condition which may become 120-130gms after adding hot water) + Branded Curd	330 gm / 310 gm
		(80 gm) + Veg. Cutlet (2 pcs of 50gm each= 100 gm)	1
		2 Kulchas (total weight-70gms)+ Chole (80gm) + Branded Curd (80gm)+ Veg Cutlets (2 pcs of 50gm each= 100 gm) NOTE: The above 3 sets of menu will necessarily be served on a cyclic basis	330 gms
		of one week each.	
	Or	Or	
Breakfast		Masala Omlette (120 gm) with 02 slice of White/Brown bread (50 gm) + Butter chiplet (08-10gm) with Veg. Cutlet (01 Pc. Of 50 gm) + Branded Curd (80gm)	
	Non. Veg.	Chicken Kathi Roll (120gm) (50gms of chicken) + 2 slices of white/brown bread (50gm)+ Butter chiplet (08-10gm) with Veg. Cutlet (01 Pc. Of 50 gm) + Branded Curd (80gm)	310 gms / 310 gms
		NOTE: The above 2 sets of menu will necessarily be served on a cyclic basis of one week each.	
	Sandwiches	Butter spreaded sliced Cheese Sandwich	80 gms
	Cake	Muffin/Slice cake	25 gm
	Condiments	Salt, Pepper, Tomato Sauce Sachets Premix based Tea/Coffee with option of Green Tea/Lemon Tea	100 ml
	Tea/Coffee	· ·	
	Juice	Branded Tetra Pack Fruit Juice (200ml)	200 ml
	Fruit	Seasonal fresh whole fruit (Banana-2 Pc/Apple-1 Pc/ Orange-1 Pc) repeat on cyclic basis	100-150gms
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	01 no.
	Hand sanitizer	Hand sanitizer sachet (IRCTC approved brand)	1 ml
	Refreshing Tissue	Refreshing Tissue (Individually Packed)	1 Nos
	Soup	Tomato Soup/ Mix Veg. Soup/ Sweet corn soup made from Branded Soup Pre-mix	150 ml
	Rice dish	Sachet Kashmiri Pulao	100 Gms
	Dal	Dal Makhani (1st week)/ Dal Panchmel (2nd week)/ Dal Tadka (3rd week)	120 Gms
	Special Dish (Main Course) Veg. Dish OR	Paneer butter Masala with 70gms of paneer (1st week)/Shahi Paneer with 70gms of paneer (2nd week)/ Kadhai Paneer with 70gms of paneer (3rd week)/ Navratan Korma (4th week) /Khoya Matar (5th week)	150 Gms
	J.K	OR	
	Non Veg. dish	Boneless chicken of 70 gms to be used. Butter chicken with 70gms of Boneless Chicken (1st week)/Shahi Chicken with 70gms of Boneless Chicken (2nd week)/Kadhai Chicken with 70gms of Boneless Chicken (3rd week)	150 Gms
Lunch/ Dinner	Dry Veg.	Bhindi Kurkuri/ Aloo matar bean gazar/ Aloo Capsicum	60 Gms
Lancii Diillei	Indian Bread	Tehdar Paratha (02 nos)/Lachha Parantha (02 nos)- Only Tawa/ Tawa Roti (03 nos)	100 Gms
	Branded Curd	Packaged Branded Curd in cups	80 Gms
	Pickle	Pickle in blister pack	15 Gms
	Dessert	Premium flavoured Ice cream (80gm) i.e. Butter scotch, Kaju pista, fruit & Nut) (from March to October)/Moong Dal Halwa (80gm)- (from November to February) Mewa Bite branded (40-50gm)	80gms & 40- 50g
	Condiments	Salt and Pepper Sachet	
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	01 no.
	Hand sanitizer	Hand sanitizer sachet	1 ml

