

बागवानीमहाविद्यालय

COLLEGE OF HORTICULTURE

(Central Agricultural University) (केंद्रीय कृषि विश्वविद्यालय) वर्मिक, सिक्किम - 737134 Bermiok, South Sikkim – 737134

Email: dean.coh-sik@gov.in

No. COH/Store/41/Canteen/ 25-26/311

Dated: 08.08.25

NOTICE INVITING TENDER

Sealed tenders are invited from prospective vendors/caterors/food suppliers for providing canteen and catering service in the 'College of Horticulture, Tokal Bermiok, Namchi (Dt.), Sikkim -737134. The bidder should possessValid trade license issued by Govt. of Sikkim/govt. of India for rendering catering services, Valid Food license under FSSAI (2006) for Catering/Canteen services and must have at least one-year experiences of catering business/ restaurant operation.

The details of the tender document can be downloaded from https://www.cohskcau.ac.in or www.cau.ac.in or it may be available in SWO, COH, Bermiok, Sikkim. Any dispute in this matter will be settled in jurisdiction of CoH, Bermiok, Namchi only.

Bid Submission Start date: 09.08.25

Last Date of Submission of Tender: 19.08.25

2.6/2031

NOTICE INVITING TENDER FOR CANTEEN SERVICE IN COH, BERMIOK CAMPUS

- 1. On behalf of the COH, the undersigned invites bids/tenders for providing Canteen Service in COH Campus.
- 2. Bid Submission Start Date: 09.08.25
- 3. Last Date of Submission of bid: 19.08.025
- 4. Date of bid opening: 20.08.25
- 5. The bids shall be opened in the Office of the undersigned. The undersigned reserves the right to reject any or all bids without assigning any reason and the decision of the authority of COH, Bermiok shall be final and binding.

SCOPE OF THE WORK

- 1. The contractor is required to setup a pantry at College Canteen to serve breakfast, lunch, dinner, tea/ coffee, biscuits, snacks etc. to staff as well as students.
- 2. The canteen service providermay also require to serve Lunch/Tea/ coffee/ snacks/ biscuits etc during official meetings/ conferences/ trainings etc conducted in the premises of COH, Bermiok as and when required

(DEAN, COH)

(ON NON-JUDICIAL STAMP PAPER OF RS.10/) AFFIDAVIT

I/we	Partner(s)/Proprietor(s)
solemnlydeclare that:	

- 2. All information furnished by me/us in respect of fulfilment of eligibility criteria and information given in this tender is complete, correct and true. Alldocuments/credentials submitted along with thistender are genuine, authentic, true and valid.
- 3. My/our bid shall be valid for a period of 90 days from the date fixed for the bid submissiondeadline in accordance with the Bidding Documents and shall remain binding upon us and maybeaccepted at any time before the expiry of the period.
- 4. If my/our quotation is accepted, we commit to submit a Security Deposit in accordancewith the Bidding Documents.
- 5. The financial bid submitted by me/us is "WITHOUT ANY CONDITION".
- 6. If any information or document submitted is found false/incorrect, college may cancelmy/our Tender/quotations and can take any action as deemed fit including termination of the contract, forfeiture of all dues and blacklisting of my/our firm and all partners of the firm etc.
- 7. I/we also declare that the Government of India or any other Government body has not issuedany show-cause notice or declared us ineligible or blacklisted us on charges of engaging in corrupt, fraudulent, collusive or coercive practices or any failure/lapses of serious nature.
- 8. We will deploy only well-trained and well behaved, disease free workers on the site.
- 9. We have sufficient well-trained manpower for the subject work.
- 10. We will use high quality material only with quality up to the satisfaction of the COH.
- 11. I/we also accept all the terms and conditions of this bidding documents and undertake to abideby them, including the condition that COHis not bound to accept highest ranked bid / lowest bid or anyother bid that COH may receive.

