



INDIAN RAILWAY CATERING AND TOURISM CORPORATION LTD.
(A Government of India Enterprise)

Indian Railway and tourism Corporation Ltd. (IRCTC) has been incorporated as the marketing wing of Indian passenger and hospitality business and to provide a single window service to rail users. Indian Railways are the lifeline of India. Running across the length and breadth of this Variety of trains to choose from the luxury tourist trains, the luxury Rajdhani and Shatabdi Express trains, the super fast trains, the slower trains, which stop at small towns, and the toy trains connecting the hill stations with the plains. Apart from this, Indian railways also provide special facilities to foreign tourists. These include a special quota on several important trains: an International Tourist Bureau situated at the 1st Floor of the New Delhi Railway Station for personalized service and assistance, and the Indian Rail passes which give foreign tourist to travel over the entire Railway Network without any route restriction.

MAIL/EXPRESS TRAINS

MENU FOR STANDARD BREAKFAST AND STANDARD MEALS

<u>SN</u>	<u>Item</u>	<u>Menu</u>	<u>Quantity</u>	<u>Rates</u>
1.	Standard Breakfast (in casserole) Vegetarian			
	(a) Bread butter & Cutlet	Veg. cutlets. 2 nos 2 bread slices with 10 gms butter chiplet of total weight Tomato Ketchup sachet Salt/Pepper	gms 70 gms 15 gms.	
	(b) Idli & Vada	Idli (4 nos) Urad Vada (4 nos) Chutney (packaged separately)	200 gms 120 gms 50 gms	Rs. 17.00
	(c) Upma & Vada	Upma Urad Vada (4 nos) Chutney (packaged separately)	100 gms 120 gms 50 gms	
	(d) Pongal & Vada	Pongal Urad Vada (4 nos) Chutney (packaged separately)	200 gms 120 gms 50 gms	
	Non/Vegetarian			
	(a) Bread, butter and omelet	Omelet of two eggs 2 bread slices with 10 gms butter in chiplet of total weight Tomato Ketchup sachet Salt/pepper	90 70 gms 15 gms	Rs. 20.00
2.	Standard Casserole meals			
	Vegetarian			
		1. Rice Pulao or Jira Rice or plain Rice of fine quality 2. Paratha (2 nos) or Chapati (4 nos) or Poories (5 nos) 3. Dal or Sambhar (Thick consistency) 4. Mixed vegetable (seasonal) 5. Curd . 100 gms or sweet 6. Pickle in sachet 7. Packaged drinking water in sealed glass	150 gms 100 gms 150 gms 100 gms 40 gms 15 gms 300 ml	Rs. 30.00
	Non-Vegetarian			
		1. Rice Pulao or Jira Rice or plain Rice of fine quality 2. Paratha (2 nos) or Chapati (4 nos) or Poories (5 nos) 3. Dal or Sambhar (Thick consistency) 4. Two eggs curry 5. Curd . 100 gms or sweet 6. Pickle in sachet 7. Packaged drinking water in sealed glass	150 gms 100 gms 150 gms 15 gms 40 gms 15 gms 300 ml	Rs. 35.00

DETAILS OF MENU

<u>SN</u>	<u>Item</u>	<u>Details of Menu</u>	<u>Rates</u>
1.	Standard tea (150 ml)	Cups used should be of 170 ml capacity	Rs. 3.00
2.	Tea with tea bag (150 ml)	Cups used should be of 170 ml capacity	Rs. 4.00
3.	Coffee with instant coffee powder (150 ml)	Cups used should be of 170 ml capacity	Rs. 5.00

4.	Tea in pots (285 ml)	(285 ml) + 2 tea bags + 2 sugar pouch + 2 disposable paper cups of 170 ml capacity	Rs. 5.00
5.	Coffee in pots (285 ml)	(285 ml) + 2 coffee sachets + 2 sugar pouch + 2 disposable paper cups of 170 ml capacity	Rs. 7.00
6.	Janta Meal (in quality disposable card board boxes)	175 gms	Rs. 10.00
	- Poories - 7 nos	150 gms	
	- Allu dry curry	15 gms	
	- Pickle sachet		

Service tax@6.12% will be charged extra on the above rate

MENU FOR RAJDHANI/SHATABDI EXPRESS TRAINS

MENU FOR MORNING TEA/COFFEE

3AC/2AC/CC			EC/AC-I		
1.	Eclairs	2 nos.	1.	Eclairs	2 nos.
2.	Biscuits	2 nos.	2.	Biscuits	2 nos.
3.	Tea/Coffee		3.	Tea/Coffee	
	Sugar	2 nos. (7.00gm#)		Sugar	2 nos. (7.00gm#)
	Coffee	1 nos. (1.50gm)		Coffee	1 nos. (1.50gm)
	Tea Bag	2 nos. (2.00gm#)		Tea Bag	2 nos. (2.00gm#)
	Creamer	2 nos. (2.50gm#)		Creamer	2 nos. (2.50gm#)
4.	Napkin	1 no.	4.	Napkin	
			5.	Refreshing tissue / wet towel	
Service in tray with disposable tray mat and cup & thermos of good quality. # Weight per sachet			Service in better quality tray with disposable tray mat, bone china crockery, glass tumbler and stainless steel cutlery. # Weight per sachet		

