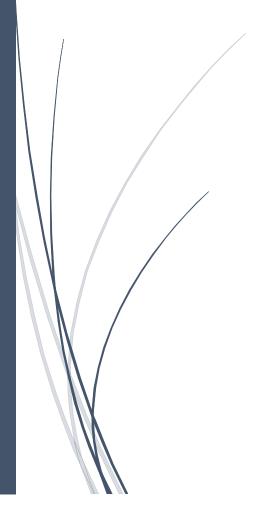
1/21/2020

TENDER DOCUMENT

Commercial Establishment, Estate Section



Estate Office

Notice Inviting Tender

INDIAN INSTITUTE OF TECHNOLOGY DELHI HAUZ KHAS, NEW DELHI-110016

Dated: 21/01/2020

Open Tender Notice No.IITD/ESTATE/2020-EOAIWO8-

Estate Officer, Indian Institute of Technology Delhi, Hauz Khas, New Delhi - 110016 invites tenders / online bids (Technical bid and Commercial bid), on behalf of Chairman, BoG, IIT Delhi, from eligible and experienced reputed firms for allotment of Commercial Establishment (Eating Outlet / Non-Eating outlet / Shops / Kiosks / Govt. Services) at location "Commercial Establishment at intersection of Visitor Parking next to Chaayos" on contract basis for a period of three years renewable on yearly basis (on written request to Estate Officer for renewal) as per terms and conditions specified in the tender document.

Earnest Money Deposit to be submitted	Rs. 81,000/-
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Tender **Documents** downloaded from Central Public Procurement Portal be may http://eprocure.gov.in/eprocure/app. Aspiring Bidders who have not enrolled / registered in eprocurement should enrol register before participating through the website http://eprocure.gov.in/eprocure/app. The portal enrolment is free of cost. Bidders are advised to go through instructions provided at 'Instructions for online Bid Submission'.

Tenderers can access tender documents on the website (For searching in the NIC site, kindly go to Tender Search option and type 'IIT'. Thereafter, Click on "GO" button to view all IIT Delhi tenders). Select the appropriate tender and fill them with all relevant information and submit the completed tender document online on the website http://eprocure.gov.in/eprocure/app as per the schedule given in the next page.

No manual bids will be accepted. All bids (both Technical and Financial) should be submitted in the E-procurement portal.

SCHEDULE

Name of Organization	Indian Institute of Technology Delhi
Tender Type (Open/Limited/EOI/Auction/Single)	Open
Tender Category (Services/Goods/works)	Services
Type/Form of Contract (Work/Supply/ Auction/ Service/ Buy/ Empanelment/ Sell)	SERVICE (EATING OUTLET) FOOD & BEVERAGES (NON-ALCOHOLIC)
Product Category (Civil Works/Electrical Works/Fleet Management/ Computer Systems)	Others
Source of Fund (Institute/Project)	-
Is Multi Currency Allowed	No (INR)
Date of Issue/Publishing	21/01/2020 1500 Hrs
Document Download/Sale Start Date	22/01/2020
Document Download/Sale End Date	31/01/2020
Date for Pre-Bid Conference	27/01/2020 1500 Hrs
Venue of Pre-Bid Conference	Dean (Infra) office
Last Date and Time for Uploading of Bids	04/02/2020 1500 Hrs
Date and Time of Opening of Technical Bids	05/02/2020 1500 Hrs
Tender Fee	Rs. 1000/- (For Tender Fee)
EMD	Rs. 81,000/- (For EMD) (To be paid through RTGS/NEFT. IIT Delhi Bank details are as under: Name of the Bank A/C : IITD Revenue Account SBI A/C No. : 10773572622 Name of the Bank : State Bank of India, IIT Delhi, Hauz Khas, New Delhi-110016 IFSC Code : SBIN0001077 MICR Code : 110002156 Swift No. : SBININBB547 (This is mandatory that UTR Number is provided in the online quotation/bid. (Kindly refer to the UTR Column of the Declaration Sheet at Annexure-II)
No. of Covers (1/2/3/4)	02
Bid Validity days (180/120/90/60/30)	180 days (From last date of opening of tender)
Address for Communication	Estate Officer, IIT Delhi
Contact No.	26591761
Email Address	ESTATE@ADMIN.IITD.AC.IN

ESTATE OFFICER
(AUTHORITY)

1.0 INSTRUCTIONS FOR ONLINE BID SUBMISSION

This tender document has been published on the Central Public Procurement (CPP) Portal (<u>URL: http://eprocure.gov.in/eprocure/app</u>). The bidders are required to submit their bids electronically on the CPP Portal, using valid Digital Signature Certificates. The instructions given below are meant to assist the bidders in registering on the CPP Portal, prepare their bids in accordance with the requirements and submitting their bids online on the CPP Portal.

Detailed information regarding submitting of online bids on the CPP Portal can be seen at: http://eprocure.gov.in/eprocure/app

1.1 REGISTRATION

- 1. Bidders are required to enroll on the e-Procurement module of the Central Public Procurement Portal (URL: http://eprocure.gov.in/eprocure/app) by clicking on the link "Click here to Enroll". Enrolment on the CPP Portal is free of charge.
- 2. As part of the enrolment process, the bidders will be required to choose a unique username and assign a password for their accounts.
- 3. Bidders are advised to register their valid email address and mobile numbers as part of the registration process. These would be used for any communication from the CPP Portal.
- 4. Upon enrolment, the bidders will be required to register their valid Digital Signature Certificate (Class II or Class III Certificates with signing key usage) issued by any Certifying Authority recognized by CCA India (e.g. Sify / TCS / nCode / eMudhra etc.), with their profile.
- 5. Only one valid DSC is to be registered by a bidder. Please note that the bidders are responsible to ensure that they do not lend their DSCs to others which may lead to misuse.
- 6. Bidder then logs in to the site through the secured log-in by entering their user ID / password and the password of the DSC / eToken.

1.2 SEARCHING FOR TENDER DOCUMENTS

- 1. There are various search options built in the CPP Portal, to facilitate bidders to search active tenders by several parameters. These parameters could include Tender ID, organization name, location, date, value, etc. There is also an option of advanced search for tenders, wherein the bidders may combine a number of search parameters such as organization name, form of contract, location, date, other keywords etc. to search for a tender published on the CPP Portal.
- 2. Once the bidders have selected the tenders they are interested in, they may download the required documents / tender schedules. These tenders can be moved to the respective 'My Tenders' folder. This would enable the CPP Portal to intimate the bidders through SMS / e-mail in case there is any corrigendum issued to the tender document.
- 3. The bidder should make a note of the unique Tender ID assigned to each tender, in case they want to obtain any clarification / help from the Helpdesk.