(Signature of bidder with Seal)

TERMS AND CONDITIONS OF BID

Submission of Tender Document

- 1. The bid has to be submitted in the office of the Dean, College of Horticulture, Bermiokwithin the last date & Time of the bidding process in the working hours (10 am to 5 pm).
- 2. The bid should consist of the technical and financial bid in separate sealed envelopes. The technical and financial bids envelopes should be submitted in one sealed envelope addressing to the Dean, CoH, Bermiok.
- 3. The technical bid should consist of **ATTESTED COPIES** of all the relevant document including
 - Valid trade license issued by Govt. of Sikkim/govt. of India for rendering catering services signed copy of the affidavit on non-judicial stamp paper of Rs. 10/-
 - ii. Valid Food license under FSSAI (2006) for Catering/Canteen services, issued by appropriate authority of the Government of India /State of Sikkim.
 - iii. Experience Certificate
 - Identity proof (Photocopy of AADHAR CARD/VOTER CARD/PAN CARD or DRIVING License etc.)
 - v. Affidavit on Non Judicial Stamp paper of Rs. 100/*(Format for affidavit is given in page no. 2 of tender document)

The financial should consist of price bid as per given format (Annexure-1). *It is mandatory to quote price for all the food items listed in annexure-1, failing which the price bid will be liable to rejection.

Minimum Eligibility Criteria

No State

Should exceed to given ?

1. Those biddersquoting less than our normal rate and those who are ready to pay the rent above Rs. 2000/- will get the preference

2. The Bidder should be having a valid trade license issued by Govt of Sikkim/Govt. of India for rendering catering services/opening cafeteria/ restaurant services.

3. The bidder must have valid Food license under FSSAI (2006) for Catering/Canteen services, issued by appropriate authority of the Govt of India /State of Sikkim.

4. The bidder should fulfil the rules and regulation of the labour welfare and any such relevant laws prevailing in the State of Sikkim pertaining to engagement of worker.

- 5. The Bidder should have at least one year experiences of catering business/ restaurant operation
- 6. The attested copy of all the relevant document has to attached along with the Bid document

Tender Fee, Security Deposit and Monthly Rent

- 1. Cost of Tender document: Nil
- Security Deposit: The successful bidder will have to sign an agreement with COHafter award of work contract in the prescribed format. A security deposit of Rs 20,000.00has to be deposited in the form of DD by the successful bidder in favor of The DEAN, COH, payable in State Bank of India, Singtam.

- 3. The contractor will be charged a monthly rent of Rs.2000/- for canteen and electricity& Water will be provide from college.
- 4. Security Deposit (SD) should remain valid for a period of Sixty (60) days beyond the date of completion of all contractual obligations of the service provider. In case, the contract is further extended beyond the initial period, the SD will have to be accordingly renewed by the successful bidder. No interest shall be paid on SD.
- 5. The Security Deposit will be forfeited by order of the Competent Authority in the COH, Bermiok in the event of any breach or violation of any terms & conditions of the contract.
- 6. On due performance and completion of the contract in all respects, the SD will be returned to the contractor without any interest on presentation of an absolute "No Demand Certificate" bythe contractor and upon return in good condition of any specifications, samples or other property belonging to the COH, Bermiok, which may have been issued to the Contractor, for carrying out work stipulated in the contract.
- 7. If the contract is terminated by contractor without giving stipulated period of notice or fails to observe the terms & conditions of the Tender, Letter of Award of Contract and the Agreement, the Security deposit will be forfeited

Bid Opening

- 1. The extension of last date for submission of bid is in the discretion of competentauthority of COH, Bermiokand extension if any will be binding on all the Bidders. Addendum/Corrigendum/Re-tendering, if any in this regard, will be published in COH Notice Board/ Website of COH (https://www.cohskcau.ac.in/www.cau.ac.in/ Local Newspaper.
- 2. Bids received will be opened as per stipulated time and date indicated in Notice Inviting Tender of the tender document in presence of bidder/authorized representative of bidder, if available at COH, Bermiok.
- 3. A duly constituted committee will evaluate the bids and recommend the award of work order to the successful bidder.

Validity of Bids & Non-Transferability:

- 1. Bids shall remain valid and open for acceptance for a period of 90 days from the last date of submission of Bids.
- 2. This tender is non-transferable. Incomplete and conditional tenders will be summarily rejected.

