

# KH I K H I Z I N E

**COCKTAILS  
THAT ARE  
STIRRED  
WITH SATIRE**

**KH I K H I**  
RECOMMENDS

**Hospitality**  
From The  
**Heart!**

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

**NIGHTLIFE  
FOCUSED  
VACATIONS**

**Evolved  
Indian  
Plates**



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*



# CONTENTS

---

Cocktails **3**

Bar list **23**

Food **27**

Key Ingredients to Build a  
Successful Food & Beverage Business **31**

Khi Khi recommends **34**

Nightlife focused vacation **35**

Khi Khi partners **37**

# COCKTAILS

## — AT A —

# GLANCE

Yes! We Have a Bellini .....	825
The Clarified Punch .....	975
Dated Negroni .....	975
A Gimlet Full of Flowers, Maybe The Whole Garden .....	975
Can I Buy You A Drink .....	975
KAAPI Please .....	975
Fair-Trade Paloma, Hyper Local, Super Sustainable .....	975
Cinema Highball .....	975
Smoked Up Manhattan .....	975
OJ Simpson's Favourite Drink .....	975
Chakotra .....	1175
YES Chef .....	975
Lowballing .....	1175
HHH Sour .....	975
Dili 6 .....	975
Algorithm Friendly, Good Looking Spritz .....	825
We Need your GPA, Call us Old Fashioned .....	975
Mojito .....	825
Colada .....	975
Cosmopolitan .....	975

'BON VIVANT'

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

YES! WE HAVE A

# BELLINI

While you look at the menu and figure out what your game is going to be.

Bombay Sapphire

---

+

Martini Prosecco

---

+

Stone Fruit Shrub

---

+

All Spice

---

₹825



# 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 Carta Blanca

+

Aged Bacardi Cuatro

+

More Aged Bacardi Ocho

+

Pineapple

+

Peach Schnapps

+

Guava

+

Citrus

+

Dairy



₹975

# DATED NEGRONI

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

Bulldog Gin

---

+

Campari

---

+

Sweet Vermouth

---

+

Coconut

---

₹975





# 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

---

+

Flora

---

₹975





# CAN I BUY YOU A DRINK

A CRISPY STIRRED NOT SHAKEN



Grey Goose

+

Sauvignon Blanc

+

Bombay Sapphire

+

Bitters

+

Lychee Shrub

+

Martini Fiero

₹975

# KAAPI Please

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



Grey Goose

+

Filter Kaapi

+

Coffee Liqueur

+

Coffee Hydrosol

+

Gold

₹975



# 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

Tequila

+

Malta

+

Kinnu

+

Ginger

+

Neembu

+

Soda

+

Himalayan Salt

+

Kokum

+

Sweet Paprika

₹975

# CINEMA HIGHBALL

Its Sous vide and Fat washed.  
It's a Highball and we are  
in a Cinema.

Anything else you wished for?

Popcorn Infused Jack Daniels

+

Clarified Butter Washed

+

Coca Cola

₹975





# SMOKED UP MANHATTAN

We have smoked the shit out of this one.

Wild Turkey Whiskey

+

Cuban Cigar Smoke

+

Red Vermouth

+

Maraschino

₹975

---



# OJ SIMPSON'S FAVOURITE DRINK

No points  
for guessing

Belvedere

+

Kaffir

+

Cucumber

+

Lemon

+

Worcester

+

Sriracha

+

Byadagi Chili

+

Tabasco

+

Tomato

+

Stout foam

₹975



# CHAKOTRA



It has nothing to do  
with your chakras,  
it's Hindi for grapefruit

Mezcal

+

Grapefruit

+

Fresh Lime Juice

+

Sugarcane

₹975



# YES Chef

---

The enthusiastic kitchen team wanted a share of the pie. “Yes Chef” made the cut in the name of group dynamics, team play and the bartenders getting their daily chai. It’s yum nonetheless.



