

CHAIWALA



*Events Kit*







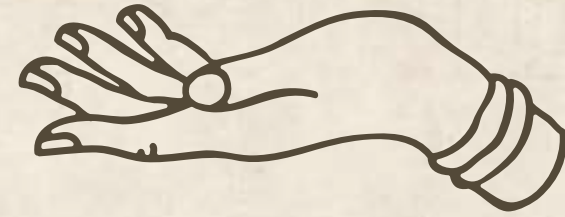


# ABOUT

## WHY CHAIWALA?

ESCAPE INTO A LIVELY AND COLOURFUL INDIAN ENCLAVE ON WYNDHAM STREET.  
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  
CHAIWALA. SERVING CONTEMPORARY INDIAN CUISINE BY CULINARY DIRECTOR BALAJI  
BALACHANDER OF BENARES FAME, THE MENU SPANS THE BREADTH AND DEPTH OF THE  
ASIAN SUBCONTINENT.

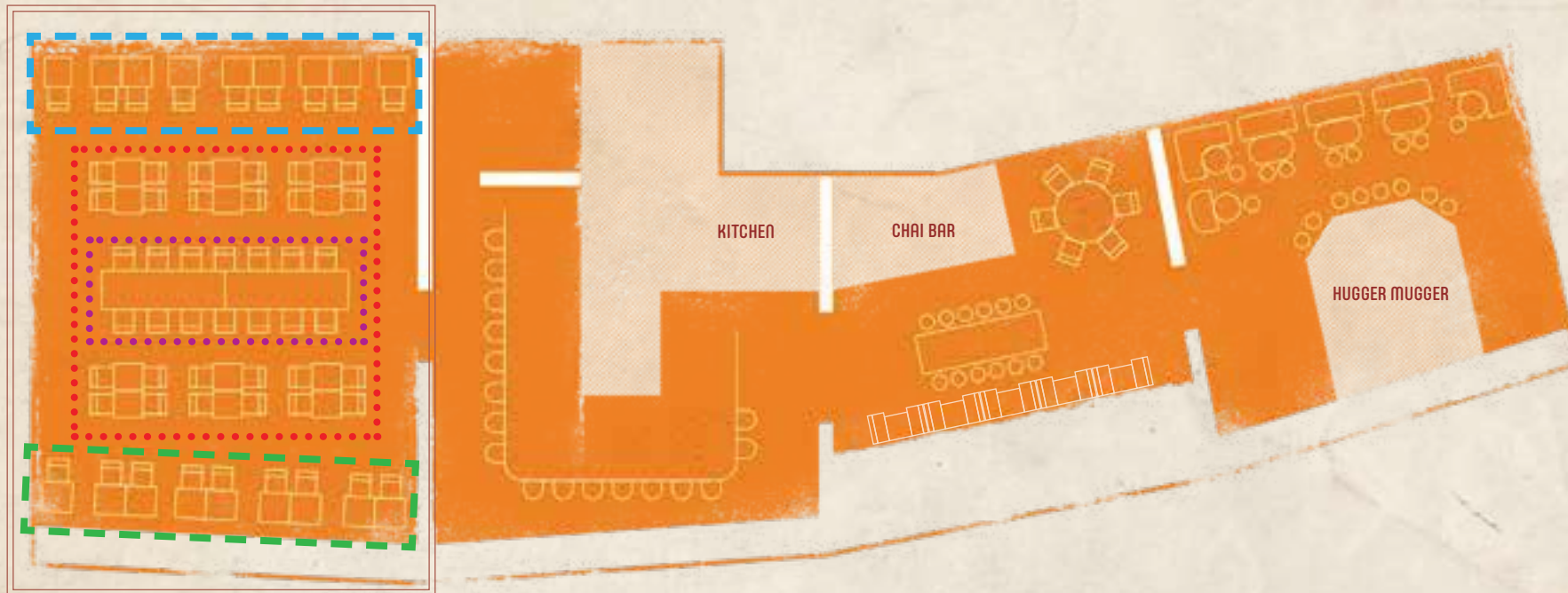






# FLOORPLAN

\* Booking capacity is subject to government guidelines



- — — — 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 Mugger

**CHAI BAR**  
Seated - 28 guests  
Standing - 40 guests

**TOTAL CAPACITY**  
Seated - 170 seats  
Standing - 300 people



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# GROUP DINNER MENU

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*Chaiwala is at its most alluring at nighttime, fairy lights twinkling overhead, inviting guests to enter and experience its captivating charm. Feast on elevated street food classics, smoky tandoors, regional curries and more unforgettable multisensory delights.*

