

Menu for Train no. 22119-20, CSMT-KRMI Tejas Express (for EC

Service	Item	Menu	Rates (Incl Taxes)
Morning Tea	Hot Beverage	Premix based Tea/Coffee with option of Green Tea/Lemon Tea	15/-
	Biscuit	Branded Digestive Biscuit/ Cookies (2 Pcs)	
Breakfast	Cereals with Milk	Corn Flakes/Oats with milk and sugar	155/-
	Veg.	2 Stuffed Parantha + Veg. Cutlet (2 pcs) Branded Curd + Pickle / Dehydrated, packed & branded Veg. Upma/Veg. Poha (in dry packed condition which may become after adding hot water) + Branded Curd + Veg. Cutlet (2 pcs of) / 2 Kulchas + Chole + Branded Curd + Veg Cutlets (2 pcs of) NOTE: The above 3 sets of menu will necessarily be served on a cyclic basis of one week each.	
		OR	
	Non. Veg.	Masala Omlette with 02 slice of White/Brown bread + Butter chiplet with Veg. Cutlet + Branded Curd / Chicken Kathi Roll + 2 slices of white/brown bread+ Butter chiplet with Veg. Cutlet + Branded Curd / 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	
	Cake	Muffin/Slice cake	
	Condiments	Salt, Pepper, Tomato Sauce Sachets	
	Tea/Coffee	Premix based Tea/Coffee with option of Green Tea/Lemon Tea	
	Juice	Branded Tetra Pack Fruit Juice/Kokum Sharbet	
	Fruit	Seasonal fresh whole fruit (Banana-2 Pc/Apple-1 Pc/ Orange-1 Pc) repeat on cyclic basis	
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	
	Hand sanitizer	Hand sanitizer sachet (IRCTC approved brand)	
	Refreshing Tissue	Refreshing Tissue (Individually Packed)	
Lunch/Dinner	Soup	Tomato Soup/ Mix Veg. Soup/ Sweet corn soup made from Branded Soup Premix Sachet	244/-
	Rice dish	Kashmiri Pulao	
	Dal	Dal Makhani (1st week)/ Dal Panchmel (2nd week)/ Dal Tadka (3rd week)	
	Special Dish (Main Course) Veg. Dish	Paneer butter Masala (1st week)/Shahi Paneer (2nd week)/ Kadhai Paneer (3rd week)/ Navratan Korma (4th week) /Khoya Matar (5th week)	
		OR	
	Non Veg. dish (Boneless chicken of to be used.)	Butter chicken (1st week)/Shahi Chicken (2nd week)/Kadhai Chicken (3rd week)	
	Dry Veg.	Bhindi Kurkuri/ Aloo matar bean gazar/ Aloo Capsicum	
	Indian Bread	Tehdar Paratha (02 nos)/Lachha Parantha (02 nos)- Only Tawa/ Tawa Roti (03 nos)	
	Branded Curd/Sol Kadhi	Packaged Branded Curd in cups /Sol Kadhi	
	Pickle	Pickle in blister pack	
	Dessert	1. Premium flavoured Ice cream i.e. Butter scotch, Kaju pista, fruit & Nut)/Sheera (from March to October)/Moong Dal Halwa /Sheera - (from November to February) 2. Branded Pe-packed Mewa Bite branded	
	Condiments	Salt and Pepper Sachet	
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	
	Hand sanitizer	Hand sanitizer sachet	
	Refreshing Tissue	Refreshing Tissue (Individually Packed)	
	Hot Snacks	Dry Kachori/Dry Samosa	
	Sandwiches	Butter spreaded sliced Cheese Sandwich	
	Sweet	Branded Caramel Popcorn/Chikki	
	Drink	Branded Lassi/Flavored Milk in Tetra pack/Kokum Sharbet	

Evening Snacks	Ready to Eat Meal	Dehydrated, packed & branded Veg. Upma/ Veg. Poha/ Veg. Noodles (in dry packed condition which may become after adding hot water) - options to be offered to passengers.	105/-
	Chocolate Bar	Chocolate Bar	
	Condiments	Tomato Ketchup sachet	
	Hot Beverage	Premix Tea/Coffee with option of Green Tea/Lemon Tea	
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	
	Hand Sanitizer	Hand sanitizer sachet	
	Refreshing Tissue	Refreshing Tissue (Individually Packed)	