Dewar's 12

---

+

Fluffy Apple Juice

---

+

Toffee

---

+

Fall Spices

---

₹975

# LOWBALLING

What's up with a  
highball anyway



Patron Silver

+

Rose

+

Almond

+

Plum

+

Carbonation

₹975

# HHH SOUR

Handmade • Homemade • Hand Crafted

Hendricks

---

+

Homemade Limoncello

---

+

Honey

---

+

Vegan Foam

---

+

Lemon Candy

---

₹975



# DILI 6

Paying tribute to the city,  
and every menu ever  
done on it.

Tequila

---

+

Thandai Liqueur

---

+

Almond milk

---

+

Pistachio Almond Sprinkles

---

+

Shaved Mango Ice

---

₹975





# ALGORITHM FRIENDLY, GOOD LOOKING SPRITZ

With instant follower and engagement rise along with unwanted DMs and Collab requests.



Aperol

+

House-made Watermelon Shrub

+

Sparkling Wine

₹975

# 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.

Monkey Shoulder

+

Peanut Butter washed

+

Mulberry Preserve

+

Walnut bitters

+

Peanut brittle

₹975





## I so want MOJITO

Bacardi Carta Blanca

+

Lime Mint Cordialt

+

Fennel

+

Fresh Mint

+

Carbonation

₹825

## I also want



## COLADA

Bacardi Ocho

+

Coconut Cream

+

Cocoa Butter

+

Passion Fruit

+

Mango

+

Lime

+

Basil

₹975





## What I really want

D'YAVOL

---

+

Summer Berries

---

+

Orange Blossom

---

+

Lime

---

₹975

# COSMOPOLITAN

## APERITIFS

Martini Bianco .....	395
Martini Extra Dry .....	395
Martini Fiero .....	395
Cinzano Rosso .....	395
Campari .....	395
Aperol .....	395

## BEER

Budweiser .....	345
Corona .....	495
Hoegaarden .....	495
Cooper Pale Ale .....	595
Cooper Stout .....	595



## WINE DOMESTIC

	Bottle	Glass
Fratelli Chenin Blanc	3500	795
Fratelli Sauvignon Blanc	3500	795
Fratelli MS Rosé	3500	795
Fratelli Merlot	3500	795
Fratelli Sette	5000	895

## J'NOON

	Bottle
White .....	6000
Red .....	8000

## SPARKLING WINE DOMESTIC

	Bottle
Chandon Brut .....	5000
Chandon Rosé .....	5000

## CHAMPAGNE & SPARKLING

	Bottle
Dom Perignon	35000
Moët & Chandon Brut	18000
Moët & Chandon Rose	19000
Martini Prosecco	6000
Cinzano Prosecco	6000
Cinzano Rose	7000

## WINE IMPORTED

	Bottle
Chocha Y Toro Chardonnay	4000
Zonin Pinot Grigio DOC	6500
Mateus Rose	5000
Chapoutier Marius Rouge	6000
Villa Vistarenni Chianti DOCG	7000
Barton & Guestier Saint Emillion	8000

# SPIRITS

## BLENDED SCOTCH

Dewar's 8 Japanese Smooth	375
Johnnie Walker Red Label	375
Dewar's 12	445
Johnnie Walker Black Label	475
Monkey Shoulder	545
Dewar's 15	645
Johnnie Walker Gold Label	645
Dewar's 18	795
Dewar's Double Double 21	1195

## SINGLE MALTS

Indri	445
Aberfeldy 12	495
Glenmorangie 10 yrs	575
Talisker Storm	575
Glen Grant 10 yrs	575
Glenfiddich 12	595
Glenfiddich 15	695
Balvenie 12 yrs	795
Jura 10 yrs	795
Glen Grant 18	1145
Dalmore 15 yrs	1545
Glenfiddich 21 yrs	1545

