

**GOVERNMENT OF INDIA  
MINISTRY OF RAILWAYS  
RAILWAY BOARD**

No. 2011/TG-III/631/5

New Delhi, Dated: 04.08.2014

The General Manager  
All Indian Railways.

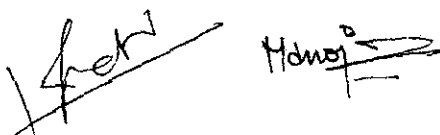
**(Commercial Circular No.32of 2014)**

Sub: Revision of Menu/tariff of catering services in Rajdhani/Shatabdi/Duronto  
Express trains.

A review of menu and tariff has been done through committees set up by the Board to determine the norms for apportionment of catering charges in the fares of Rajdhani/Shatabdi/Duronto express trains. Accordingly, based on the recommendations of the committee, a revised menu and tariff was notified vide Board's Commercial Circular No. 63/2013 dated 09.10.2013 for catering services in Rajdhani/Shatabdi/Duronto trains. However, vide Board's CC No. 67/2013, certain modifications to CC-63/2013 have been issued. Further, Zonal Railways/IRCTC forwarded many suggestions/observations based on the passengers' feedback with regard to implementation of the revised Menu & Tariff issued vide CC -63/2013 and subsequent modifications vide CC-67/2013. Accordingly, re-examination of the existing Menu & Tariff based on suggestions/observations of the Zonal Railways/IRCTC has been done by a committee appointed by the Board. Based on the recommendations of this committee, Board has decided to revise the instructions and therefore, a consolidated instruction in this regard is issued as under:

**1. Rationalization of Menu**

- 1.1 In order to give value addition to the passengers of different regions, four region wise menus (Northern, Eastern, Western & Southern) are to be introduced as suggested vide Annex.-A.
- 1.2 Amongst the options (Annexure-A), the same item/variety will not be served (a) on the same day, (b) on the same train journey and (c) in consecutive meals. Zonal Railways may introduce service of pre-packed (ready to eat) meals of reputed brands (Lunch/Dinner) on optional basis keeping the total cost within the fixed apportionment for the service. CCMs of the Zonal Railway should personally monitor introduction of pre-packed (ready to eat) meals of reputed brands.
- 1.3 Zonal Railways may introduce regional options depending on the originating and destination stations. Regional cuisine for different directions of trains, like extra rice is to be served in place of Roti/Paratha in Eastern & Southern regions in the Lunch/Dinner. Preferably, Plain Roti /Chapati should be served in the main course of Lunch/Dinner.
- 1.4 Menu for each service is given in Annexure-A, which should be uniformly adopted by the Zonal Railways. Railways may, however, make adjustments in service according to the train timings wherever considered necessary. The Menu & Tariff for Sleeper Class (Duronto Trains) has been kept unchanged as issued vide CC63/2013.
- 1.5 Welcome drink will be served to all passengers of AC Classes (1A/EC & 2A/3A/CC) on commencement of the journey. However, whenever the Breakfast is followed immediately after Welcome Drink then Frooti, the tetrapack drink hitherto being provided alongwith Breakfast will not be served. In case of service of subsequent Breakfast during any journey, drink/Aerated Drinks/ Chhach/Lassi/ in tetra pack will continue to be served.
- 1.6 As per instructions issued vide CC67/2013, regular meal (Lunch/Dinner) is to be served in place of Combo Meal (wherever applicable) at the tariff applicable for Combo meal.



- 1.7 In case of late running due to unforeseen circumstances, if the journey time is extended by more than 2 hours, service of Tea/coffee, Lunch/Dinner or Breakfast/Evening tea, depending on the timings, are to be served to the passengers as per the Menu & Tariff as in Annexure- B. Accordingly, Zonal Railways will reimburse the amount to the service providers.
- 1.8 Sale of tea/coffee, aerated drink in tins/ /bottles, juices in tetra pack, Lassi, Chhach, Nimboos, etc. is no longer permitted.
- 1.9 Reputed Brands are to be used for pre-packaged items and items used in preparation of food. The brands must be approved by the CCMs of the Zonal Railways.

**2. Third Party Audit**

- 2.1 As per Catering Policy 2010 and extant instructions issued by Board's office from time to time, ISO certification and third party audit along with passenger opinion feedback scheme need to be put in place. The third party quarterly audit should be done scientifically and in a transparent manner with regular periodicity by reputed independent agencies authorized/prescribed by the railways along with regular in house audit. Complaint/suggestion book on catering must be available in pantry cars and be provided to passengers on demand.

