

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

Mango salsa toast (G) (M) (Su)

Fresh mango, pomegranate, chilli, pepper
with cream cheese on a crostini.

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)

Chargrilled spiced salmon on
white bread.

Murgh tikka wrap (G) (M) (Su) (So)

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

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

Lime, chilli & prawn sandwich with
chilli aioli on mixed white and brown bread.

Chicken samosa (G) (Su) (M)

Spicy chicken in filo pastry.

Mini lamb burgers (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, crisp cabbage
and carrot layered over melting
cheese in a perfectly toasted sandwich.

Scones

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

Fruit & plain scones served with Cornish

clotted cream & strawberry preserve.

Sweet Delicacies

Chocolate & hazelnut tart (G) (M) (N) (F) (E) (So)

Masala chai green apple (G) (M) (So) (E) (F)

Jasmine tea cake (G) (M) (So)

Vegetarian menu

Amuse-bouche

Mango salsa toast (G) (M) (Su)

Fresh mango, pomegranate, chilli, pepper
with cream cheese on a crostini.

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
on mixed white and brown bread.

Garden vegetable wrap (G) (Su) (So)

Stir fried fresh garden vegetables &
lettuce with chilli mayo.

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

Dill, cucumber, cream cheese
on wholegrain bread.

Khasta pinwheel (G)

Masaledar potato & green peas in a puff pastry.

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

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

Bombay sandwich (G) (M) (Su) (So)

Spiced potatoes, tangy mint chutney, crisp cabbage
and carrot layered over melting
cheese in a perfectly toasted sandwich.

Scones

(G) (M) (E) (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)

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

High Chai

Gluten-Free

Non Vegetarian

Amuse-bouche

Mango salsa toast (M) (Su) (So)

Fresh mango, pomegranate, chilli, pepper with cream cheese on a gluten-free toast.

Baingan bhartha tart (M) (Su) (E)

Smoked spiced aubergine tart.

Savoury Delights

Tandoori salmon sandwich (So) (Su) (F)

Chargrilled spiced salmon on
on a gluten freebread.

Murgh tikka wrap (M) (Su) (So)

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

Lime, chilli & prawn sandwich (Su) (Cr)

Lime, chilli & prawn sandwich with
chilli aioli on gluten-free bread.

Mini lamb tikki (M)

Spiced lamb patty.

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 (Su) (So)

Spiced potato, tangy mint chutney, crisp cabbage and carrot
layered over melting cheese in a perfectly 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)

Vegetarian

Amuse-bouche

Mango salsa toast (M) (Su) (E)

Fresh mango, pomegranate, chilli, pepper
with cream cheese on a gluten-free toast.

Baingan bhartha tart (M) (Su) (E)

Smoked spiced aubergine tart.

Savoury Delights

Masala channa & lettuce sandwich (So)

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

Garden vegetable wrap (M) (So)

Stir fried fresh garden vegetables &
lettuce with chilli mayo.

Cucumber & cream cheese sandwich (So) (M)

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 (Su) (So)

Spiced potato, tangy mint chutney, crisp cabbage and carrot
layered over melting cheese in a perfectly 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)

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

High Chai

Vegan Menu

Amuse-bouche

Mango salsa toast (G) (So)

Fresh, mango, pomegranate, chilli,
pepper on a crispy crostini toast.

Baingan bhārtha tart (G) (Su)

Smoked spiced aubergine 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) (So)

Stir fried fresh garden vegetables &
lettuce with chilli mayo.

Cucumber & cream cheese sandwich (G) (So)

Dill, cucumber, vegan cream cheese
a wholegrain 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 potato, tangy mint chutney, crisp cabbage and carrot
layered over melting vegan cheese in a perfectly 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)

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

High Chai

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) (Mu) (E) (So)

Boiled eggs with mayonnaise and mustard cress on white bread.

Chicken sandwich (G) (M) (So)

Cooked chicken 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 & strawberry preserve.

Sweet Delicacies

Chocolate crèmeux (G) (M) (E) (So)

Red velvet cake (G) (M) (E)

Strawberry sundae cup (M) (E)

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 & strawberry preserve.

Sweet Delicacies

Chocolate crèmeux (G) (M) (E) (So)

Red velvet cake (G) (M) (E)

Strawberry sundae cup (M) (E)



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

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

 "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.

* 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.

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