1.3 PREPARATION OF BIDS

- 1. Bidder should take into account any corrigendum published on the tender document before submitting their bids.
- 2. Please go through the tender advertisement and the tender document carefully to understand the documents required to be submitted as part of the bid. Please note the number of covers in which the bid documents have to be submitted, the number of documents including the names and content of each of the document that need to be submitted. Any deviations from these may lead to summary rejection of the bid.
- 3. Bidder, in advance, should get ready the bid documents to be submitted as indicated in the tender document / schedule and generally, they can be in PDF / XLS / RAR / DWF formats. Bid documents may be scanned with 100 dpi with black and white option.
- 4. To avoid the time and effort required in uploading the same set of standard documents which are required to be submitted as a part of every bid, a provision of uploading such standard documents (e.g. PAN card copy, annual reports, auditor certificates etc.) has been provided to the bidders.

Bidders can use "My Space" area available to them to upload such documents. These documents may be directly submitted from the "My Space" area while submitting a bid, and need not be uploaded again and again. This will lead to a reduction in the time required for bid submission process.

1.4 SUBMISSION OF BIDS

- 1. Bidder should log into the site well in advance for bid submission so that he/she upload the bid in time i.e. on or before the bid submission time. Bidder will be solely responsible for any delay due to other issues.
- 2. The bidder has to digitally sign and upload the required bid documents one by one as indicated in the tender document.
- 3. Bidder has to select the payment option as "on-line" to pay the tender fee / EMD as applicable and enter details of the instrument. Whenever, EMD / Tender fees is sought, bidders need to pay the tender fee and EMD separately on-line through RTGS (Refer to Schedule, Page No.2).
- 4. A standard BoQ (Bill of Quantities) format has been provided with the tender document to be filled by all the bidders. Bidders are requested to note that they should necessarily submit their financial bids in the format provided and no other format is acceptable. Bidders are required to download the BoQ file, open it and complete the white colored (unprotected) cells with their respective financial quotes and other details (such as name of the bidder). No other cells should be changed. Once the details have been completed, the bidder should save it and submit it online, without changing the filename. If the BoQ file is found to be modified by the bidder, the bid will be rejected.

OR

In some cases Financial Bids can be submitted in PDF format as well (in lieu of BOQ).

- 5. The server time (which is displayed on the bidders' dashboard) will be considered as the standard time for referencing the deadlines for submission of the bids by the bidders, opening of bids etc. The bidders shall follow this time during bid submission.
- 6. All the documents being submitted by the bidders would be encrypted using PKI encryption techniques to ensure the secrecy of the data. The data entered cannot be viewed by unauthorized

persons until the time of bid opening. The confidentiality of the bids is maintained using the secured Socket Layer 128 bit encryption technology. Data storage encryption of sensitive fields is done.

- 7. The uploaded tender documents become readable only after the tender opening by the authorized bid openers.
- 8. Upon the successful and timely submission of bids, the portal will give a successful bid submission message & a bid summary will be displayed with the bid no. and the date & time of submission of the bid with all other relevant details.
- 9. Kindly add scanned PDF of all relevant documents in a single PDF file of compliance sheet.

1.5 ASSISTANCE TO BIDDERS

- 1. Any query related to the tender document or the terms and conditions contained therein should be addressed to the Tender Inviting Authority or the person as authorized by him and indicated in the tender.
- 2. Any query related to the process of online bid submission or queries relating to CPP Portal in general may be made with the 24x7 CPP Portal Helpdesk.

1.6 GENERAL INSTRUCTIONS TO THE BIDDERS

- 1. The tenders will be received online through portal http://eprocure.gov.in/eprocure/app . In the Technical Bids, the bidders are required to upload all the documents in .pdf format.
- 2. Possession of a Valid Class II/III Digital Signature Certificate (DSC) in the form of smart card / e-token in the company's name is a prerequisite for registration and participating in the bid submission activities through https://eprocure.gov.in/eprocure/app. Digital Signature Certificates can be obtained from the authorized certifying agencies, details of which are available in the web site https://eprocure.gov.in/eprocure/app under the link "Information about DSC".
- 3. Tenderer are advised to follow the instructions provided in the 'Instructions to the Tenderer for the e-submission of the bids online through the Central Public Procurement Portal for

e- Procurement at https://eprocure.gov.in/eprocure/app.

1.7 TERMS & CONDITIONS DETAILS

- 1. **Due Date**: The tender has to be submitted on-line before the due date. The offers received after the due date and time will not be considered. No manual bids will be considered
- 2. **Preparation of Bids**: The offer/bid should be submitted in two bid systems (i.e.) Technical bid and financial bid. The technical bid should consist of all technical details along with commercial terms and conditions. Financial bid should indicate item wise price for the items mentioned in the technical bid in the given format i.e. BOQ_XXXX

OR

Financial Bids to be submitted in PDF format.

The Technical bid and the financial bid should be submitted Online.

- 3. **EMD** (**if applicable**): The tenderer should submit an EMD amount through RTGS/NEFT. The Technical Bid without EMD would be considered as UNRESPONSIVE and will not be accepted. The EMD will be refunded in Thirty (30) days, without any interest, to the unsuccessful bidders after the award of contract. Refer to Schedule (at page 1 of this document) for its actual place of submission.
- 4. **Refund of EMD**: The EMD will be returned to unsuccessful Tenderer in Thirty (30) days only after successful award of Tender. In case of successful Tenderer, it will be retained till the successful and completion of License / Contract.
- 5. Opening of the tender: The online bid will be opened by a committee duly constituted for this purpose. Online bids (complete in all respect) received along with EMD (if any) will be opened as mentioned at "Annexure: Schedule" in presence of bidders representative, if available. Only one representative will be allowed to participate in the tender opening. Bid received without EMD (if applicable) will be rejected straight way. The technical bid will be opened online first and it will be examined by a technical committee (as per specification and requirement). The financial offer/bid will be opened only for the offer/bid which technically meets all requirements as per the specification including presentation and visit to their existing outlet(s) mentioned in the bid and will be opened in the presence of the vendor's representatives subsequently for further evaluation. The bidders, if interested, may

participate on the tender opening Date and Time. The representative should produce authorization letter from their company to participate in the tender opening.

