

KHIKHI ZINE

**COCKTAILS
THAT ARE
STIRRED
WITH SATIRE**

KHIKHI
RECOMMENDS

**Hospitality
From The
Heart!**

**Ingredients
to Build a
Successful
F&B Business**

**NIGHTLIFE
FOCUSED
VACATIONS**

**Modern
Indian
Plates**



**PRIYA
HIGHSTREET**



A 'Khi Khi' state of mind.

EDITOR'S NOTE

The word KHI KHI literally translates into 'giggles' in Hindi. KHI KHI is more than just a physical space; it's a state of mind. At its core lies a spirit of playfulness and intimacy that encourages us to shed our inhibitions and start a conversation, engage in authentic experiences, eat, drink, groove, giggle, and unwind.

KHI KHI is based upon the core values of Intent & Authenticity. For us, true intent is everything, it goes way beyond service and orientation. We are doing this because we love it, because this is the only thing we do and we can't half ass it. Only when we are genuine can we make an honest connection with our guests and that is all that we are going for.

A dining experience is much more than the sum of its parts. Hospitality for us is love, joy and warmth served in a glass or a plate and the sheer commitment to delivering this joy in the most seamless way. Hospitality from the heart. We sleep happy when we put a smile on our guests faces, when we become a part of their lives.

At KHI KHI we redefine the concept of 'happy hours' with a space where guests can let their hair down in the company of great drinks, great food, and great people.

On that note, welcome to KHI KHI!

Tarun Sibal



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COCKTAILS

— AT A —

GLANCE

The Clarified Punch	725
Cin Cin	795
Whisky Soda	795
That's Fermented	795
Shikanji Highball	675
True Copy! The Take Over Special	875
A Gimlet Full of Flowers, Maybe the Whole Garden	725
Crispy King	795
HHH Sour	795
KAAPI Please	795
KHI KHI Picante	975
"TIKI Style"	795
Big Brother Paloma	1075
Fair-Trade Paloma, Hyper Local, Super Sustainable	975
Toddy Shop Quarter	725
Truffle Ruffle	875
Smoked Up Manhattan	795
Cold Fusion	725
We Need Your GPA, Call Us Old Fashioned	875
Age Statement	875
Dated Negroni	795

'BON VIVANT'

A person who enjoys a sociable and sumptuous lifestyle, with a love for exquisite food, drinks and company.

THE CLARIFIED PUNCH

The term “Clarified” should
make you weak in the knees
followed by a feeling of joy and
the sense of arrival at the bar.

Bacardi Rum

+

Bacardi Añejo Cuatro

+

More Aged Bacardi Ocho

+

Pineapple

+

Peach Schnapps

+

Guava

+

Citrus

+

Dairy

₹725



CIN CIN

It's Italian, it's sour, it's foamy, and comes with a Gucci bag. I think we have got you covered.

Amaro

+

Campari

+

Gin

+

Lavender

+

Vegan Foam

+

Carbonation

₹795





Jim Beam

+

Homemade Pineapple Ice Cream Soda

+

Citric

+

Pineapple Foam

₹795

WHISKY SODA

Sounds familiar? Well, this is unlike anything you've had before. For every craft soda enthusiast, flavour junkie, and bar snob, this soda recipe will hit it out of the park.

THAT'S FERMENTED

An age-old, good-for-the-gut game changer.
Inspired by the mom's kitchen, it brings the murabba
and achar into the forefront.

Haku Japanese Craft Vodka

+

Roasted Bell Pepper

+

Raw Turmeric

+

Gooseberry Murabba

+

Lime

₹795



SHIKANJI HIGHBALL

This Highball from Meerut, is precisely stirred 9 times without the use of the wrist. Anything less or more makes it anything but a highball.



Vodka

+

Chutney

+

Cumin

+

Coriander

+

Lemon

+

Soda

+

Dairy

₹675

TRUE COPY!

THE TAKE OVER SPECIAL

Our friends from Sago House Singapore got us to fall in love with their Chai Cutter Highball. And we made it a permanent feature on our menu. All of this is consensual without any copyright infringement.