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

Menu for Train no. 22119-20, CSMT-KRMI Tejas Express (for CC Classes)

Service	Item	Menu	Rates (Incl Taxes)
Morning Tea	Hot Beverage	Premix based Tea/Coffee with option of Green Tea/Lemon Tea	15/-
	Biscuit	Branded Digestive Biscuit/ Cookies (2 Pcs)	
Breakfast	Veg.	2 Stuffed Parantha + Veg. Cutlet (2 pcs of)+ Branded Curd + Pickle / Dehydrated, packed & branded Veg. Upma/Veg. Poha (in dry packed condition which may become after adding hot water) + Branded Curd + Veg. Cutlet (2 pcs of) / 2 Kulchas (total weight-)+ Chole + Branded Curd + Veg Cutlets (2 pcs of) NOTE: The above 3 sets of menu will necessarily be served on a cyclic basis of one week each.	122/-
	OR		
	Non. Veg.	Masala Omllette with 02 slice of White/Brown bread + Butter chiplet with Veg. Cutlet + Branded Curd / Chicken Kathi Roll + 2 slices of white/brown bread+ Butter chiplet with Veg. Cutlet + Branded Curd / 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	
	Cake	Muffin/Slice cake	
	Condiments	Salt, Pepper, Tomato Sauce Sachets	
	Tea/Coffee	Premix based Tea/Coffee with option of Green Tea/Lemon Tea	
	Juice	Branded Tetra Pack Fruit Juice/Kokum Sharbet	
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	
	Hand sanitizer	Hand sanitizer sachet (IRCTC approved brand)	
Rice dish	Kashmiri Pulao		
Dal	Dal Makhani (1st week)/ Dal Panchmel (2nd week)/ Dal Tadka (3rd week)		

Lunch/Dinner	Special Dish (Main Course) Veg. Dish	Paneer butter Masala with (1st week)/Shahi Paneer with of paneer (2nd week)/ Kadhai Paneer with of paneer (3rd week)/ Navratan Korma (4th week) /Khoya Matar (5th week)	222/-
	Or		
	Non Veg. dish (Boneless chicken of to be used.)	Butter chicken with of Boneless Chicken (1st week)/Shahi Chicken with of Boneless Chicken (2nd week)/Kadhai Chicken with of Boneless Chicken (3rd week)	
	Dry Veg.	Bhindi Kurkuri/ Aloo matar bean gazar/ Aloo Capsicum	
	Indian Bread	Tehdar Paratha (02 nos)/Lachha Parantha (02 nos)- Only Tawa/ Tawa Roti (03 nos)	
	Branded Curd/Sol Kadhi	Packaged Branded Curd in cups /Sol Kadhi	
	Pickle	Pickle in blister pack	
	Dessert	Premium flavoured Ice cream i.e. Butter scotch, Kaju pista, fruit & Nut)/Sheera (from March to October)/Moong Dal Halwa /Sheera - (from November to February)	
	Condiments	Salt and Pepper Sachet	
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	
Hand sanitizer	Hand sanitizer sachet		
Evening Snacks	Hot Snacks	Dry Kachori/Dry Samosa	66/-
	Sandwiches	Butter spreaded sliced Cheese Sandwich	
	Sweet	Branded Caramel Popcorn/Chikki	
	Drink	Branded Lassi/Flavored Milk in Tetra pack/Kokum Sharbet	
	Condiments	Tomato Ketchup sachet	
	Hot Beverage	Premix Tea/Coffee with option of Green Tea/Lemon Tea	
	Napkin	Paper Nakin (Premium quality paper napkin with IRCTC logo)	
Hand Sanitizer	Hand sanitizer sachet		
Note:			
1. All food items should be individually packed & served in bio-degradable packaging material with good quality disposable			
2. Packaging material should be food grade and FSSAI compliant.			
3. Pre-mix Tea/Coffee/Green Tea 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 kashmiri pulao.			
11. Only boneless chicken should be used in chicken dish preparation. Neck & wing portions of chicken should not be served.			
12. Separate utensils should be used in preparation of veg. and non. veg. meal items.			
13. Refreshing tissue (individually packed) hand sanitizer sachet must be served to each passenger during breakfast, lunch, evening			
14. The menu should be served on cyclic basis.			
15. Upma/Poha (preferably dehydrated version of IRCTC approved brand) to be served.			
16. Option of sugar free to be offered to the passengers with Tea/Coffee service.			