

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

### Lychee & Rose (G) (M) (So) (Su)

### Pistachio Fan (G) (M) (N) (So)

### Mango Posset (G) (M) (So)

## 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

### Lychee & Rose (G) (M) (So) (Su)

### Pistachio Fan (G) (M) (N) (So)

### Mango Posset (G) (M) (So)

## 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

### Lychee & Rose (So)

### Pistachio Fan (N) (So)

### Mango Posset (So)

## 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

### Lychee & Rose (So)

### Pistachio Fan (N) (So)

### Mango Posset (So)

## 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) Molluses - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

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# High Chai

## Tea Selection

*M* "Tandoori Chai"  
Madhu's Special secret mix

### Pistachio Truffle <sup>(N)</sup>

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 <sup>(M)</sup>

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

£38 per person

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**MADHU'S**  
of  
MAYFAIR

\* 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

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

*M.*