CHAIWALA

Festive Kit

15 NOVEMBER - 30 DECEMBER

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.

GROUP DINNER MENU A

450 P.P.

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) 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

BOMBAY FRIED CHICKEN
Crisp fried boneless chicken thighs, tossed with spice mix & curry leaves, pickled tomato mayonnaise

CURRIES & NAAN

OLD DELHI BUTTER CHICKEN
Charred & pulled chicken in a rich creamy tomato fenugreek sauce

PORIYAL (V)
Sauteed bowl of broccoli, snow peas, green beans and edamame tossed with mustard & coconut leaves

SELECTION OF NAAN
Plain, buttered or garlic

TANDOOR

Charred, marinated & roasted to perfection.
These are Chaiwala 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

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

550 P.P.

STARTERS

ALOO TIKKI CHAAT (V)
Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt

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

"MEXI-THALI"
Chutney Indian tortillas with beef sukha: slow-cooked beef, southern Indian spices, coconut & curry leaves

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

CURRIES & NAAN

OLD DELHI BUTTER CHICKEN
Charred & pulled chicken in a rich creamy tomato fenugreek sauce

SAAG PANEER (V)
Cumin & garlic tempered spinach with cottage cheese

PORIYAL (V)
Sauteed bowl of broccoli, snow peas, green beans and edamame tossed with mustard & coconut leaves

SELECTION OF NAAN
Plain, buttered or garlic

TANDOOR

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

TANDOORI LAMB CHOPS
"T.L.C" lamb chops, papaya, chilli & black pepper marinade, chickpea masala, onion & mint salad

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

KASURI TANDOORI GOBI (V)
Fenugreek flavoured cauliflower cooked in a tandoor, served with gorkha chutney

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

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

GROUP DINNER MENU C

750 P.P.

STARTERS

ALOO TIKKI CHAAT (V)
Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt

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

"MEXI-THALI"
Chutney Indian tortillas with beef sukha: slow-cooked beef, southern Indian spices, coconut & curry leaves

DAKSHINI PRAWNS
A southern Indian favourite: sautéed king prawns, coconut, onion & curry leaves spice mix & curry leaves

TANDOOR

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

TANDOORI LAMB CHOPS
"T.L.C" lamb chops, papaya, chilli & black pepper marinade, chickpea 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

SARSOOWALI TANDOORI POMFRET
Pomfret cooked in a Kolkata style mustard marinade

CURRIES & NAAN

KERALA FISH CURRY
Black cod simmered in a coconut & ginger sauce, raw mangoes & curry leaves

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

PORIYAL (V)
Sauteed bowl of broccoli, snow peas, green beans and edamame tossed with mustard & coconut leaves

SELECTION OF NAAN
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

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

420 P.P.

GROUP VEGETARIAN DINNER MENU

STARTERS

CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA (V)
Traditional Jal-Jeera cumin flavours served with potato and channa

ALOO TIKKI CHAAT (V)
Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and sweet yoghurt

CHEESE CHASKA (V)
Traditional Jal-Jeera cumin flavours served with the classic potato and channa

SAMOSA CHOLE CHAAT (V)
Vegetables wonton pocket with a curried chick peas, chaat dressing

TANDOOR

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

KASURI TANDOORI GOBI (V)
Fenugreek flavoured cauliflower cooked in a tandoor served with gorkha chutney

CURRIES & NAAN

KOFTA CURRY (V)
Kale leaves, tofu & Indian spiced dumplings, simmered in a silky tomato & coconut sauce

PORIYAL (V)
Sauteed bow of broccoli, snow peas, green beans and 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.

DINNER BEVERAGE PACKAGES

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.

398 P.P.

GROUP BRUNCH MENU

STARTERS

PANI PURI WITH JAL-JEERA (V)
Traditional Jal-Jeera cumin flavours served with potato and channa

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 and honey yoghurt

TANDOOR

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

KASURI TANDOORI GOBI
Fenugreek-flavoured cauliflower cooked in a tandoor, served in gorkha chutney

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

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

CURRIES & NAAN

VEGAN KOFTA CURRY (V)
Kale 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

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

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.

298 P.P.

GROUP VEGETARIAN BRUNCH MENU

STARTERS

CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA (V)
Traditional Jal-Jeera cumin flavours served with the classic potato and channa

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 and honey yoghurt

CURRIES & NAAN

VEGAN KOFTA CURRY (V)
Kale 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

TANDOOR

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

KASURI TANDOORI GOBI (V)
Fenugreek flavoured cauliflower cooked in tandoor, served with gorkha chutney

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
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.

BRUNCH BEVERAGE PACKAGES

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

CHAMPAGNE

G.H. MUMM GRAND CORDON NV, FRANCE
Champagne, 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
(+100 p.p. for an additional hour)

No service charge. All tips go to our staff.

GROUP LUNCH MENU A

298
P.P.

STARTERS

ALOO TIKKI CHAAT (V)
Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt

TANDOOR CHICKEN SALAD
Tandoor-cooked chicken, lettuce, cherry tomatoes, egg, aioli

TANDOOR

Charred, marinated & roasted to perfection.
These are Chaiwala 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 rait

KASURI TANDOORI GOBI (V)
Fenugreek-flavoured cauliflower cooked in tandoor served with gorkha chutney

CURRIES & NAAN

VEGAN KOFTA CURRY (V)
Kale leaves, tofu & Indian spiced 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 OR ROTI
Plain, buttered or garlic

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

398
P.P.

STARTERS

ALOO TIKKI CHAAT (V)
Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt

TANDOOR CHICKEN SALAD
Tandoor-cooked chicken, lettuce, cherry tomatoes, egg, aioli

TANDOOR

Charred, marinated & roasted to perfection.
These are Chaiwala 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 rait

TANDOORI LAMB CHOPS
"T.L.C" lamb chops, papaya, chilli & black pepper marinade, chickpea masala, onion & mint salad

CURRIES & NAAN

VEGAN KOFTA CURRY (V)
Kale leaves, tofu & Indian spiced dumplings, simmered in a silky tomato & coconut sauce

KERALA FISH CURRY
Black cod simmered in a coconut & ginger sauce, raw mangoes, curry leaves

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 OR ROTI
Plain, buttered or garlic

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 VEGETARIAN LUNCH MENU

148 P.P.

STARTERS

ALOO TIKKI CHAAT (V)
Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt

SAMOSA CHOLE CHAAT (V)
Vegetable wonton pocket with a curried chickpea & chaat dressing

TANDOOR

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

KASURI TANDOORI GOBI (V)
Fenugreek flavoured cauliflower cooked in tandoor, served with gorkha chutney

CURRIES & NAAN

VEGAN KOFTA CURRY (V)
Kale leaves, tofu & Indian spiced 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 OR ROTI (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