

High Chai

at



of
MAYFAIR



HIGH CHAI MENU

NON-VEGETARIAN MENU

Amuse-bouche

Mango salsa toast (G, M, Su)

Fresh mango, pomegranate, chilli, and peppers with cream cheese on a crostini toast.

Paneer & dal tartlet (G, M, Su)

A layered tart made with Indian cheese, spinach purée, and black lentils.

Savoury Delights

Tandoori salmon sandwich (F, G, M, So)

Chargrilled spiced salmon on white bread.

Murgh tikka wrap (G, M, Su)

Marinated chargrilled chicken with lettuce, mint, yoghurt, chillies and coriander.

Lime, chilli & prawn sandwich (Cr, G, So)

Prawns with chilli aioli on mixed white and brown bread.

Chicken samosa (G, Su, M)

Spicy chicken in filo pastry.

Mini lamb burger (G, M, E, Su, Se, So)

Spiced lamb patty in a mini brioche bun.

Bombay sandwich (G, M, Su, So)

Spiced potatoes, tangy mint chutney, cabbage, carrot with melted cheese in a toasted sandwich.

Scones

Fruit & plain scones, served with Cornish clotted cream and strawberry preserve (G, M, E)

Sweet Delicacies

Honey cake (G, M, E, N, So)

Saffron dulce de leche (G, E, M, So)

Pistachio rose cake (G, M, E, N, So)

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts



VEGETARIAN MENU

Amuse-bouche

Mango salsa toast (G, M, Su)

Fresh mango, pomegranate, chilli, and peppers with cream cheese on a crostini toast.

Paneer & dal tartlet (G, M, Su)

A layered tart made with Indian cheese, spinach purée, and black lentils.

Savoury Delights

Chilli cheese sandwich (G, M, So)

Red Leicester and cheddar cheese, green & red chillies on mixed white and brown bread.

Garden vegetable wrap (G, Su)

Stir fried fresh garden vegetables & lettuce with chilli mayo.

Cucumber & cream cheese sandwich (G, M, So)

Dill, cucumber, and cream cheese on wholemeal bread.

Khasta pinwheel (G, Su)

Masaledar potato and green peas in puff pastry.

Vada pav (G, M, E, Su, Se, So, Mu)

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

Bombay sandwich (G, M, Su, So)

Spiced potatoes, tangy mint chutney, cabbage, carrot with melted cheese in a toasted sandwich.

Scones

Fruit & plain scones, served with Cornish clotted cream and strawberry preserve (G, M, E, Su)

Sweet Delicacies

Rocher fudge cake (N, So)

Bramley apple pie (G)

Raspberry ricotta cheesecake (M, So)

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

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VEGAN MENU

Amuse-bouche

Mango salsa toast (G, So)

Fresh mango, pomegranate, chilli, and peppers
with cream cheese on a crostini toast.

Baingan Bhartha tartlet (G, Su)

Smoked spiced
aubergine tart.

Savoury Delights

Masala channa & lettuce sandwich (G, Su, So)

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

Garden vegetable wrap (G, Su)

Stir fried fresh garden vegetables
& lettuce with chilli vegan mayo.

Cucumber & cream cheese sandwich (G, So)

Dill, cucumber, and vegan cream cheese on wholemeal bread.

Palak patta chaat (Su, So)

Crispy samphire and baby spinach leaves drizzled with sweet-spiced
vegan yoghurt and tangy chutneys, offering a delightful crunch.

Aloo bonda (Mu, Su)

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

Bombay sandwich (G, So, Su)

Spiced potatoes, tangy mint chutney,
cabbage, carrot with melted cheese
in a toasted sandwich.

Scones

Raisin scones served with vegan
cream and strawberry preserve (G, Su)

Sweet Delicacies

Rocher fudge cake (N, So)

Bramley apple pie (G)

Mango & passion cheesecake (So, Su)

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KIDS MENU

£28.5

Available for kids 10 years old and younger.

NON-VEGETARIAN MENU

A selection of finger sandwiches

Egg mayo sandwich (G, M, E, So)

Boiled eggs with mayonnaise
on white bread.

Chicken sandwich (G, M, So)

Cooked chicken and
mayonnaise on white bread.

Cucumber & cream cheese sandwich (G, M, So)

Dill, cucumber, cream cheese
on wholemeal bread.

Scones (G, M, E, Su)

Fruit & plain scones, served
with Cornish clotted cream
and strawberry preserve

Sweet Delicacies

Rocher fudge cake (N, So)

Bramley apple pie (G)

Raspberry ricotta cheesecake (M, So)

VEGETARIAN MENU

A selection of finger sandwiches

Cheese sandwich (G, M, So)

Red Leicester and cheddar cheese
on white bread.

Jam sandwich (G, M, So)

Strawberry jam and
butter on white bread.

Cucumber & cream cheese sandwich
(G, M, So)

Dill, cucumber, cream cheese on
wholemeal bread.

Scones (G, M, E, Su)

Fruit & plain scones, served
with Cornish clotted cream
and strawberry preserve

Sweet Delicacies

Rocher Fudge cake (N, So)

Bramley Apple pie (G)

Raspberry ricotta cheesecake (M, So)



Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
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TRADITIONAL HIGH CHAI £56

£70 with a glass of Laurent-Perrier La Cuvée Brut

£76 with a glass of Laurent-Perrier La Cuvée Rosé

£85 with a glass of Laurent-Perrier Blanc de Blanc

TEA SELECTION

 "Tandoori chai" (M)

Madhu's special secret mix

English breakfast

A rich amber cup with a malty aroma.

Smooth yet brisk, with hints of citrus and a prolonged, spicy after taste.

Earl grey

A bright-amber cup with a fragrant citrus aroma and smooth finish.

Balanced and full-bodied with sweet hints of bergamot.

Milk oolong (M)

A pale yellow-green cup made with finest Tieguanyin oolong from China. A sweet, smooth finish and the comforting aroma of cream and caramel.

Assam

A brisk bright-amber cup, full-bodied and malty with hints of sweet honey.

Darjeeling

A light-amber cup with floral and muscatel notes, followed by a refreshing, invigorating finish.

Strawberry and mango (cold brew)

Juicy sweet strawberry and ripe mango creates a bright and fruity tisane bursting with flavour. With delicate sour notes and a rich sweet honeyed finish.

Almond calm (N)

A smooth, malty cup with the distinctive nutty taste and aroma of almond. Full-bodied with a prolonged sweet aftertaste.

Tropical delight

A vibrant red cup exuding the aromas of spice and mango. Notes of hibiscus and currants with a sweet vanilla finish.

Spiced apple chai

A light-yellow cup with a spicy aroma and a balanced taste of cinnamon and baked apple.

Fruity berries

A deep-red cup with the aroma of fruits and berries. Sweet with slightly sharp notes and a tart finish.

Moroccan mint

A verdant green cup with a sweet, refreshing aroma. Sharply minty with a cooling finish.

Green sencha

A light-green cup with a subtle, fresh fragrance. Balanced with hints of rice and a smooth finish.

If you have any allergies or dietary requirements, please speak to our member of staff prior to ordering.

In keeping with our commitment to transparent pricing, no service charge is added to the bill. All menu prices are final.

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Scan the QR code to discover
more about Madhu's offerings
and experiences.