Toki Suntory Whisky

+

Masala Chai

+

Dry Orange

+

Soda

₹875

A GIMLET FULL OF FLOWERS, MAYBE THE WHOLE GARDEN

Blue Pea, Hibiscus, Chamomile, Lavender,
Yellow Chartreuse, More hibiscus, Orchid
petals, Dandelions, Daffodils, Dehydrated Rose,
Sunflowers

Tanqueray

+

Lime

+

Floral Cordial

₹725



CRISPY KING

The Pickle Peach Martini is dedicated to our favourite brand advocate, the Crispy King, Jonas a.k.a @iamjonasax Championing the Crispy cause wherever he goes.

Grey Goose Vodka

+

Martini Bianco

+

Peach

+

Brine

₹795



HHH SOUR

Handmade • Homemade • Hand Crafted

Bombay Sapphire

+

Homemade Limoncello

+

Honey

+

Vegan Foam

+

Lemon Candy

₹795



KAAPI Please

GI protected, Single
Estate Filter Kaapi From
Darjeeling. Oops.



Grey Goose

+

Filter Kaapi

+

Coffee Liqueur

+

Coffee Hydrosol

+

Gold

₹795

KHI KHI PICANTE

We know, you know, we know
that you've had a Picante before.
Nothing like this though.

Patrón Reposado

+

In-house Jalapeño and Herb Brine

+

Smoked Pineapple

+

Pepper Tincture

₹975



“TIKI Style”

A broad classification of cultures, art forms, a way of life, and most importantly a widely and loosely used term by bartenders.

St. Rémy

+

Bacardi Añejo Cuatro

+

Cointreau

+

Coconut Cream

+

Gardenia Syrup

+

Passion Fruit

+

Mango

+

Basil

₹795



BIG BROTHER PALOMA

Mezcal, Tequila's elder sibling, is the new Indian Mexican love affair. Add a little chocolate and we come full circle.

Don Julio Blanco

+

Mezcal

+

White Chocolate

+

Grapefruit Soda

+

Kaffir Lime

₹1075





FAIR-TRADE PALOMA, HYPER LOCAL, SUPER SUSTAINABLE

Uses local produce and
fair-trade practices.
Super sustainable stuff.

NO ANIMAL OR HUMAN WAS HURT IN THE PROCESS OF MAKING THIS PALOMA

Don Julio Blanco

+

Malta

+

Kinnu

+

Sweet Lime

+

Neembu

+

Soda

+

Himalayan Salt

+

Kokum

+

Sweet Paprika

+

Ginger

₹975

TODDY SHOP QUARTER

Angrezi Paua packs a punch
and is loosely based on how
India drinks its quarter - with
juice, at the theka itself.



Ketel One

+

Tequila

+

Curry Leaf

+

Sweet Lime

+

Mango

+

Sea Salt

₹725

Truffle Ruffle

A fat wash of the season.



Truffle Washed Metaxa 12 Star

+

Bourbon Whisky

+

Chocolate Bitters

+

Cookie

+

Absinthe Spray

₹875

SMOKED UP MANHATTAN

We have smoked the shit out of this one.

Wild Turkey Whisky

+

Cuban Cigar Smoke

+

Red Vermouth

+

Maraschino Cherry

₹795



COLD FUSION

We are not going nuclear;
we are combining the
atoms at subzero
temperature.

