

Dr. Vikhe Patil Foundation's
VIKHE PATIL MEMORIAL SCHOOL, LOHEGAON
MENU FOR THE MONTH OF JULY, 2025

Date	Day	Breakfast	Lunch					
01/07/25	Tuesday	Ragi Idli & Sambar	Steamed rice	Dal Makhani	Aloo Mutter	Chapati	Papad	
02/07/25	Wednesday	Kanda Poha & Banana	Onion & Mint Pulao	Dal Fry	Chana Masala	Chapati	Tossed Salad	
03/07/25	Thursday	Veg Cutlets & Ketchup	Steamed rice	Dal Lasooni Palak	Bhendi Fry	Chapati	Sewai Kheer	
04/07/25	Friday	Sabudana Khichdi & Cucumber curd	Carrot & Green Pea Rice	Paneer Chilly Gravy	Gobi Manchurian Dry	-	Kimchi Salad	
07/07/25	Monday	Pasta in Cream Sauce	Packed meal	-	-	-	-	
08/07/25	Tuesday	Masala Idli & Tomato chutney	Packed meal	-	-	-	-	
09/07/25	Wednesday	Pav Bhaji	Packed meal	-	-	-	-	
10/07/25	Thursday	Vermicilli Upma with veggies	Packed meal	-	-	-	-	
11/07/25	Friday	Potato wada sambar	Packed meal	-	-	-	-	
12/07/25	Saturday	Uttapam chutney	Packed meal	-	-	-	-	
14/07/25	Monday	Masala Upma & Fruit cuts	Steamed rice	Dal Tadka	Paneer Tikka Masala	Chapati	Papad	
15/07/25	Tuesday	Spinach Idli Sambar	Masala bhaat	Varan	Baingan Masala	Masala Poli	Kuchumber	
16/07/25	Wednesday	Chutney Sandwich & Chocomilk	Steamed rice	Dal Panchmel	Chole Amritsari	Chapati	Fruit Custard	
17/07/25	Thursday	Sabudana Wada & Cucumber curd	Kashmiri Pulao	Dal Fry	Kofta Curry	Chapati	Carrot & Cucumber sticks	
18/07/25	Friday	Dhokla n Tamarind Chutney	Combination rice	Veg Manchurian Gravy	Crispy Veg	-	Oriental Salad	
21/07/25	Monday	Pasta in Pesto sauce	Green peas pulao	Dal Methi	Jeera Aloo	Chapati	Payasam	
22/07/25	Tuesday	Idli Sambar	Steamed rice	Dal Tadka	Rajma Masala	Chapati	Bobby	
23/07/25	Wednesday	Khada Pav Bhaji	Veg Pulao	Dal Bukhara	Chole Paneer	Chapati	Corn Salad	
24/07/25	Thursday	Jaggery Sheera with banana & dryfruits	Steamed rice	Kadi Pakoda	Matki Usal	Chapati	Tossed Salad	
25/07/25	Friday	Masala Poha & Strawberry milk	Veg Hyderabad Biryani	Tomato Shorba	Sheer Kurma	-	Bhoondi Raita	
26/07/25	Saturday	Uttapam Chutney	-	-	-	-	-	
28/07/25	Monday	Misal Pav	Steamed rice	Chilke wali Dal	Aloo with Capsicum	Palak Paratha	Fryums	
29/07/25	Tuesday	Medhu wada sambar	Jeera rice	Dal Lasooni	Tawa Sabzi	Chapati	Aloo Papdi chaat	
30/07/25	Wednesday	Sabudana Khichdi & Cucumber curd	Steamed rice	Roasted Moong Dal	Soya Masala	Chapati	Gulab Jamun	
31/07/25	Thursday	Besan Chilla n Ketchup	-	-	-	-	-	

#Service Guidelines

To ensure a smooth and enjoyable dining experience for your child, please take note of the following guidelines:

- **Menu Flexibility:** Our menu may change due to unforeseen circumstances or market availability. We appreciate your understanding in this matter.
- **Fresh Preparation:** Our food is prepared fresh on campus, just one hour before serving, to ensure quality and freshness.
- **Meal Preferences:** If you prefer your child to have Indian meals instead of Chinese, please inform us at the beginning of the year, and we'll arrange it for the entire year.
- **Bread Preparation Option:** When bread items are served, cornflakes and milk will be available. If you'd like to opt for this, please let us know at the start of the year or 2-3 days before the items is to be served. Same day intimations may go unattended
- **Food Allergies:** Please inform us of any food allergies well in advance so we can take necessary precautions.
- **New Chapati Initiative:** We're now using Multigrain Flour to make chapatis. Please encourage your child to get accustomed to the new texture and color.

We're committed to providing the best dining experience for your child. If you have any questions or concerns, please don't hesitate to reach out. We're here to listen and help!