	Hot Snacks	Dry Kachori/Dry Samosa	60 gms
	Sandwiches	Butter spreaded sliced Cheese Sandwich	80gms
	Popcorn	Branded Caramel Popcorn	20-25 gms
	Drink	Branded Lassi/Flavored Milk in Tetra pack	200 ml
	Ready to Eat Meal	Dehydrated, packed & branded Veg. Upma/ Veg. Poha/ Veg. Noodles (70 gms in dry packed condition which may become 120-130gms after adding hot water) - options to be offered to passengers.	120-130 gms
Evening Snacks	Chocolate Bar	Chocolate Bar	10-12 gms
	Condiments	Tomato Ketchup sachet	8gms (each)
	Hot Beverage	Premix Tea/Coffee with option of Green Tea/Lemon Tea	100 ml
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	01 no.
	Hand Sanitizer	Hand sanitizer sachet	1 ml
	Refreshing Tissue	Refreshing Tissue (Individually Packed)	1 Nos

- 1. All food items should be individually packed & served in bio-degradable packaging material with good quality cutlery.
- 2. Packaging material should be food grade and FSSAI compliant.
- 3. Pre-mix Tea/Coffee/Green Tea should be served with Stirrer, bone china cup with saucer, paper napkin & Hot Water (150 ml) in flask.
- Bread Slices to be served in packed Envelope.
 Salt, Pepper Sachets & tomato kectup sachets to be served.
- 6. Branded soup premix sachet should be served with Stirrer, Soup bowl with underliner and Hot Water (200 ml) in thermos flask on traymat on tray to EC passengers.
- 7. Parathas should be packed/served in aluminum foil or aluminum wrapper.
- 8. FSSAI approved and good quality of raw material should be used in meal preparation.
- 9. Proper recipes must be followed in preparation of all items especially items of gravy dishes.
- 10. The branded cooking vegetable oil should be used as cooking medium.
- 11. Long grain branded basmati rice must be used in preparation of kashmiri pulao.
- 12. Only boneless chicken should be used in chicken dish preparation. Neck & wing portions of chicken should not be served.
- 13. Separate utensils should be used in preparation of veg. and non. veg. meal items.
- 14. Refreshing tissue (individually packed) hand sanitizer sachet must be served to each passenger during breakfast, lunch, evening tea and dinner services.
- 15. The menu should be served on cyclic basis.
- 16. Upma/Poha (preferably dehydrated version of IRCTC approved brand) to be served.
- 17. Option of sugar free to be offered to the passengers with Tea/Coffee service.

