

Comparative Statement for for CATERING SERVICE 2019-2020

Sl. No	Particulars	Qty	Appetiser Hotel
1	Red Rice *	Per Plate	30
2	White Rice*	Per Plate	
	〈 local Rice		40
	〈 Imported Rice		35
	White rice with Kharang		25
3	Phagsha Sikam pa*Length 3", Thickness 1/2" (Standard size of 3 Pcs.with mixed vegetables)	Per Plate	75
4	Beef shakam pa*Length 3", Thickness 1/2" (Standard size of 3 Pcs.)	Per Plate	80
5	Phagsha pa*Length 3", Thickness 1/2" (Standard size of 3 Pcs.)	Per Plate	70
6	Beef pa*Length 3", Thickness 1/2" (Standard size of 3 Pcs.)	Per Plate	75
7	*Dry fried fish pa with Red Chilli (Standard size of 3 Pcs.)	Per Plate	55
8	Pork maru without bone*	Per phop	60
9	Pork Maru With Bone*	Per Phon	45
10	Beef Maru With Bone*	Per Phob	50
11	Beef maru without bone*	Per phop	60
12	Mutton Curry	Per phob	90
13	Mutton Fried	Per phob	100
14	Chicken Roast	Per Plate	120
15	Chicken Ngazam*	Per phob	75
16	Chicken curry*(Without Skin)	Per phop	80
17	Liver Fry*	Per phob	75
18	Wet Fish Curry	Per Phob	50
19	wet fish fried round Sliced	Per phob	50
20	Goep Paa, Length 3", thickness 1/2"	Per Phob	60
21	Kow Paa		40
22	White Dried Chilli with Dry Beef *(Shakam Shurkam)		65
23	Pumkin Maru with beef	per phob	47
24	Kangchung Maru	Per Phob	45
25	Fish Fried curry with three full round sliced*	Per phop	50
26	Eggs*	Per Phob	25
	· Boiled curry		
	· Boiled and fried curry		30
27	egg curry with red chilli (egg Maru)	Per Phob	25
28	Egg Boiled *	Per Piece	13
29	Boiled and fried egg*	Per Piece	16

30	Egg Omlet*	Per Piece	25
31	Egg Pouch*	Per piece	25
32	Ema Datsi(Bhutanese Dried Red Chilli)*	Per Phob	45
33	Shurkam Ema Datsi*		45
34	Ema Datsi *(Indian Green Chilli)		40
35	Ema dhatshi (Bhutanese Green Chilli)*	Per phop	40
36	Shamu dhatshi*	Per phop	
	· Local Shamu		55
	Tin Mushroom		60
	· Imported Shamu		45
37	Motor Paneer*	Per Phob	80
38	Kewa dhatshi*	Per phop	35
39	Sag dhatshi*	Per phop	20
40	Mixed veg.curry*	Per phop	50
41	Plain Dhal*	Per Phob	15
42	Fried Dhal	Per phop	15
43	Dry-ema dhatshi*	Per phop	50
44	Alu dham	Per phop	20
45	Mixed salad*	Per phop	10
46	Pure Datsi Mangay (Cheese Fry)	per Phob	80
47	Datsi Mangay with Green Chilli/ / Chilli Powder*	Per Phob	80
48	Green Chilli Ezay*	Per Bowl	130
49	Dried Red Chilli Ezay*	Per Bowl	100
50	Jhaju Patsha/Damru/Sag*	Per phop	7
51	Pork momo(5pcs)*	Per plate	25
52	Beef momo(5pcs)*	Per plate	35
53	Veg.momo(5pcs)*	Per plate	30
54	Cheese momo(5pcs)*	Per plate	30
55	Chapati(4pcs)* (Sukha Rothi)*	Per plate	40
56	Puri(4pcs)	Per plate	45
57	Desi*	Per phop	25
58	Milk Tea*	Per cup	15
59	Coffee*	Per cup	25
60	Black coffee	Per cup	15
61	Green Tea	Per Cup	25
62	Lemon Tea	Per Cup	25
63	Milk Coffee		25
64	Suja*	Per cup	20
65	Zaw margay*	Per Bangchung	120
66	Gayza Sib	Per Bangchung	120

67	Cup Cake	Per Piece	20
68	Bread Bun	Per Piece	30
69	Jam Per Bottle (all Flavour)500 ML	Per Bottle	90
70	Pakora 4pcs Plate	Per Plate	20
71	French Fry	Per Plate	20
72	Samosa 4 pcs Plate	Per Plate	25
73	Chilli Chop	Per Piece	5
74	Cream Craker Biscuit*	per packet	95
75	Good-day Biscuit*	per packet	35
76	Beef Shamdray*	Per phop	20
77	Egg Shamdray*	Per Phob	20
78	Veg. Samdray *	Per phop	15
79	shakam dhatse with green chilli*	Per phop	65
80	shakam dhatse with dried red chilli*	Per Phob	65
81	sikam dhatse*	Per phop	65
82	Pet juice 300 ML Bhutanese	Per Pcs	25
83	Jumpy/frooti/appy juice *	Per Pcs	15
84	Mineral water *		
	< Big 1000ML	Per Pcs	15
	< Small 500ML		10
85	Chicken Fried Rice	Per Plate	60
86	Veg. Fried Rice	Per Plate	58
87	Beef Fried Rice	Per Plate	60
88	Pork Fried Rice	Per Plate	45
89	Egg Fried Rice,	Per Plate	60
90	Beef Chhili*	Per Plate	80
91	Chicken Chilli*	Per Plate	85
92	Pork Chilli*	Per Plate	50
92	Papad*	Per Piece	7
94	Local Khabzay*	Per Pkt.	47
	Service Charge	per catering services	10%
	Complimentary Offered		Fruits