- 6. **Acceptance/ Rejection of bids:** The Committee reserves the right to reject any or all offers without assigning any reason.
- 7. **Criteria for disqualification:** Non-compliance of tender terms, non-submission of required documents, lack of clarity of the specifications, contradiction between bidder specification and supporting documents etc. may lead to rejection of the bid, without reference to the bidder.
- 8. **Applicable Law:** The Contract shall be interpreted in accordance with the laws of the Union of India and all disputes shall be subject to place of jurisdiction New Delhi, INDIA.

9. Notices:

- Any notice given by one party to the other pursuant to this contract/order shall be sent
 to the other party in writing or by cable, telex, FAX or E-mail and confirmed in
 writing to the other party's address.
- A notice shall be effective when delivered or on the notice's effective date, whichever
 is later.
- 10. **Taxes:** Vendors shall be entirely responsible for all taxes, duties, license fees, road eway bills, etc. on their goods.

2.0 <u>IMPORTANT INFORMATION FOR THE APPLICANTS</u>

Online bidders should fulfil following criteria to be eligible to apply for the Commercial Establishment (Eating Outlet / Non-Eating outlet / Shops / Kiosks / Govt. Services).

2.1 GENERAL CRITERIA

1. Contract for which license will be given is as under:

Location of COMMERCIAL ESTABLISHMENT	Area Available (in Sq. Ft.)	License Fee Applicable per month	Purpose
Commercial Establishment at	750	Rs. 6750/-	Eating Outlet
intersection of Visitor Parking			
next to Chaayos			

- a) Operating hours of Commercial Establishment: From 10:00 AM to 02:00 AM.
- 2. The Tender form without remitting earnest money through RTGS/NEFT will not be considered.
- 3. The applicant should have minimum consecutive Five years of experience in running similar COMMERCIAL ESTABLISHMENT in reputed schools / colleges / Institutions / Universities / Industrial Units / MNCs / Govt. or Pvt. organizations for the past consecutive three years. The firm applying for tender must submit audited balance sheet for past three years along with Technical Bids. The firm should not have incurred losses in more than two years during last five years.
- 4. The agency should produce a solvency certificate from schedule bank for an amount not less than **Rs. 16,20,000/-**.
- 5. A complete set of Tender forms duly filled in with signature on all pages be returned. A additional sheets, if required, shall be attached duly numbered and signed.
- 6. Licenses for all commercial establishments shall be renewed on yearly basis for every calendar year. Such renewal of licenses shall be made after due deliberations in the CELC for the performance of any outlet during the current license period. All communications on renewal /

termination of license shall be issued by the Estate Office well in advance before expiry of the current license period and process for the award of space to a fresh vendor shall be initiated accordingly.

- 7. If at any stage the Allottee / Vendor / Contractor or his employee(s) is/are found to be involved in any uncalled for activity inside or outside the premises of the Institute, which may bring disrepute to the Institute, the license is liable to be terminated by the Competent Authority by giving 30 days' notice in writing to the Licensee. The Vendor shall remove any such employee from employment who is found intoxicated at work place in working hours, not found following the work conduct or not found fulfilling any other condition mentioned herein.
- 8. Wherever the Competent Authority is mentioned, it is deemed to be synonymous with Estate Officer of the IIT Delhi.
- 9. In case of non-payment of dues and in the event of breach of any of the terms and conditions contained herein, the allotment of the commercial establishment is liable to be cancelled by giving 30 days' notice as provided in the license deed.
- 10. A Licensee (an individual / a firm) already operating a commercial establishment in the campus, is not eligible to participate in allotment of another commercial establishment / outlet in the campus during the entire period of his / her / their engagement in the campus.
- 11. The space for commercial establishment will be initially made fit to use by the Institute as per norms of the Institute. For other trade specific works of civil / electrical / plumbing / AC nature, required for the operations of establishment, the Licensee may execute the same with prior approval of IITD and maintain them for the period of License at his/her cost.
- 12. The Licensee/his servant(s)/his nominee will not be permitted to stay in the allotted premises.
- 13. One-month advance License Fee along with a Security Deposit equal to twelve months License Fee will have to be deposited within Fifteen days from the date of letter for allotment. The Security Deposit will be non-interest bearing. The Licensor reserves the right to recover any arrear / penalty / damage charge, if any payable on the part of Licensee, from Security Deposit.

- 14. The space allotted to the commercial establishment will be used only for the purpose for which the allotment is made. The Licensee is not permitted to occupy any space outside/inside the allotted premises without prior permission of the institute. The open sitting area will be common to all vendors and any vendor cannot claim any exclusive rights on it.
- 15. Any loose furniture provided by the Licensee for open sitting area should be durable, aesthetically pleasing and of reasonably good quality.
- 16. The Licensee during the license period, permanently or temporarily, shall not share / franchise or sublet space to third party and shall not be allowed to take any person to share the premises or in partnership without the prior written permission of the licensor, nor shall he be entitled to allow any person to occupy the licensed premises or to use any part thereof without the permission in writing from the licensor.
- 17. The Licensee is required to arrange police verification of all his employees. No person with any adverse record with the police will be allowed to be employed by the Licensee.
- 18. License fee, electricity & water charges or other dues as applicable, shall be paid by the Licensee within stipulated period/date mentioned in the bills raised by Estate Office, IITD and paid through account payee Cheque / DD / Bank Challan drawn in favour of Registrar, IITD. Late payment of License fee will attract penalties and other penal interests @ Rs 500/- per month or 18% per annum of amount due computed on monthly basis, whichever is higher. CELC reserves the right to discontinue the license of any commercial establishment for non-payment of amount due for a period more than 3 months by the licensee.
- 19. The Licensee will have to execute and sign a License Deed on one hundred rupees Non-Judicial Stamp Paper as per the Institute's format.
- 20. Late submission or conditional tenders / application forms will be summarily rejected.
- 21. No commercial vehicles of the Licensee will be allowed to park in the premises and will have to leave the campus after loading / unloading of goods.
- 22. Licensee will ensure that all safety measures, including fire safety, are adopted in the commercial

premises.

