



Events Kit





ABOUT

EMBRACING THE PHILOSOPHY THAT LIFE IS CHAI, CHAIWALA OFFERS A DRAMATIC BACKDROP OF CREATIVITY FOR LIVELY AND VIBRANT NIGHTS OUT. ACCESSED THROUGH BRITISH SALON HUGGER MUGGER, DINERS ENTER INTO THE COLOURFUL HUSTLE AND BUSTLE SYNONYMOUS WITH INDIA. CONSISTING OF THREE DISTINCT SPACES, THE CHAI BAR, KITCHEN AND DINING HALL, THERE IS A SENSE OF INTRIGUE AND A CREATIVE ENERGY THAT FLOWS THROUGH. SERVING MODERN INDIAN CUISINE BY CULINARY DIRECTOR BALAJI BALACHANDER OF BENARES FAME, THE MENU SPANS THE BREADTH AND DEPTH OF INDIA. IT'S A SOPHISTICATED DINING DESTINATION IN CENTRAL'S NEW CULTURAL HUB ON WYNDHAM STREET.

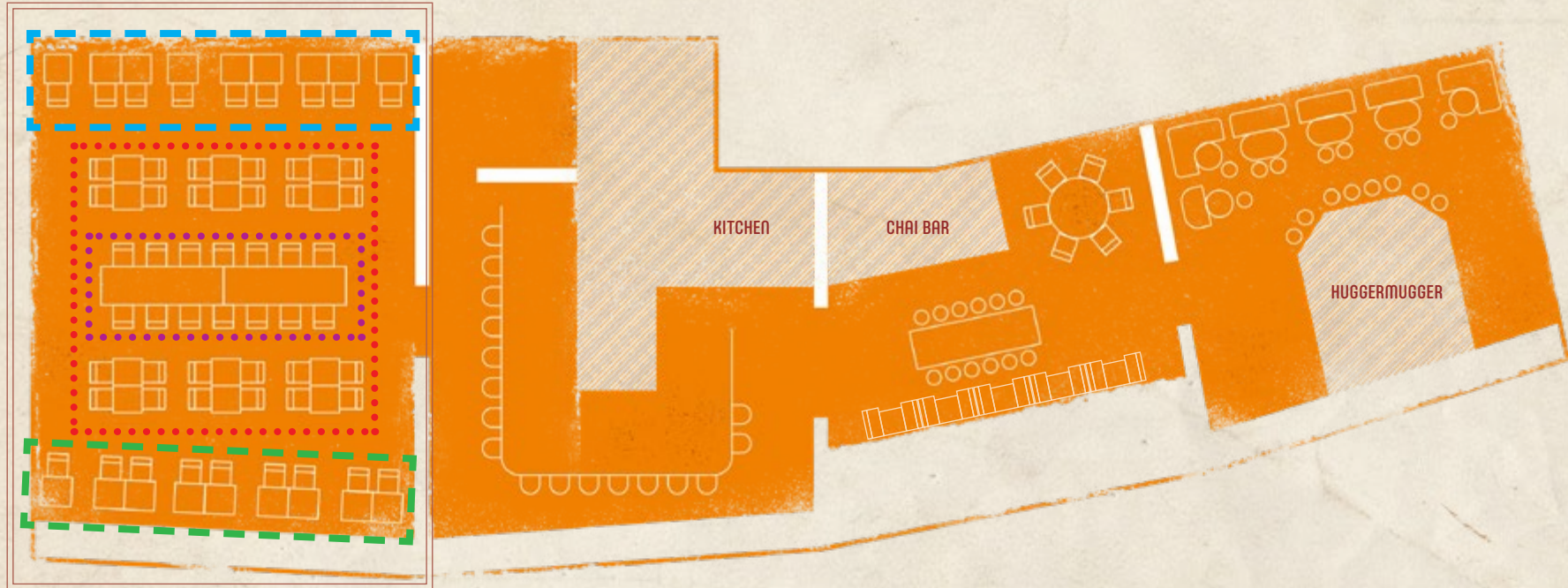
Why Chaiwala?

Ranging from intimate semi private dining spaces to completely exclusive private hires, Chaiwala is a treat for the senses with each area in the restaurant being carefully curated to invoke different ambiances for you and your guests.

