

CHAIWALA



Festive Kit

20 NOVEMBER - 30 DECEMBER

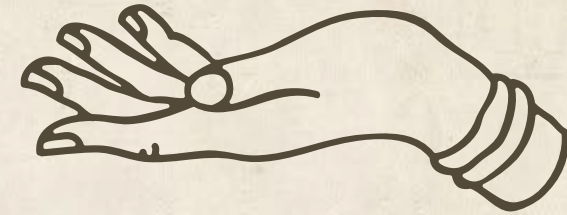




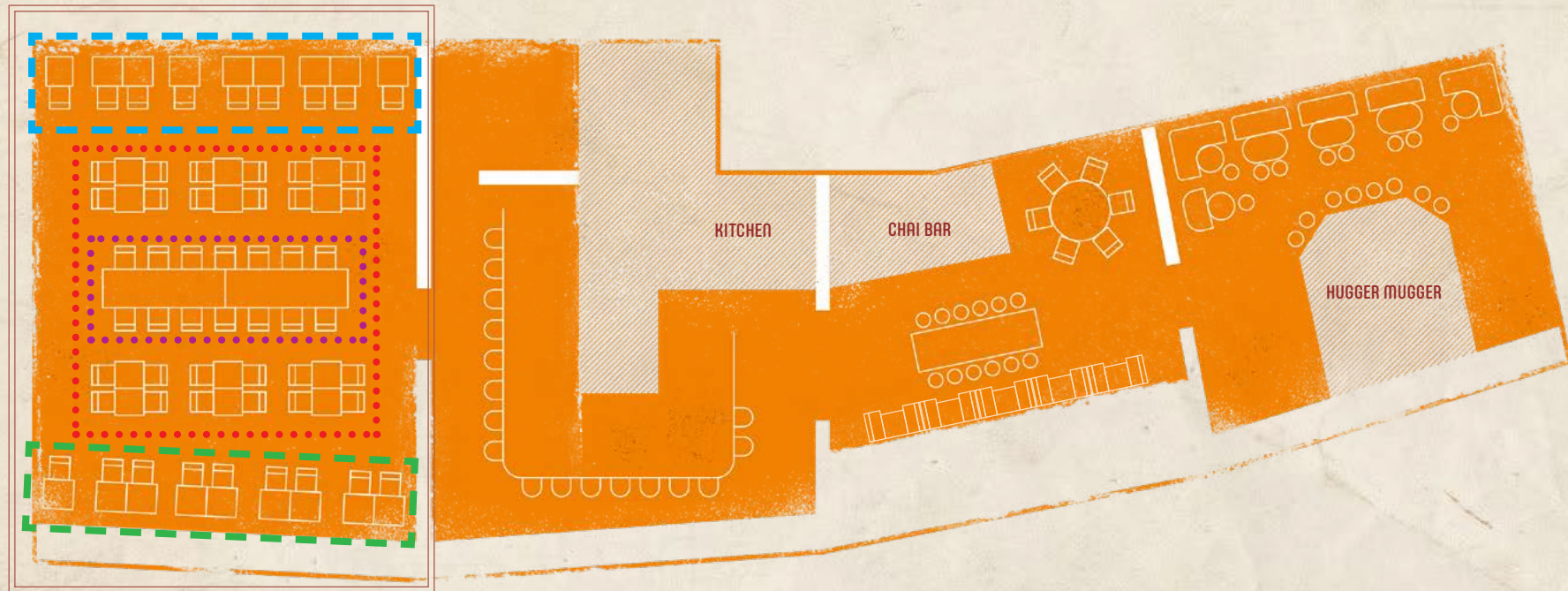
ABOUT

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 EXECUTIVE CHEF, PRABIR
BANERJEE. THE MENU SPANS THE BREADTH AND DEPTH OF THE ASIAN SUBCONTINENT.



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

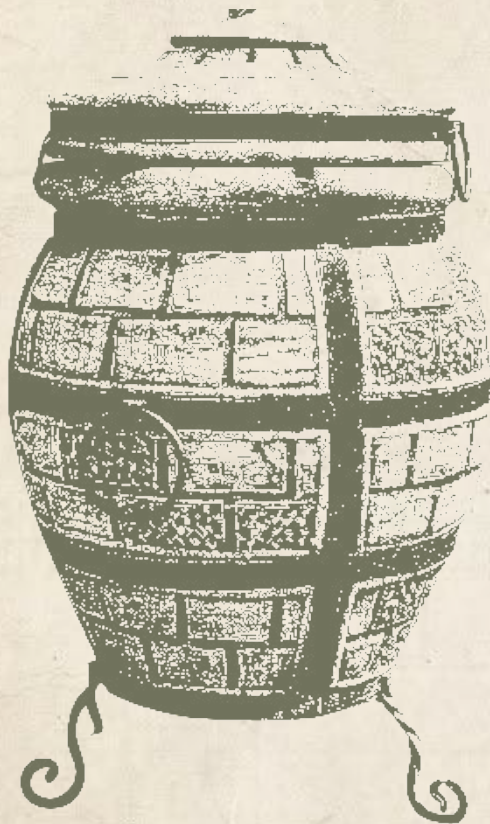
AREA E
Seated - 130 guests
Standing - 200 guests

* Area A to B:
Standing - Unavailable,
without the exclusive
hire of AREA E

* Please discuss with
our events team for
the options of
Hugger 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 20 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 events@piratagroup.hk for more information.