Roku Japanese Craft Gin

+

Pandan

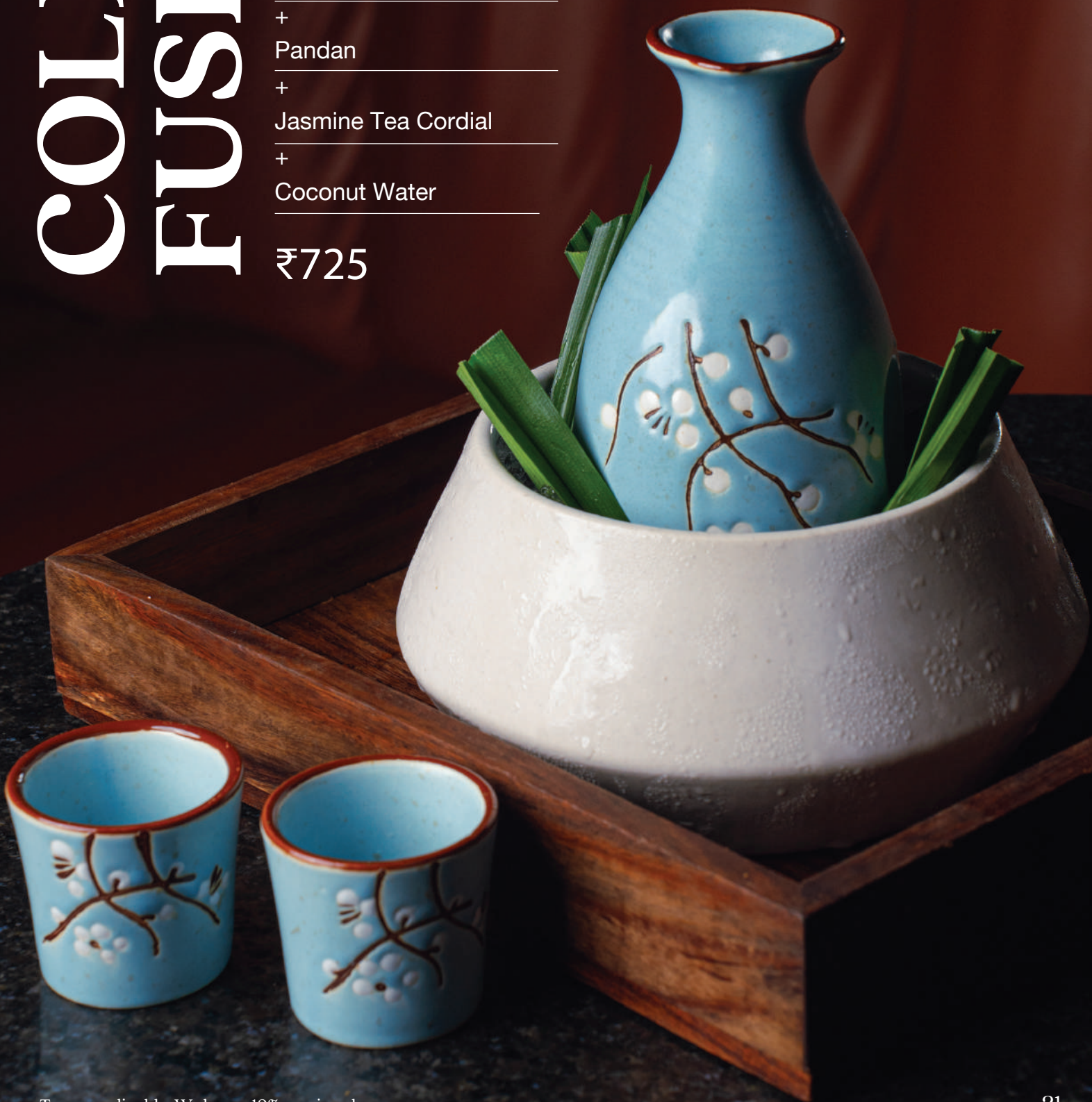
+

Jasmine Tea Cordial

+

Coconut Water

₹725



Taxes applicable. We levy a 10% service charge.

WE NEED YOUR GPA, CALL US OLD FASHIONED

We are going to fix you a
KHI KHI Old Fashioned.
Knowing your GPA helps
us customise it.
So much for storytelling.

Johnnie Walker Blonde

+

Peanut Butter Washed

+

Mulberry Preserve

+

Walnut Bitters

+

Peanut Brittle

₹875



AGE STATEMENT

The classic case of the missing age statement on Scotch labels led to the origin of this one. It's about time we put the age back on the table.

Mayo Washed Dewar's 12 YO

+

Apple Celery Reduction

+

Walnut Bitters

+

Aberfeldy 12 YO Float



₹875



DATED NEGRONI

The aged one.
Tell us it's still
relevant, and
you are into it.