Whether you are looking to host a lively celebration in the midst of the action on our infamous centre table or you are considering an exclusive buyout, Chaiwala can provide an intriguing and unique backdrop for you and your guests.



FLOORPLAN



- - - - Area A ••••• Area D
- Area B = = = = Area E
- - - - Area C

AREA A
Seated - 30 guests

AREA B
Seated - 60 guests

AREA C
Seated - 30 guests

AREA D
Seated - 20 guests

AREA E
Seated - 130 guests
Standing - 200 guests

* Area A to B:
Standing - Unavailable,
without the exclusive
hire of AREA E

* Please discuss with
our events team for
the options of
Hugger Muggex

CHAI BAR
Seated - 28 guests
Standing - 40 guests

TOTAL CAPACITY
Seated - 170 seats
Standing - 300 people



Chaiwala has created a range of group packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests. While we hope you will like it please do let us know if there is any particular item or dietary requests and we will tailor make a menu for you in order to make your experience dining with us the best it can be.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.

Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage HKD250 per bottle (750ml) of wine or champagne only.



**DINNER
GROUP**

MENU A



All courses are designed for sharing on the table family style

SMALL & CHAATS

A wide range of flavours and dishes from all over India, best for sharing on the table.

CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with your choice of the classic potato and channa (v) or chargrilled chicken tikka

SUBZ SAMOSA (V)

Vegetable samosa, lotus stem crisp, mint & tamarind chutney

RARA KHEEMA PAV "BOMBAY BUN"

Rough minced lamb served with hot buttered buns

BHELPURI (V)

Light, crunchy puffed rice salad, beetroot yoghurt

DESSERT

CHEF'S SWEET SELECTION

A selection of 2 of our favourite desserts to be shared on the table

No service charges. All tips go to our staff.

CURRIES & NAAN

Creamy & buttery with bread to complement your dinner.

KOFTA CURRY (V)

Kale leaves & tofu, Indian spices dumplings, simmered in a silky tomato & coconut sauce

NAAN

Plain, buttered & garlic

TANDOOR

Charred, marinated & roasted to perfection. These are Chaiwala's must have dishes.

PANEER TIKKA SKEWER (V)

Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney

CLASSIC CHICKEN TIKKA

The classic - hung yoghurt, chilli, cinnamon, lacha salad, cucumber raita

PINK SALT SALMON

Himalayan pink salt & pink pepper corns, chillies, yoghurt rice, avocado chutney, roasted tomato & garlic salsa





**DINNER
GROUP**

MENU B

All courses are designed for sharing on the table family style

TANDOOR

Charred, marinated & roasted to perfection. These are Chaiwala's must have dishes.

TANDOORI LAMB CHOPS

"T.L.C." Lamb chops, papaya, chilli, black pepper marinade, chick pea masala, onion & mint salad

WAGYU SEEKH KEBAB

Beef mince, aromatic spices, peppers & onions, naan bread, cucumber yoghurt and tamarind and chutney

PANEER TIKKA SKEWER (V)

Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney

CURRIES & NAAN

Creamy & buttery with bread to complement your dinner.

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken, in a rich tomato fenugreek sauce

NAAN

Plain, buttered & garlic

TANDOORI ROTI

SMALL & CHAATS

A wide range of flavours and dishes from all over India, best for sharing on the table.

ALOO TIKKI CHAAT (V)

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt

CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with the classic potato and channa or chargrilled chicken tikka

"MEXI-THALI"

Indian tortillas with Beef Sukha: Slow-cooked beef, southern Indian spices, coconut & curry leaf

DAKSHINI PRAWNS

A southern Indian favourite, sautéed king prawns, coconut, onion & curry leaves

DESSERT

CHEF'S SWEET SELECTION

A selection of 2 of our favourite desserts to be shared on the table

No service charges. All tips go to our staff.

**DINNER
GROUP**

MENU C



All courses are designed for sharing on the table family style



TANDOOR

Charred, marinated & roasted to perfection. These are Chaiwala's must have dishes.