Right of Acceptance:

- 1. The Competent Authority in COH, Bermiokreserves all rights to reject any bid, including bids of those bidders who fail to comply with the instructions, without assigning any reason whatsoever and does not bind itself to accept the lowest or any specific bids. The decision of the Competent Authority in COH in this regard shall be final and binding.
- 2. Any failure on the part of the bidder to observe the prescribed procedure and any attempt to canvass for the work shall render the bidder's bids liable for rejection.

- 3. The Competent Authority in COH, Bermiokreserves the right to award any or part or full contract to any successful agency(ies) at its discretion and this will be binding on the bidders.
- 4. In case of failure to comply with the provisions of the terms and conditions mentioned by the agency that has been awarded the contract, the Competent Authority in COH, Bermiok reserves the right to award the contract to the next higher bidder or any other outside agencyand the difference of price shall be recovered from the defaulting agency, which has beenawarded the initial contract and this will be binding on the bidders.
- 5. COH may terminate the contract if it is found that the Contractor is blacklisted on previous occasions by any of the Government Departments / Institutions /LocalBodies / Municipalities / Public Sector Undertakings, etc.

Notification of Award by Issuance of "Letter Of Award"

- 1. COH, Bermiokwill issue a Letter of Award (LoA), in duplicate to the successful bidderwho will return one copy to COH, Bermiokduly acknowledged, accepted and signed by the authorized signatory, within seven (07) days of receipt of the same by the successful bidders.
- 2. The issuance of the Letter of Award to the bidder will constitute an integral part of the Agreement and it will be binding on the Contractor.
- The successful bidder will have to enter into a contract agreement before taking charge
 of Canteen/Pantry in COH, as per draft agreement (Annexure-1), subject to minor
 amendment (if any) before signing.

Validity:

- Rates/prices shall remain fixed during the entire period of the contract i.e. one year and shall not be subject to variation on any account.
- The contract awarded, shall be initially be valid for a period of ONE YEAR (01 year) from the date of award. The contract can be extended for further period of ONE more year on same terms and conditions
- 3. In the event of non-fulfilment of the minimum requirements/statutory requirements, college shall have the right at any time to terminate the contract forthwith in addition to forfeiting the Security amount deposited by the Contractor and initiating administrative actions for blacklisting, etc. solely at the discretion of the competent authority of the office of COH, Bermiok.

Mode of Payment:

- 1. The contractor has to provide bills against payment in canteen to the guests.
- 2. Contractor must ensure the payment of Counter Sales will be accepted by both Cash and E-Payment mode (Paytm, Phonepe, UPI, etc).
- 3. The payment in respect of official hospitality bills of COH, Bermioksubmitted in duplicate by the contractor will be released on receipt basis subject to fulfilment of obligations by the contractor imposed under various laws, Rules & Regulations, etc. applicable from time to time and afterscrutiny of authorization for supply at the prices offered by the contractor.

Termination of The Contract:

- 1. The Contract maybe terminated by either party, i.e., COH, Bermiokor the Contractor, after giving one-month notice.
- 2. On termination of the contract, the Contractor will hand over all the equipment/furniture/articles etc., supplied by COH, Bermiok, back to designated official of COH, Bermiokin good working condition within one week of termination.

