

M.

High Chai

at



of

MAYFAIR

High Chai Menu

Bishan Das Anand started it all in 1935 in Nairobi, Kenya.

For four generations, Madhu's is fulfilling the desire for culinary supremacy.

High Chai is the Madhu's Afternoon Tea offering.

A fusion of Madhu's heritage & Britishness, curated specially for lovers of chai.

High Chai

Non-Vegetarian Menu

Tandoori Salmon (F) (G) (M)

Char grilled spiced salmon on white bread.

Chilli Lemon & Chicken Wrap (G) (M)

Pulled chicken breast, lemon zest & chillies.

Cucumber & Cream

Cheese Sandwich (G) (M) (So)

Dill, cucumber, cream cheese
on Barley and Rye bread.

Prawn Toast (Cr) (G) (M) (Su)

Pan seared prawn on a crispy crostini toast.

Chicken Samosa (G) (M) (Su)

Spicy chicken in filo pastry.

Mini Lamb Burgers (G) (M) (E) (Su) (Se)

Spiced lamb patty
in a mini coloured brioche bun.

Paneer & Dal Tartlet (G) (M) (Su)

Our famous cottage cheese
& lentil dal tartlet.

Bombay Sandwich (G) (M) (Su)

Spiced potatoes, tangy mint chutney,
melting cheese in a toasted sandwich.

Desserts

Ispahan (M) (N) (E)

Plaisir Sucre (G) (M) (N) (E)

Rasgulla (G) (M)

Scones

(G) (M) (E) (So) (Su)

Fruit & Plain Scones

Served With Cornish

Clotted Cream & Strawberry Jam

Vegetarian Menu

Chilli Cheese Sandwich (G) (M)

Red Leicester & cheddar cheese,
green & red chillies.

Grilled Roasted Vegetable Wrap (G)

Roasted courgette & pepper, cumin
tempered hummus, butter head lettuce.

Cucumber & Cream

Cheese Sandwich (G) (M) (So)

Dill, cucumber, cream cheese
on Barley and Rye bread.

Mushroom Toast (G) (M)

Creamy woodland mushrooms
on a crispy crostini toast.

Khasta Pinwheel (G) (M)

Masaledar potato & green peas in a puff pastry.

Vada Pav (G) (E) (Mu) (Su) (Se)

Spiced potato ball with mustard seeds
in a mini coloured brioche bun.

Paneer & Dal Tartlet (G) (M) (Su)

Our famous cottage cheese
& lentil dal tartlet.

Bombay Sandwich (G) (M) (Su)

Spiced potatoes, tangy mint chutney,
melting cheese in a toasted sandwich.

Desserts

Cardamom Cake (So) (Su)

Mango & Passion Cheesecake (So) (Su)

Rasgulla (G) (M)

Scones

(G) (M) (E) (So) (Su)

Fruit & Plain Scones

Served With Cornish

Clotted Cream & Strawberry Jam

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nuts - (Mu) Mustard - (Cr) Crustacean - (So) Soya

(Su) Sulphur - (Mo) Molluses - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

Please note - a discretionary 12.5% service charge will be added to your bill.

High Chai

Vegan Menu

Masala Chana & Lettuce Sandwich (G) (So) (Su)

Spiced chickpeas using our own blend of spices,
inspired by Amritsar.

Grilled Roasted Vegetable Wrap (G)

Roasted courgette and pepper,
cumin tempered hummus.

Cucumber & Cream

Cheese Sandwich (G) (So)

Dill, cucumber, Vegan cream cheese
on Barley and Rye Bread.

Mushroom Toast (G)

Vegan creamy woodland mushrooms
on a crispy crostini toast.

Baingan Bhartha Tart (G) (Su)

Smoked spiced aubergine and Fig Tart.

Aloo Bonda (Mu) (Su)

Spiced potato ball with mustard seeds
dipped in gram flour batter and fried.

Bhel Puri (P) (N) (Su)

Gram flour rice puff and peanuts
(popular Mumbai street food).

Bombay Sandwich (G) (Su)

Spiced potatoes, tangy mint chutney,
Vegan melting cheese in a toasted sandwich.

Desserts

Cardamom Cake (So) (Su)

Mango & Passion Cheesecake (So) (Su)

Raspberry Tart (So) (Su)

Scones

Fruit & Plain Scones Served With Whipped

Cream & Strawberry Jam (G) (So) (Su)

Gluten Free Menu

Masala Chana & Lettuce Sandwich (So) (Su)

Spiced chickpeas using our own blend of spices,
inspired by Amritsar.

Grilled Roasted Vegetable Wrap

Roasted courgette and pepper,
cumin tempered hummus.

