

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

Date	Day	Breakfast	Lunch				
05/06/25	Thursday	Ragi Idli Sambar	Steamed Rice	Dal Palak	Rajma Masala	Chapati	Fryums
06/06/25	Friday	Pav Bhaji	Corn Rice	Veg Manchurian	Crispy Veg	Kimchi Salad	-----
09/06/25	Monday	Kande Pohe & Banana	Steamed Rice	Dal Fry	Bhendi Fry	Chapati	Tossed Salad
10/06/25	Tuesday	Uttapam Chutney	Green Peas Pulao	Dal Panchmel	Paneer Tikka Masala	Chapati	Sewai Kheer
11/06/25	Wednesday	Veg Cutlet & Ketchup	Steamed Rice	Aakha Masoor Dal	Soyabean Masala	Chapati	Aloo Papdi Chaat
12/06/25	Thursday	Chutney Sandwich & Choco Milk	Masale Bhaat	Varan	Batata bhaji	Masala Poli	Kuchumber
13/06/25	Friday	Sabudana Khichdi & Cucumber Curd	Veg Fried Rice	Paneer Chilly Gravy	Veg Manchurian Dry	Oriental Salad	-----
16/06/25	Monday	Pasta in Pesto Sauce	Steamed Rice	Dal Methi	Veg Kurma	Chapati	Poppadums
17/06/25	Tuesday	Veg Idli & Tomato Chutney	Onion & Mint Pulao	Dal Tadka	Chole Amritsari	Chapati	Corn Salad
18/06/25	Wednesday	Potato Wada Sambar	Steamed Rice	Kadi Pakode	Paneer Mutter Masala	Methi Thepla	Carrot & Cucumber sticks
19/06/25	Thursday	Khada Pav Bhaji	Corn & Carrot Rice	Dal Makhani	Kofta Curry	Chapati	Boondi Raita
20/06/25	Friday	Masala Upma & Fruit Cuts	Veg Hyderabad Biryani	Tomato Shorba	Veg Raita	Sheer Kurma	-----
21/06/25	Saturday	Sabudana Wada & Cucumber Curd	-----	-----	-----	-----	-----
23/06/25	Monday	Pasta In Cream Sauce	Steamed Rice	Dal Kolhapuri	Veg Kadhai	Chapati	Payasum
24/06/25	Tuesday	Medu Wada Sambar	Green Peas Pulao	Gujrati Dal	Chole Paneer	Palak Paratha	Bobby
25/06/25	Wednesday	Vermicelli Upma	Steamed Rice	Dal Fry	Chawli Masala	Chapati	Fruit Custard
26/06/25	Thursday	Bread Pattice & Ketchup	Veg Pulao	Dal Bukhara	Jeear Aloo	Chapati	Tossed Salad
27/06/25	Friday	Sabudana Khichdi & Cucumber Curd	Combination Rice	Veg Manchurian	Crispy Veg	Oriental Corn Salad	-----
28/06/25	Saturday	Puri Bhaji	-----	-----	-----	-----	-----
30/06/25	Monday	Misal Pav	-----	-----	-----	-----	-----

- **Henceforth, Chapatis will be made with Multigrain Flour.** Please educate children on the texture and colour of the chapati since there is a change from the wheat flour one.
- This menu is subject to change due to unavoidable circumstances & fluctuating availability in the market.
- Food is prepared on the school campus one hour before the serving time.
- Parents who would want their wards to be served an Indian Meal instead of Chinese must inform Foodsmiths at the beginning of the year. The change shall be applicable throughout the year.
- Similarly, when bread items are served, cornflakes and milk shall be made available on all days when any bread item, eg pav & sandwiches are served. The change shall be applicable throughout the year.
- Any food allergies must be shared with Foodsmiths well in advance.