



International Tipitaka Chanting Council
Established 2006, B.E. 2550

Indian Menu

December 2nd-12th 2011

Kalachakra Ground, Bodhgaya

Bios of the Leadership Team for 2011:

Indian Kitchen Team 's Backgrounds and Job Descriptions

Team Leader - Mr Manoj, New Delhi runs the catering for the National Sports Club, with more than twenty years of experience in running restaurants and catering manager of the Constitutional Club, New Delhi.

Advisor - Mr. Sandeep Silas, Public Servant New Delhi

Assistants -New Delhi (names to be provided)

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Store Keeper and Receiving Agent LBDFI team volunteers

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Food Preparation

Dessert Chef -

Beverage Team

Volunteers from International Tipitaka Chanting Council

To be announced.

VIP Support Team

To Be announced.

Sponsorship of Food

December 2nd, 2011

His Holiness Somdet Phra Buddhajarn
President of the Executive Committee for the Supreme Patriarch of
Thailand
The Abbot of Wat Saket Rachavaramahavihara, Bangkok

December 3rd, 2011

Light of Buddhadharma Foundation International, USA

December 4th, 2011

Mrs. Sudapak Udomnontasak and Wat Amphawan's Followers,
Thailand

December 5th, 2011

Dr. Disaphol and Family, Thailand

December 6th, 2011

Vietnam Group, Vietnam

December 7th, 2011

Vietnam Group, Vietnam

December 8th, 2011

Hong Kong International Group, Hong Kong

December 9th, 2011

To Be Announced

December 10th, 2011

To Be Announced

December 11th, 2011

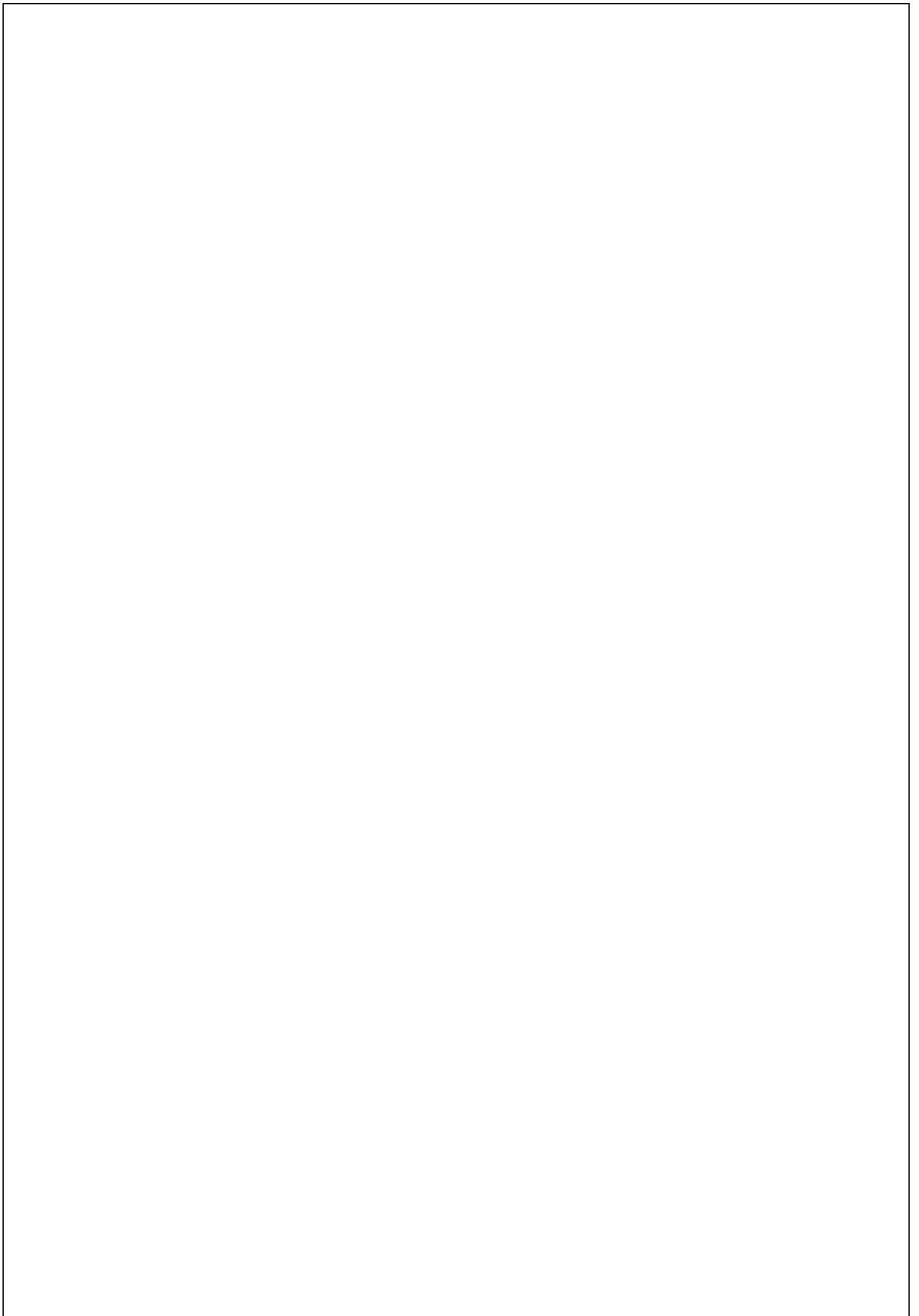
To Be Announced

December 12th, 2011

To Be Announced

December 13th, 2011

Light of Buddhadharma Foundation International, USA



Indian Menu
December 2nd-12th 2011

2nd December, 2011
Opening Ceremony

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Jam Butter
Baked Potato
Cheese Omelet
Aloo Onion Paratha
Cornflake with Hot Milk
Papaya and Juice
Plain Curd
Tea/Coffee Hot Water

Lunch Time : 11 a.m. to 12.30 p.m.