**3. Base Kitchen**

- 3.1 The State of art base kitchens is to be established as far as possible on railway premises with properly designed and coordinated electro mechanical services such as plumbing, electrical, HVAC and Kitchen fixtures as defined in the SBD.

**4. Service -wise Tariff**

- 4.1 The catering charges for each pair of station on up and down direction should be calculated and notified for each Rajdhani/Shatabdi /Duronto Express trains by the concerned zonal railways in consultation with their associate finance. Since the catering charges are to be included on the basis of actual services rendered to the passengers there may be difference in catering charges in some cases on up and down direction between same pair of stations due to variation in catering services. It is advised that the actual charges of catering services as per the requirement of the journey of Rajdhani/Shatabdi/Duronto Express trains should be added to the basic fare and the amount so arrived will be rounded off to the next higher multiple of Rs. 5/-. Payment of apportionment charges to the caterers should be made according to the actual services rendered to the passengers as per the following rates given below except in case of combo meal where charges will be as per below but menus shall be as per regular Lunch/Dinner meal as issued vide CC -67/2013:-

(in Rs.)

1A/EC		
Type of service	Catering charges to be disbursed to the licensee without service tax.	Catering charges to be included in fare (Inclusive of present service tax @8.66%.)
(1)	(2)	(3)
Morning Tea	12.50	15.00
Breakfast	81.50	90.00
Lunch/Dinner	129.50	145.00
Evening Tea where dinner is served	41.00	45.00
Evening Tea where dinner is not served	66.50	75.00
Combo Meal	66.50	75.00

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2AC/3AC/CC		
Type of service	Catering charges to be disbursed to the licensee without service tax.	Catering charges to be included in fare (Inclusive of present service tax @8.66%.)
(1)	(2)	(3)
Morning Tea	8.00	10.00
Breakfast	66.50	75.00
Lunch/Dinner	112.00	125.00
Evening Tea	40.00	45.00
Combo Meal	66.50	75.00
SL (Duronto Trains)		
Morning Tea	6.50	10.00
Breakfast	34.00	40.00
Lunch/Dinner	71.00	80.00
Evening Tea	18.00	20.00

**5. Applicability of Taxes**

5.1 Service Tax is to be paid separately subject to proof of payment which has been calculated at the present rate notified @8.66%. The difference between the charges mentioned in column 2 and 3 above would be available with the Railways for payment of service tax etc. Due to changes in catering charges the license fee must be reassessed and realized as per the guidelines issued vide CC-35/2010 (Catering Policy-2010), CC-82/2012 (correction slip No.2 to Catering Policy-2010) and other instructions issued in this regard by the Board's office from time to time. The catering charges indicated in Para 4.1 above do not include charges for packaged drinking water, newspaper, etc. as they are included in the basic ticket fare. Reimbursement for these services will be made separately as per extant guidelines.

5.2 Any applicable taxes which are notified by Government of India (Ministry of Finance, Deptt. of revenue notifications) or State Governments from time to time are to be collected by the Zonal Railways from the passengers of Rajdhani/Shatabdi/Duronto trains in the ticket fare. The licensee is to be paid the taxes accordingly subject to proof of payment by the licensee to the concerned Government Authorities.

**6. General Instructions**

6.1 Newspaper and Rail Neer Packaged Drinking Water bottles alongwith disposable cup are to be served to the passengers on board Shatabdi/Rajdhani/Duronto Express trains on complimentary basis and it will not be a part of apportionment cost for catering on board. One bottle of 1 litre Rail Neer Packaged Drinking Water and newspaper should be supplied to every passenger. In case passenger is travelling for more than 20hrs on Rajdhani/Duronto trains, a second bottle of Rail Neer Packaged Drinking Water should also be served to the passengers. In case of trains managed by licensees, Railway should make payment to the licensees for supplying newspaper and Rail Neer Packaged Drinking Water as the cost of these items are separately included in the fare. As regard the service of 500 ml/1000 ml Rail Neer PDW bottle in Shatabdi express trains are concerned, instruction circulated vide Board's letter no. 2011/TG-III/631/4 dated 13.05.2013 may be followed. CCM may ensure the service of Rail Neer PDW bottle. In case of non availability of Rail Neer bottles, CCM may approve the other reputed brands of PDW for service.

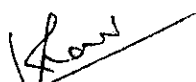
6.2 Guidelines regarding supply of sugar free meals to diabetic passengers on demand as per existing instruction issued vide Board's letter no. 2013/TG-III/631/2 dated 18.09.2013 must be ensured. CCMs may decide the diabetic menu within the prescribed catering charges notified for each service.

