WEEK 4 (26/11/23)

| Timing | Monday/Wednesday/ | Tuesday/ Thursday | Friday /Sunday |
|-----------|--|-----------------------------|------------------------------------|
| | Saturday | | |
| 5.30-7am | One glass of water + lemon water +Pinch of jerra powder | | |
| | | | |
| 7-8.30am | 7-8 almond and one walnut, one anjeer roasted khaskhas half teaspoon | | |
| | | | |
| 10 am | barbati 30gm+ | Moong Sprouts 30gm | Black Chana |
| | Vegetable 150-200 gm | Vegetable 150-200gm | Steamed soaked and sauteed |
| | Vegetable salad | Steamed soaked and sauteed | Vegetable 150- |
| | One egg white | One egg white | 200gm One egg white |
| | | | |
| 12-1 | buttermilk | | |
| | + one spoon 10gm chia seeds | | |
| 1-1.30 | Vegetable salad 150gm- 200gm+ Curd one katori | | |
| 2-2.30 | Jawar / Bajra /Ragi/ Wheat / (60gm) roti | | |
| | Dal 20gm | | |
| | Sabji one plate | | |
| | सौंफ + अलसी(flax seeds) one spoon each | | |
| | | | |
| 5-5.30 | Fruits 100gm+ mix seeds (pumpkin watermelon sunflower seeds) | | |
| 6PM | ONE CUP GREEN TEA | | |
| 7.00-7.30 | Oats 30 roti | Masoor 50gm+ panner 50gm | Ragi 30gm +besan |
| | Egg bhurji three egg white | Vegetable 150+200gm masoor | 50gm vegetable chilla + chnana dal |
| | Vegetable 100-200gm | and panner vegetable chilla | chutney |
| | | | |
| 10-10.30 | Milk 100ml turmeric | | |