- 23. No employee below 18 years of age will be employed by the licensee.
- 24. State-of-the-Art equipments / services should be used in running the operations of commercial establishment and maintaining the cleanliness and hygienic conditions of premises.
- 25. All required local body Licenses/approvals etc. for running the commercial establishment will be obtained by the Licensee at his/her own expenses.
- 26. Bidders applying for the allotment of Commercial Establishment must have valid PAN, GST, TIN number, etc.
- 27. Any subsequent tax imposed by the Govt./statutory body shall be applicable and borne by the Licensee.
- 28. The health of workers shall be the responsibility of the Licensee. Persons employed by the licensee shall not have any communicable disease.
- 29. All workers of an establishment shall be properly dressed during hours of operation.
- 30. Authorities of IIT Delhi reserve the right to reject any or all the Tenders / Applications without assigning any reason.
- 31. Earnest money will be forfeited on non-occupation of the allotted premises and commencement of operations within one month of issue of allotment letter. The allottee shall not have any claim on such forfeiture / cancellation of License.
- 32. The bidder should not have been blacklisted or debarred by any other entity during the past 5 years. If the Institute gains knowledge of the above at any time, the bid is liable to be summarily rejected and if the License has already been awarded, the same can be terminated and security deposit forfeited.
- 33. In the event of a bidder submitting any forged/fake document, the bid is liable to be summarily

rejected and if a License has already been awarded, the same can be terminated and security deposit forfeited.

- 34. Financial bids of Firms which qualify in Technical Bids shall be opened.
- 35. Successful bidders should have provision of issuing bills through Bar Code / QR Code machines to customers for their purchases from the commercial establishment.
- 36. The Licensee shall abide by the conditions of License Deed executed between the Licensee and the Licensor during the period of license. The Estate Officer, IITD reserves the right to serve notices to the Licensee for non-observance of any condition of the License-deed and can recommend the CELC for termination of license of the vendor.
- 37. Licensee shall keep the premises neat and clean and maintain the general hygiene. Disposal of Leftovers / Waste / Pigry-food etc. generated at the premises, will be arranged by the licensee at its own cost.
- 38. That the licensee(s) shall be licensed the said premises equipment, installations, fittings and fixtures provided, if any, on 'As is where is basis' and the licensee shall not make any additions/alterations in the licensed space installations installed if any, including electric installations and wiring without the prior permission of the licensor in writing. If, after the permission is granted, the Licensee makes some additions/alterations, then all standard safety norms to be followed and only safety compliant wirings to be used.
- 39. That the office of Estate officer, IIT Delhi only, shall have the jurisdiction to entertain any application in respect of any proceedings under this "Commercial Establishment Tender" document. This document shall be governed by and construed in accordance with the providing laws of Government of India and any disputes arising under this License Deed can be dealt in courts at NCT Delhi.
- 40. All other conditions / policy matters not included in this Tender Document shall be governed by the Commercial Establishment Allotment Rules of the institute.
- 41. Non observance of cleanliness / hygienic condition of workplace / workmen and quantity of food would attract a penalty at the rate of 10%, 15% and 20% of the License Fee on 1st, 2nd and 3rd occurrences respectively. Thereafter, the proceeding for termination of License would be initiated.

42. **Evaluation of Bid**:

The bid will be evaluated on two criteria, viz. Technical Criteria with 70% weightage and Financial Criteria with 30% weightage.

<u>Technical Criteria</u>: The technical criteria having 70% weightage (marks) has sub-criteria having their individual weightages mentioned as below.

1. Fulfilling Eligibility Condition – 40% weightage (marks)

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1.1 Experience -0 Years to less than 3 Years - 0 Marks
-3 Years to upto 5 Years - 20 Marks
- More than 5 Years - 30 Marks

1.2 Net Worth / Annual Turnover - Less than 50 Lacs - 05 Marks
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- 2. Presentation by bidder before committee 15% weightage (marks)
- 3. Site visit to the existing outlet(s) of bidder by duly constituted committee of the institute 10% weightage (marks)

- More than 50 Lacs - 10 Marks

4. Feedback from existing client(s) -5% weightage (marks)

(Qualifying marks will be 60% overall)

<u>Financial Criteria</u>: The financial criteria having 30% weightage (marks) will be evaluated on Baseline Cost mentioned as percentage Above/Below the IIT Reference Price. (It is to be noted that the final selling price in the menu at the start of operations will be submitted by the L1 bidder to the Estate Office for its approval. The Estate Office will round-off price of every item to the nearest integer without disturbing the overall percentage above/below of L1 Bid taking unit quantity in calculation of each item.)

2.2 SPECIFIC CRITERIA FOR EATING OUTLETS

The online bidders should fulfil the following **Specific criteria** to be eligible to apply and operate the EATING OUTLET

- 1. Bidder will ensure that all safety measures, including fire safety due to equipment / oven / fridge etc., are used in the Eating Outlet.
- 2. The modern state of the art equipment should be used in running canteen, cafeteria, kitchen, etc. maintaining the cleanliness and hygienic conditions as desired by the latest methods for operating the same.

- 3. There shall be two lists of food items, namely Primary List and Secondary List. The selected vendor must quote rates for all Primary List items and should ensure serving of items in Primary List consequent upon his selection.
- 4. The rates quoted by the bidder for food items in Primary List shall only be the governing criteria for deciding the L1 bidder. The price for items agreed by bidder in Secondary List shall be governed by the quoted percentage above/below by L1 bidder, if selected.
- Only branded and FSSAI approved makes of raw edible material shall be used by the Licensee.For drinking purposes, only RO water should be served. The cost of RO plant shall be borne by Licensee.
- 6. Eating outlet cannot add any menu items or increase the price of food items without prior approval of CELC. Prices of those items shall be fixed by CELC and are to be displayed on the Rate List at a conspicuous place in the canteen.
- 7. For Eating Outlets, the fixed assets like fixtures in toilets / washing area, etc. shall be provided by Licensee.
- 8. The vendor should ensure that he will maintain separate sections in the kitchen, as well as, service area while cooking and serving the Vegetarian and Non-Vegetarian food items respectively.
- 9. For the purpose of rent, service area / storage area / cooking area / washing area and office area, etc. shall be treated as covered area. The open area allocated / permitted by Estate Office for "sitting / eating purpose only" shall not be charged.

