

BREAKFAST MENU

We offer wholesome and nutritious breakfast with options and accompaniments.

7 am to 11 am

1. The House of MG Breakfast _____ **INR. 445/-**

Seasonal fresh fruit-juice. (240 ML)

(Select any one)

Option of protein-rich egg preparations, savoury goodness of traditional Gujarati or South Indian snacks.



A) Eggs to order with toast Scrambled/Boiled/Poached/Fried/Masala Bhurji - Spiced scrambled eggs Masala, Vegetable or Cheese omelette.

Bread Options: Wholewheat/Brown/Multigrain served with butter & homemade preserves.

B) Your Choice of traditional Gujarati and Indian options from a-la-carte menu.

C) Your choice of South Indian options from a-la carte menu.

Beverages

Tea (Choice from our whole leaf tea range) or

Coffee (Espresso/Cappuccino/Café Latte/Black/South Indian)

2 Continental Breakfast _____ **INR. 395/-**

A) Seasonal fresh fruit-juice 240 ML.

B) Cereal: Muesli or cornflakes with fruits & yoghurt or cold/hot milk.

C) Bread: (Wholewheat/Brown/Multigrain) with butter and choice of homemade preserves.

D) Tea Masala/Service Tea (Green/Black)

Coffee (Espresso/Cappuccino/Café Latte/Black/South Indian)

3. Buffet Breakfast _____ **INR. 595/-**

The House of MG breakfast & Continental breakfast are not available when Buffet Breakfast is served.

A LA CARTE MENU

HOT AND COLD BEVERAGES

7 am to 11 am

4. Hot Teas

Masala Tea / Service Tea (Green/ Black/ Darjeeling)

165 ML _____ **INR. 95/-** - INR.145/-

5. Hot Coffees

Espresso

DOUBLE 60 ML / SINGLE 30 ML _____ **INR. 125/-** - INR. 95/-

Cappuccino/Café latte/Black coffee _____ **INR. 155/-**

6. The House Specialty Sharbat

A refreshing concoction of coconut milk, ginger & lemon.

240 ML _____ **INR. 155/-**

7. Seasonal Fresh Fruit Juice

Freshly made juice of orange, watermelon, pineapple, sweet lime or seasonal fruits.

240 ML _____ **INR. 195/-**

8. Nimbu Pani

A deliciously chilled and frothy lemonade.

240 ML _____ **INR. 110/-**

9. Fresh Lime / Ginger Lime Soda

Fresh lemon juice stirred with cold sparkling soda and a side of sweetener.

Also served with a dash of ginger as an option.

240 ML _____ **INR. 145/-**

10. Chaas

Salted buttermilk garnished with cumin seeds and mint leaves.

240 ML _____ **INR. 145/-**

11. Cold Coffees

A Freshly brewed coffee with frothy chilled milk.

240 ML _____ **INR. 175/-**

Optional dollop of vanilla ice-cream.

(Extra charge of INR. 85/-)

12. Milk Shake

Freshly made milk shakes of seasonal fruits.

300 ML _____ **INR. 175/-**

13. Mineral Water (with Service)

Bottled mineral water.

500 ML _____ **INR. 40/-**

ALA CARTE MENU

CONTINENTAL

7 am to 11 am

14. Toast

Wholewheat/Brown/Multigrain served with butter & homemade preserves.

3 Pcs. _____ **INR. 145/-**

15. Eggs to Order

Scrambled/Boiled/Poached/Fried/Masala Bhurji - Spiced scrambled eggs
Masala, Vegetable or Cheese omelette.

200 Gms _____ **INR. 225/-**

16. Seasonal Fresh Fruit Bowl

Bowl of seasonal fruits.

200 Gms _____ **INR. 245/-**



17. Hopper with Fried Egg on Top

Appam with a fried egg on top.

1 Pc. _____ **INR. 275/-**



18. Muesli / Cornflakes

Cereals served with hot/ cold milk or yoghurt and honey.

200 Gms _____ **INR. 195/-**

SOUTH INDIAN

All items are served with one portion of sambhar, tomato & coconut chutney

7.00 am to 10.30 am

19. Plain Idli

Steamed rice and lentil cakes, served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables.

Suggested Accompaniment: Hot Coffees #5

3 Pcs, 120 Gms _____



INR. 145/-

20. Uttapam

A thick savory pancake made from fermented batter of rice and black lentils, served with different chutneys and sambhar, a hot spicy lentil soup with mixed vegetables.

Suggested Accompaniment: Hot Coffees #5

1 Pc each, 110 Gms _____

Any one flavour Coconut/Tomato/Onion Chilli/Cheese _____



INR. 245/-

INR. 45/-

21. Plain Dosa

Crispy, savory crepe made from fermented batter of rice and black lentils, served with different chutneys and sambhar - a hot spicy lentil soup with mixed vegetables.

Suggested Accompaniment: Hot Coffees #5

200 Gms/ Extra with Masala _____



INR. 175/- INR. 50/-

22. Appam

2 Pcs & Vegetable stew

South Indian vegetables cooked in coconut milk served with traditional crepes that are fluffy in the center and crisp at the edges.

Suggested Accompaniment: Hot Coffees #5

180 Gms / Extra Coconut Milk 70 Gms. _____



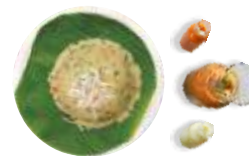
INR.275/- INR. 95/-

23. Upma

Pan roasted semolina with steamed vegetables, tempered with mustard seeds, curry leaves, nuts and mild lemon flavour.

Suggested Accompaniment: Hot Coffees #5

200 Gms _____



INR. 175/-

TRADITIONAL GUJARATI AND INDIAN OPTIONS

7 am to 10.30 am

24. Bataka Poha - All Time Favourite

A favourite breakfast in most parts of India with variations in seasonings: this dish is made from pressed rice and Potatoes with crispy gram noodles and pomegranate topping.

200 Gms _____ **INR. 175/-**



25. Vagharela Mung with Khakhra

Thin round crackers made from wheat flour and oil served with tempered green beans, clarified butter and Gujarati style pickle seasoning.

2 Pcs _____ **INR. 145/-**



26. Methi ni Chanki

Mildly spiced pan-fried Indian bread made of a mixture of flours, fenugreek leaves and yoghurt.

4 Pcs _____ **INR. 175/-**



27. Bhakhri with White Butter

Thick whole wheat flour Indian bread served with white butter.

2 Pcs _____ **INR. 175/-**



28. Chole Puri

Chickpeas cooked in a rich spicy North Indian style gravy served with four unleavened deep-fried Indian wheat bread.

200 Gms _____ **INR. 245/-**



29. Puri Bhaji

A versatile wholesome breakfast dish popular across India, with whole wheat flour deep fried flaky bread called puris.

200 Gms _____ **INR. 245/-**



30. Stuffed Paratha with Yoghurt

Sumptuous whole wheat Indian bread stuffed with boiled mashed potatoes/cottage cheese/lentil.

2 Pcs _____ **INR. 245/-**



31. Methi Na Gota

Dumplings of besan & fenugreek, seasoned with traditional Indian spices, served with fresh unsweetened curd.

200 Gms _____ **INR. 225/-**

