

INDIAN RAILWAY CATERING AND TOURISM CORPORATION LTD.

(A Government of India Enterprise)

MAIL/EXPRESS TRAINS

MENU FOR STANDARD BREAKFAST AND STANDARD MEALS

Item	Menu	Quantity	Rates
Standard Breakfast			
	Veg Cutlets-2 nos	100 ams	
	Tomato Ketchup sachet. Salt/Pepper		
(b) Idli&Vada	Idli(4nos)	200 gms	Rs. 17.00
	Urad Vada (4 nos)	120 gms	
	Chutney (packaged separately)	50 gms	
(c) Upma&Vada		100 gms	
		0	
(d) Pongal&Vada		•	
Non/Vogotarian			
			Rs. 20.00
(a) Diead, builer and officience			113. 20.00
Standard Casserole meals		ro gino	
Vegetarian	1. Rice Pulao or Jira Rice or plain Rice of fine quality	150 gms	
Ũ	2. Paratha (2 nos) or Chapati (4 nos) or Poories (5 nos)	100 gms	
	3. Dal or Sambhar (Thick consistency)	150 gms	
	Mixed Vegetable (seasonal)	100 gms	Rs. 30.00
		40 gms	
New Mensterland			
Non-vegetarian		•	
	2. Paratna (2 nos) or Chapati (4 nos) or Poories (5 nos)		
		•	Rs. 35.00
		•	ns. 55.00
	 (in casserole) Vegetarian (a) Bread Butter & Cutlet (b) Idli&Vada (c) Upma&Vada (d) Pongal&Vada Non/Vegetarian (a) Bread, butter and omelette Standard Casserole meals 	(in casserole) Vegetarian (a) Bread Butter & CutletVeg. Cutlets-2 nos 2 bread slices with 10 gms butter chiplet of total weight Tomato Ketchup sachet. Salt/Pepper Idli(4nos) Urad Vada (4 nos) Chutney (packaged separately)(b) Idli&VadaUrad Vada (4 nos) Chutney (packaged separately) Upma Urad Vada (4 nos) Chutney (packaged separately)(d) Pongal&VadaUrad Vada (4 nos) Chutney (packaged separately) Pongal Urad Vada (4 nos) Chutney (packaged separately)Non/Vegetarian (a) Bread, butter and omeletteUrad Vada (4 nos) Chutney (packaged separately) Omlette of two eggs 2 bread slices with 10 gms butter in chiplet of total weight Tomato Ketchup sachet Salt/pepperStandard Casserole meals VegetarianI. 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	(in casserole) Vegetarian (a) Bread Butter & CutletVeg. Cutlets-2 nos 2 bread slices with 10 gms butter chiplet of total weight Tomato Ketchup sachet. Satl/Pepper100 gms. 70 gms.(b) Idli&VadaIdli(4nos) Urad Vada (4 nos)200 gms 120 gms(c) Upma&VadaUpma Urad Vada (4 nos)100 gms. 120 gms(d) Pongal&VadaUrad Vada (4 nos) Urad Vada (4 nos)120 gms 120 gms(d) Pongal&VadaUrad Vada (4 nos) Chutney (packaged separately)50 gms 200 gms(d) Pongal&VadaUrad Vada (4 nos) Chutney (packaged separately)50 gms 20 gmsNon/Vegetarian (a) Bread, butter and omelette2 bread slices with 10 gms butter in chiplet of total weight Tomato Ketchup sachet Satl/pepper50 gms 120 gmsStandard Casserole meals Vegetarian1Rice 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)150 gms 150 gmsNon-Vegetarian1Rice Pulao or Jira Rice or plain Rice of fine quality 3. Dal or Sambhar (Thick consistency)150 gms 3. Dal or Sambhar (Thick consistency)Non-Vegetarian1Rice Pulao or Jira Rice or plain Rice of fine quality 3. Dal or Sambhar (Thick consistency)150 gms 3. Dal or Sambhar (Thick consistency)Non-Vegetarian1Rice Pulao or Chapati (4 nos) or Poories (5 nos) 3. Dal or Sambhar (Thick consistency)150 gms 3. Dal or Sambhar (Thick consistency)Non-Vegetarian1Rice Pulao or Jira Rice or plain Rice or fine quality 3. Dial or Sambhar (Thick consistency)150 gms 3. Dal or Sambhar (Thick consistency) </td

	Details of Menu				
SN	ltem	Rates			
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 pot (285 ml)	(285 ml) + 2 tea bags + 2 sugar pouch + 2 disposable paper cups of 1 70 ml capacity	Rs. 5.00		
5.	Coffee in pot (285 ml)	(285 ml) + 2 coffee sachets + 2 sugar pouch + 2 disposable paper cups of 1 70 ml capacity	Rs. 7.00		
6.	Packaged Drinking Water		Rs. 12.00*		
7.	Janta Meal (in quality disposable card board boxes)		Rs. 10.00		
	- Poories - 7 nos	175 gms			
	- Dry Potato curry	150 gms			
	- Pickle sachet	15 gms			