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- 6.3 Guidelines regarding supply of free food to the infants will continue to be followed by Railways as per existing instruction issued vide Board's letter No. 2002/TG-III/631/2 pt-1 CC 26/2002 dated 30.04.2002
- 6.4 To ensure a visible improvement in catering services the hygienically packaged meals should be loaded on trains and be served on trains through trolleys. The licensee is encouraged to gradually provide personalized services and supply of meals through meal trolleys to all passengers travelling by Rajdahni/Shatabdi/Duronto exp. trains. The design of trolley should be approved by railway authorities keeping in view the facilities available in coaches to handle and stacking the trolleys.
- 6.5 The service in the coaches may be made through trolleys for service through trolleys including 3 tier coaches. CCMs must approve the design on the pattern of airlines. For this suitable designed mini pantry area be made in each coach to ensure stacking of trolleys in a safe manner. The sufficient availability of Deep Freezer & Hot Boiler for arrangements of cooking & heating be available. Vestibule area between two coaches should be modified to facilitate smooth movement of service trolleys by putting rubber layered surface/mat on them.
- 6.6 Improvement in packaging with the use of food grade quality packaging material must be ensured. Packaging material should conform to ISO specification. Plastic glasses are not to be used. Casseroles should be at least of 50 micron thickness and good reputed grade trays should be used. All meals served to 1AC/EC passengers should be on bone china or good quality crockery.
- 6.7 Food must be presented in most hygienic manner and all components of crockery, cutlery, napkins etc. as approved/ specified by the CCMs must be supplied. Preferably disposable hygienic food grade cutlery/crockery should be used. The old crockery/utensils/thermos flasks etc must be replaced by new ones periodically. Separate utensils are to be used for preparation and service of veg. and non-veg. meals.
- 6.8 Cleanliness in the Pantry Car/Mini Pantry/Base Kitchen should be maintained preferably through mechanized method. Preferably, Vacuum cleaners should be used for cleaning.
- 6.9 Refresher course of both departmental and licensee catering staff must be done on regular basis so as to ensure trained staff is available. Proper training must be given to the staff in laying the trays, storing them and removing them from the trolleys, and serving food items and beverages to the passengers.
- 6.10 Good quality presentable new revised Menu Cards indicating detailed menus including weight of different items must be printed separately for the Executive/AC First classes and for other classes. The menu card should be supplied to the waiters who will present them to the passengers.
- 6.11 The detailed new revised menus should be printed in the tray mats while supplying the services to the passengers
- 6.12 Zonal Railways to ensure that the detailed menu is printed in the Rail Bandhu Magazine on the last page for information of the passengers.
- 6.13 In case of Shatabdi Express trains where there are no services prescribed for short distance passengers between two pair of stations, a cup of Tea/Coffee should be served to such passengers free of charge. To adjust the cost of Tea/Coffee, a glass of packaged drinking water (sealed) should be served to such passengers in place of 1 litre PDW Rail Neer bottle. However, the payment to the licensee/departmental catering will be made for 1 litre PDW Rail Neer bottle.
- 6.14 In 1AC/Executive class, personalized services are to be provided including choice of meals.

## 7. Instructions for Visible Improvement

- 7.1 Railways must ensure that with the revision of apportionment cost and rationalization of menu, services are upgraded by visible and appreciable improvement in quality of preparation, packaging and presentation.

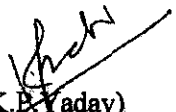


- 7.2 Special emphasis is to be given on the preparation of food in modern, mechanized base kitchens ensuring hygienic conditions and use of branded quality products. To ensure quality, only branded ingredients and products of reputed brands as approved having pan-Indian visibility should be used. The consistency of Dal/Vegetables should be thick and not watery. Extra tea bags/coffee, sugar sachets and milk should be made available on demand to 1AC/EC passengers. This should be mentioned in the menu card.
- 7.3 Zonal Railway should ensure that the requisite number of staff are provided on these trains. Zonal Railway must ensure that the requisite number of staff as notified are provided on the coaches so as to ensure complaint free service to cater to the requirement of the individual coaches for stacking, heating, cooling & service of meals. The pantry car staff must be in proper uniform and must display their name badge. The appearance of staff must be smart, clean and hygienic and they must carry valid medical certificates. Staff should be regularly sent for training with a view to improve their skills in customer care.
- 7.4 Railways must ensure conduct of regular inspections and surprise checks of the base kitchens & pantry cars by deputing officers at various levels. Zonal railways must ensure that the kitchens are set up by the licensee on the railway premises as far as possible for better monitoring and supervision. If kitchens are outside the railway premises they should have the approval of the CCM.
- 7.5 Railway should ensure that instructions contained in this letter are widely circulated to the field units/licensees and Railway should satisfy themselves about improvement made before disbursing the revised apportionment charges.
8. The revised Menu will come into force from one week from issue of this letter.