## JAPANESE SELECTION

The Yamazaki Distiller's reserve	1495
Hibiki Japanese Harmony	1195
Toki	695

## AMERICAN WHISKEY

Wild Turkey	445
Jack Daniels	475
Gentleman's Jack	595
Sazerac Rye	795
Buffalo Trace	795
Jack Daniels Single Barrel	1045
Elijah Craig	1045
Woodford Reserve	1045

## VODKA

(30ML)

Tito's Handmade	495
D'YAVOL	495
Grey Goose	525
Belvedere	525
Roberto Cavalli	795
U'luvka	795

## GIN

(30ML)

Stranger & Sons	345
Bombay Sapphire	395
Tanqueray	395
Bulldog	395
Hendricks	595
Roku	795

## COGNAC & BRANDY

Hennessy VS	696
Bisquit VSOP	845

## TEQUILA & MEZCAL

Patron Silver	695
Fandango Mezcal	895
Espolon Blanco	795
Espolon Reposado	995
Azul Plata	2545
Azul Reposado	2995

## RUM

Old Monk	275
Bacardi Carta Blanca	275
Bacardi Añejo Cuatro (4 years old)	395
Bacardi Ocho (8 years old)	575
Appleton Estate (12 years old)	695

# LIQUEURS & SHOTS

X rated	425
Jägermeister Ice Cold Shot	695
Jägermeister Energy	895
Jack Daniels Apple	495
Jack Daniels Fire	495
Jack Daniels Honey	495
Absinthe	395
Sambuca	325
Amrula	425
Khi Khi Sparkle	495
Coconut Orange	495
Tiramisu	495

# MIXERS & TONIC

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

## KOMBUCHA SODA

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

## COLD BREW NITRO / ICED LATTE

Classic Black .....	245/295
Caramel .....	245/295
Mocha .....	245/295



# FOOD MENU

---

Evolved Indian Plates

# SMALL PLATES

## Vegetarian

<b>Crispy Nadru</b> , <i>Khi Khi Sprinkle</i>	325
<b>Kaladi Cheese Olive Oil Bread</b> , <i>Kadhai Masala</i>	475
<b>Narangi Salad</b> , <i>Jaggery, Poppy, Sesame Dressing</i>	475
<b>Homemade Ricotta</b> , <i>Macerated Grapes and Tomatoes, Jamun Vinaigrette</i>	475
<b>Thalipeeth Cracker</b> , <i>Compressed Melon, Feta, Greens</i>	425
<b>Tamater Tartine</b> , <i>Benares Chaat</i>	425
<b>Malun Aaloo Chaat</b> , <i>Dahi Chutney</i>	475
<b>Khi Khi Sharla</b> , <i>Pickled Mooli, Starfruit Chimichurri</i>	425
<b>Pyaaazi, Keema</b> , <i>Creamed Curd, Lemon Balm</i>	475
<b>Soya Chaap</b> , <i>South Side Roast, Sirka Pyaaz</i>	425
<b>Kebab Biscuit</b> , <i>Spinach and Yam</i>	425
<b>Pulled Kathal and Avocado</b> , <i>Taco</i>	595
<b>Candied Gajar</b> , <i>Chuki Matar Mash</i>	525
<b>Cauliflower Malai</b> , <i>Red Curry Crumble</i>	525

## Non-Vegetarian

<b>Eggs Jia lal</b> , <i>Bun Sandwich</i>	525
<b>Tandoori Spiced Lobster</b> , <i>Bisque Mayo, Tobiko</i>	895
<b>Squid Masala Fry</b> , <i>Cumin, Curry, Pandan</i>	725
<b>Prawn</b> , <i>Pepper Taka Tak</i>	725
<b>Blackened Sole</b> , <i>Caramelised Neembu, Pineapple Butter</i>	725
<b>Selum Spice Pork Belly</b> , <i>Green Apple Slaw</i>	825
<b>Pathar Ghost</b> , <i>Salsa Negra</i>	775
<b>Mutton Tikka</b> , <i>Chorizo Cream</i>	725
<b>Goat Galouti</b> , <i>Saffron Sponge</i>	725
<b>Chicken Puff</b> , <i>Ketchup Tasting</i>	475
<b>Chicken Pakora</b> , <i>Masala Oil Dip</i>	575
<b>Prawn Stuffed Chicken Wings</b> , <i>Hot Pot Sauce</i>	625
<b>Cream and Onion</b> , <i>Chicken Tikka</i>	625
<b>Korean Pop</b> , <i>Chicken Tikka</i>	625





