

CHAIWALA



Events Kit

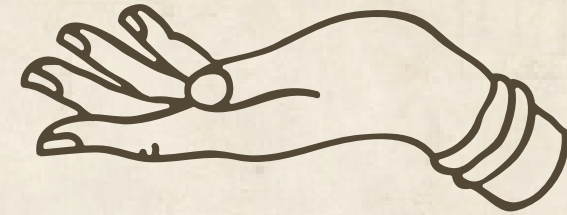




ABOUT

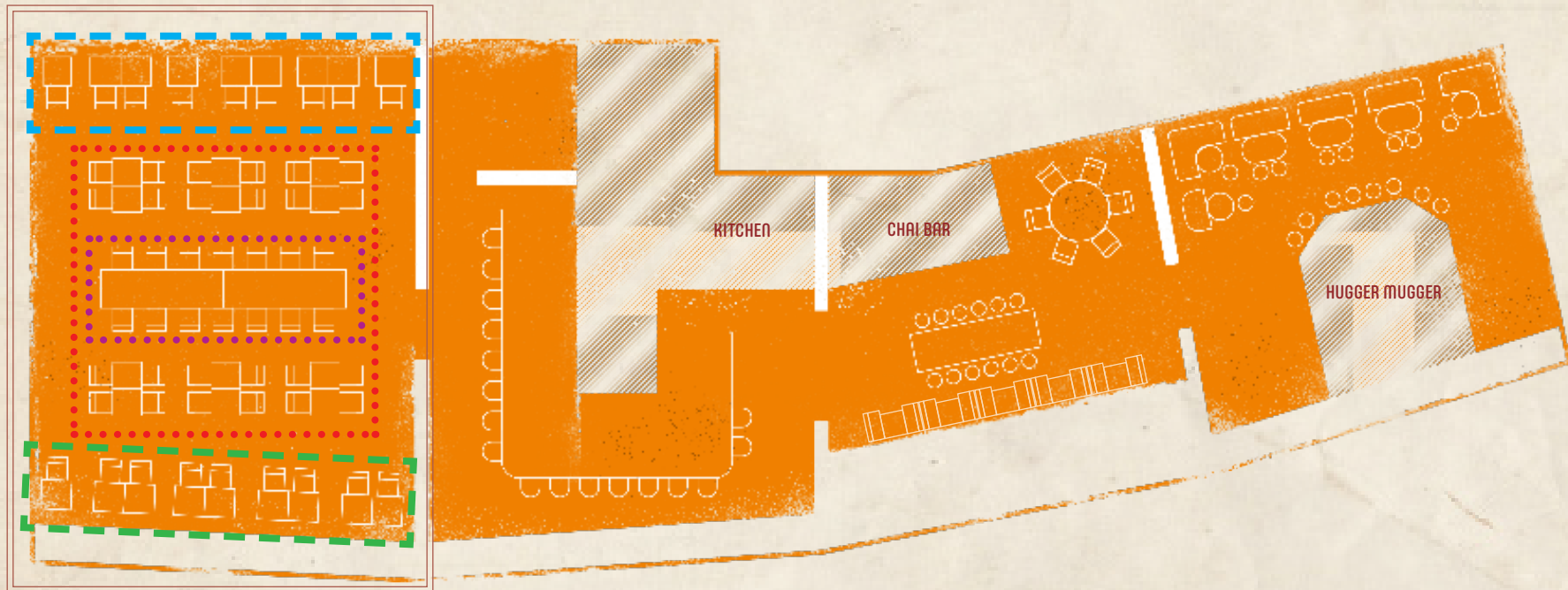
WHY CHAIWALA?

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



GROUP DINNER MENU

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 TASTING 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.
Subject to 10% service charge.



GROUP TASTING 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 TASTING 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

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

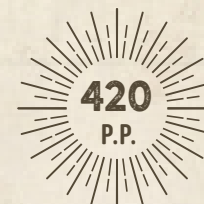
SELECTION OF NAAN (V)

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.
Subject to 10% service charge.

BEVERAGE PACKAGES



OPTION A

VIOGNIER

*Paul Jaboulet Aine, VDF, Rhone Valley,
France, 2019*

LA LINDA

Malbec 2020, Mendoza, Argentina

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

ASAHI DRAUGHT

CHAI TEA

240 P.P. 2 HOURS
FREE - FLOW



OPTION B

VIOGNIER

*Paul Jaboulet Aine, VDF, Rhone Valley,
France, 2019*

LA LINDA

Malbec 2020, Mendoza, Argentina

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

Subject to 10% service charge.



GROUP BRUNCH MENU



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 – 16:00



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 2)

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.
Subject to 10% service charge.*

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.
Subject to 10% service charge.*

BRUNCH FREE-FLOW



VIOGNIER

*Paul Jaboulet Aine, VDF, Rhone Valley,
France, 2019*

LA LINDA

Malbec 2020, Mendoza, Argentina

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

ASAHI DRAUGHT

BEEFEATER GIN & TONIC

198 P.P. 2 HOURS
FREE - FLOW



G.H. MUMM GRAND CORDON NV, FRANCE

VIOGNIER

*Paul Jaboulet Aine, VDF, Rhone Valley,
France, 2019*

LA LINDA

Malbec 2020, Mendoza, Argentina

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

ASAHI DRAUGHT

BEEFEATER GIN & TONIC

398 P.P. 2 HOURS
FREE - FLOW

Subject to 10% service charge.



GROUP LUNCH MENU



*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 – 14:30

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.
Subject to 10% service charge.

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



GROUP LUNCH MENU

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.
Subject to 10% service charge.*

LET'S MAKE YOUR EVENT HAPPEN!

| CONTACT |
GROUPS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

CHAIWALA