*** Inclusive of service tax

* Inclusive of all

[©] Service Tax will be charged extra on the above rate as applicable time to time except item nos. 1,2,3 which is inclusive of Service Tax [©] Bilingual menu sticker is pasted in each coach wherein passenger may ascertain the menu and tariff for food served in trains [©] In addition to the above standard food and beverage items, different a-la-carte items with regional variations are also served, for which price and menu are fixed by Indian Railway Catering & Tourism Corporation Ltd. (IRCTC) and different zonal railways. [©] Passengers may insist on the service providers for issue of cash memos. [©] Passengers may lodge their complaints/suggestions to IRCTC at a national toll free number 1800-1 11-1 39.

Menu for Duronto/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				
	7.00gm#)		Sugar		(7.00gm#)		
	1.50gm)		Coffee		(1.50gm)		
	2.00gm#)		Tea Bag		(2.00gm#)		
	2.50gm#)	4.	Creamer Napkin	2 nos.	(2.50gm#)		
4. Napkin 1 no. Service in tray with disposable tray	mat	4. 5.	Refreshing tissue /	wet towel			
and cup & thermos of good quality			vice in better qualit		n disnosable		
# Weight per sachet			mat, bone china c				
			stainless steel cutle	ry.			
		# W	eight per sachet				
Menu for Breakfast							
3AC/2AC/CC			AC-I				
			AC-I Cornflakes/wheat fla	koc	(25ame.)		
Croissant 1 nos.	iOgms)		in sealed pack milk		(25gms.)		
2. Jam or Marmalade			Bread slices (large)		(50gms)		
	5gm.)		Croissant	1 nos.	(509115)		
			Jam or Marmalade	1 1100.			
4. Tomato Sauce	, igin,		(blister pack)	1 nos.	(15gm.)		
sachet 1 nos. (1	2gm) 4		Butter Chiplet	1 nos.	(8.1gm)		
5. Vegetarian:-	Ę	5.	Tomato Sauce sachet	1 nos.	(12gm)		
5.1 Vegetable cutlet/	6	6.	Vegetarian: -				
	00 gms.) 6		Vegetable cutlet/				
Finger Chips and			Paneer cutlet	2 nos.	(100gms.)		
green peas or Boiled			Finger Chips and gr	een peas c			
vegetable (2 OR	25gms.)		Boiled vegetable	OR	(25gms.)		
5. 2 Upma-Vada/Idli-Vada	6	62	Upma-Vada/IdIIi-Va				
with coconut Chatni		0.2	coconut Chatni & S		(125gms.)		
	25gms.)		oooonat onaan a o	OR	(1209110.)		
OR		6.3	Non Vegetarian: ·				
Non Vegetarian: -			2 Boiled eggs / Che	ese	(100gms.)		
5.3 2 Boiled eggs/ Cheese			Omlette/Omlette of 2	2 eggs			
	00gms.)		Finger Chips and gr		(25gms.)		
Finger Chips and green			peas or Boiled veget				
	25gms.)	OR Any other regional cuisine as per popular demand					
OR Any other regional cuisine as per po			cided by Railway.	e as per po	pular demand		
demand as decided by Railway			Fruit Juice/Aerated				
	' (drinks in glasses	1 nos.	(200ml.)		
6. Variety of Fruit	8		Assorted fresh fruits		(2001111.)		
drink in tetra pack/ aerated drinks (2	200ml.)		Banana/ Apple/ Orar				
· · · · · · · · · · · · · · · · · · ·			Mango/Chhikoo /Gr		: (100gm.)		
	7.00gm#)		Tea/Coffee				
	.50gm)		Sugar	2 nos.	(7.00gm#)		
	.00gm#)		Coffee	1 nos.	(1.50gm)		
Creamer 2 nos. (2.5	50gm#)		Tea Bag	2 nos.	(2.00gm#)		
8. Salt & Pepper sachets		10	Creamer	2 nos.	(2.50gm#)		
Service in tray with disposable tray			Salt & Pepper sache ce in tray with disp		mat and cun		
& thermos of good quality and st			ermos of good qua				
cutlery wrapped in paper napkin.			ry wrapped in paper		10111000 01001		
# Weight per sachet			ight per sachet				
Menu	for Wel		me Drink				
3AC/2AC/CC		EC/	AC-I				
		1.	Eclairs	1	2 nos.		
		2.	Biscuits		2 nos.		
3. Cold drink or		3.	Cold drink or				
Fruit drink in			Fruit drink in				
	00ml.		Tetra pack	4	200ml.		
		4.	Napkin				
Service in tray with disposable tray	mat	5. Son	Refreshing tissue /		dianaaabla		