TECHNICAL SPECIFICATION MENU FOR EATING OUTLET

Primary List

C N .	u	Approximate	IITD Refernce price
S. No.	Items	Quantity / Weight	(Rs.)
1	Tea/Dip Tea	150 ML	8
2	Milk Tea	150 ml	10
3	Milk	150 ml	12
4	Milk Coffee	150 ml	15
5	Fruit Salad	250 gm	40
6	Mausmi Juice	250 ml	35
7	Pomegranate Juice	250 ml	40
8	Mixed Fruit Juice	250 ml	30
9	Orange Juice	250 ml	30
10	Pineapple Juice	250 ml	30
11	Mango Shake	250 ml	25
12	Banana Shake	250 ml	25
13	Lassi	250 ml	22
14	Chaach	250 ml	10
15	Vegetable Sandwich	80 gm	20
16	Paneer Sandwich	80 gm	25
17	Egg Sandwich	One egg with two slices	20
18	Veg Burger	150 gm	50
19	Omelette	One egg with two slices	20
20	Paneer Bread Pakoda	110 gms	20
21	Bread Pakora	80-90 gm	12
22	Samosa	One (50 gm)	10
23	Two Kachori (with alu subzi)	40 gm each	30
24	Vegetable Maggi	One Pkt.	20
25	Alu Onion Parantha	200 gm	20
26	Alu Parantha	200 gm	20
27	Gobi Parantha	200 gm	20
28	Paneer Parantha	200 gm	40

29	Mutter Paneer	200 gm	50
30	Shahi Paneer	200 gm	50
31	Kadai Paneer	200 gm	50
32	Paneer Masala	200 gms	55
33	Seasonal Vegetables	200 gm	25
34	Mix Vegetables	200 gm	30
35	Malai Kofta	200 gms	55
36	Bhindi Masala (Seasonal)	200 gms	30
37	Aloo Gobhi(Seasonal)	200 gms	30
38	Dal Makhani	200 gm	35
39	Dal Fry	200 gm	30
40	Rajma/Chholey	200 gm	30
41	Choley Bhature	200 gm	40
42	Egg Curry	One egg	30
43	Kadhai Chicken	Quarter Plate	80
44	Butter Chicken	Quarter Plate	80
45	Chicken Masala	Quarter Plate	70
46	Tawa Chicken	Quarter Plate	80
47	Plain Rice (Full)	150 gm	40
48	Plain Rice (Half)	100 gm	30
49	Veg Biryani	Half	70
50	Chicken Biryani	Half	100
51	Tandoor Roti	50 gm	6
52	Tawa Roti	50 gm	5
53	Plain Naan	50 gm	12
54	Butter Naan	50 gm	15
55	Plain Thali: A) Dal/Rajma/Chhole (150 gms) B) Seasonal/Mixed Veg (150 gms) C) 2 Naan (150 gms each) or 3 Chapaties (100 gms each) D) Rice Plain (150 gms) E) Raita & Salad	800 + gms	50
56	Thali Non Veg (Chicken)	800 + gms	120
57	Gulab Jamun	50 gm	15
58	Jalebi	100 gms / per kg.	12
59	Chilli Paneer (Gravy)	250 gm	60
60	Chilli Paneer (Dry)	250 gm	70
61	Veg Manchurian (Gravy)	250 gm	60
62	Veg Manchurian (Dry)	250 gm	70
63	Veg. Chowmin (Full)	150 gm	40
64	Veg. Chowmin (Half)	100 gm	30
65	Egg Chowmin (Full)	150 gm	50

66	Egg Chowmin (Half)	100 gm	40
67	Veg Chowmein/Fried Rice	Half	50
68	Chicken Chowmein/Fried Rice	Half	80
69	Chilli Chicken (Gravy)	Quarter Plate	70
70	Chilli Chicken (Dry)	Quarter Plate	80
71	Honey/Chilli Potatoes	250 gm	50
72	Veg Combo (Chowmein Fried Rice + Chilli Paneer / Veg Manchurian)	500 gm	80
73	Non Veg Combo (Chowmein / Fried Rice + Chilli Chicken)	500 gm	90
74	Veg Clear Soup / Hot and Sour	150 ml	30
75	Chicken Clear Soup/Hot and Sour	150 ml	50
76	Chinese Plater Veg(Chowmein +Fried Rice +Chilli Paneer+ Manchurian)	250 gm	100
77	Chinese Plater Non Veg (Chowmein + Fried Rice + Chilli Chicken + Manchurian)	250 gm	120
78	Paneer Tikka	250 gm	100
79	Chicken Tikka Roll	One Roll	70
80	Chicken Tikka	(5 small pieces)	110
81	Tandoori Chicken	(2 pcs.)	70
82	Tandoori Chicken	(8 pcs.)	300
83	Tandoori Chicken	(4 pcs.)	150
84	Cold Drinks		MRP
85	Golgappe		20
86	Papri Chaat		30
87	Raj Kachoori		50
88	Dahi Vada		50
89	Bhel Puri		25
90	AlooChaat		25

Secondary List

		Approximate	IITD Refernce price	
S. No.	Items	Quantity / (Rs.)		
1	Egg Boiled	One	10	
2	Butter Slice	2 Slices	25	
3	Jam Toast	2 Slices	20	
4	Palak Paneer	200 gm	50	