# MEDIUM PLATES

## Vegetarian

<b>Vegan Shawarma</b> , Naurangi Dal Hummus, Greens	695
<b>Onion Kachori</b> , Aloo Dhania Mash, Stewed Sweet Pumpkin	695
<b>Salt Roast Podi Beets</b> , Pink Mole, Glitter, Dosa	695
<b>Eggplant Texture</b> , Saalan, Banana Chips, Rotti	695
<b>Paneer Pukhtan</b> , Mewa Parmesan Sablé, Confit garlic naan	775
<b>Jammu Rajma Chawal</b> , Poke Bowl	775
<b>Mushroom Barley Khichdi</b> , Seasonal Vegetables	775
<b>Kali Dal</b> , Milk cracker, Tomato Methi Butter, Plain Kulcha	825

## Non-Vegetarian

<b>Agli Raan</b> , Jus, Kachumber, Roomali	1195
<b>Khi Khi Haleem</b> , Accompaniments	995
<b>Chicken Ghee Roast</b> , Chili Miso, Curd rice	895
<b>Chicken Floss Makhni</b> , Parmesan, Confit garlic naan	895
<b>Chicken Khrada</b> , Bakhri Pita	895
<b>Seafood Rassam Gumbo</b> , Lemon Rice	995
<b>Snapper Kokum curry</b> , Coconut rice	895
<b>Crab Pongal</b> , Crispy Kale	1195

---

## KULCHA

---

<b>Mushroom and Olive</b> , Parmesan, Black Garlic Butter	625
<b>Mixed Seed Missi</b> , Coriander Pesto, Whipped White Butter	625
<b>Biscutti</b> , Almond Honey Butter	625
<b>Onion, Annardana</b> , Zaatar Sumac Butter	625

---

## DESSERT

---

<b>Coconut Kulfi</b> , Banana Peanut Crumble, Passion Fruit	675
● <b>Pista Lauj Bombolini</b> , Gold leaf	825
<b>Fruit Cream Roll</b> , White Chocolate	675
<b>Chocolate Mousse</b> , Salted Dark, Cardamom Coffee, Wafers	675
<b>Pineapple Badam Halwa</b> , Kathlamba Crumble, Vanilla Bean Ice cream	675

# 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

### Café

Big Chill  
Theos  
FIG at Malcha  
Greenr

### Nightlife

Whisky Samba  
Bougie  
Ophelia  
Dear Donna  
Diablo

### Restaurant

Comorin  
Olive  
KLAP  
Indian Accent  
Tres  
Jamun  
Leos  
Papaya  
Delhi Club House

### Events

The Piano Man  
Khubani  
Hard Rock Café  
Auro



# 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 – DCA*

*Brand Design – Roy Studio*

*The KHI KHI Wall – Jayesh Sachdev, Quirk Box*

*Public Relations – Fetch India*

*Digital Lead – Misha Dwivedi*

*Crockery – Creative Platter*

*Clothing – Uniformity*

*Flora – Baagh Bagicha*

*Website – Ittract*

*Bar – Speed X*

*Kitchen – Aster technologies*

*Music – Bass N Treble*

*Produce – Krishi Kress*

*Weaves – Carpet Cellar*





**KHI**  
**IHX**  
**TEAM**

**KHI**  
BAR + KITCHEN  
**IHK**

