

CHAIWALLA



Festive Kit

22ND NOVEMBER - 30TH DECEMBER





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.

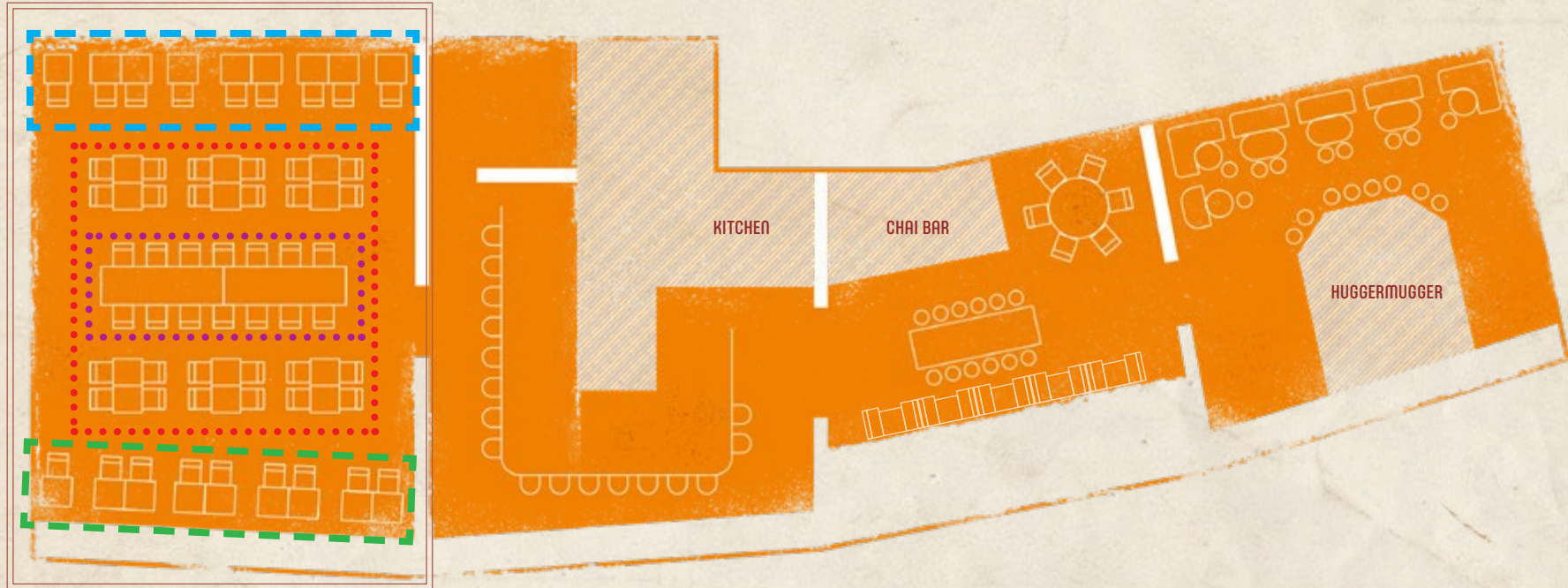
Why Chaiwala?

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 Muggen

CHAI BAR
Seated - 28 guests
Standing - 40 guests

TOTAL CAPACITY
Seated - 170 seats
Standing - 300 people



FESTIVE MENUS

This festive season, join Chaiwala for a warm and lively celebration. From 21 November till 30 December, our restaurant will partner with you in planning large group parties of 12 pax or above. From bespoke menus that cater to different types of gatherings to elegant decorations that adorn the venue, we will gladly collaborate with you to make your event unforgettable. Please contact our Events Team at groups@piratagroup.hk for more information.

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.



FESTIVE MENU A

All courses are designed for sharing on the table family style



450
P.P.

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

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

RARA KHEEMA PAV "BOMBAY BUN"

Rough minced lamb served with hot buttered buns

INDOCHINA PORK RIBS

Oven roasted pork ribs tossed with garlic and soya sauce, a sweet and sour taste

ALOO TIKKA CHAAT (V)

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

MURGH MALAI TIKKA

Boneless chicken supreme, cheese, chilli, white pepper and thyme marinade, green chilli and mint dip

DESSERT

BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower

No service charges. All tips go to our staff.

NAAN & SIDES

Creamy & buttery with bread to complement your dinner.

BASMATI RICE (V)

Steamed rice, flavoured with ghee and cardamom

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

KAFFIR LIME PINK SALT SALMON

Himalayan pink salt & kaffir lime leaves, chillies, yoghurt rice, avocado chutney

KERALA FISH CURRY

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

PANEER MAKHANWALA

Cottage cheese simmered in a rich tomato and cashew nut gravy, flavoured with fenugreek and butter





FESTIVE 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

CHICKEN TIKKA

The Classic - hung yoghurt, chilli, cinnamon, cucumber raita

CURRIES & NAAN

Creamy & buttery with bread to complement your dinner.

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken, in a rich tomato fenugreek sauce

KERALA FISH CURRY

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

BASMATI RICE (V)

Steamed rice, flavoured with ghee and cardamom

NAAN

Plain, buttered & garlic

No service charges. All tips go to our staff.

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

MASALA BEEF BALLS

Beef balls with fresh herbs and spices, tossed with fresh chillies, garlic and a home-made masala

DAKSHINI PRAWNS

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

DESSERT

BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower



FESTIVE MENU C



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 the classic potato and channa or chargrilled chicken tikk

GHEE ROAST PRAWNS

King prawns sautéed with shallots, red chilli masala, curry leaves and toasted spices

MALABAR SCALLOPS

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

ALOO TIKKA CHAAT (V)

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

INDOCHINA PORK RIBS

Oven roasted pork ribs tossed with garlic and soya sauce, a sweet and sour taste

DESSERT

BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower

No service charges. All tips go to our staff.



TANDOOR

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

TANDOORI BEEF RIBS 550

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

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

KOFTA CURRY (V)

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

NAAN

Plain, buttered & garlic

KASHMIRI NUTTIE MUTTER PULAO

Basmati rice cooked in dum tempered with green peas and dried nuts





VEGETARIAN FESTIVE 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"

Indian tortillas

CHEESE CHASKA

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

SCRAMBLED BURJI

Scrambled cottage cheese, bell pepper, onions, spices, chutney & feta yoghurt

DESSERT

BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower

No service charges. All tips go to our staff.

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

TANDOORI VEG. PLATTER

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.

SAAG PANEER

Cumin & garlic tempered spinach with cottage cheese

NAAN

Plain, buttered & garlic

BASMATI RICE

Steamed rice, flavoured with ghee and cardamom





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)