Gin

+

Campari

+

Sweet Vermouth

+

Coconut

₹795



APERITIFS

Martini Bianco	395
Martini Extra Dry	395
Martini Fiero	395
Cinzano Rosso	395
Martini Rosso	395
Campari	395
Aperol	395
Otto's Athens Vermouth	395

BEER

Budweiser	345
Kingfisher Ultra	345
Corona	495
Hoegaarden	495
Peroni	645



WINE DOMESTIC

	Bottle	Glass
Fratelli Chenin Blanc	3000	695
Fratelli Sauvignon Blanc	3000	695
Fratelli MS Rosé	3500	795
Fratelli Merlot	3500	795
Fratelli Sette	5000	1295

J'NOON

	Bottle	Glass
White	7000	1695
Red	10000	2195

SPARKLING WINE DOMESTIC

	Bottle	Glass
Chandon Brut	6000	1395
Chandon Rosé	6000	1395

CHAMPAGNE & SPARKLING

	Bottle
Cinzano Prosecco	4500
Cinzano Rosé	5000
Zonin Prosecco Brut	6000
Shichiken Yamanokasumi Sparkling Sake	15000
Moët & Chandon Brut	18000
Moët & Chandon Rosé	19000

WINE IMPORTED

	Bottle
Fishing Cat Pinot Grigio	3500
Frontera Shiraz Concha y Toro	3500
Angel Señorita Chardonnay	4500
Don Darias Tempranillo	4500
Lancers Rosé	4500
Black Tower Pinot Noir	5000
Nederberg Sauvignon Blanc	6500
I Heart Riesling	6500
The Chocolate Block	21000

SPIRITS

SINGLE MALTS

Godawan Fruit & Spice	445
Indri	545
Ardmore Legacy	545
The Jura 10 YO	545
Aberfeldy 12 YO	595
Laphroaig Islay 10 YO	595
Glenfiddich 12 YO	645
The Singleton 12 YO	645
Laphroaig Select	675
Glenfiddich 15 YO	745
The Singleton 15 YO	745
Talisker Storm	795
Aultmore 12 YO	795
Royal Brackla 12 YO	825
Bowmore 15 YO	825
Aultmore 18 YO	875
Rampur	875
Aberfeldy 16 YO	895
The Dalmore 15 YO	995
Bruichladdich The Classic Laddie	1195
Aberfeldy 21 YO	1245
Royal Brackla 18 YO	1725
Royal Brackla 21 YO	2795
Glenfiddich 21 YO	3045

JAPANESE SELECTION

Toki Suntory Whisky	595
The Yamazaki Distiller's Reserve	1295
Hibiki Harmony	1295
The Yamazaki 12 YO	2195

BLENDED SCOTCH

Dewar's 8 Japanese Smooth	395
Johnnie Walker Blonde	395
Dewar's 12 YO Double Aged	445
Johnnie Walker Black Label	445
Dewar's 15 YO Double Aged	545
Monkey Shoulder	595
Johnnie Walker Gold Label	695
Dewar's 18 YO Double Aged	795
Dewar's Double Double 21 YO	1195
Dewar's Double Double 27 YO	1745
Johnnie Walker Blue Label London Edition	2995

AMERICAN & IRISH WHISKEY

Jim Beam White	345
Jack Daniel's	395
Wild Turkey	445
Jim Beam Black	445
Gentleman Jack	475
Maker's Mark	545
Buffalo Trace	545
Elijah Craig	845
Teeling Irish Whiskey	875

VODKA

Thunder Toffee Vodka	445
Tito's Handmade	475
D'yavol Vodka	475
Grey Goose	525
Belvedere	575
Haku Japanese Craft Vodka	575
Beluga Noble Vodka	975

GIN

Bombay Sapphire	345
Tanqueray	345
Hapusa	395
Jaisalmer Indian Craft Gin	475
Bombay Sapphire Premier Cru	595
Hendrick's	595
Roku Japanese Craft Gin	675
Sipsmith London Dry Gin	745
The Botanist Dry Gin	825
Mirabeau Pink Gin	1195

RUM

Old Monk	325
Bacardi Carta Blanca	325
Bacardi Añejo Cuatro	345
Bacardi Reserva Ocho (8 years old)	395
Appleton Estate (12 years old)	445

TEQUILA & MEZCAL

1800 Blanco	695
Patrón Silver	795
1800 Añejo	795
Fandango Mezcal	795
Don Julio Blanco	895
Patrón Reposado	995
Don Julio Reposado	995
Tequila 52	1145
Código 1530 Blanco	1295
Código 1530 Rosa	1395

