

South Indian

- Dosa/Idli/Vada
- Curd Rice
- Appe Sooji
- Tomato/Coconut/Chutney
- Apam (Served With Coconut Vegetables)
- Dosa (Spring/Cheese/Rava)
- Lemon Rice
- Uttapam
- Rassam/Sambhar
- Shahi Pongal

Rajasthani

- Aloo Pyaz
- Kersangari
- Haldi Ki Subji
- Kedele Ki Roti
- Bajre Ki Khichdi (Ghee-Gur-Bura)
- Lahsun Ki Chatney
- Govind Gatta
- Chakki Subji
- Mirch Tiporey
- Bajre Ki Roti
- Methi Mangodi
- Dhai Ka Kunda.

Jaipur

- Churma (Pista/Badam/Gehu/Besan)/ (Gulab/Pineapple/Bajra)
- Aloo Matar/Dry Fruit/Matar Kaju
- Dal
- Bati (Plain/Bafla/Masala)
- Gatta
- Kadi

- Tipure
- Papad

- Rice
- Lemon

Punjabi

- Sarso Ka Sag - Makka Ki Roti (Gud)
- Kadai Paneer - Nan
- Amratsari Pakora
- Rajma - Chawal
- Dal Makhani - Rumali Roti
- Amratsari Kulcha - Chole
- 2-3 Chatney
- Paneer Bhurji
- Pindi Chana-Bhatura

Gujrati

- Thaple
- Kadi
- Kacche Papite Ki Subji
- Khaman
- Khakre
- Mirch/Undhiyu
- Dal
- Khichdi/
- Papite Ki Chutney
- Khandvi Roll
- Achar/Fafde