5	Mutter Mushroom	200 gm	50
6	Kadi Pakora	200 gm	25
7	Peas Pulao (full)	200 gm	55
8	Peas Pulao (Half)	100 gm	35
9	Plain Parantha	50 gm	10
10	Stuff Parantha	50 gm	15
11	Stuff Naan	50 gm	20
12	Vegetable Cuttlet (2 small)	40 gm each	25
13	Namak pare	100 gm	10
14	Mixed Pakora (Half Plate)	100 gm	25
15	Badam Kheer	150 gm	25
16	Balushai	50 gm	12
17	Besan Laddoo	50 gm	12
18	Besan Burfi	50 gm	12
19	Black Coffee	150 ml	10
20	Cold Coffee	150 ml	25
21	Egg Maggi	One Pkt.	35
22	Ice-Cream Shakes	250 ml	50
23	Vegetable Juice	250 ml	30
24	Egg Bhurji	One Egg	15
25	Egg Parantha	200 gm	35
26	Curry Pakoda	200 gms	25
27	Sarson ka Sag + 2 Makki ki Roti	200 gms	80
28	Gatte ki Sabji + 2 Missi Roti	200 gms	80
29	Zeera Fried Rice (Full)	150 gms	50
30	Zeera Fried Rice (Half)	100 gms	35
31	Paneer Pulao (Full)	200 gms	55
32	Paneer Pulao (Half)	100 gms	35
33	Chicken Do Pyazza	Quarter Plate	80
34	Chicken Korma	Quarter Plate	80
35	Chilli Paneer Roll	One Roll	60
36	Chilli Chicken Roll	One Roll	70
37	Tandoori Platter Non.Veg	200 gm	120
38	Pyaz Ki Kachori (Jaipuri)	100 gm	20
39	Dal ki Kachori (Jaipuri)	50 gm	10
40	Mirchi Pakora (Jaipuri)	50 gm	15
41	Sev Puri	50 gm	20
42	Mawa Kachori (Jaipuri)	50 gm	20

Complete set of tender documents may be downloaded by prospective bidder free of cost from the website http://eprocure.gov.in/eprocure/app. Bidder has to make payment of requisite fees (i.e. Tender fees (if any) and EMD) online through RTGS/NEFT only.

$\underline{ANNEXURE-I}$

List of Documents to be Attached

S.	Name of Document	Whether Attached or Not
No.		
1	CONTACT DETAILS FORM (Form – A)	
2	FORM FOR FINANCIAL CAPACITY (Form – B)	
3	CHECK LIST ON PREPARATION OF BIDS (Form – C)	

ANNEXURE – II

<< Organization Letter Head >>

DECLARATION SHEET

I/We, h	ereby certify that all information and data
furnished by me/us in respect of our organization	with regard to this tender specification are
true and complete to the best of our knowledge.	I/We have gone through the specification,
conditions and stipulations in details and agree to	comply with the requirements and intent of
specification.	
This is certified that I/We am/are aut	horized (Copy attached) by my/our
company/organization to participate in the Tend	ler and my/our organization meets all the
conditions of eligibility criteria laid down in this to	ender document.
I/We, further specifically certify that our organization has not been Black listed / Delisted or put to any Holiday by any Institutional Agency	Name & Address Of The Vendor / Manufacturer / Agent
/ Govt. Department / Public Sector Undertaking in the last three years.	
1) Phone	
2) Fax	
3) E-mail	
4) Contact Person Name	
5) Mobile Number	
6) TIN Number	
7) PAN Number	
(In case of on-line payment of Tender Fees)	
8) UTR No. (For Tender Fee)	

(Signature of the Tenderer)

Name(s):

Seal of the Company

<u>ANNEXURE – III</u>

List of Organization / Deptt.

Name of the organization	Name of Contact Person	Contact No. / E-Mail ID	No. of use

	Signature of Bidder
Name:	
Designation:	
Organization Name:	

~	
Contact No.	•
Comiaci 110.	•

Bid Submission

Online Bid Submission:

The Online bids (complete in all respect) must be uploaded online as explained below:-

	Envelope – 1 (Following documents to be provided as single PDF file)			
Sl. No.	Documents	Content	File Types	
1.	Technical Bid	List of Documents to be attached as per (Annexure – I)	.PDF	
2.		Organization Declaration Sheet (Annexure – II)	.PDF	
3.	List of organizations / clients where the participating firm has served for five years, along with their contact number(s). (Annexure-III)		.PDF	
	Envelope – 2			
Sl. No.	TYPES	Content	File Types	
1.	Financial Bid	Price bid should be submitted as per Form-D .	.PDF	

TECHNICAL BID (FORM-A)

CONTACT DETAILS FORM

GENERAL DETAILS OF BIDDER
1. NAME OF THE COMPANY
2. NAME AND DESIGNATION OF AUTHORISED REPRESENTATIVE
3. COMMUNICATION ADDRESS
4. PHONE NO./MOBILE NO
5. FAX
6. E-MAIL I.D
PARTICULAR DETAILS OF THE BIDDER'S REPRESENTATIVE
1. NAME OF THE CONTACT PERSON
2. DESIGNATION
3. PHONE NO
4. MOBILE NO
5. E-MAIL I.D

UNDERTAKING

- 1. I, the undersigned certify that I have gone through the terms and conditions mentioned in the bidding document and undertake to comply with them.
- 2. The rates quoted by me are valid and binding upon me for the entire period of contract.
- 3. I/We give the rights to the competent authority of the Indian Institute of Technology Delhi to forfeit the Earnest Money/Security money deposited by me/us in case of breach of Terms & Conditions of the Contract.
- I hereby undertake to provide the Security services as per the directions given in the tender document/contract agreement.

Date :-	Designation:	
Place:-	(Office seal of the Bidder)	

TECHNICAL BID (FORM-B)

FORM FOR FINANCIAL CAPACITY

Description	Financial Years				
Description	2015-16	2016-17	2017-18	2018-19	2019-20
Annual Turnover					
Net Worth					
Current Assets					
Current Liabilities					
Total Revenues					
Profit Before Taxes					
Profit After Taxes					

TECHNICAL BID (FORM-C)

CHECK LIST ON PREPARATION OF BIDS

S. No.	PARTICULARS	YES/NO		
1	Have you filled in and signed each page of Contact Details Form?			
2	Have you read and understood various conditions of the Contract and shall abide by them?			
	TECHNICAL BID			
3	Have you enclosed the EMD of Rs. 81,000/- in the Technical Bid?			
4	Have you taken prints of all the Sections of Tender, in the prescribed paper size and signed on all the pages of the tender documents?			
5	Have you attached proof of having met the following minimum eligibility criteria?			
6	Legal Valid Entity: Have you attached attested Certificate issued by the Registrar of firms / Companies?			
7	Financial Capacity: Have you attached Audited Balance Sheets?			
8	Registration with Government Bodies like FSSAI, EPF, Labour Laws, etc.: Have you attached a Registration copy of each of the certificate?			
9	Experience: Have you attached the attested experience certificates issued by the Organizations / Government Depts. of the last five years?			
10	Security: Have you agreed to deposit the security money?			
11	Have you attached the attested copies of Bank Statement for last three years?			
12	Have you attached the attested copies of Income Tax Returns / GST Registration?			
13	Have your Technical Bid been packed as per the requirements of the Tender?			
	FINANCIAL BID			
14	Have your financial Bid proposal is duly filled, sealed and signed on all pages?			
15	Have you quoted percentage above/below IIT Delhi Reference price?			
16	Have your financial bid been packed in a separate sealed envelope duly marked "Financial Bid"?			