COGNAC & BRANDY

St-Rémy VSOP	425
Bisquit & Dubouché V.S.O.P.	795
Metaxa 12 Stars	795
Hennessy V.S	795
Rémy Martin VSOP	1325

LIQUEURS & SHOTS

Sambuca	325
Jim Beam Honey	345
Jim Beam Orange	345
Skinos Mastiha	395
Tiramisu shot	425
Amaro Montenegro	425
Amarula Fruit Cream	425
Cointreau	495
Jägermeister	545
Jägermeister Ice Cold Shot	545
Absinthe	595
Jägermeister Energy	675

MIXERS & TONIC

Whatr Still (500ml)	145
Aerated Beverages	145
Packed Juices (Apple, Orange, Cranberry, Mix)	145
Tonic	175
Ginger Ale	175
Whatr Sparkling (250 ml)	195
Veen Bottled Water (660 ml)	245
San Pellegrino Sparkling Water (330 ml)	275
Red Bull	325
Ginger Beer	325

KOMBUCHA SODA

Fresh Lime	225
Strawberry Vanilla	325
Lavender Rosemary	325
Ginger Honey	325
Lemon Basil	325

FOOD MENU

Modern Indian Plates



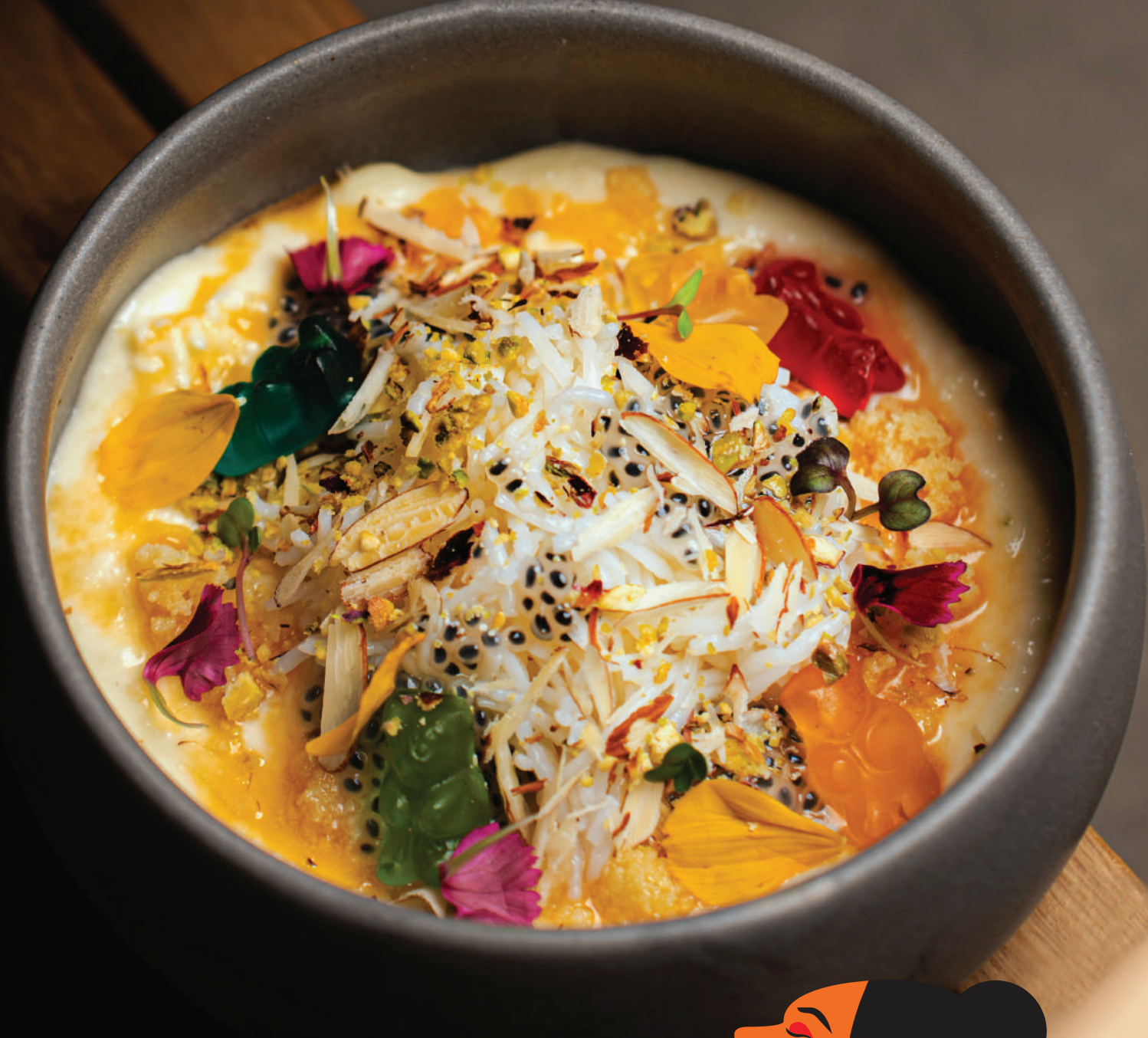
SMALL PLATES

Vegetarian

KHI KHI Hummus Bowl , Olive Achar, Onion Salad, Gherkin, Brioche Pao	525
Watermelon and Lychee Salad , Fresh Greens, Feta, Cumin Balsamic Dressing	475
Roasted Beets Salad , Smoked Yoghurt, Pickled Mustard, Seasonal Citrus	425
Avocado Dahi Puri , Potato, Citrus Segment, Sev, Raspberry Powder	375
Dal Pakwan Crumble	425
Amaranth Leaf Chaat , Potato Roast	425
Curd Rice Arancini , Gunpowder, Tomato Chutney	425
Bhutta Bhaji 2.0 , Burrata, Makki Chips	525
Soya Chaap , South Side Roast, Sirka Pyaaz	475
Philadelphia Cheese Paneer Tikka , Smoked Pineapple Chutney	525
Veg Galouti , Saffron Sponge	475
Karwari Mushrooms Skewers , Mango Chutney, Coconut Salad	475