Cucumber & Cream

Cheese Sandwich (M) (So)

Dill, cucumber, Vegan cream cheese
on Gluten Free bread.

Mushroom Toast (Gluten Free Bread)

Vegan creamy woodland mushrooms,
crispy on a gluten free toast.

Baingan Bhartha Tart (So) (Su)

Smoked spiced aubergine and Fig Tart.

Aloo Bonda (Mu) (Su)

Spiced potato ball with mustard seeds
dipped in gram flour batter and fried.

Bhel Puri (P) (N) (Su)

Gram flour rice puff and peanuts
(popular Mumbai street food).

Palak Patta Chaat (M) (Su)

British marsh samphire and crispy battered baby
spinach leaves with chilli, turmeric and fresh
coriander, dressed with chutneys.

Desserts

Cardamom Cake (So) (Su)

Mango & Passion Cheesecake (So) (Su)

Raspberry Tart (So) (Su)

Scones

Fruit & Plain Scones Served With Cornish

Clotted Cream & Strawberry Jam (M) (Su)

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nuts - (Mu) Mustard - (Cr) Crustacean - (So) Soya

(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

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High Chai

Kids Non-Vegetarian Menu

Egg Mayo Sandwich (G) (M) (Mu)
Boiled eggs with mayonnaise and
mustard cress on best of both bread

Chicken Sandwich (G) (M)
Cooked chicken and butter
on Brown Bread

Cucumber & Cream

Cheese Sandwich (G) (M) (Su)
Dill, cucumber, Vegan cream cheese
on Barley and Rye Bread.

Desserts

**Chocolate Rectangle
with Lady Bird** (G) (M) (E) (N) (So)

Red Velvet Cake (G) (M) (E)

Strawberry Sundae Cup (M)

Scones

**Fruit & Plain Scones
Served With Cornish
Clotted Cream & Strawberry Jam** (G) (M) (Su)

Kids Vegetarian Menu

Cheese Sandwich (G) (M)
Red Leicester and cheddar cheese
on best of both bread

Jam Sandwich (G) (M)
Strawberry jam and butter
on Brown Bread

Cucumber & Cream

Cheese Sandwich (G) (M) (Su)
Dill, cucumber, cream cheese
on White Bread

Desserts

**Chocolate Rectangle
with Lady Bird** (G) (M) (E) (N) (So)

Red Velvet Cake (G) (M) (E)

Strawberry Sundae Cup (M)

Scones

**Fruit & Plain Scones
Served With Cornish
Clotted Cream & Strawberry Jam** (G) (M) (Su)

Kids
High Chai

£25

per person

Available for kids 10 years old and younger

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Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nuts - (Mu) Mustard - (Cr) Crustacean - (So) Soya
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Tea Selection

M "Tandoori Chai"
Madhu's Special secret mix

Pistachio Truffle ^(N)

A blend of pistachio & truffle combined harmoniously with a high-grown black tea is one not to be missed.

Earl Grey Premium

Quintessentially British and designed for Earl Grey connoisseurs.

Royal Yellow Tea

Yellow tea has a truly unique taste with a hint of Papaya and an underlying spiciness.

Milk Oolong ^(M)

After withering, the slightly wet leaves are heated in milk water steam which creates a truly distinct creamy and fruity taste.

Assam Mangalam 2nd Flush

Malty and rich, with its large leaf and opulent golden tips, this premium single-estate Assam tea will be the jewel of any tea assortment.

Darjeeling

Margaret's Hope 2nd Flush

Darjeeling leaves a hint of sweetness and fruitiness on your palate, truly the champagne of black teas.

English Breakfast

The maltiness of the Assam leaf, and the smokiness of Indonesian black tea.

Sea of Blossom

This rare infusion has been masterfully blended with an array of blossoms with hints of raspberries, rhubarb, and cherries.

White Chai

This comforting and aromatic blend of rich, natural spices creates an irresistible heart-warming sweet and spicy infusion.

Sencha Sakura

The tea is beautifully embellished with rose petals and enriched with a delicious cherry flavour.

Pink Tropics

The flavour of ripe fruits promises a tropical indulgence like no other.

Moroccan Mint

A delicious and refreshing thirst-quencher with a revitalising spearmint taste.

Uji Matcha £6

Blended with exotic riped Mangos and Citrus, this extremely refreshing ice tea will not disappoint.

Champagne High Chai

(by the glass)

Laurent-Perrier La Cuvée £12

Laurent-Perrier La Cuvée Rosé £18

Traditional High Chai

£49 per person

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* Please inform your waiter for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

* The price includes VAT

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