This issues with the concurrence of Finance Directorate of Ministry of Railways.

Kindly acknowledged the Receipt of this letter.

DA: Annexure- A (Page No. 1-8) and Annexure-B (Page-1)

  
(K. B. Yadav)  
Director (Tourism & Catering)  
Railway Board

No. 2011/TG-III/631/5

New Delhi, Dated: 06.08.2014

Copy to: FA&CAO, All Indian Railways, for information & necessary action.

  
For Financial Commissioner, Railway Board

Copy to: CCM, All Zonal Railways, for information and necessary action,

Accounts II, F(S)III, F(Comml.), TC(rates), TC(CR), TC-II, and Health Branches of Railway Board.

MENU WELCOME DRINK (IA/EC)

Item	Nos.	Weight (gms)	Items to be served		
			Northern	Eastern	Western
100% Fruit Juice / Coconut water/Lassi/ Chhach in tetrapack / Aerated cold Drinks in tin/Bottle (Branded)	1	200ml.	Northern 100% Fruit Juice / Coconut water/Lassi/ Chhach in tetrapack / Aerated cold Drinks in tin/Bottle (Branded)	Eastern 100% Fruit Juice / Coconut water/Lassi/ Chhach in tetrapack / Aerated cold Drinks in tin/Bottle (Branded)	Southern 100% Fruit Juice / Coconut water/Lassi/ Chhach in tetrapack / Aerated cold Drinks in tin/Bottle (Branded)

MENU MORNING TEA (IA/EC)

Item	Nos.	Weight (gms)	Items to be served		
			Northern	Eastern	Western
Biscuit	2		Northern Digestive biscuit branded (Nutri choice)	Eastern Digestive biscuit branded (Nutri choice)	Southern Digestive biscuit branded (Nutri choice)
Tea coffee kit	1		Tea/coffee kit	Tea/coffee kit	Tea/coffee kit
Sugar/sugar free sachets	1	7			
Coffee or	1	1.5-2			
Tea bag	1	2			
Milk creamer sachets	1	5			
Refreshing Tissue	1		Refreshing Tissue	Refreshing Tissue	Refreshing Tissue

(1)

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**MENU FOR BREAKFAST (1A/EC)**

Item	No.	Weight (gms)	Items to be served			
			Northern	Eastern	Western	Southern
Cornflakes (25gms) with milk & sugar	1	25	Cornflakes / Oats with milk & sugar	Cornflakes / Oats with milk & sugar	Cornflakes / Oats with milk & sugar	Cornflakes / Oats with milk & sugar
Bread	2	50	Slices white/Brown bread	Slices white/Brown bread	Slices white/Brown bread	Slices white/Brown bread
Jam	1	15	Marmalade/Jam sachets	Marmalade/Jam sachets	Marmalade/Jam sachets	Marmalade/Jam sachets
Butter	1	8-10	Butter chiplet	Butter chiplet	Butter chiplet	Butter chiplet
Veg. Dish			(2) Stuffed Paratha & Branded curd (100g each) & Pickle (15g) / (2) Kulcha Chana & Branded curd (100g each) & Pickle (15g) / (2) Besan Chila with chutney & Branded curd (100g each) & Pickle (15g) / (2) Veg. cutlet (50g each) / (2) Veg. cutlet (50g each) with finger chips & boiled veg. (25g), etc.	(2) Stuffed Paratha & Branded curd (100g each) & Pickle (15g) / (2) Besan Chila with chutney & Branded curd (100g each) & Pickle (15g) / (2) Veg. cutlet (50g each) / (2) Veg. cutlet (50g each) with finger chips & boiled veg. (25g)	Dhokla (100g) with Chutney and Mirch (30g) / Poha (100g) with chutney (30g) / (2) Veg. cutlet (50g each) with finger chips & boiled veg. (25g)	(2) Idly/ Rice Pongal/Rava Upma (100g) & Onion Uthapam (100g) & Medu Vada (30g) with Sambhar (100g) & coconut chutney (40 g) / (2) Veg. cutlet (50g each) with finger chips & boiled veg. (25g)
OR	1		Capsicum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25gms).	Capsicum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25gms).	Capsicum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25gms).	Capsicum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25gms).
Assorted Fruits	1	100-150	Assorted fruit (Banana /apple/orange)	Assorted fruit (Banana / apple/orange)	Assorted fruit (Banana / apple/orange)	Assorted fruit (Banana / apple/orange)
Tomato ketchup	1	15	Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets
Salt & pepper	1		Salt & pepper sachets each	Salt & pepper sachets each	Salt & pepper sachets each	Salt & pepper sachets each
Tea /Coffee kit*	1		Tea /Coffee kit	Tea /Coffee kit	Tea /Coffee kit	Tea /Coffee kit