Jackfruit Avocado , Taco	475

Non-Vegetarian

KHI KHI Chicken Pakora , Aioli, Capers	525
OG Chicken Tikka , Picante Chutney	575
Sambal Chicken Skewers , Coconut Salad	575
Gulabi Tandoori , Chicken	645
Chicken Khurchan , Taco	575
Tawa Prawn , Curry Leaves, Lime, Chili	725
Squid Masala Fry , Cumin, Curry, Pandan	625
Prawns Taka Tak , Bisque Mayo	725
Pathar Gosht , Salsa Negra	675
Smashed Keema Sando , Milk Brioche, Pickle, Caramelised Onion, Egg	525
Mutton Seekh , Pepper Peanut Kimchi Pepper	575
Seared River Sole , Moilee Sauce, Curry Leaf Oil	675



KULCHA

Jalapeño Jack Kulcha , <i>Mango Mustard Butter</i>	575
Mushroom and Olive Kulcha , <i>Parmesan, Black Garlic Butter</i>	575
Mixed Seed Missi Roti , <i>Coriander Pesto, Whipped White Butter</i>	575
Onion, Anardana Kulcha , <i>Za'atar Sumac Butter</i>	575

Kulchas are served with Kali Dal

LARGE PLATES

Vegetarian

Mushroom Textures , <i>Black Garlic Bun</i>	625
Paneer Pukhtan , <i>Mewa, Confit Garlic Naan</i>	675
Paneer Jalapeño Malai Bhurjee , <i>Achari Mirch, Butter Laccha Paratha</i>	625
Pumpkin Podi , <i>Chili Scallion Rotti</i>	575
Hara Masala Curry , <i>Bao Bread</i>	575
Jammu Rajma , <i>Poke Bowl</i>	625
Barley Khichdi , <i>Seasonal Vegetables, Kale Patta</i>	575

Non-Vegetarian

Tawa Meat Hummus Plate , <i>Ghee Phulka</i>	775
Chicken Floss Makhni , <i>Confit Garlic Naan</i>	695
Madurai Chicken Salna , <i>Parotta</i>	695
KHI KHI Haleem , <i>Accompaniments</i>	775
Mutton Korma , <i>Bao Bread</i>	775
Hot Pot , <i>Chicken and Egg Rice</i>	675