**DINNER IS SERVED DAILY 18:00 – 00:00**



# GROUP DINNER MENU A

## STARTERS

### 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)*

### SUBZ SAMOSA (V)

*Vegetable samosa, lotus stem crisp, mint & tamarind chutney*

### RARA KHEEMA PAV "BOMBAY BUN"

*Rough minced lamb served with hot buttered buns*

## TANDOOR

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

### PINK SALT SALMON

*Himalayan pink salt & pink peppercorns, chillies, yoghurt rice, avocado chutney, roasted tomato & garlic salsa*

### CLASSIC CHICKEN TIKKA

*The classic - hung yoghurt, chilli, cinnamon, lachha salad, cucumber raita*

### KASURI TANDOORI GOBI (V)

*Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney*

## CURRIES & NAAN

### KOFTA CURRY (V)

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

### SELECTION OF NAAN

*Plain, buttered or garlic*

## DESSERT

### CHAIWALA CARROT CAKE

*Carrot cake, rum frosting, rum & raisins, ice-cream, crispy sweet potato*

*All courses are designed for sharing.  
No service charge. All tips go to our staff.*



# GROUP DINNER MENU B

## STARTERS

### ALOO TIKKI CHAAT (V)

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

### "MEXI-THALI"

*Chutney 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*

## 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, chickpea masala, onion & mint salad*

### WAGYU SEEKH KEBAB

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

### KASURI TANDOORI GOBI (V)

*Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney*

## CURRIES & NAAN

### KERALA FISH CURRY

*Fish, simmered in a coconut & ginger sauce, raw mangoes, curry leaves*

### OLD DELHI BUTTER CHICKEN

*Charred & pulled chicken in a rich creamy tomato fenugreek sauce*

### SELECTION OF NAAN

*Plain, buttered or garlic*

## DESSERT

### NEW DELHI DELIGHT

*Chocolate spiced mousse, nougatine, chocolate cookie, choco sparkys, saffron ice-cream*

### SOUTH ASIAN SPICE

*Gulab Jamun (spiced milk balls), yoghurt, caramelised pistachio, pineapple*





# GROUP DINNER MENU C

## STARTERS

### ALOO TIKKI CHAAT (V)

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

### MALABAR SCALLOPS

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

### DAKSHINI PRAWNS

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

## 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, char-grilled, chickpea masala, mint dip

### TANDOORI BEEF RIBS

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

### SEA BASS JHOL

Whole sea bass grilled in tandoor, served with Bengali fish sauce

## CURRIES & NAAN

### KERALA FISH CURRY

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

### NALLI ROGANJOSH

8 hours slow cooked lamb shank, Kashmiri chilli, & saffron

### PORIYAL

Sautéed bowl, broccoli, snow peas, green beans, edamame tossed with mustard, coconut leaves

### SELECTION OF NAAN (V)

Plain, buttered or garlic

## DESSERT

### CHAIWALA CARROT CAKE

Carrot cake, rum frosting, rum & raisins, ice-cream, crispy sweet potato

### SOUTH ASIAN SPICE

Gulab Jamun (spiced milk balls), yoghurt, caramelised pistachio, pineapple



# GROUP DINNER MENU

## Vegetarian

## STARTERS

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

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

### ALOO TIKKI CHAAT (V)

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

### CHEESE CHASKA (V)

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

## TANDOOR

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

### KASURI TANDOORI GOBI (V)

Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney

## CURRIES & NAAN

### KOFTA CURRY (V)

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

### PORIYAL (V)

Sautéed bowl, broccoli, snow peas, green beans, edamame tossed with mustard, coconut leaves

### SELECTION OF NAAN (V)

Plain, buttered or garlic

## DESSERT

### CHAIWALA CARROT CAKE

Carrot cake, rum frosting, rum & raisins, ice-cream, crispy sweet potato



All courses are designed for sharing.  
No service charge. All tips go to our staff.