MENU FOR WELCOME DRINK

3AC/2AC/CC			EC/AC-I		
1.	Eclairs	2 nos.	1.	Eclairs	2 nos.
2.	Biscuits	2 nos.	2.	Biscuits	2 nos.
3.	Cold drink or Fruit drink in Tetra pack	200ml.	3.	Cold drink or Fruit drink in Tetra pack	200ml.
4.	Napkin	1 no.	4.	Napkin	
			5.	Refreshing tissue / wet towel	
Service in tray with disposable tray mat			Service in better quality tray with disposable tray mat, glass tumbler.		

MENU FOR BREAKFAST

3AC/2AC/CC			EC/AC-I		
1.	Bread slices (large)	2 nos. (50 gms)	1.	1. Cornflakes/wheat flakes in sealed pack milk and sugar	(25gms.)
	Croissant	1 nos.	2.	Bread slices (large)	2 nos. (50 gms)
2.	Jam or Marmalade (blister pack)	1 nos. (15 gm.)		Croissant	1 nos.
3.	Butter Chippet	1 nos. (10 gm.)	3.	Jam or Marmalade (blister pack)	1 nos. (15 gm.)
4.	Tomato Sauce sachet	1 nos. (15 gm.)	4.	Butter Chippet	1 nos. (10 gm.)
5.	Vegetarian: -		5.	Tomato Sauce sachet	1 nos. (15 gm.)
5.1	Vegetable cutlet/Paneer cutlet	2 nos. (100 gms.)	6.	Vegetarian: -	
	Finger Chips and green peas or Boiled vegetable	(25 gms.)	6.1	Vegetable cutlet/Paneer cutlet	2 nos. (100 gms.)
	OR			Finger Chips and green peas or Boiled vegetable	(25 gms.)
5.2	Upma-Vada/Idli-Vada with coconut Chatni & Sambar	(125 gms.)		OR	

<p style="text-align: center;">OR</p> <p>5.3 Non Vegetarian: - 2 Boiled eggs/ Cheese Omelette/ Omelette of 2 eggs (100 gms.)</p> <p>Finger Chips and green peas or Boiled vegetable (25 gms.)</p> <p style="text-align: center;">OR</p> <p>Any other regional cuisine as per popular demand as decided by IRCTC.</p> <p>6 Variety of Fruit drink in tetra pack/aerated drinks (200ml.)</p> <p>7. Tea/Coffee</p> <p style="margin-left: 40px;">Sugar 2 nos. (7.00gm#)</p> <p style="margin-left: 40px;">Coffee 1 nos. (1.50gm)</p> <p style="margin-left: 40px;">Tea Bag 2 nos. (2.00gm#)</p> <p style="margin-left: 40px;">Creamer 2 nos. (2.50gm#)</p> <p>8 Salt & Pepper sachets</p> <p>Service in tray with disposable tray mat and cup & thermos of good quality and stainless steel cutlery wrapped in paper napkin.</p> <p># Weight per sachet</p>	<p>6.2 Upma-Vada/Idli-Vada with coconut Chatni & Sambar (125 gms.)</p> <p style="text-align: center;">OR</p> <p>6.3 Non Vegetarian: - 2 Boiled eggs/ Cheese Omelette/ Omelette of 2 eggs (100 gms.)</p> <p>Finger Chips and green peas or Boiled vegetable (25 gms.)</p> <p style="text-align: center;">OR</p> <p>Any other regional cuisine as per popular demand as decided by IRCTC.</p> <p>7. Fruit Juice/Aerated drinks in glasses 1 nos. (200ml.)</p> <p>8 Assorted fresh fruits - Banana/ Apple/ Orange/Mango/Chhikoo/Grapes/ Pear. (100gm.)</p> <p>9. Tea/Coffee</p> <p style="margin-left: 40px;">Sugar 2 nos. (7.00gm#)</p> <p style="margin-left: 40px;">Coffee 1 nos. (1.50gm)</p> <p style="margin-left: 40px;">Tea Bag 2 nos. (2.00gm#)</p> <p style="margin-left: 40px;">Creamer 2 nos. (2.50gm#)</p> <p>8 Salt & Pepper sachets</p> <p>Service in tray with disposable tray mat and cup & thermos of good quality and stainless steel cutlery wrapped in paper napkin.</p> <p># Weight per sachet</p>
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MENU FOR LUNCH/DINNER