DESSERT

All In One , <i>Rabri Falooda</i>	545
Cheese Cake , <i>Aamras</i>	545
Spiced Chocolate Mousse , <i>Dark Fruit</i>	575
Pineapple Badam Halwa , <i>Kathlamba, Vanilla Ice Cream</i>	545

Key Ingredients to Build a Successful Food & Beverage Business



Stay connected

More than selling food and beverage or entertainment, aim to communicate yourself to your guests. The more you connect with them, the more they will get to know you, the more they will be in a position to appreciate what you are trying to do. In turn, you'll get to know your customers better and be able to meet their expectations. I still take reservations for my restaurants, and sometimes I have the opportunity to close the loop while I am on the floor. From reserving a table to presenting the cheque, I tick mark every touchpoint on the path to purchase. This means first-hand feedback, the opportunity to serve right, the opportunity to do service recovery if required, and most importantly, the opportunity to stay connected.

There are no off days

We are up and about 365 days, and not everyone is a fit for this industry. When we are on the shop floor, we put our game faces on, and we do what we do with a lot of pride and honesty. We can't afford to have a dull day at work; there are no easy days, no lean days. Every day gives us the chance to wow our guests and we create and take every such chance. I tell my team, you have to play this role of yours every day, without fail, and don't be on the floor if you aren't feeling up to it.

Invest in your team

You can't be everywhere, and you are only as strong as your weakest link. You can create the ethos of a brand, but it's your team that has to believe it, live it and perform it every day.

My internal customer, "my team" is the most crucial part of my business. A happy team leads to happy guests. Due to the demand and supply parity, we may not get what we want in terms of skill set, but we ensure that we work on and with our teams to make them an absolute fit for the brand. Each team member's growth and evolution should be a priority because when the team levels up, so do you.

Process and fluidity

Staying nimble and fluid has been my key mantra for success. I layout processes, standard operating procedures and protocols to ensure stability and consistency. Having said that, I am also aware that in these ever-changing dynamics, I'll need to adapt to and sometimes preempt change, keeping the business fluid to survive. Change is the only constant and one needs to be proactive to sustain.

This is not a cheat code to building successful Food and Beverage establishments, but this is what I feel has been crucial for me. I hope each one wanting to be a part of this wonderful industry finds his/her own mantras and ways to reach where they want to reach.

The restaurant industry is one of the riskiest to be in, more so in our country. The adage 'customer is king' holds especially true in a field that is as subjective as it is competitive. Every day is different and I would go as far as to say that F&B is the antonym of stability. We cannot survive and thrive here if we are not deeply passionate about the food business and the business of food.

If you're thinking of venturing into this industry, here are a few things to get you started on the right track. This is a framework that led me to create successful brands and establishments. It also got me a lot of love from my patrons and guests.

Be true to your creation

Listen to your customers might not be able to see what you do right off the bat but sticking to your gut will pay off in the long run. A distinct idea takes time to blossom and gain acceptance. Keep at it. Rome wasn't fed in a day.

Intent to serve

The hospitality industry is called the 'service' industry for a reason. We're always 'at your service'. If you're serving your guest with the right intention, it shows on the plate. As does lethargy. Every customer who walks in is the most important customer and it's important to make him/her believe this. "Intent" should be the only reason we are doing this; we should believe that the guest is the reason we are at play. Sending my guests back with a smile helps me sleep happy.

Distinctive Product philosophy

Each brand I do is a reflection of my food and beverage philosophy. It's an extension of what and how I feel for a particular brand or product. Fleshing and detailing out that philosophy is extremely important or else you are like any other place in that genre. Each entity should have a distinctive food philosophy, and it could be chef-driven, consumer-driven or brand-driven.

Holistic storytelling

Getting the vibe right, so to say, is crucial. Between the moment a customer enters your space and the moment he/she exits, there needs to be consistency in their experience. The same brand voice needs to be applied through the food, the customer interaction, the packaging, the décor. People connect with brands, not products. Make sure you give them something to hold on to.

