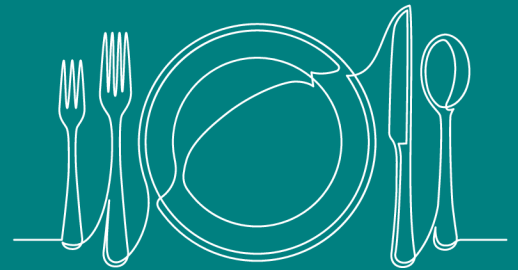




Food Menu

**SCHOOL MESS FACILITY
2024-2025**



We are delighted to introduce our new buffet-style mess facility and menu for the 2024-2025 academic year. Students can enjoy a hearty breakfast and a tasty lunch, prepared hygienically in our school kitchen by a qualified cook.

Meals will be served buffet style in the school mess hall, with a variety of nutritious dishes available daily. Scroll down to view the Menu. The facility is offered on a monthly subscription basis. All necessary cutlery will be provided, and students are expected to use it.

Join us in the mess hall for a wholesome and enjoyable dining experience!



BREAKFAST BUFFET MENU

Monday:

- Cereals and Milk
- Scrambled Eggs
- Toasted Wheat Bread (brown)
- Butter/Peanut Butter & Honey
- Seasonal Fruits

Tuesday:

- Steamed Sausages/ Steamed Bananas
- Steamed Idli
- Sambar
- Chutney
- Badam Milk

Wednesday:

- Chicken/Veg Cutlet
- Veg Salad
- Poori Masala
- Fresh Fruit Juice

Thursday:

- Chicken/Veg Momo
- Steamed String-Hoppers
- Chicken/Veg Stew
- Hot Chocolate

Friday:

- Raw Oats Porridge
- Puttu & Kadala Curry
- Fresh Fruit Juice

*Note:

- Vegetarian alternatives are available upon request.
- This menu and facility description may undergo minor changes as needed but will largely remain the same.



LUNCH BUFFET MENU

Monday:

- Boiled Rice
- Sauted Vegetables
- Thoran
- Sambar/Erissery/Olan
- Pappad & Pickle
- Traditional Kerala Sweets

Tuesday:

- Chicken/Veg Biryani
- Raita
- Pappad & Pickle
- Rava Laddu

Wednesday:

- Boiled Rice
- Okra Fry
- Sauted Vegetables

- Thoran
- Dal Curry
- Pickle
- Plantain
- Yoghurt and Honey

Thursday:

- Veg Pulao
- Chicken Roast/Cauliflower Roast
- Seasonal Fruits

Friday:

- Crispy Cauliflower
- Tomato Rice
- Raita
- Pappad & Pickle
- Kesari

*Note:

- Vegetarian alternatives are available upon request.
- This menu and facility description may undergo minor changes as needed but will largely remain the same.