

MAYO COLLEGE**MESS MENU JULY & AUGUST 2025 (First and Third week)**

Meals	Sunday	Monday	Tuesday	Wednesday
Morning Milk	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits
Breakfast	<p>1- Brunch buffet in senior school</p> <p>2- Special breakfast and lunch in junior School</p>	<ul style="list-style-type: none"> • Upma • Egg Bhurji/Mix Pakoras • Chana Sprouts • Brown Bread, Butter, Jam, Sauce • Milk • Seasonal Fruit • Tea for Staff 	<ul style="list-style-type: none"> • Poha • Idli, Sambhar & Coconut Chutney • Bread, Butter, Jam and Sauce • Milk • Seasonal Fruit • Tea for Staff 	<ul style="list-style-type: none"> • Namkeen Vermicelli • Omelets /Daal Chila with paneer • Moong Sprouts • Bread, Butter, Jam and Sauce • Milk • Seasonal Fruit • Tea for staff
Short Break		<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit
Lunch		<ul style="list-style-type: none"> • Butter Chicken/Paneer Butter Masala • Arhar Daal Tadka • Lauki Tamatar • Rice and Butter Naan • Pickle, Papad and Salad • Sweet Lassi • Chocolate Burfi 	<ul style="list-style-type: none"> • Chana Kabuli • Aloo Jeera • Boondi Raita • Bhatura or Kulcha • Salad, Pickle • Ice-Cream <p>(Daal Bati Churma Third Tuesday)</p>	<ul style="list-style-type: none"> • Rajmah Masala • Egg Curry/Paneer Kofta Curry • Aloo Bhindi • Dahi Pakodi with Saunth • Rice and Chapati • Salad and Hari Chutney • Motichur
Evening Refreshment	<ul style="list-style-type: none"> • Mathri • Orange Squash 	<ul style="list-style-type: none"> • Daal Kachori • Coffee Milk 	<ul style="list-style-type: none"> • Veg Sandwich • Lemon Squash 	<ul style="list-style-type: none"> • Vada pao • Rose Milk
Dinner	<ul style="list-style-type: none"> • Paneer Masala • Daal Moong Masoor • Corn Palak Tamatar • Rice and Chapati • Salad • Agra Petha 	<ul style="list-style-type: none"> • Kadi Pakori • Kashiphal • Aloo Matar • Rice and Chapati • Salad • Rajbhog 	<ul style="list-style-type: none"> • Shahi Paneer • Mix Daal • Bhutta Sabji • Salad • Pulao and Chapati • Makhanbada 	<ul style="list-style-type: none"> • Hot and Sour Soup • Veg Noodles and Fried Rice • Chili Paneer/Chilli Chicken • Veg Manchurian • Garlic Bread, Butter and Sauce • Swiss Roll (Daal and Rice)
Night Milk	<ul style="list-style-type: none"> • Milk • Moong Dal 	<ul style="list-style-type: none"> • Milk • Biscuits Oreo 	<ul style="list-style-type: none"> • Milk • Bikaneri Bhujia 	<ul style="list-style-type: none"> • Milk • Hide and Seek Biscuits