General Terms and Conditions

- 1. The contactor will arrange for disposal of the garbage collected from the kitchen, dining halls, dish wash area every day.
- 2. High quality of hygiene, sanitation and safety will be maintained at kitchen and dining halls. All the surroundings area of the canteen premises, dining hall and kitchen and surrounding area should be cleaned and washed daily. Cleaning of the dining area, kitchen canteen and surroundings is the full responsibility of the contractor.
- 3. In college canteen, basic equipment and furniture available for functioning of canteen will be provided. Other items required by the contractor will have to be arranged by him only.
- 4. The caterer will be required to procure gas refills in sufficient quantity for cooking purposes at his own cost. The equipment, furniture/fixtures will be provided to the contractor ingood working condition, all other necessary equipment will be arranged by the contractor. The contractor will be responsible for any loss/theft and repair of thegas stoves and other equipment, furniture, utensils etc.
- 5. The agency shall not make any alterations or additions to the area provided inside the premises for cooking and catering purposes.
- 6. Sub-letting/Sub contracting the work is not permissible under any circumstances.
- 7. The canteen/pantry will remain open from 08:00 AM to 09:00 PM on all working days. However, depending on the exigencies, the contractor may be required to keep the Canteen/pantry open or close as per requirement of COH, Bermiok.
- 8. Employment of Child Labour is strictly prohibited under the law. The firm/ person will not employee any child laborer.
- 9. Storing/ supply/ sale and consumption of drugs, alcoholic drinks, cigarettes or any other item of intoxication are strictly prohibited in the COH, Bermiok campus including canteen. Any breach of such restrictions by the canteen firm will attract termination of the contract and other action as per law.
- 10. Dispute if any, arising out of the Contract shall be settled by mutual discussion, alternatively by the legal recourse under the jurisdiction of COH, Bermiok only.
- 11. Compliance of all relevant laws and regulations as revised from time to time by the Central / State Govt. of Sikkim shall be the responsibility of the contractor. The contractor will be fully responsible for any compensation etc. in case of any injury/ causality or mishap to any worker of the canteenduring canteen working hour.
- 12. The COH reserves the right to appointment officers/ officials to inspect the quality of raw material, food and other items prepared and sold in the canteen. Any defect(s) pointed out by such officers/ officials during their visit shall be properly attended to by the contractor.
- 13. The COHT reserves the right to appoint officers/officials to inspect the quality of raw material, food and other items prepared and sold in the canteen. Any defect(s)

- pointed out by such officers/officials during their visits shall be properly attended to by the Contractor.
- 14. While all efforts have been made to avoid errors in the drafting of the tender documents, the Bidder is advised to check the same carefully. No claim on account of any errors detected in the tender documents shall be entertained.
- 15. Over and above, COH reserves all rights pertaining to any other matter not covered above.

Rates for COH Canteen

SI. No.	Name of the Item	Rate in Rs. (Inclusive of all Taxes)
	Tea/Coffee	
1.	Milk Tea (125 ml)/ Lemon Tea (125 ml)	
2.	Black Tea (125 ml)	
3.	Coffee (125 ml)	
	Breakfast Items	
4.	Bread (2 slices standard size) with butter	
5.	Bread (2 slices standard size) with single Egg	
	Omelet	
6.	Single egg Omelet	
7.	Double egg Omelet	
8.	Roti (4 pc) with sabji -80 grams	
9.	Puri (4 pc) Sabji – 80 grams	
10.	Curd per plate	
11.	Aalu Paratha (one Pc)	
12.	Plain Paratha (one Pc)	
13.	Fried Rice-Full Plate (200 grams)	
14.	Fried Rice-1/2 Plate (100 grams)	
15.	Veg Momo – Full Plate (8 nos)	
16.	Veg Momo – Half Plate (5 nos)	
17.	Chicken Momo – Full Plate (8 nos)	
18.	Chicken Momo – Half Plate (5 nos)	
19.	Veg Chowmin	
20.	ChickenChowmin	

21.	Veg Thukpa	
22.	Chicken Thukpa	
23.	Veg Phale	
24.	Chicken Phale	
25.	Veg/ onion Pakode (80 gram)	
26.	Veg Roll	
27.	Single Egg Roll	
28.	Single Egg Chicken Roll	
29.	Samosa (70 grams)	
30.	Kachori (1 Pc)	
31.	Veg Patties (1 Pc)	
32.	One Plate Maggi/ with (200 grams)	
33.	One Plate Maggi/ with single egg (200 gm)	
Veg/Nonveg- Thali (Lunch/Dinner)		
34.	Veg thali:	
	(Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg	
	curry, Salad, chutney/ pickle)	
35.	Egg Thali:	
	(Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry,	
	Salad, Chutney/ pickle)	
36.	Chicken thali	
	(Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry,	
	Salad, Chutney/pickle)	
37.	Egg curry (2 egg) / plate	
38.	Chicken curry (4 Pcs) / plate	
39.	Fish Curry (2 Pcs)/plate	
40.	Chicken Chilly (8 Pcs)/ plate	
41.	Paneer chilli (8 pcs)	

42.	Chicken dry fry (8 Pcs)/ plate
43.	Tawa Roti / per pc
44.	Mix Veg Curry / plate
45.	Paneer Sabji/masala (100 grams)
46.	1/2 plate basmati Rice
47.	Full Plate Basmati Rice
48.	All Packed items such as chips/ biscuits/
	Kurkure etc and cold drinks/ lassi/ juices etc