\*Tea/Coffee kit as in Morning Tea

(2)

*Sharma*  
*Mdwpf*

**MENU FOR LUNCH /DINNER (1A/EC)**

Item	No	Weight (gms)	Items to be served		
			Northern	Eastern	Western
Soup			Northern Soup (150ml) with soup sticks-2 (20g packed) branded with veg. kabab/Mini Idli/Vada (50g) & Butter chiplet (8-10g)	Western Crème of Tomato / Veg. soup/ Mushroom soup / Sweet corn soup	Southern Rasam / Veg. soup/ Mushroom soup /etc .
Basmati Rice	1	100g.	Crème of Tomato / Veg. soup/ Mushroom soup / Sweet corn soup	Plain rice /Jeera rice/Matar Pulao/ Fried rice, etc.	Lemon rice /Coconut rice/ Tamarind rice/ etc.
Paratha / roti	1	100g	4 Plain Roti / 2 Paratha /4 Rumali Roti	4 Roti /2 Paratha / Extra rice in place of Roti	4 Roti / 4 Poori / Extra rice in place of Roti
Dal		150g	Dal Tadka/Kabuli Chana / Rajma / Dal Makhani/ Chana Dal/Chholey/ Ghia-Chana Dal.	Dal Arhar/ Dal Makhani/ Moong Dal/ Rajma.	Sambhar/ Dal Arhar/ Dal Tadka/ Chana Dal.
Veg. Dish			Kadhai paneer / Paneer Do Pyaza paneer / Shahi paneer /Palak Paneer/ Matar paneer (150g) -(Paneer -70g) / Dum Aloo Kashmiri-150g/ Veg. Kofta/Malai Kofta/ Aloo Gobhi +matar/Mix veg./Bharwa Bhindi/ Capsicum (150g).	Kadhai paneer/ Shahi Paneer / Matar paneer -150g (Paneer -70g) / Navratan Korma /Aloo Posto/Veg. Jalfarezi -150g. / Veg. Kofta/Malai Kofta/Aloo Gobhi +matar/Mix veg./Bharwa Bhindi/ Capsicum (150g)	Vegetable poriyal / Navratan Korma / Veg. Jalfarezi/ Veg. Kootu -150g) / Matar paneer /Shahi Paneer -150g (Paneer (70g) / Aloo Gobhi +matar/Mix veg. / Bharwa Bhindi/ Capsicum (150g)
OR			Chicken butter masala / Chicken Manchurian / Murg Jalfarezi -150g (Chicken 100g)**	Fish moily / Dahi Mach / Fish Curry -150g / Chicken Butter Masala -150g (Chicken/fish 100 g)	Chettinadu Chicken / Chicken Dish -150g Chicken(100g)/ Murg Jalfarezi -150g (Chicken -100g)
Non-Veg. Dish			Chicken butter masala / Chicken Manchurian / Murg Jalfarezi -150g (Chicken 100g)**	Fish moily / Dahi Mach / Fish Curry -150g / Chicken Butter Masala -150g (Chicken/fish 100 g)	Chettinadu Chicken / Chicken Dish -150g Chicken(100g)/ Murg Jalfarezi -150g (Chicken -100g)
Branded curd	1	100g	Branded Curd	Misti Doi	Branded Curd
Pickle sachets	1	15g	Pickle sachets	Pickle sachets	Pickle sachets
Salt & pepper	1		Salt & pepper sachets (each)	Salt & pepper sachets (each)	Salt & pepper sachets (each)
Desert Course Branded	1		Branded Ice cream (90ml)/ Kulfi (60ml) / Payasam/ Kala Jamun/ (2) Rasgulla / Sri Khand (100g)	Branded Ice cream (90ml)/ Kulfi (60ml) / Payasam/ Kala Jamun/ (2) Rasgulla/ (2) Sandesh (100g)	Branded Ice cream (90ml)/ Kulfi (60ml) / Payasam/ Kala Jamun/ Rasgulla/ Sri Khand (100g)

\*\*Neck and wing portion of chicken should not be served.