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## BEVERAGE PACKAGES

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# OPTION A

### CASALI MANIAGO

*Pinot Grigio, Italy, 2017*

### SECRETO DE VIU MANENT, COLCHAGUA VALLEY

*Cabernet Sauvignon, Chile, 2015*

### SANTA MARGHERITA PROSECCO DOC

*Veneto, Italy*

### ASAHI DRAUGHT

### CHAI TEA

**240** P.P. 2 HOURS  
FREE - FLOW

*(+90 p.p. for an additional hour)*



# OPTION B

### CASALI MANIAGO

*Pinot Grigio, Italy, 2017*

### SECRETO DE VIU MANENT, COLCHAGUA VALLEY

*Cabernet Sauvignon, Chile, 2015*

### SANTA MARGHERITA PROSECCO DOC

*Veneto, Italy*

### ASAHI DRAUGHT

### HOUSE SPIRITS AND MIXERS

*(Absolut Vodka, Beefeater Gin, Havana Rum, Ballantine's Whiskey, Olmeca Tequila)*

### CHAI TEA

**320** P.P. 2 HOURS  
FREE - FLOW

*(+100 p.p. for an additional hour)*

*No service charges. All tips go to our staff.*





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# GROUP BRUNCH MENU

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*Fly joyfully into your full Bollywood fantasy. Chaiwala's brunch is a festive feast of colour, music, and delightful bites for the perfect weekend meal. Pair it with free-flowing beverages and let the good times flow. Namaste.*

**BRUNCH IS SERVED WEEKENDS & PUBLIC HOLIDAYS 12:00 – 17:30**





# GROUP BRUNCH MENU



## STARTERS

### 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)*

### BHEL PURI (V)

*Light, crunchy puffed rice salad, fresh mango, beetroot yoghurt*

### ALOO TIKKI CHAAT (V)

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

## TANDOOR

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

*(Choose two tandoor for sharing)*

### KASURI TANDOORI GOBI (V)

*Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney*

### PINK SALT SALMON

*Himalayan pink salt & pink peppercorns, chillies, yoghurt rice, avocado chutney, roasted tomato & garlic salsa*

### CLASSIC CHICKEN TIKKA

*The classic - hung yoghurt, chilli, cinnamon, lachha salad, cucumber raita*

### TANDOORI LAMB CHOPS (+68 P.P)

*"T.L.C" lamb chops, papaya, chilli & black pepper marinade*

## CURRIES & NAAN

### VEGAN KOFTA CURRY (V)

*Leaves & tofu, Indian spices dumplings, simmered in a silky tomato & coconut sauce*

### OLD DELHI BUTTER CHICKEN

*Charred & pulled chicken in a rich creamy tomato fenugreek sauce*

### BASMATI RICE

*Steamed rice flavoured with ghee and cardamom for extra spiced flavour and aroma*

### SELECTION OF NAAN

*Plain, buttered or garlic*

## BIRYANI

*(Choose one biryani for sharing)*

### SUBZ DUM

*Assorted vegetables cooked with basmati rice, aromatic Indian herbs & spices*

### MUTTON

*Boneless medallion of lamb cooked with long grain basmati rice, aromatic herbs, spices and yoghurt in dum*

## DESSERT

### CHAIWALA CARROT CAKE

*Carrot cake, rum frosting, rum & raisins, ice-cream, crispy sweet potato*

### SOUTH ASIAN SPICE

*Gulab Jamun (spiced milk balls), yoghurt, caramelised pistachio, pineapple*

*All courses are designed for sharing.  
No service charge. All tips go to our staff.*



# GROUP BRUNCH MENU

## Vegetarian



### STARTERS

#### 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)*

#### BHEL PURI (V)

*Light, crunchy puffed rice salad, fresh mango, beetroot yoghurt*

#### ALOO TIKKI CHAAT (V)

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

### TANDOOR

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

#### KASURI TANDOORI GOBI (V)

*Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney*

### CURRIES & NAAN

#### VEGAN KOFTA CURRY (V)

*Leaves & tofu, Indian spices dumplings, simmered in a silky tomato & coconut sauce*

#### CHAIWALA DAL (V)

*Yellow lentils, onion, tomatoes with garlic & whole cumin*

#### BASMATI RICE (V)

*Steamed rice flavoured with ghee and cardamom for extra spiced flavour and aroma*