K H I
I H K

RECOMMENDATIONS FOR DELHI NCR

Bar

Sidecar
Lair
Home
PCO
Hoots
Ricks

Café

Big Chill
Theos
FIG at Malcha
Greenr
Café Dori
Paul's
Mjöl

Nightlife

Whisky Samba
Thanks & Beyond
Bohca
Dear Donna

Restaurant

Loya
Olive
KLAP
Indian Accent
Dos by Tres
Megu
Leos
Papaya
Delhi Club House

Events

The Piano Man
Summerhouse
Hard Rock Café
Auro
India Habitat Centre



Nightlife focused vacation

The next big travel trend

With excellent connectivity, and simple visa rules, a weekend or short trip to destinations, such as Singapore, Bangkok, Vietnam, or Dubai, is as much the norm as doing a weekend getaway to Goa.

With excellent connectivity, and simple visa rules (visa on arrival available at most places), a weekend or short trip to destinations, such as Singapore, Bangkok, Vietnam, or Dubai, to enjoy the nightlife with a group of friends or as a couple is as much the norm as doing a weekend getaway to Goa. Goa too has become more of a nightlife hotspot rather than a beach destination.

It's difficult to beat the view at Smoke & Mirror, a cocktail bar on the terrace of the Singapore National Gallery. The bar looks out on Marina Bay Sands in the distance, with the historic Padang field in the foreground. The bar menu which opens up like an accordion from loop to loop has the guests, mostly millennials enthralled. Inspired by the art in the gallery, the menu has 16 cocktails, each related to a painting. You can do a dekko of the artworks and then sip on the inspired cocktails as part of a tour.

Take, for example, The Man From Manila, a bourbon-based cocktail which is poured from a container with an image of a painting of bar supervisor Eduardo Zamora. Then there is the Magic Queen which is served with a theatrical magic-trick performance.

A few kilometres away at Jigger & Pony, number #2 on Asia's 50 Best Bars, the service is warm and welcoming, offering a sociable and lively experience. The bar menu offers classics with a twist. On a Tuesday evening, the bar is full and a table is available only through prior booking.



With 11 bars in Asia's 50 Best Bars list, Singapore's bar culture is booming. The use of regional craft spirits has grown, with the Philippines, South Korea and even Singapore producing their own gins brimming with tropical botanicals. Local ingredients are now at the heart of the city's cocktail culture that has come a long way. Cocktail bars were few and far between in the late 2000s, with most drinkers opting for beer or whisky. Fast forward 15 years and the city is strewn with world-class venues, many of which champion local and regional flavours in their craft, all being patronised by a younger generation, eager to step out and live it up now that the Covid restrictions have finally been lifted.

As per Statista, the alcoholics drink market in Singapore was around \$3 billion in 2022, expected to grow at a CAGR of 10.39 per cent between 2023-2025. Interestingly, by 2025, 79 per cent of all spending on alcohol will be attributable to out-of-home consumption that is bars and restaurants. At an average of S\$30 for a cocktail at most watering holes in the city, an evening out is not a cheap proposition. However, bars are brimming with locals and holiday makers alike.

Gone are the days when one planned a holiday on the basis of sightseeing alone. Today people are looking at a nightlife-focussed vacation be it in Singapore, Bangkok, Vietnam or Dubai.

In Vietnam, Ho Chi Minh City is where most of the action is. Once the sun sets, Bùi Viện and Phạm Ngũ Lão streets in downtown HCM City, are lined with tightly packed bars, where tourists come for fresh beer, great finger food, loud music and fun. From rooftop bars to speakeasies, there is plenty to explore for both locals and tourists alike. The nightlife and bar scene is buzzing and relatively cheaper for Indian tourists as compared to Singapore with an average cocktail costing below \$10.

Move to Bangkok and it's the same story. Long considered the party capital of Asia, Bangkok's nightlife continues to thrive. With five entries in Asia's 50 Best Bars list in 2022, it's even more reason to visit the Thai capital. There are few places in the world that bring together so many people from so many countries.



Our Partners

Architecture and Design — GroupDCA

Brand Design - Roy Studio

The KHI KHI Wall — Jayesh Sachdev, Quirk Box

Digital — OkvsOkay

Crockery - Creative Platter

Clothing — UNIFORMITI

Flora — Baagh Bagicha

Bar — Speed X

Kitchen - Aster technologies

Music - Bass N Treble

Produce - Krishi Kress

Weaves - Carpet Cellar





KHI
IHX
TEAM

KHI
BAR + KITCHEN
IHK

