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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

Amuse-bouche

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

Pan seared prawn on a
crispy crostini toast.

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

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

Savoury Delights

Tandoori Salmon Sandwich (F) (G) (M) (So)

Char grilled spiced salmon on white bread.

Chilli Lemon & Chicken Wrap (G) (M) (E) (Su)

Chicken breast, lemon zest,
chillies & coriander.

Cucumber & Cream Cheese Sandwich

(G) (M) (So)

Dill, cucumber, cream cheese
on barley and rye bread.

Chicken Samosa (G) (Su)

Spicy chicken in filo pastry.

Mini Lamb Burgers

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

Spiced lamb patty
in a mini coloured brioche bun.

Bombay Sandwich (G) (M) (Su) (So)

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

Scones

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

Fruit & Plain Scones

served with Cornish
clotted cream & strawberry preserve.

Sweet Delicacies

Chocolate & Hazelnut Dome (G) (M) (N) (So) (Su)

Rose & Pistachio Cake (G) (M) (N) (So) (Su)

Mango & Passion

Cheesecake (So) (Su)

" As part of our commitment to transparent pricing, we do not add a service charge on your
final bill. The price you see on the Menu is the price you pay "

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

Mushroom Toast (G) (So) (M)

Creamy woodland mushrooms
on a crispy crostini toast.

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

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

Savoury Delights

Chilli Cheese Sandwich (G) (M) (So)

Red Leicester & cheddar cheese, green & red chillies.

Garden Vegetable Wrap (G)

Toasted fresh garden vegetables &
butterhead lettuce with chilli mayo.

Cucumber & Cream Cheese Sandwich

(G) (M) (So)

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

Khasta Pinwheel (G) (M)

Masaledar potato & green peas in a puff pastry.

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

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

Bombay Sandwich (G) (M) (Su) (So)

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

Scones

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

Fruit & Plain Scones

served with Cornish
clotted cream & strawberry preserve.

Sweet Delicacies

Chocolate & Hazelnut Dome (G) (M) (N) (So) (Su)

Rose & Pistachio Cake (G) (M) (N) (So) (Su)

Mango & Passion

Cheesecake (So) (Su)

High Chai

Vegan Menu

Amuse-bouche

Mushroom Toast (G) (So)
Vegan creamy woodland mushrooms
on a crispy crostini toast.

Baingan Bhartha Tart (G) (Su)
Smoked spiced aubergine and fig tart.

Savoury Delights

Masala Channa & Lettuce Sandwich (G) (So) (Su)
Spiced chickpeas using our own blend of spices,
inspired by Amritsar.

Garden Vegetable Wrap (G)
Toasted fresh garden vegetables &
butterhead lettuce with chilli mayo.

Cucumber & Cream Cheese Sandwich (G) (So)
Dill, cucumber, vegan cream cheese
on barley and rye bread.

Aloo Bonda (Mu) (Su)
Spiced potato ball with mustard seeds
dipped in gram flour batter and fried.

Palak Patta Chaat (So) (Su)
Crispy samphire and baby spinach leaves drizzled
with sweet-spiced vegan yogurt and tangy chutneys,
offering a delightful crunch.

Bombay Sandwich (G) (Su) (So)
Spiced potatoes, tangy mint chutney,
vegan melting cheese in a toasted sandwich.

Scones

(G) (So) (Su)
Fruit & Plain Scones
served with vegan
whipped cream & strawberry preserve.

Sweet Delicacies

Cardamom Cake (So) (Su)
Mango & Passion Cheesecake (So) (Su)

Raspberry Tart (So) (Su)

Gluten-Free Menu

Amuse-bouche

Mushroom Toast (So)
Vegan creamy woodland mushrooms,
crispy on a gluten free toast.

Baingan Bhartha Tart (So) (Su)
Smoked spiced aubergine and fig tart.

Savoury Delights

Masala Channa & Lettuce Sandwich (So)
Spiced chickpeas using our own blend of spices,
inspired by Amritsar.

Garden Vegetable Wrap
Toasted fresh garden vegetables &
butterhead lettuce with chilli mayo.

Cucumber & Cream Cheese Sandwich (So)
Dill, cucumber, Vegan cream cheese
on Gluten Free bread.

Aloo Bonda (Mu) (Su)
Spiced potato ball with mustard seeds
dipped in gram flour batter and fried.

Palak Patta Chaat (M) (Su)
Crispy samphire and baby spinach leaves drizzled
with sweet-spiced yogurt and tangy chutneys,
offering a delightful crunch.

Bombay Sandwich (G) (Su) (So)
Spiced potatoes, tangy mint chutney,
melting cheese in a toasted sandwich.

Scones

(M) (So) (Su)
Fruit & Plain Scones
served with Cornish
clotted cream & strawberry preserve.

Sweet Delicacies

Cardamom Cake (So) (Su)
Mango & Passion Cheesecake (So) (Su)

Raspberry Tart (So) (Su)

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High Chai

Kids Menu

28.5

Available for kids 10 years old and younger.

Kids Non-Vegetarian Menu

A selection of finger sandwiches

Egg Mayo Sandwich

(G) (M) (Mu) (E) (So)

Boiled eggs with mayonnaise and mustard cress.

Chicken Sandwich

(G) (M) (So)

Cooked chicken and butter
on brown bread.

Cucumber & Cream Cheese Sandwich

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

Dill, cucumber, vegan cream cheese
on barley and rye bread.

Scones

(G)(M)(E)(N)(So)

Fruit & Plain Scones

served with Cornish

clotted cream & strawberry preserve.

Sweet Delicacies

Chocolate Crèmeux

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

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

Strawberry Sundae Cup (M)

Kids Vegetarian Menu

A selection of finger sandwiches

Cheese Sandwich

(G) (M) (So)

Red Leicester and cheddar cheese.

Jam Sandwich

(G) (M) (So)

Strawberry jam and butter
on brown bread.

Cucumber & Cream Cheese Sandwich

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

Dill, cucumber, cream cheese
on white bread.

Scones

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

Fruit & Plain Scones

served with Cornish

clotted cream & strawberry preserve.

Sweet Delicacies

Chocolate Crèmeux

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

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

Strawberry Sundae Cup (M)

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High Chai

Traditional High Chai 56

70 with a glass of Laurent-Perrier La Curvée Brut

76 with a glass of Laurent-Perrier La Curvée Rosé

80 with a glass of Laurent-Perrier Blanc de Blanc

Tea Selection

M. "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.

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.

Hibiscus Red Berries

Deep red in colour with a floral, fruity aroma. A balance of sweet and sour notes with a tangy finish.

Moroccan Mint

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

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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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