FINANCIAL BID (FORM-D)

PRICE QUOTATION ON BASELINE COST

I pro	prietor/owner of M/s
hereby quote percentage	(above / below) the IIT Reference Prices for
the Primary List of items.	
I also agree that the rates for items in S	Secondary List shall be governed by the above quoted
percentage consequent upon my select	cion.
Place:	<u>Signature</u>
Date:	

IIT DELHI Reference Prices for FINANCIAL BID

Primary List

		Approximate	IITD Refernce price	
S. No.	Items	Quantity / Weight	(Rs.)	
1	Tea/Dip Tea	150 ML	8	
2	Milk Tea	150 ml	10	
3	Milk	150 ml	12	
4	Milk Coffee	150 ml	15	
5	Fruit Salad	250 gm	40	
6	Mausmi Juice	250 ml	35	
7	Pomegranate Juice	250 ml	40	
8	Mixed Fruit Juice	250 ml	30	
9	Orange Juice	250 ml	30	
10	Pineapple Juice	250 ml	30	
11	Mango Shake	250 ml	25	
12	Banana Shake	250 ml	25	
13	Lassi	250 ml	22	
14	Chaach	250 ml	10	
15	Vegetable Sandwich	80 gm	20	
16	Paneer Sandwich	80 gm	25	
17	Egg Sandwich	One egg with two slices	20	
18	Veg Burger	150 gm	50	
19	Omelette	One egg with two slices	20	
20	Paneer Bread Pakoda	110 gms	20	
21	Bread Pakora	80-90 gm	12	
22	Samosa	One (50 gm)	10	
23	Two Kachori (with alu subzi)	40 gm each	30	
24	Vegetable Maggi	One Pkt.	20	
25	Alu Onion Parantha	200 gm	20	
26	Alu Parantha	200 gm	20	
27	Gobi Parantha	200 gm	20	
28	Paneer Parantha	200 gm	40	
29	Mutter Paneer	200 gm	50	
30	Shahi Paneer	200 gm	50	

31	Kadai Paneer	200 gm	50
32	Paneer Masala	200 gms	55
33	Seasonal Vegetables	200 gm	25
34	Mix Vegetables	200 gm	30
35	Malai Kofta	200 gms	55
36	Bhindi Masala (Seasonal)	200 gms	30
37	Aloo Gobhi(Seasonal)	200 gms	30
38	Dal Makhani	200 gm	35
39	Dal Fry	200 gm	30
40	Rajma/Chholey	200 gm	30
41	Choley Bhature	200 gm	40
42	Egg Curry	One egg	30
43	Kadhai Chicken	Quarter Plate	80
44	Butter Chicken	Quarter Plate	80
45	Chicken Masala	Quarter Plate	70
46	Tawa Chicken	Quarter Plate	80
47	Plain Rice (Full)	150 gm	40
48	Plain Rice (Half)	100 gm	30
49	Veg Biryani	Half	70
50	Chicken Biryani	Half	100
51	Tandoor Roti	50 gm	6
52	Tawa Roti	50 gm	5
53	Plain Naan	50 gm	12
54	Butter Naan	50 gm	15
55	Plain Thali: A) Dal/Rajma/Chhole (150 gms) B) Seasonal/Mixed Veg (150 gms) C) 2 Naan (150 gms each) or 3 Chapaties (100 gms each) D) Rice Plain (150 gms) E) Raita & Salad	800 + gms	50
56	Thali Non Veg (Chicken)	800 + gms	120
57	Gulab Jamun	50 gm	15
58	Jalebi	100 gms / per kg.	12
59	Chilli Paneer (Gravy)	250 gm	60
60	Chilli Paneer (Dry)	250 gm	70
61	Veg Manchurian (Gravy)	250 gm	60
62	Veg Manchurian (Dry)	250 gm	70
63	Veg. Chowmin (Full)	150 gm	40
64	Veg. Chowmin (Half)	100 gm	30
65	Egg Chowmin (Full)	150 gm	50
66	Egg Chowmin (Half)	100 gm	40
67	Veg Chowmein/Fried Rice	Half	50

68	Chicken Chowmein/Fried Rice	Half	80
69	Chilli Chicken (Gravy)	Quarter Plate	70
70	Chilli Chicken (Dry)	Quarter Plate	80
71	Honey/Chilli Potatoes	250 gm	50
72	Veg Combo (Chowmein Fried Rice + Chilli Paneer / Veg Manchurian)	500 gm	80
73	Non Veg Combo (Chowmein / Fried Rice + Chilli Chicken)	500 gm	90
74	Veg Clear Soup / Hot and Sour	150 ml	30
75	Chicken Clear Soup/Hot and Sour	150 ml	50
76	Chinese Plater Veg(Chowmein +Fried Rice +Chilli Paneer+ Manchurian)	250 gm	100
77	Chinese Plater Non Veg (Chowmein + Fried Rice + Chilli Chicken + Manchurian)	250 gm	120
78	Paneer Tikka	250 gm	100
79	Chicken Tikka Roll	One Roll	70
80	Chicken Tikka	(5 small pieces)	110
81	Tandoori Chicken	(2 pcs.)	70
82	Tandoori Chicken	(8 pcs.)	300
83	Tandoori Chicken	(4 pcs.)	150
84	Cold Drinks		MRP
85	Golgappe		20
86	Papri Chaat		30
87	Raj Kachoori		50
88	Dahi Vada		50
89	Bhel Puri		25
90	AlooChaat		25

Secondary List

	Items	Approximate	IITD Refernce price
S. No.		Quantity / Weight	(Rs.)
1	Egg Boiled	One	10
2	Butter Slice	2 Slices	25
3	Jam Toast	2 Slices	20
4	Palak Paneer	200 gm	50
5	Mutter Mushroom	200 gm	50
6	Kadi Pakora	200 gm	25

