

VIKHE PATIL MEMORIAL SCHOOL, PUNE - MENU FOR THE MONTH OF SEPTEMBER, 2026

Date	Day	Breakfast	Lunch				
01/09/26	Tue	Idli Sambar	Steamed Rice	Dal Fry	Veg Kadhai	Chapati	Tossed Salad
02/09/26	Wed	Vermicelli Upma & Choco Milk	Jeera Rice	Dal Tadka	Pindi Chole	Methi Paratha	Papad & Pickle
03/09/26	Thu	Uttapam Chutney	Veg Biryani	Tomato Shorba	Veg Raita	Sheer Kurma	-----
04/09/26	Fri	Sabudana Khichdi	Corn & Carrot Rice	Paneer Chilly Gravy	Gobi Manchurian	Kimchi Salad	-----
07/09/26	Mon	Pasta in Pesto Sauce	Steamed Rice	Dal Palak	Aloo Gobi Capsicum	Chapati	Corn Salad
08/09/26	Tue	Pav Bhaji	Masale Bhaat	Varan	Bhendi Fry	Masala Poli	Koshimbir
09/09/26	Wed	Masala Idli Sambar	Steamed Rice	Kofta Kadi	Rajma Masala	Kasturi Roti	Bobby
10/09/26	Thu	Besan Chilla & Chutney with Strawberry Milk	Green Pea Pulao	Dal Lasooni	Palak Paneer	Chapati	Rice Kheer
11/09/26	Fri	Kanda Pohe & Banana	Carrot & Pea Rice	Veg Manchurian	Schezwan Potato Wedges	Oriental Salad	-----
12/09/26	Sat	Uttapam & Chutney	Steamed Rice	Dal Methi	Chana masala	Tawa Paratha	Pineapple Sheera
15/09/26	Tue	Masala Upma & Fruit Cuts	Kashmiri Pulao	Dal Fry	Mutter Paneer	Chapati	Papad
16/09/26	Wed	Ragi Idli & Sambar	Steamed Rice	Chilke wali Dal	Veg Kofta Curry	Palak Paratha	Fruit Custard
17/09/26	Thu	Sabudana Khichdi & Cucumber Curd	Jeera Rice	Dal Kolhapuri	Soya Paneer Tikka Masala	Chapati	Boondi Raita
21/09/26	Mon	Pasta in Cream Sauce	Steamed Rice	Gujrati Dal	Rasila Aloo	Kasturi Roti	Veg Raita
22/09/26	Tue	Medu Wada Sambar	Veg Pulao	Akkha Masoor Dal	Red Pumpkin Dry	Chapati	Payasam
23/09/26	Wed	Corn Tikki	Dal Khichdi	Chole Amritsari	Methi Paratha	Aloo Papdi Chaat	
24/09/26	Thu	Khada Pav Bhaji	Corn & Carrot Rice	Gobi Manchurian Gravy	Stir Fry Veg	Corn Salad	-----
25/09/26	Fri	Organic Sheera with dry fruits	-----	-----	-----	-----	-----
28/09/26	Mon	Dhokla & Banana	Curd Rice	Veg Kurma	Masala Poli	Poppadum	Pickle
29/09/26	Tue	Spinach Idli Sambar	-----	-----	-----	-----	-----

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#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:** Indian meals will be made available on days when there is a Chinese menu, 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, poha/ upma/ 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 item 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.

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!