

High-Chai

INDIAN AFTERNOON TEA

Menu

Dhokhla

Savoury, Steamed Chickpea Cakes with tangy
Tomato Chutney (Ve, GF, NF)

Mumbai Bhel

Puffed Rice Tossed with Fresh Tomatoes,
Onions, Coriander and Homemade Indian
Chutney's (V)

Sabud Dana Tikki

Golden Fried Tapioca Pearl and Spiced
Potato Cutlets (Ve, GF, NF)

Amritsari Machhli

Golden Fried Tilapia Fish delicately marinated
with Fresh Ginger, Garlic and Carrom Seeds
(GF, NF)

Bharwan Mirch Ke Pakode

Batter Fried Padron Peppers stuffed with
Masala Potatoes (Ve, GF, NF)

Tandoori Chicken Mini Burgers

Pulled Tandoori Chicken Brioche Sliders with
Fresh Avocado Puree

Paneer Tikki Mini Burger

Home Style Paneer Tikki in a Brioche with
homemade chutney's (V, NF)

Punjaabi Samose

A Real Street Food - An all-day favourite - A tea Time most
popular Snack of Spiced Potatoes filled in a crispy Indian
pastry, fried and served with Tamarind Chutney (V, NF)

Gajar Ka Halwa

Baby Tartlets with Slow cooked Garden Carrots
cooked in sweetened Milk with Almonds & Rose
Petals Crumble

Motichoor ke Laddoo

Roundels of Sweetened Chickpea Flour
Globules flavoured with Nuts (GF)

Naan Khatai

Our Own Indian Take on the Shortbread Cookies -
made with Refined Flour & Chickpea Flour

Shrikhand

Baby Tartlets filled with Sweetened Hung Curd
Flavoured with Fresh Green Cardamom and
Pistachio Crumble

Gulabi Lassi

A Refreshing Sweet Yoghurt Drink flavoured
with Rose Syrup (GF)

Masala Chai

A Lalit Blend - Masala Chai - Tea cooked with Milk,
Fresh Ginger, Cardamom and chefs special Spices

Executive Chef Jomon Kuriakose

**A discretionary service charge of 12.5% will be added to your bill.
Prices are inclusive of VAT.**

Some of our dishes may contain or have been in contact with nuts, please let
your server know of any allergies or dietary requirements you have. Our food
suppliers have given assurances that none of our ingredients are genetically
modified.

(V- Veg, Ve - Vegan, NF- Nut Free, GF -Gluten Free)