(3)

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**MENU FOR EVENING TEA WHERE DINNER IS SERVED (A/EC)**

Item	No s,	Weight (gms)	Items to be served			
			Northern	Eastern	Western	Southern
Eclairs	2		Eclairs	Eclairs	Eclairs	Eclairs
Roasted nuts (Branded)	1	20	Cashew nut / Almonds Roasted	Cashew nut / Almonds Roasted	Cashew nut / Almonds Roasted	Cashew nut / Almonds Roasted
Veg. Sandwich Snacks (Branded)	1	60	Veg. Sandwich triangle	Veg. Sandwich triangle	Veg. Sandwich triangle	Veg. Sandwich triangle
Branded Sweets	1	30	Samosa/Paneer Pakora/ Dal samosa/Matar samosa/Kachori/ Cheese patties (HOT SNACKS)	Samosa / Khasta Kachori / Paneer Pakora/ Kachori (HOT SNACKS)	Cheese patties/ Vada Pav/ Aloo Bonda/ Paneer Pakora/ Samosa (HOT SNACKS)	Samosa / Masala vada/ Kachori/ Medu Pakkoda (HOT SNACKS)
Tomato ketchup Tea /Coffee kit*	1	15	India Mithai / Motichoor Laddoo / Dhoda/ Balushahi	India Mithai / Motichoor Laddoo / Balushahi/ Sandesh / Gulabjannun	India Mithai / Motichoor Laddoo / Dhoda/ Gulabjannun/	India Mithai / Motichoor Laddoo /Mysore Paak/ Dhoda
			Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets
			Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit

\*Tea/Coffee kit as in Morning Tea

**MENU FOR EVENING TEA WHERE DINNER IS NOT SERVED (A/EC)**

Item	No s,	Weight (gms)	Items to be served			
			Northern	Eastern	Western	Southern
Eclairs	2		Eclairs	Eclairs	Eclairs	Eclairs
Roasted nuts (Branded)	1	20	Cashew nut / Almonds Roasted	Cashew nut / Almonds Roasted	Cashew nut / Almonds Roasted	Cashew nut / Almonds Roasted
Veg. Sandwich Snacks (branded)	1	60	Veg. Sandwich triangle	Veg. Sandwich triangle	Veg. Sandwich triangle	Veg. Sandwich triangle
Branded Sweets	1	30	Samosa/Paneer Pakora/ Dal samosa/Matar samosa/Kachori/ Cheese patties (HOT SNACKS)	Samosa / Khasta Kachori / Paneer Pakora/ Kachori (HOT SNACKS)	Cheese patties/ Vada Pav/ Aloo Bonda/ Paneer Pakora/ Samosa (HOT SNACKS)	Samosa / Masala vada/ Kachori/ Medu Pakkoda (HOT SNACKS)
Tomato ketchup Tea /Coffee kit*	1	15	India Mithai / Motichoor Laddoo / Dhoda/ Balushahi	India Mithai / Motichoor Laddoo / Balushahi/ Sandesh / Gulabjannun	India Mithai / Motichoor Laddoo / Dhoda/ Gulabjannun/	India Mithai / Motichoor Laddoo /Mysore Paak/ Dhoda
			Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets
			Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit

\*Tea/Coffee kit as in Morning Tea

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**MENU WELCOME DRINK (2A/3A/CC)**

Item	Nos.	Weight (gms)	Items to be served		
			Northern	Eastern	Southern
Nimbu Paani Branded	1	200ml.	Branded Nimbu Paani in Tetra pack	Branded Nimbu Paani in Tetra pack	Branded Nimbu Paani in Tetra pack
Refreshing Tissue	1		Refreshing Tissue	Refreshing Tissue	Refreshing Tissue

**MENU MORNING TEA (2A/3A/CC)**

Item	Nos.	Weight (gms)	Items to be served		
			Northern	Eastern	Southern
Biscuit	2		Biscuit (Marie)	Biscuit (Marie)	Biscuit (Marie)
Tea coffee kit*	1		Tea/coffee kit	Tea/coffee kit	Tea/coffee kit
Sugar/sugar free sachets	1	7			
Coffee or	1	1.5-2			
Tea bag	1	2			
Milk creamer sachets	1	5			

\*Tea/Coffee kit as in Morning Tea

*Handwritten signature*  
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 (5)