8 Peas Pulao (Half) 100 gm 35 9 Plain Parantha 50 gm 10 10 Stuff Parantha 50 gm 15 11 Stuff Naan 50 gm 20 12 Vegetable Cuttlet (2 small) 40 gm each 25 13 Namak pare 100 gm 10 14 Mixed Pakora (Half Plate) 100 gm 25 15 Badam Kheer 150 gm 25 16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Lee-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg <t< th=""><th>7</th><th>Peas Pulao (full)</th><th>200 gm</th><th>55</th></t<>	7	Peas Pulao (full)	200 gm	55
10 Stuff Parantha 50 gm 15 11 Stuff Naan 50 gm 20 12 Vegetable Cuttlet (2 small) 40 gm each 25 13 Namak pare 100 gm 10 14 Mixed Pakora (Half Plate) 100 gm 25 15 Badam Kheer 150 gm 25 16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gm 35 26 Curry Pakoda 200 gms 25 </td <td>8</td> <td>Peas Pulao (Half)</td> <td>100 gm</td> <td>35</td>	8	Peas Pulao (Half)	100 gm	35
11 Stuff Naan 50 gm 20 12 Vegetable Cuttlet (2 small) 40 gm each 25 13 Namak pare 100 gm 10 14 Mixed Pakora (Half Plate) 100 gm 25 15 Badam Kheer 150 gm 25 16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Lee-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms	9	Plain Parantha	50 gm	10
12 Vegetable Cuttlet (2 small) 40 gm each 25 13 Namak pare 100 gm 10 14 Mixed Pakora (Half Plate) 100 gm 25 15 Badam Kheer 150 gm 25 16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 10 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti	10	Stuff Parantha	50 gm	15
13 Namak pare 100 gm 10 14 Mixed Pakora (Half Plate) 100 gm 25 15 Badam Kheer 150 gm 25 16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Half) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms <td>11</td> <td>Stuff Naan</td> <td>50 gm</td> <td>20</td>	11	Stuff Naan	50 gm	20
14 Mixed Pakora (Half Plate) 100 gm 25 15 Badam Kheer 150 gm 25 16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pula	12	Vegetable Cuttlet (2 small)	40 gm each	25
15 Badam Kheer 150 gm 25 16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Half) 100 gms 35 32 Paneer Pulao (Ha	13	Namak pare	100 gm	10
16 Balushai 50 gm 12 17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Half) 100 gms 35 32 Paneer Pulao (Half) 100 gms 35 33 Chicken	14	Mixed Pakora (Half Plate)	100 gm	25
17 Besan Laddoo 50 gm 12 18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Korma Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Pane	15	Badam Kheer	150 gm	25
18 Besan Burfi 50 gm 12 19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Korma Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 <td>16</td> <td>Balushai</td> <td>50 gm</td> <td>12</td>	16	Balushai	50 gm	12
19 Black Coffee 150 ml 10 20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 70	17	Besan Laddoo	50 gm	12
20 Cold Coffee 150 ml 25 21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 <td>18</td> <td>Besan Burfi</td> <td>50 gm</td> <td>12</td>	18	Besan Burfi	50 gm	12
21 Egg Maggi One Pkt. 35 22 Ice-Cream Shakes 250 ml 50 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120	19	Black Coffee	150 ml	10
22 Ice-Cream Shakes 250 ml 30 23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm	20	Cold Coffee	150 ml	25
23 Vegetable Juice 250 ml 30 24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm	21	Egg Maggi	One Pkt.	35
24 Egg Bhurji One Egg 15 25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50	22	Ice-Cream Shakes	250 ml	50
25 Egg Parantha 200 gm 35 26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	23	Vegetable Juice	250 ml	30
26 Curry Pakoda 200 gms 25 27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	24	Egg Bhurji	One Egg	15
27 Sarson ka Sag + 2 Makki ki Roti 200 gms 80 28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	25	Egg Parantha	200 gm	35
28 Gatte ki Sabji + 2 Missi Roti 200 gms 80 29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	26	Curry Pakoda	200 gms	25
29 Zeera Fried Rice (Full) 150 gms 50 30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	27	Sarson ka Sag + 2 Makki ki Roti	200 gms	80
30 Zeera Fried Rice (Half) 100 gms 35 31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	28	Gatte ki Sabji + 2 Missi Roti	200 gms	80
31 Paneer Pulao (Full) 200 gms 55 32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	29	Zeera Fried Rice (Full)	150 gms	50
32 Paneer Pulao (Half) 100 gms 35 33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	30	Zeera Fried Rice (Half)	100 gms	35
33 Chicken Do Pyazza Quarter Plate 80 34 Chicken Korma Quarter Plate 80 35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 20 41 Sev Puri 50 gm 20	31	Paneer Pulao (Full)	200 gms	55
34Chicken KormaQuarter Plate8035Chilli Paneer RollOne Roll6036Chilli Chicken RollOne Roll7037Tandoori Platter Non.Veg200 gm12038Pyaz Ki Kachori (Jaipuri)100 gm2039Dal ki Kachori (Jaipuri)50 gm1040Mirchi Pakora (Jaipuri)50 gm1541Sev Puri50 gm20	32	Paneer Pulao (Half)	100 gms	35
35 Chilli Paneer Roll One Roll 60 36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	33	Chicken Do Pyazza	Quarter Plate	80
36 Chilli Chicken Roll One Roll 70 37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	34	Chicken Korma	Quarter Plate	80
37 Tandoori Platter Non.Veg 200 gm 120 38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	35	Chilli Paneer Roll	One Roll	60
38 Pyaz Ki Kachori (Jaipuri) 100 gm 20 39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	36	Chilli Chicken Roll	One Roll	70
39 Dal ki Kachori (Jaipuri) 50 gm 10 40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	37	Tandoori Platter Non.Veg	200 gm	120
40 Mirchi Pakora (Jaipuri) 50 gm 15 41 Sev Puri 50 gm 20	38	Pyaz Ki Kachori (Jaipuri)	100 gm	20
41 Sev Puri 50 gm 20	39	Dal ki Kachori (Jaipuri)	50 gm	10
	40	Mirchi Pakora (Jaipuri)	50 gm	15
42 Mawa Kachori (Jaipuri) 50 gm 20	41	Sev Puri	50 gm	20
	42	Mawa Kachori (Jaipuri)	50 gm	20