

COMPARATIVE STATEMENT OF CATERING AND FOOD ITEMS FOR THE FY 2018-2019

Sl/No	Description	Unit	Sangay Restaurant, Haa	Newly Restaurant,Haa	Phunsum Restaurant, Haa
1	Red Rice	Per Plate	45	50	40
2	Rice white	Per Plate	30	40	35
3	Beef Paa Fresh with Radish/sak(Pcs of 3)thickness 1" x 4"long	Per Plate	70	100	70
4	Beef Paa Dry with Radsh/sak(Pcs of 3) thickness 2'x5"long	Per Plate	70	100	70
5	Beef Fresh Curry with fin /Dry chili (Norsha lem) only	Per Plate	60	90	60
6	Beef Dry Curry with fin Dry Chili(Norsha Kaam) only	Per Plate	50	100	70
7	Beef dry Datsi with dry chili white/Red/Green	Per Plate	50	100	70
8	Beef Momo (Pcs of 5)standard size	Per Plate	50	50	50
9	Beef Chili	Per Plate	40	50	45
10	Boiled Egg Fry	Per Piece	20	20	20
11	Butter tea (Suja)	Per Cup	15	10	15
12	Button Mushroom Curry	Per Plate	45	60	45
13	black coffee	Per cup	5	10	10
14	cabbage datsi		15	20	20
15	Coffee Milk	Per cup	10	10	15
16	Chicken Gravy (pcs of 5)size of 1"x1"	Per Plate	50	80	60
17	Chicken Paa (Pice of 3) 3" long	Per Plate	70	80	70
18	Chicken Curry	Per Plate	70	80	65
19	Chicken Chili	Per Plate	70	80	70
20	Cheese Momo (Pcs of 5) standard size	Per Plate	40	50	45

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Sl/No	Description	Unit	Sangay Restaurant, Haa	Newly Restaurant,Haa	Phunsum Restaurant, Haa
21	Curd	Per Liter	10	15	15
22	Dry Fish Fried (Pcs of 3)standard size	Per Plate	25	60	25
23	Datsi Fry	Per cup	20	30	25
24	Datsi fried with Egg Mixed	Per cup	25	30	30
25	Dal Plain	Per cup	10	5	10
26	Dal Fry	Per cup	15	20	10
27	Desi (mixed with kaju, kismis)	Per Cup	30	30	30
28	Ema Datsi Curry Green chili	Per Cup	45	50	40
29	Ema Datsi Curry Dry chii	Per Cup	40	50	45
30	Ezay, Cabbage Chili Powder/green chilli/dry chilli	Per Plate	5	0	5
31	fried rice, veg	Per Plate	35	50	40
32	fried rice, non-veg	Per Plate	40	50	50
33	Fresh Fish Fried (Pcs of 2) standard size /	Per Plate	45	70	45
34	Fresh Fish Head Fried (Pcs of 2)	Per Plate	20	30	20
35	Fresh Fish Curry	Per Cup	50	70	50
36	Hoentey (Pcs of 5)standard size	Per Plate	50	60	50
37	loom jaju	Per Cup	5	5	5
38	Ptsa jaju	Per Cup	5	10	5
39	churu jaju	Per Cup	5	0	5
40	Local Cheese Butter fried	Per Cup	20	30	25
41	Pork Paa Fresh with Radish/Sak (Pcs of 3) Thickness 1"x4"long	Per Plate	70	80	70

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SI/No	Description	Unit	Sangay Restaurant, Haa	Newly Restaurant,Haa	Phunsum Restaurant, Haa
42	Pork Seekam with Radish/Sak(Pcs of 2) 5"long	Per Plate	70	90	70
43	Pork Curry with fin	Per Cup	50	90	50
44	Pork Datsi fresh with Green chili/dry(size 1"x1")	Per Cup	40	90	50
45	Pork Ribs with lomkam/sak (Pcs of 3) 5"long	Per Plate	50	80	60
46	Pork Chili (size 1"x1" Pcs of 10)	Per Plate	50	90	60
47	Pork Momo (Pcs of 5) standard size	Per Plate	40	50	40
48	Potato datsi	Per cup	30	50	35
49	Papard	Per Piece	10	0	10
50	Puri	Per Piece	10	10	10
51	Matar Paneer	Per Cup	35	50	45
52	Mashroom Datsi /dry chili/green chili	Per Cup	45	60	40
53	Mixed Vegetable Curry	Per Plate	35	50	40
54	Milk Sugar Tea	Per Cup	15	15	15
55	Mineral Water, 500Ml	Per Bottle	10	10	10
56	Mineral Water, 1000 Ml	Per Bottle	15	15	15
57	Mineral Water, 500Ml	Per Case	200	200	200
58	Mineral Water, 1000 Ml	Per Case	120	150	150
59	Samosa(Singara)	per pcs	5	5	5
60	Seekam Datsi Green chili	Per Cup	50	80	60
61	Seekam Datsi Dry chili /White	Per Cup	50	80	60

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62	Shamdrel Veg	Per plate	20	20	20
63	Shamdrel Egg	Per plate	20	25	20
64	Shamdrel beef	Per plate	20	25	25
65	Streamed Asparagus (Pcs of 6)	Per plate	15	20	20
66	Salad	Per Tray	15	0	20
67	Biscuit Crem Cracker	Pkt	100	100	100
68	Biscuit Good day	Pkt	35	35	35
69	Biscuit top Gold	Pkt	20	30	30
70	Tin Biscuit (assorted)	pe tin	140	200	400
	Total Amount		2760	3645	3240

OTC decided to award to the over all lowest evaluated bidder i.e., Sangay Restaurant, Haa.

by 2.7mo