**MENU FOR BREAKFAST (2A/3A/CC)**

Item	No	Weight (gms)	Items to be served			
			Northern	Eastern	Western	Southern
Bread	2	50g	Slices white/Brown Bread	Slices white/Brown Bread	Slices white/Brown Bread	Slices white/Brown Bread
Jam	1	15g	Jam sachets	Jam sachets	Jam sachets	Jam sachets
Butter chiplet	1	8-10g	Butter chiplet	Butter chiplet	Butter chiplet	Butter chiplet
Veg. Dish with Tomato ketchup sachets			(2) Stuffed Paratha & Branded curd (100g each) & Pickle (15g) / (2) Kulcha Chana & Branded curd (100g each) & Pickle (15g) / (2) Besan Chila with chutney & Branded curd (100g each) & pickle (15g) / (2) Veg. cutlet (50g each) & pickle (15g) / (2) Veg. cutlet (50g each) with finger chips & boiled veg. (25g).	(2) Stuffed Paratha & Branded curd (100g each) & Pickle (15g) / (2) Besan Chila with chutney & Branded curd (100g each) & pickle (15g) / (2) Veg. cutlet (50g each) / Paneer -a-la-kieve (30g) with finger chips & boiled veg. (25g)	Dhokla (100g) with Chutney and Mirch (30g) / Poha (100g) with chutney (30g) / (2) Veg. cutlet (50g each) with finger chips & boiled veg. (25g)	(2) Idly/ Rice Pongal / Rava Uppma (100g) & Onion Uthapam (100g) & Medu Vada (30g) with Sambhar (100g) & coconut chutney (40g) / (2) Veg. cutlet (50g each) with finger chips & boiled veg. (25g)
OR	1		Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).	Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).	Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).	Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).
Non-Veg. dish with tomato ketch up sachets			Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).	Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).	Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).	Capiscum /Onion/ Plain / Tomato Omelette of 2 eggs with finger chips & boiled veg. (25g).
Drink (Branded)	1	200ml	Branded Chhach/Lassi /Fruit drink/ Aerated drink in tetrapack	Branded Chhach/Lassi / Fruit drink/Aerated drink in tetrapack	Branded Chhach/Lassi / Fruit drink/Aerated drink in tetrapack	Branded Chhach/Lassi / Fruit drink/Aerated drink in tetrapack
Salt & pepper	1		Salt & pepper Sachets (each)	Salt & pepper Sachets (each)	Salt & pepper Sachets (each)	Salt & pepper Sachets (each)
Tea /Coffee kit*	1		Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit

\*Tea/Coffee kit as in Morning Tea

*Shel*  
*Munip*

**MENU FOR LUNCH / DINNER (2A/3A/CC)**

Item	No	Weight (gms)	Items to be served			
			Northern	Eastern	Western	Southern
Soup			Soup (150ml) with soup stick-2 (20g-packed) branded & butter chiplet (8-10g).			
	1	150ml	Crème of Tomato / Veg./ Mushroom/ Sweet corn soup	Crème of Tomato / Veg./ Mushroom/ Sweet corn soup	Crème of Tomato / Veg./ Mushroom/ Sweet corn soup	Rasam, etc
Basmati Rice	1	100g	Plain rice /jeera rice/Matar Pulao/ Fried rice	Plain rice /jeera rice/Matar Pulao/ Fried rice	Plain rice /jeera rice/Matar Pulao/ Fried rice	Lemon rice /Coconut rice/ Tamarind rice/ etc.
	1	100g	4 Plain Roti /2 Paratha /4 Rumali Roti	4 Roti /2 Paratha / Extra rice in place of Roti	4 Plain Roti / 2 Paratha /4 Rumali Roti	4 Roti / 4 Poori / Extra rice in place of Roti
Dal	1	150g	Dal Tadka/Kabuli Chana / Rajma / Dal Makhani/ Chana Dal/Chholey/ Ghia-Chana	Dal Arhar/ Dal Makhani/ Moong Dal/ Rajma	Dal Arhar/ Dal Makhani/ Moong Dal/ Rajma	Sambhar/ Dal Arhar/ Dal Tadka/ Chana Dal
			Kadhai Paneer / Paneer Do Pyaza / Shahi Paneer / Palak paneer/Matar Paneer-150g (Paneer 70g)/ Dum Aloo Kashmere (150g) / Veg. Kofta / Malai Kofta Aloo Gobhi+matar/ Mix Veg /Bharwan Capsicum / Bhindi (150g)	Kadhai Paneer/ Shahi Paneer/ Matar Paneer-150g (Paneer -70g)/ Navratan Korma/ Veg. Jalfarezi / Aloo posto -150g /Veg. Kofta/Malai Kofta/ Aloo Gobhi+matar / Mix Veg / Bharwan Capsicum / Bhindi (150g)	Kadhai Paneer / Shahi Paneer / Matar Paneer -150g (Paneer -70g)/ Navratan Korma / Veg. Jalfarezi -150g /Veg. Kofta/Malai Kofta /Aloo Gobhi+matar/ Mix Veg /Bharwan Capsicum / Bhindi (150g)	Vegetable poriyal (150g)/ Navratan Korma (150g)/ Veg. Jalfarezi (150g)/ Veg. Kootu (150g)/ Matar Paneer -150g (Paneer 70g)/Aloo Gobhi+matar/ Mix Veg /Bharwan Capsicum / Bhindi (150g)
Non-Veg. Dish	1		Chicken butter masala / Chicken Manchurian / Murg Jalfarezi -150g (Chicken 80g)**	Fish moily / Dahi Mach / Fish Curry -100g / Chicken Butter Masala -150g (Chicken/fish 80g)	Chicken butter masala / Chicken Manchurian / Murg Jalfarezi -150g (Chicken 80g)	Chettinadu Chicken / Chicken Dish -150g Chicken(80g)/ Murg Jalfarezi -150g (Chicken -80g)
Branded curd	1	100g	Branded Curd	Misti Doi	Branded Curd	Branded Curd
	1	15g	Pickle sachets	Pickle sachets	Pickle sachets	Pickle sachets
Salt & pepper	1		Salt & pepper sachets (each)	Salt & pepper sachets (each)	Salt & pepper sachets (each)	Salt & pepper sachets (each)
Desert Course Branded	1		Branded Ice cream (90ml)/ Kulfi (60ml) / Payasam/ Kala Jamun/ 2- Rasgulla / Sri Khand (100g)	Branded Ice cream (90ml)/ Kulfi (60ml) / Payasam/ Kala Jamun/ 2-Rasgulla/ (2) Sandesh (100g)	Branded Ice cream (90ml)/ Kulfi (60ml) / Payasam/ Kala Jamun/ Rasgulla/ Sri Khand (100g)	Branded Ice cream (90ml) / Payasam/ Kala Jamun/ Rasgulla/ Sri Khand (100g)