3AC/2AC/CC	EC/AC-I
SOUP COURSE	SOUP COURSE
1. Soup - Cream of Tomato/ Vegetable/ Rasam (150 ml.)	1. Soup - Tomato/ Vegetable/ Sweet & Sour/ Sweet Corn/Green Peas/Rasam (150 ml.)
2. Soup Stick - 2 (Packed) (20 gms.)	2. Soup Stick - 2 (Packed) (40 gms.)
3. Butter Chippet (10 gms.)	and bun (20 gms.)
	3. Butter Chippet (10 gms.)
MAIN COURSE	MAIN COURSE
1. Basmati Rice Pulao dish (100 gms.)	1. Basmati Rice Pulao dish (100 gms.)
2. Dal dish (150 gms.)	2. Dal dish (150 gms.)
3. Vegetarian:- Paneer dish (70 gms.paneer) (150 gms.)	3. Vegetarian:- Paneer dish (70 gms.paneer) (150 gms.)
OR	OR
Non Vegetarian:- Chicken dish (150 gms.)	Non Vegetarian:- Chicken dish (150 gms.)
4. Curd in Kullarh (100 gms.)	4. Curd in Kullarh (100 gms.)
5. Parantha or Plain roti (100 gms.)	5. Parantha or Plain roti (100 gms.)
6. Salad (40 gms.)	6. Salad (40 gms.)
7. Pickle oil based (blister pack) (15 gms.)	7. Pickle oil based (blister pack) (15 gms.)
OR	OR
Any other regional cuisine as per popular demand as decided by IRCTC.	Any other regional cuisine as per popular demand as decided by IRCTC.
DESERT COURSE	
1. Ice Cream / (100 ML.)	
Gulabjamun/Rasugulla 2 no	

<ul style="list-style-type: none"> · Salt & Pepper sachets (1 each) · Napkin Tissues paper and Tooth pick <p>Service in tray with disposable tray mat and cup & thermos of good quality and stainless steel cutlery wrapped in paper napkin.</p>	<p><u>DESERT COURSE</u></p> <p>1. Ice Cream / (100 ML.) Gulabjamun/Rasugulla 2 no</p> <p>2. Assorted fresh fruits - Banana/ Apple/ Orange/ Mango/Ch hikoo/Grapes/ Pear</p> <ul style="list-style-type: none"> · Salt & Pepper sachets (1 each) · Scented Supari/Mouth refreshner · Napkin Tissues paper and Tooth pick · Refreshing tissue / wet towel <p>-----</p> <p>Tea/Coffee on demand</p> <p>-----</p> <p>Service in better quality tray with disposable tray mat, bone china crockery, glass tumbler and stainless steel cutlery wrapped in cloth napkin.</p>
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MENU FOR EVENING TEA

3AC/2AC/CC	EC/AC-I
1. Eclairs 2 nos.	1. Chocolate bar 2 nos. (20 gm.)
2. Variety of Fruit drink in Tetra Pack/ Cold drink in glasses 1 nos. 200ml.	2. Fresh juice/CokeorPepsi in can (200ml.)
Samosa /Paneer pakora /Cheese	3. Roasted Dry fruit (20 gm.) Cashewnut/Almonds/Pista
3. Patties/Vegetable Patties pre-packed in butter paper bag (50 gm.)	Samosa /Paneer pakora /Cheese
4. Cheese /vegetable sandwich triangle 2 nos. (60 gms.)	4. Patties/Vegetable Patties pre-packed in butter paper bag (50 gm.)
5. Good quality sweet in company Pack/Cream wafers or (30 gms.)	5. Cheese /vegetable sandwich triangle 2 nos. (60 gms.)
6. Tomato Sauce sachet 1 nos. (15 gm.)	6. Good quality sweet in company Pack/Cream wafers or (30 gms.)
7. Tea/Coffee	7. Tomato Sauce sachet 1 nos. (15 gm.)
Sugar 2 nos. (7.00gm#)	8. Tea/Coffee
Coffee 1 nos. (1.50gm)	Sugar 2 nos. (7.00gm#)
Tea Bag 2 nos. (2.00gm#)	Coffee 1 nos. (1.50gm)
Creamer 2 nos. (2.50gm#)	Tea Bag 2 nos. (2.00gm#)
8 Napkin tissue paper 1 nos.	Creamer 2 nos. (2.50gm#)
	9 Soft Napkin
Service in tray with disposable tray mat and cup & thermos of good quality and stainless steel cutlery.	10 Refreshing tissue / wet towel
# Weight per sachet	Service in better quality tray with disposable tray mat, bone china crockery, glass tumbler and stainless steel cutlery.
	# Weight per sachet