TANDOORI LAMB CHOPS

"T.L.C" lamb chops, papaya, chilli & black pepper marinated, chick pea masala, onion & mint salad

TANDOORI BEEF RIBS

Australian beef ribs marinated in a classic tandoori marinade and char-grilled, served with fried baby potatoes, gravy and mint chutney

MAYANMAR TANDOORI PRAWNS

King prawns, marinated in a spicy Indo-Thai marinade, hot curry sauce

SMALL & CHAATS

A wide range of flavours and dishes from all over India, best for sharing on the table.

PALAK PATTA, SHAKARKANDI CHAAT (V)

A super chaat with spinach fritter, sweet potato crisp, spiced yoghurt dressing & house chutneys

ALOO TIKKI CHAAT (V)

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney & honey yoghurt

"MEXI-THALI" BEEF SUKHA

Slow cooked beef, Southern Indian spices, coconut & curry leaf

MALABAR SCALLOPS

Kerala style Hokkaido scallops, coconut & ginger sauce, fresh mango, curry leaf

DESSERT

CHEF'S SWEET SELECTION

A selection of 2 of our favourite desserts to be shared on the table

No service charges. All tips go to our staff.

CURRIES & NAAN

Creamy & buttery with bread to complement your dinner.

KERALA FISH CURRY

Sea bass, simmered in a coconut & ginger sauce, raw mangoes, curry leaves

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken, in a rich tomato fenugreek sauce

NAAN & TANDOORI ROTI

Plain, buttered & garlic



VEGETARIAN DINNER MENU

All courses are designed for sharing on the table family style

SMALL & CHAATS

A wide range of flavours and dishes from all over India, best for sharing on the table.

ALOO TIKKI CHAAT

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt

CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA

Traditional Jal-Jeera cumin flavours served with the classic potato and channa

SUBZ POTLI SAMOSA

Vegetable samosa, lotus stem crisp, mint & tamarind chutney

"MEXI-THALI" SCRAMBLED BURJI

Indian tortillas with scrambled cottage cheese, bell pepper, onions, spices, chutney & feta yoghurt

CHEESE CHASKA

Amul cheese spiced & deep fried in balls - our chef's favourite snack

DESSERT

CHEF'S SWEET SELECTION

A selection of 2 of our favourite desserts to be shared on the table

TANDOOR

Charred, marinated & roasted to perfection. These are Chaiwala's must have dishes.

PANEER TIKKA SKEWER

Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney

CURRIES & NAAN

Creamy & buttery with bread to complement your dinner.

KOFTA CURRY (V)

Kale leaves & tofu, Indian spices dumplings, simmered in a silky tomato & coconut sauce

NAAN

Plain, buttered & garlic



No service charges. All tips go to our staff.

BEVERAGE PACKAGES



OPTION A

CASALI MANIAGO

Pinot Grigio, Italy, 2017

AIX ROSE, CÔTE DE PROVENCES

Grenache, Syrah, Cinsault, 2017

SECRETO DE VIU MANENT, COLCHAGUA VALLEY

Cabernet Sauvignoan, Chile, 2015

PROSECCO BELSTAR

Bisel, Veneto, Italy

ASAHI DRAUGHT

CHAI TEA

240 P.P. 2 HOURS
FREE - FLOW
(90 for an additional hour)



OPTION B

CASALI MANIAGO

Pinot Grigio, Italy, 2017

AIX ROSE, CÔTE DE PROVENCES

Grenache, Syrah, Cinsault, 2017

SECRETO DE VIU MANENT, COLCHAGUA VALLEY

Cabernet Sauvignon, Chile, 2015

PROSECCO BELSTAR

Bisel, Veneto, Italy

ASAHI DRAUGHT

CHAI TEA

HOUSE SPIRITS AND MIXERS

(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray, Tequila Cimarron, Whisky Wild Turkey)

320 P.P. 2 HOURS
FREE - FLOW
(100 for an additional hour)

Please note,
requires a
minimum of
3 days notice
prior to
your booking
to order

No service charges. All tips go to our staff.

NON-ALCOHOLIC BEVERAGE PACKAGE

FREE FLOW 

- SEASONAL JUICES -
- SOFT DRINKS -

No service charges. All tips go to our staff.

100 P.P. 2 HOURS
FREE - FLOW
(40 for an additional hour)