



Date - 1/4/2024

Sustainable Dining Options at Amrita Vishwa Vidyapeetham

1. Plant-Forward Menus

Daily "Green Special"

- Seasonal vegetable curries
- Assorted legume stews
- Mixed-grain pulao

Weekly Vegan Buffet Station

- Tofu and tempeh stir-fries
- Coconut-milk-based curries
- Jackfruit biryani
- Fresh salads with homemade dressings

Rotational Legume & Bean Bowls

- Chickpea coconut stew with brown rice
 - Rajma masala served with millets
 - Dal tadka paired with brown rice
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Note: These menu offerings prioritize plant-based ingredients to promote health, environmental sustainability, and cultural diversity. Please share feedback via the internal dining survey kiosk.