

CHAIWALA



Festive Kit

14 NOVEMBER - 30 DECEMBER

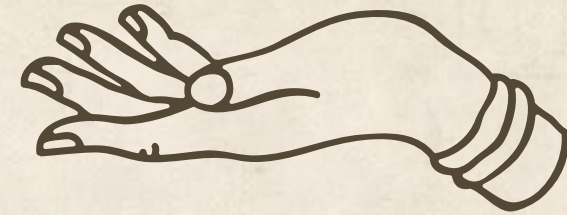




ABOUT

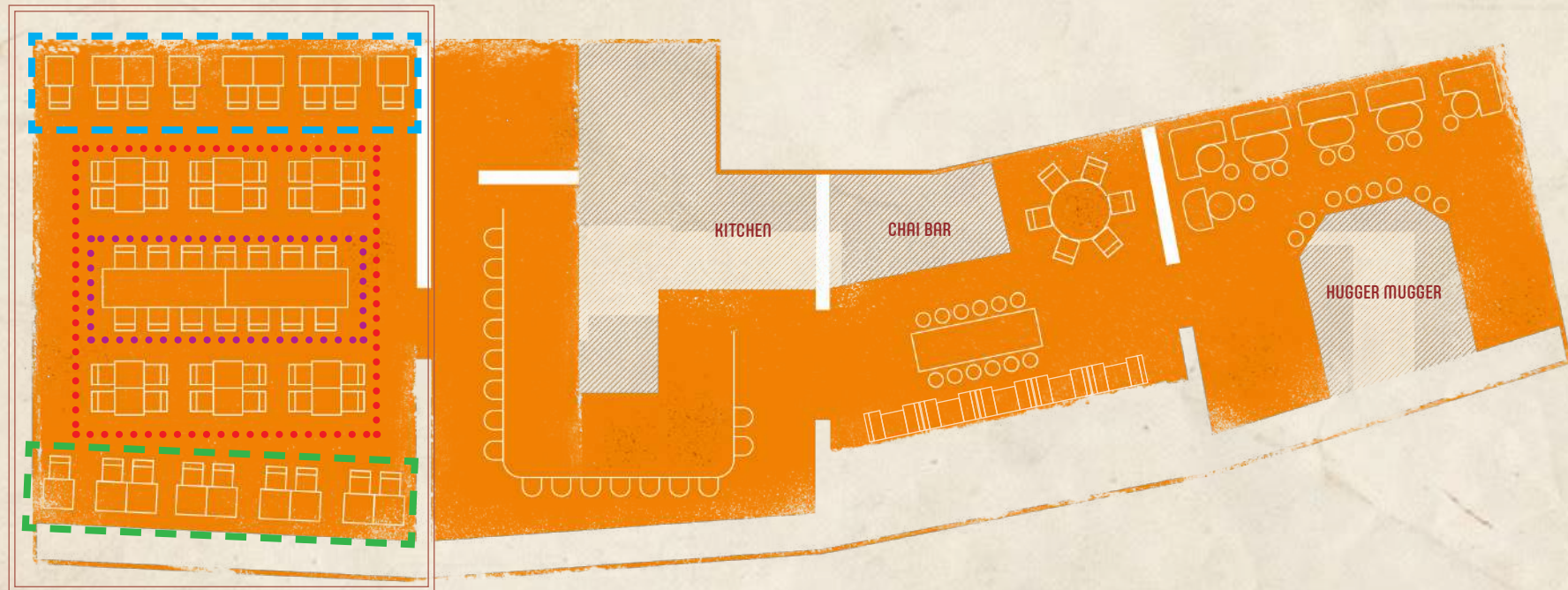
WHY CHAIWALA?

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.



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



FESTIVE MENUS

This festive season, join Chaiwala for a warm and lively celebration. From 14 November till 30 December, our restaurant will partner with you in planning 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 250 per bottle (750ml) of wine or champagne only.



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) 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

PORIAL (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



Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.

GROUP DINNER MENU B

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

Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.



GROUP DINNER MENU C

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

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



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

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

Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.





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

*Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.*





DINNER BEVERAGE PACKAGES



OPTION A

LA LINDA, CHARDONNAY
Mendoza, Argentina, 2020

LA LINDA, MALBEC
Mendoza, Argentina, 2020

SANTA MARGHERITA PROSECCO DOC
Veneto, Italy

ASAHI DRAUGHT

SOFT DRINKS SELECTION

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



OPTION B

LA LINDA, CHARDONNAY
Mendoza, Argentina, 2020

LA LINDA, MALBEC
Mendoza, Argentina, 2020

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)

Subject to 10% service charge.





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

*Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.*





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

*Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.*





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

198 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)

Subject to 10% service charge.



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

*Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.*

GROUP LUNCH MENU B



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



*Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.*

GROUP VEGETARIAN LUNCH MENU



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

*Menus are subject to change
depending on ingredient availability.
Subject to 10% service charge.*



LET'S MAKE YOUR EVENT HAPPEN!

| CONTACT |
GROUPS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

CHAIWALA