Mess Manager

Mr Manoj Kumar Pareek
Bursar

<u>Meals</u>	<u>Thursday</u>	<u>Friday</u>	<u>Saturday</u>
Morning Milk	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits
Breakfast	<ul style="list-style-type: none"> • Wheat Porridge • Boiled Eggs or Pakora • Nutella Sandwich • Kala Chana • Toast, Butter, Honey and Tomato Sauce • Milk • Seasonal Fruit • Tea for Staff 	<ul style="list-style-type: none"> • Masala Oats • Matar Patties / Masala Omelet • Sprouts Salad • Toast, Butter, Sauce and Jam • Seasonal Fruit • Milk • Tea for Staff 	<ul style="list-style-type: none"> • Cornflakes with Milk • Chicken Sausages/Veg Cutlet • Cheese Toast/Fried Egg • Bread, Butter, Jam ,Sauce • Milk • Seasonal Fruit • Tea for Staff
Short Break	<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit
Lunch	<ul style="list-style-type: none"> • Palak Paneer/Meat Masala • Hari Moong Daal • Arbi Masala/Parval Masala • Curd • Rice and Tandoori Roti • Salad • Ice- Cream 	<ul style="list-style-type: none"> • Chicken Curry /Paneer Lababdar • Dal Yellow Tadka • Mangori Pyaz • Rice & Chapati • Green Salad & Raita • Besan ladoo 	<ul style="list-style-type: none"> • White Meat /Kadai Paneer • Daal Moong • Aloo Bhindi • Jeera Pulao • Chapati • Salad and Onion Raita • Ice-Cream
Evening Refreshment	<ul style="list-style-type: none"> • Samosa • Orange Squash 	<ul style="list-style-type: none"> • Muffin • Ice- tea 	<ul style="list-style-type: none"> • Mix Veg Pakoda • Mango tang
Dinner	<ul style="list-style-type: none"> • Daal Mix • Veg Jhalfrezi • Lauki Kofta / Tinda Masala • Pulao and Chapati • Salad and Papad • Kala Jam 	<ul style="list-style-type: none"> • Tomato Soup • Vegetable Pizza • Maggi Noodles/Noodles • Vegetables in White Sauce • Bread, Butter and Sauce • Fruit Cream (Daal and Rice) 	<ul style="list-style-type: none"> • Capsicum and Paneer Bhurji/Egg Bhuji • Daal Masoor Sabut • Mushroom Matar Malai • Jeera Pulao and Parathas • Salad • Rice Kheer
Night Milk	<ul style="list-style-type: none"> • Milk • Oreo Biscuits 	<ul style="list-style-type: none"> • Milk • Jim Jam Biscuits 	<ul style="list-style-type: none"> • Milk • Tana-Tan

Remarks: 1. Extra Diet for those who are in the School Team for 20 days prior to the tournament and for 10 days during the Competitions or recommendation of Doctor.
2. Fruits to be served as per availability.
3. Nimbu Pani, Keri Pani, Jal Jeera or Chacch to be served daily for Lunch.

Mess Manager

Mr Manoj Kumar Pareek
Bursar

MAYO COLLEGE**MESS MENU JULY & AUGUST 2025 (second and fourth week)**

Meals	Sunday	Monday	Tuesday	Wednesday
Morning Milk	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits
Breakfast	<p>1- Brunch buffet in senior school</p> <p>2- Special breakfast and lunch in junior School</p>	<ul style="list-style-type: none"> • White Oats • Masala Omelet/Bread Roll • Upma • Brown Bread, Butter, Chutney • Milk • Seasonal Fruit • Tea for Staff 	<ul style="list-style-type: none"> • Poha • Vada Sambhar with Coconut Chutney/Kadi Kachori • Lobiya Chaat • Bread, Butter, Jam & Sauce • Milk • Seasonal Fruit • Tea for Staff 	<ul style="list-style-type: none"> • Wheat Porridge • Chicken Nuggets and Fried Egg • Paneer Cutlet and Potato Bites • Milk • Brown Bread, Butter, Sauce & Nutella • Fruit • Tea for staff
Short Break		<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit
Lunch		<ul style="list-style-type: none"> • Kadai Chicken/Kadai Paneer • Daal Moong • Aloo Capsicum • Plain Curd • Butter Naan and Rice • Salad • Ice-Cream 	<ul style="list-style-type: none"> • Aloo Halwai • Dry chana Daal • Dahi Vada –Saunth • Poori and Matar Pulao • Kashiphal • Achar/Papad/Salad • Ladoo 	<ul style="list-style-type: none"> • Keema Matar/Paneer Korma • Baigan Bhartha • Daal Urad Dhuli • Rice and Chapati • Curd and Salad • Ice-Cream
Evening Refreshment	<ul style="list-style-type: none"> • Chutney Sandwich • Rose Sharbat 	<ul style="list-style-type: none"> • Kalmi wada • Lemon Squash 	<ul style="list-style-type: none"> • Muffins • Thandai 	<ul style="list-style-type: none"> • Nankhatai • Orange Squash
Dinner	<ul style="list-style-type: none"> • Paneer Sula Masala • Daal Masoor Sabut • Gilora ki Subji • Rice and Chapati • Salad • Sweet Boondi 	<ul style="list-style-type: none"> • Mixed Daal • Dum Aloo • Pitod Curry • Rice and Chapati • Salad • Rosogulla 	<ul style="list-style-type: none"> • Tomato Cheese Soup • Pao Bhaji • Cheese Pasta/Maggi Noodles • Bread, Butter and Sauce • Finger Chips • Brownie Custard (Daal and Rice) 	<ul style="list-style-type: none"> • Aloo Chole • Mix Vegetable • Makki Bhutta Sabji • Yellow Rice and Chapati • Salad • Malpua
Night Milk	<ul style="list-style-type: none"> • Milk • Good day 	<ul style="list-style-type: none"> • Milk • Salted Peanut 	<ul style="list-style-type: none"> • Milk • Oreo Biscuits 	<ul style="list-style-type: none"> • Milk • Daal Moong