Approved Rates for COH Canteen

SI. No.	Name of the Item	Rate in Rs. (Inclusive of all Taxes)
	Tea/Coffee	-
1.	Milk Tea (125 ml)/ Lemon Tea (125 ml)	10
2.	Black Tea (125 ml)	5
3.	Coffee (125 ml)	20
	Breakfast Items	
4.	Bread (2 slices standard size) with butter	20
5.	Bread (2 slices standard size) with single Egg	25
	Omelet	
6.	Single egg Omelet	15
7.	Double egg Omelet	30
8.	Roti (4 pc) with sabji -80 grams	50
9.	Puri (4 pc) Sabji – 80 grams	60
10.	Curd per plate	20
11.	Aalu Paratha (one Pc)	40
12.	Plain Paratha (one Pc)	30 with sabji
13.	Fried Rice-Full Plate (200 grams)	70
14.	Fried Rice-1/2 Plate (100 grams)	40
15.	Veg Momo – Full Plate (8 nos)	50
16.	Veg Momo – Half Plate (5 nos)	30
17.	Chicken Momo – Full Plate (8 nos)	80
18.	Chicken Momo – Half Plate (5 nos)	40
19.	Veg Chowmin	50
20.	ChickenChowmin	70

21. Veg Inukpa 50 22. Chicken Thukpa 60 23. Veg Phale 15 24. Chicken Phale 30 25. Veg/ onion Pakode (80 gram) 30 (per 10 pieces) 26. Veg Roll 30 27. Single Egg Roll 40 28. Single Egg Chicken Roll 60 29. Samosa (70 grams) 40 with sabji 30. Kachori (1 Pc) 20 31. Veg Patties (1 Pc) 20 32. One Plate Maggi/ with (200 grams) 30 with veg 33. One Plate Maggi/ with single egg (200 gm) 35 Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti-3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali 150 (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/ pickle) 37. Egg curry (2 egg) / plate 30 38. <	24	Mara Thoulus a	T-0	
23. Veg Phale 15 24. Chicken Phale 30 25. Veg/ onion Pakode (80 gram) 30 (per 10 pieces) 26. Veg Roll 30 27. Single Egg Roll 40 28. Single Egg Chicken Roll 60 29. Samosa (70 grams) 40 with sabji 30. Kachori (1 Pc) 20 31. Veg Patties (1 Pc) 20 32. One Plate Maggi/ with (200 grams) 30 with veg 33. One Plate Maggi/ with single egg (200 gm) 35 Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti-3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 30 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150	21.	Veg Thukpa	50	
24. Chicken Phale 30 25. Veg/ onion Pakode (80 gram) 30 (per 10 pieces) 26. Veg Roll 30 27. Single Egg Roll 40 28. Single Egg Chicken Roll 60 29. Samosa (70 grams) 40 with sabji 30. Kachori (1 Pc) 20 31. Veg Patties (1 Pc) 20 32. One Plate Maggi/ with (200 grams) 30 with veg 33. One Plate Maggi/ with single egg (200 gm) 35 Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 100 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 120 36. Chicken thali 150 (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. 37. Egg curry (2 egg) / plate 30 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate <td>22.</td> <td>Chicken Thukpa</td> <td>60</td>	22.	Chicken Thukpa	60	
25. Veg/ onion Pakode (80 gram) 30 (per 10 pieces) 26. Veg Roll 30 27. Single Egg Roll 40 28. Single Egg Chicken Roll 60 29. Samosa (70 grams) 40 with sabji 30. Kachori (1 Pc) 20 31. Veg Patties (1 Pc) 20 32. One Plate Maggi/ with (200 grams) 30 with veg 33. One Plate Maggi/ with single egg (200 gm) 35 Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 100 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 150 36. Chicken thali 150 (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 30 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150	23.	Veg Phale	15	
26. Veg Roll 30 27. Single Egg Roll 40 28. Single Egg Chicken Roll 60 29. Samosa (70 grams) 40 with sabji 30. Kachori (1 Pc) 20 31. Veg Patties (1 Pc) 20 32. One Plate Maggi/ with (200 grams) 30 with veg 33. One Plate Maggi/ with single egg (200 gm) 35 Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 100 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 120 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 150 37. Egg curry (2 egg) / plate 30 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150	24.	Chicken Phale	30	