#### SELECTION OF NAAN (V)

*Plain, buttered or garlic*

### BIRYANI

#### SUBZ DUM (V)

*Assorted vegetables cooked with basmati rice, aromatic Indian herbs & spices*

### DOSAS

#### VEGETARIAN DOSA (V)

*Crisp thin rice pancake filled with a potato and onion mixture garnished with Indian cheddar cheese*

### DESSERT

#### DESSERT PLATTER



*All courses are designed for sharing.  
No service charge. All tips go to our staff.*



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## BRUNCH FREE-FLOW

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# CLASSIC

### LA LINDA

*Chardonnay, Mendoza, Argentina*

### LA LINDA

*Malbec, Mendoza, Argentina*

### SANTA MARGHERITA PROSECCO DOC

*Veneto, Italy*

### ASAHI DRAUGHT

### BEEFEATER GIN & TONIC

**180** P.P. 2 HOURS  
FREE - FLOW



# CHAMPAGNE

### G.H. MUMM GRAND CORDON NV, FRANCE

### LA LINDA

*Chardonnay, Mendoza, Argentina*

### LA LINDA

*Malbec, Mendoza, Argentina*

### SANTA MARGHERITA PROSECCO DOC

*Veneto, Italy*

### ASAHI DRAUGHT

### BEEFEATER GIN & TONIC

**298** P.P. 2 HOURS  
FREE - FLOW

*No service charges. All tips go to our staff.*





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# GROUP LUNCH MENU

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*Escape into our lively enclave for a break from the hustle and bustle. Our spacious tables, delicious food and legendary service make for an enjoyable lunch that invites you to linger just a little longer.*

**LUNCH IS SERVED MONDAY - FRIDAY 12:00 – 15:00**



# GROUP LUNCH MENU A

## STARTERS

### ALOO TIKKI CHAAT (V)

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

### TANDOOR CHICKEN SALAD

Tandoor-cooked chicken, lettuce, cherry tomatoes, egg, aioli

## TANDOOR

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

### CLASSIC CHICKEN TIKKA

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

### KASURI TANDOORI GOBI (V)

Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney

## CURRIES & NAAN

### VEGAN KOFTA CURRY (V)

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

### OLD DELHI BUTTER CHICKEN

Charred & pulled chicken in a rich creamy tomato fenugreek sauce

### SELECTION OF NAAN

Buttered or plain

## DESSERT

### BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower

All courses are designed for sharing.  
No service charge. All tips go to our staff.



# GROUP LUNCH MENU B

## STARTERS

### ALOO TIKKI CHAAT (V)

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

### TANDOOR CHICKEN SALAD

Tandoor-cooked chicken, lettuce, cherry tomatoes, egg, aioli

## TANDOOR

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

### PINK SALT SALMON

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

### CLASSIC CHICKEN TIKKA

The classic - hung yoghurt, chilli, cinnamon, lachha salad, cucumber raita v

### TANDOORI LAMB CHOPS

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

## CURRIES & NAAN

### VEGAN KOFTA CURRY (V)

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

### KERALA FISH CURRY

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

### BASMATI RICE

Steamed rice flavoured with ghee and cardamom for extra spiced flavour and aroma

### SELECTION OF NAAN

Plain, buttered or garlic

## DESSERT

### BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower





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# GROUP LUNCH MENU

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*Vegetarian*



## STARTERS

### ALOO TIKKI CHAAT (V)

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

### SAMOSA CHOLE CHAAT (V)

*Vegetables wonton pocket with a curried chick peas & chaat dressing*

## TANDOOR

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

### KASURI TANDOORI GOBI (V)

*Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney*

## CURRIES & NAAN

### VEGAN KOFTA CURRY (V)

*Leaves & tofu, Indian spices dumplings, simmered in a silky tomato & coconut sauce*

### BASMATI RICE (V)

*Steamed rice flavoured with ghee and cardamom for extra spiced flavour and aroma*

### SELECTION OF NAAN (V)

*Plain, buttered or garlic*

## DESSERT

### SOUTH ASIAN SPICE

*Gulab Jamun (spiced milk balls), yoghurt, caramelised pistachio, pineapple*



*All courses are designed for sharing.  
No service charge. All tips go to our staff.*



**LET'S MAKE YOUR EVENT HAPPEN!**

**| CONTACT |  
GROUPS@PIRATAGROUP.HK**

**WE'D LOVE TO HOST YOU.**

**CHAIWALA**