Jeera Rice
Garlic Noodle
Paneer Do Piyaza
Vegetable in Thai Red Curry
Jeera Aloo
Mixed Raita
Yellow Dal Tadka
Tossed Salad
Butter Naan
Tandoori Roti
Sujata Kheer
Spani Rosogulla

3rd December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Butter Toast with Jam
Stuffed Paneer Paratha with Pickle and Curd
Masala Omelet
Cornflakes with Hot Milk
Fresh Fruit
Tea/Coffee

Lunch Time : 11 a.m. to 13.30 p.m.

Dal Panch Mala
Boiled Rice
Paneer Lababdar
Palak Corn
Chilly Garlic Noodle
Green Salad
Kheera Raita
Butter Naan
Gulab Jamun Ramadana
Fresh Fruits Salad

4th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Butter, Jam, Honey
Poori Bhaji
Vegetable Pakora
Mushroom Omelet
Jeera Lassi
Tea/Coffee
Fresh Fruit

Lunch Time : 11 a.m. to 12.30 p.m.

Veg. Hakka Noodle
Veg. Manchurian Gravy
Colorful Pullao Rice
Shahi Paneer
Mixed Vegetable
Gobhi Alu
Macroni Salad
Papadum
Plain Curd
Missi Roti
Rasmalai

5th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Bread Toast with Jam and Butter
Vada Sambhar
Idli Sambhar
Oat Porridge
Fresh Fruit
Tea/Coffee

Lunch Time : 11 a.m. to 12.30 p.m.

Dal Makhani
Veg. Pulao
Kadhai Paneer
Malai Kofta
Mushroom Do Piyaza
Papadum
Onion Raita
Moong Dal Halwa
Fresh Fruits
Malpua with Rabri

6th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Butter with Jam
Mix Gobhi Aloo Paratha
Cheese Omelet
Finger Chips
Veg. Cutlet
Tea/Coffee
Fruits

Lunch Time : 11 a.m. to 12.30 p.m.

Boiled Vegetable with Butter Sauce
Moong Dal
Pea Pulao
Palak Kofta
Aloo Dahi Wada
Veg. Chowmien
Three Beans Salad
Papadum
Boondi Raita
Stuffed Poori
White Rasgulla
Ice Cream

7th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Butter Jam
Veg. Poha
Stuffed Idli
Mash Potato with garlic tadka
Lassi Sweet and Salted
Tea/Coffee
Fresh Fruit

Lunch Time : 11 a.m. to 12.30 p.m.

Veg. Garlic Fried Rice
Sweet and Sour Vegetable
Paneer Shahi Korma
Aloo Capsicum
Papadum
Mixed Raita
Green Salad
Plain Naan
Kesar Kheer (Cold)
Fresh Fruit
Kesar Kalakand

8th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Butter with Jam
Poori Bhaji
Boiled Eggs
Onion Pakora
Cornflakes with Hot Milk
Tea/Coffee
Fresh Fruit

Lunch Time : 11 a.m. to 12.30 p.m.

Plain Rice
Dal Mix
Gatta Curry
Aloo Gajjar
Matar Paneer
Veg. Hakka Noodle
Peanut Rice Salad
Mixed Raita
Butter Roti
Gajjar Ka Halwa
Fresh Fruits

9th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Butter with Jam
Veg. Cutlet
French Fries
Cornflakes with Hot Milk
Rice Porridge
Tea/Coffee
Fresh Fruit
Juice

Lunch Time : 11 a.m. to 12.30 p.m.

Veg. Biryani
Rajma Masala
Shahi Paneer
Gobhi Adrake
Fried Egg Plant
Veg. Noodle
Beans Sprout Salad
Raita
Garlic Naan
Besan Ka Laddu

10th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Butter Jam with Honey
Aloo Gobhi Paratha
Masala Omelet
Fried Potato with Onion Garlic
Muesli with Milk
Vegetable Cutlet
Tea/Coffee
Fruits

Lunch Time : 11 a.m. to 12.30 p.m.

Jeera Rice
Pindi Channa
Kadhai Paneer
Chole Dahl
Vegetable Manchurian
Vegetable Hakka Noodle
Tomato Salad
Papadum
Boondi Raita
Lacha Puri (stuffed with dal)
Jalebi
Special Dessert

11th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Toast Butter with Jam
Masala Dosa
Idli Sambhar
Poha
Tea/Coffee
Fruits (Papaya)
Juice

Lunch Time : 11 a.m. to 12.30 p.m.

Vegetable Biryani
Dal Makhani
Paneer Mushroom Do Piyaza
Parwal Masala
Bhindi Kurkuri
Vegetable Salad
Raita Mix
Raj Bhog
Fruit
Besan Ka Laddu

12th December, 2011

Breakfast Time : 5.30 a.m. to 6.30 a.m.

Gobhi Paratha with Curd
Butter Toast with Jam
Cheese Omelet
Hash Potato
Sambhar Vada
Fruit (Papaya)

Lunch Time : 11 a.m. to 12.30 p.m.

Peas Pulao
Dal Rajma
Paneer Capsicum
Vegetable Chowmien
Potatoes in Red Sauce
Papadum
Tempura
Butter Naan
Chena Paice

13th December, 2011

To those who are going on pilgrimage to Sarnath

Packed Morning Breakfast on bus

Lunch at Sarnath Nyingma Institute

Surprise menu.