\*\*Neck and wing portion of chicken should not be served.

*[Handwritten Signature]*

**MENU FOR EVENING TEA (2A/3A/CC)**

Item	No	Weight (gms)	Items to be served			
			Northern	Eastern	Western	Southern
Salted/Masala Peanuts/Roasted Gram/Chana (Branded)	1	25-30g	Salted / Masala Peanut / Roasted Gram chana	Salted / Masala Peanut / Roasted Gram chana	Salted / Masala Peanut / Roasted Gram chana	Salted / Masala Peanut / Roasted Gram chana
Veg. Sandwich Snacks (Branded)	1	60g	Veg. Sandwich triangle	Veg. Sandwich triangle	Veg. Sandwich triangle	Veg. Sandwich triangle
Branded Sweets	1	50g	Samosa /Kachori/ Bread Pakora / Patties (HOT SNACKS)	Samosa / Khasia Kachori / Paneer Pakora/ Kachori (HOT SNACKS)	Cheese patties/ Vada Pav/ Aloo Bonda/ Paneer Pakora/ Samosa (HOT SNACKS)	Samosa / Masala vada/ Kachori/ Medu Pakkoda (HOT SNACKS)
Tomato ketchup	1	30g	Indian Mithai / Motichoor Laddoo / Dhoda/ Balushahi	Indian Mithai / Motichoor Laddoo / Balushahi/ Sandesh / Gulabjannun	Indian Mithai / Motichoor Laddoo / Dhoda/ Gulabjannun	Indian Mithai / Motichoor Laddoo /Mysore Paak/ Dhoda
Tea /Coffee kit*	1	15g	Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets	Tomato ketchup sachets
	1		Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit	Tea/Coffee Kit

\*Tea/Coffee kit as in Morning Tea

(8)

*From*

*Morning*


**Menu for Rajdhani/Shatabdi/Duronto trains in case of late running**

Service	Items to be served	Existing (Rs.)	Revised
Tea /Coffee	<ul style="list-style-type: none"><li>Biscuits in 2 Nos. ( Marie/Brands approved by CCMs).</li><li>Tea/coffee kit*</li></ul>	5.00	08.00
Breakfast / Evening Tea	<ul style="list-style-type: none"><li>4-Bread slices (brown/white) (big slice)</li><li>1- Butter chiplet (8-10 gms.)</li><li>1- Fruit drink in tetrapack (200 ml.)</li><li>Tea/coffee kit*.</li></ul>	25.00	30.00
Lunch/ Dinner	<ul style="list-style-type: none"><li>Rice (200 gms.)</li><li>Dal (100 gms.) (Yellow Dal/Rajma/ Cholley)</li><li>Pickle sachets (15 gms.)</li><li>OR</li><li>7 Poori (175 gms)</li><li>Mix Veg./Aloo Bhaji (150 gms)</li><li>Pickle sachets (15 gms)</li><li>Salt &amp; pepper sachet(each</li></ul>	25.00	30.00

\*Tea coffee kit :

- (1- No.) Sugar/sugar free sachets- 7 gms.
- (1- No.) Tea bag/Coffee – 1.5-2 gms.
- (1- No.) Milk creamer sachet- (5 gms.)

(1)

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