27. Single Egg Roll 28. Single Egg Chicken Roll 29. Samosa (70 grams) 30. Kachori (1 Pc) 31. Veg Patties (1 Pc) 32. One Plate Maggi/ with (200 grams) 33. One Plate Maggi/ with single egg (200 gm) 34. Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150	25.	Veg/ onion Pakode (80 gram)	30 (per 10 pieces)	
28. Single Egg Chicken Roll 29. Samosa (70 grams) 30. Kachori (1 Pc) 21. Veg Patties (1 Pc) 22. One Plate Maggi/ with (200 grams) 33. One Plate Maggi/ with single egg (200 gm) 34. Veg Hali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150	26.	Veg Roll	30	
29. Samosa (70 grams) 30. Kachori (1 Pc) 31. Veg Patties (1 Pc) 32. One Plate Maggi/ with (200 grams) 33. One Plate Maggi/ with single egg (200 gm) 35. Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate	27.	Single Egg Roll	40	
30. Kachori (1 Pc) 20 31. Veg Patties (1 Pc) 20 32. One Plate Maggi/ with (200 grams) 30 with veg 33. One Plate Maggi/ with single egg (200 gm) 35 Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 30 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150	28.	Single Egg Chicken Roll	60	
31. Veg Patties (1 Pc) 32. One Plate Maggi/ with (200 grams) 33. One Plate Maggi/ with single egg (200 gm) 35. Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150	29.	Samosa (70 grams)	40 with sabji	
32. One Plate Maggi/ with (200 grams) 30 with veg 33. One Plate Maggi/ with single egg (200 gm) 35 Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150	30.	Kachori (1 Pc)	20	
33. One Plate Maggi/ with single egg (200 gm) Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate	31.	Veg Patties (1 Pc)	20	
Veg/Nonveg- Thali (Lunch/Dinner) 34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate	32.	One Plate Maggi/ with (200 grams)	30 with veg	
34. Veg thali: (Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150	33.	One Plate Maggi/ with single egg (200 gm)	35	
(Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150		Veg/Nonveg- Thali (Lunch/Dinner)		
curry, Salad, chutney/ pickle) 35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150	34.	Veg thali:	100	
35. Egg Thali: (Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150		(Basmati Rice 1 katori, Roti-3 pc, Dal, 1 veg		
(Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry, Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 30 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150		curry, Salad, chutney/ pickle)		
Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150	35.	Egg Thali:	120	
Salad, Chutney/ pickle) 36. Chicken thali (Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 40. Chicken Chilly (8 Pcs)/ plate 150		(Rice, Roti3 pc, Dal, 1 Egg Curry, 1 Veg fry,		
(Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry, Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150		Salad, Chutney/ pickle)		
Salad, Chutney/pickle) 37. Egg curry (2 egg) / plate 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150	36.	Chicken thali	150	
37. Egg curry (2 egg) / plate 30 38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150		(Rice, Roti, Dal, 1 Chicken Curry, 1 Veg Fry,		
38. Chicken curry (4 Pcs) / plate 70 39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150		Salad, Chutney/pickle)		
39. Fish Curry (2 Pcs)/plate 60 40. Chicken Chilly (8 Pcs)/ plate 150	37.	Egg curry (2 egg) / plate	30	
40. Chicken Chilly (8 Pcs)/ plate 150	38.	Chicken curry (4 Pcs) / plate	70	
	39.	Fish Curry (2 Pcs)/plate	60	
41. Paneer chilli (8 pcs) 140	40.	Chicken Chilly (8 Pcs)/ plate	150	
	41.	Paneer chilli (8 pcs)	140	

42.	Chicken dry fry (8 Pcs)/ plate	120
43.	Tawa Roti / per pc	10
44.	Mix Veg Curry / plate	40
45.	Paneer Sabji/masala (100 grams)	50
46.	1/2 plate basmati Rice	40
47.	Full Plate Basmati Rice	60
48.	All Packed items such as chips/ biscuits/	Only on MRP
	Kurkure etc and cold drinks/ lassi/ juices etc	