Menu for Lunch/Dinner

EC/AC-I

Soup Course

3AC/2AC/CC **Soup Course**

1. Soup - Cream of

	Tomato/ Vegetable/			Sweet & Sour/ Sv
	Rasam	(150 ml.)		Green Peas/Rasar
2.	Soup Stick - 2 (Packed)	(20 gms.)	2.	Soup Stick - 2 (Pa
3.	Butter Chiplet	(8.1gm)		and bun
Ma	ain Course		3.	Butter Chiplet
1.	Basmati Rice Pulao dish	(100 gms.)	Ma	ain Course
2.	Dal dish	(150 gms.)	1.	Basmati Rice Pula
3.	Vegetarian:-	(150 gms.)	2.	Dal dish
	Paneer dish (70) gms. Paneer)	3.	Vegetarian:-
	OR	· /		Paneer dish
No	n Vegetarian:-			(
4	Chicken dish	(150 gms.)	No	n Vegetarian:
5.	Curd in Kullarh	(100 gms.)	4.	Chicken dish
6.	Parantha or 2 n	os.(100 gms.)	5.	Curd in Kullarh
	Roomali roti	(0)	6.	Parantha or
7.	Salad	(40 gms.)		Roomali roti
8.	Pickle oil based (blister pack)	(15 gms.)	7.	Salad
	OR		8.	Pickle oil based
Any	other regional cuisine a	s per popular		(blister pack)
den	nand as decided by Railway.		4	
De	ssert Course			^r other regional c nand as decided by
1.	Ice Cream /	(100 ml.)		
	Gulab jamun/Rasgulla	2 nos.		ssert Course
٠	Salt & Pepper sachets	(1 each)	1.	Ice Cream / Gulab jamun/Rase
٠	Napkin Tissues paper and	Tooth pick	2.	Assorted fresh fru
	vice in tray with disposable t	۷.	Banana/ Apple/ 0	
	hermos of good quality and		Mango/Chhikoo/	
cut	ery wrapped in paper napkir	l. –	•	Salt & Pepper sac
			•	Scented Supari/M
			•	Napkin Tissues pa
				Refreshing tissue

1. Soup - Tomato/Vegetable/ Sweet & Sour/ Sweet Corn/ Green Peas/Rasam (150 ml.) Soup Stick - 2 (Packed) (40 gms.) and bun (20 gms.) 3. Butter Chiplet (8.1gm) Main Course Basmati Rice Pulao dish (100 gms.) Dal dish (150 gms.) Vegetarian:-(150 gms.) Paneer dish (70 gms. Paneer) OR Non Vegetarian:-Chicken dish (150 gms.) Curd in Kullarh (100 gms.) 6. Parantha or 2 nos. (100 gms.) Roomali roti Salad (40 gms.) Pickle oil based (blister pack) (15 gms.) OR Any other regional cuisine as per popular demand as decided by Railway.

Ice Cream / (100 ml.) Gulab jamun/Rasgulla 2 nos. Assorted fresh fruits -Banana/ Apple/ Orange/ Mango/Chhikoo/Grapes/ Pear Salt & Pepper sachets (1 each) Scented Supari/Mouth refreshner Napkin Tissues paper and Tooth pick Refreshing tissue / wet towel Tea/Coffee on demand Service in better quality tray with disposable tray mat, bone china crockery, glass tumbler and stainless steel cutlery wrapped in cloth napkin.

2 nos.

(20 gm.)

Menu for Evening Tea

EC/AC-I

1. Chocolate bar

3AC/2AC/CC							
1.	Eclairs						
2.	Variety of Fruit drir						

2 nos.

2.	Variety of Fruit drink	k		2.	Fresh juice/Coke or		
	in Tetra Pack/Cold o	drink			Pepsi in can		(200ml.)
	in glasses	1 nos.	200ml.	3	Roasted Dry fruit		
3.	Samosa/Paneer pak	ora/			Cashewnut/Almonds	/Pista	(20 gm.)
	Cheese Patties/Vegetable			4.	Samosa /Paneer pakora /		
	Patties pre-packed				Cheese Patties/Vegetable Patties		
	in butter paper bag		(50 gm.)		pre-packed in butter	paper ba	g(50 gm.)
4.	Cheese/vegetable	2 nos.	(60 gms.)	5.	Cheese /vegetable		
	sandwich triangle				sandwich triangle	2 nos.	(60 gms.)
5.	Good quality sweet	in compa	iny	6.	Good quality sweet in company		пу
	Pack/Cream wafers	or	(30 gms.)		Pack/Cream wafers o	r	(30 gms.)
6.	Tomato Sauce sachet	1 nos.	(12gm)	7.	Tomato Sauce sachet	1 nos.	(12gm)
7.	Tea/Coffee			8.	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#)
8.	Napkin tissue paper	1 nos.		9.	Soft Napkin		
Service in tray with disposable tray mat and			10. Refreshing tissue/wet towel				
cup & thermos of good quality and stainless			Service in better quality tray with disposable				
steel cutlery.			tray mat, bone china crockery, glass tumbler				
# Weight per sachet				stainless steel cutlery			
				# W	leight per sachet		

Service in better quality tray with disposable

tray mat, glass tumbler.