Menu for Vande Bharat 22435-36 (CC class)						
Service	Item	Menu	Wt./Vol.			
Morning Tea	Hot Beverage	Premix based Tea/Coffee with option of Green Tea/Lemon Tea	100 ml			
	Biscuit	Branded Digestive Biscuit/Cookies (2 Pcs)	20 gms			
	Veg.	2 Stuffed Parantha (150 gms) + Veg. Cutlet (2 pcs of 50gm each= 100 gm)+ Branded Curd (80gm) + Pickle (15 gms) / Dehydrated, packed & branded Veg. Upma/Veg. Poha (70 gms in dry packed condition which may become 120-130gms after adding hot water) + Branded Curd (80 gm) + Veg. Cutlet (2 pcs of 50gm each= 100 gm) / 2 Kulchas (total weight-70gms)+ Chole (80gm) + Branded Curd (80gm)+ Veg Cutlets (2 pcs of 50gm each= 100 gm) NOTE: The above 3 sets of menu will necessarily be served on a cyclic basis of one week each.	330 gm / 310 gm / 330 gms			
	Or	Or				
Breakfast	Non. Veg.	Masala Omlette (120 gm) with 02 slice of White/Brown bread (50 gm) + Butter chiplet (08-10gm) with Veg. Cutlet (01 Pc. Of 50 gm) + Branded Curd (80gm) / Chicken Kathi Roll (120gm) (50gms of chicken) + 2 slices of white/brown bread (50gm)+ Butter chiplet (08-10gm) with Veg. Cutlet (01 Pc. Of 50 gm) + Branded Curd (80gm) NOTE: The above 2 sets of menu will necessarily be served on a cyclic basis of one week each.	310 gms / 310 gms			
	Sandwiches	Butter spreaded sliced Cheese Sandwich	80 gms			
	Cake	Muffin/Slice cake	25 gm			
			23 giii			
	Condiments Tea/Coffee	Salt, Pepper, Tomato Sauce Sachets Premix based Tea/Coffee with option of Green Tea/Lemon Tea	100 ml			
	Juice	Branded Tetra Pack Fruit Juice (200ml)	200 ml			
	Napkin	Paper Napkin (Premium quality paper napkin with IRCTC logo)	01 no.			
	Hand sanitizer	Hand sanitizer sachet (IRCTC approved brand)	1 ml			
	Rice dish	Kashmiri Pulao	100 Gms			
	Dal	Dal Makhani (1st week)/ Dal Panchmel (2nd week) / Dal Tadka (3rd week)	120 Gms			
	Special Dish (Main Course) Veg. Dish	Paneer butter masala with 70 gms of paneer (1st week)/Shahi paneer with 70 gms of paneer (2ndweek)/ Kadhai paneer with 70gms of paneer (3rd week)/Navratan Korma (4th week)/ Khoya Matar (5th week)	150 Gms			
	OR	OR				
	Non Veg. dish	Boneless chicken of 70 gms to be used. Butter chicken with 70 gms of Boneless chicken (1st week)/Shahi chicken with 70 gms of Boneless chicken (2nd week) / Kadhai Chicken with 70gms of Boneless Chicken (03rd week)	150 Gms			
	Dry Veg.	Bhindi Kurkuri/Aloo matar bean gazar/Aloo Capsicum	60 Gms			
Lunch/	Indian Bread	Tehdar Parantha (02 no.)/Lachha Parantha (02 no.) - Only Tawa/Tawa Roti (03 no.)	100 Gms			
Dinner	Branded Curd	Packaged Branded Curd in cups	80 Gms			
	Pickle	Pickle in blister pack	15 Gms			
	Dessert	Premium flavoured Ice cream (80 gm) i.e. Butter scoth, Kaju pista, fruit & Nut (from March to October)/Moong Dal halwa(80 gm) - from November to February	80gm			
	Condiments	Salt and Pepper Sachet				
	Napkin	Paper Napkin (Premium quality paper napkin with IRCTC logo)	01 no.			
	Hand sanitizer	Hand sanitizer sachet	1 ml			
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Evening Snacks	Hot Snacks	Dry Kachori/Dry Samosa	60 gms
	Sandwiches	Butter spreaded sliced cheese sandwich	80 gms
	Popcorn	Branded Caramel popcorn	20-25 gms
	Drink	Branded Lassi/Flavoured Milk in Tetra Pack	200 ml
	Condiments	Tomato ketchup sachet 8 gms(each)	8 gm
	Hot Beverage	Premix Tea/Coffee with option of Green Tea/Lemon Tea	100 ml
	Napkin	Paper Napkin (Premium quality paper napkin with IRCTC logo).	01 no
	Hand Sanitizer	Hand sanitizer sachet	1 ml

Note

- 1. All food items should be individually packed & served in bio-degradable packaging material with good quality cutlery.
- 2. Packaging material should be food grade and FSSAI compliant.
- 3. Pre-mix Tea/Coffee/Green Tea should be served with Stirrer, bone china cup with saucer, paper napkin & Hot Water (150 ml) in flask.
- 4. Bread Slices to be served in packed Envelope.
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- 13. Separate utensils should be used in preparation of veg. and non. veg. meal items.
- 14. Refreshing tissue (individually packed) hand sanitizer sachet must be served to each passenger during breakfast, lunch, evening tea and dinner services.
- 15. The menu should be served on cyclic basis.
- 16. Upma/Poha (preferably dehydrated version of IRCTC approved brand) to be served.
- 17. Option of sugar free to be offered to the passengers with Tea/Coffee service.