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Morning Milk	<ul style="list-style-type: none"> • Tea/Milk • Biscuits 	<ul style="list-style-type: none"> • Tea/Milk • Biscuit 	<ul style="list-style-type: none"> • Tea/Milk • Biscuits
Breakfast	<ul style="list-style-type: none"> • Masala Oats • Sauté Tofu • Cheese Omelets /Matar and cheese Cutlets • Milk • Bread, Butter, Jam and Sauce • Seasonal Fruit • Tea for Staff 	<ul style="list-style-type: none"> • Namkeen Daliya • Egg Bhurji/ Samosa • Nutella Sandwich • Bread, Butter, Jam and Sauce • Moong Sprout • Milk • Seasonal Fruit • Tea for Staff 	<ul style="list-style-type: none"> • Chocos with Milk • Grilled Cheese sandwich / Potato Bites • Chicken Nuggets/Boiled Eggs • Brown Bread, Butter, Jam and Sauce • Milk • Seasonal Fruit • Tea for Staff
Short Break	<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit 	<ul style="list-style-type: none"> • Fruit
Lunch	<ul style="list-style-type: none"> • Meat Masala/Paneer Masala • Daal Urad chana • Cabbage Matar Tamatar • Roomali Roti and Rice • Salad and Papad • Imarti 	<ul style="list-style-type: none"> • Hot and sour Soup • Chilli Chicken/Chilli Paneer • Veg Noodles and Veg Fried Rice • Veg Manchurian • Bread, Butter and Sauce • Fruit Custard (Daal and Rice) 	<ul style="list-style-type: none"> • Chicken Korma/ Paneer Korma • Daal Moong Chilka • Gobhi Matar • Rice and Chapati • Lahsun Chutney and Boondi Raita • Salad and Papad • Ice-Cream
Evening Refreshment	<ul style="list-style-type: none"> • Daal Kachori • Coffee Milk 	<ul style="list-style-type: none"> • Veg Burger • Lemon Tang 	<ul style="list-style-type: none"> • Malkist Cheese • Ice- Tea
Dinner	<ul style="list-style-type: none"> • Mix Daal Tadka • Aloo Pudina • Sev Tamatar • Rice and Chapati • Mix Green Salad • Petha 	<ul style="list-style-type: none"> • Kadai Paneer • Daal Yellow Tadka • Parval Masala • Chapati and Rice • Green Salad • Mix Veg raita • Gulab Jamun 	<ul style="list-style-type: none"> • Daal Arhar • Matar Paneer • Dum Aloo • Jeera Pulao and Chapati • Salad • Aam Kheer
Night Milk	<ul style="list-style-type: none"> • Milk • Bourborn 	<ul style="list-style-type: none"> • Milk • Cheese Biscuits 	<ul style="list-style-type: none"> • Milk • Soya Sticks

Remarks:

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