Corkage 250 per bottle (750ml) of wine or champagne only.



GROUP DINNER MENU A

STARTERS

ALOO TIKKI CHAAT (V)

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

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with potato and channa

"MEXI-THALI" PANEER BURJI (V)

Chutney Indian tortillas with scrambled cottage cheese, bell pepper, onions, spices, feta yoghurt

CURRY

Choose two for sharing

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken in a rich creamy tomato fenugreek sauce

KERALA FISH CURRY

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

PORIYAL (V)

Sautéed bowl, broccoli, snow peas, green beans & spinach tossed with mustard, coconut & curry leaf

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



TANDOOR

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

CLASSIC CHICKEN TIKKA

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

KASURI TANDOORI GOBI (V)

Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney

STAPLES

NAAN / ROTI

Plain, buttered or garlic

KASHMIRI NUTTI NUTTI PULAO

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

DESSERTS

SOUTH ASIAN SPICE

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

VANILLA ICE CREAM



GROUP DINNER MENU B

STARTERS

ALOO TIKKI CHAAT (V)

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

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with potato and channa

"MEXI-THALI" BEEF SUKHA

Indian tortillas with slow-cooked beef chunks, southern Indian spices, curry leaf

BOMBAY FRIED CHICKEN

Crisp fried boneless chicken thighs, tossed with spice mix & curry leaf, pickled tomato mayonnaise

CURRY

Choose one per person

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken in a rich creamy tomato fenugreek sauce

KERALA FISH CURRY

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

PORIYAL (V)

Sautéed bowl, broccoli, snow peas, green beans & spinach tossed with mustard, coconut & curry leaf



TANDOOR

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

CLASSIC CHICKEN TIKKA

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

PINK SALT SALMON

Himalayan pink salt, chillies, avocado chutney

KASURI TANDOORI GOBI (V)

Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney

STAPLES

NAAN / ROTI

Plain, buttered or garlic

KASHMIRI NUTTI NUTTI PULAO

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

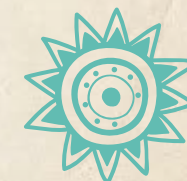
DESSERTS

SOUTH ASIAN SPICE

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

VANILLA ICE CREAM

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 sweet yoghurt

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with potato and channa

BOMBAY FRIED CHICKEN

Crisp fried boneless chicken thighs, tossed with spice mix & curry leaf, pickled tomato mayonnaise

MALABAR SCALLOPS

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

CURRIES

Choose two for sharing

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

NALLI ROGAN JOSH

8 hours slow cooked lamb shank, Kashmiri chilli & saffron

PORIYAL (V)

Sautéed bowl, broccoli, snow peas, green beans and spinach tossed with mustard, coconut and curry leaf

748
P.P.

TANDOOR

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

TANDOORI LAMB CHOPS

"T.L.C" lamb chops, chilli & black pepper marinated, char-grilled, mint dip

CLASSIC CHICKEN TIKKA

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

PINK SALT SALMON

Himalayan pink salt, chillies, avocado chutney

STAPLES

NAAN / ROTI

Plain, buttered or garlic

KASHMIRI NUTTI NUTTI PULAO

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

DESSERTS

SOUTH ASIAN SPICE

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

VANILLA ICE CREAM

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

GROUP VEGETARIAN DINNER MENU



STARTERS

ALOO TIKKI CHAAT (V)

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

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with potato and channa

CHEESE CHASKA

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

CURRY

KOFTA CURRY

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

STAPLES

SELECTION OF NAAN

Plain, buttered or garlic

PORIYAL

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

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

DESSERTS

CHAIWALA CARROT CAKE

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

*Menus are subject to change
depending on ingredient availability.
All courses are designed for sharing.
Subject to 10% service charge.*



GROUP BRUNCH MENU

STARTERS

ALOO TIKKI CHAAT (V)

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

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with potato and channa

BOMBAY FRIED CHICKEN

Crispy fried boneless chicken thighs tossed with spice & curry leaf, pickled tomato mayonnaise

CURRIES & NAAN

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken in a rich creamy tomato fenugreek sauce

VEGAN KOFTA CURRY (V)

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

SELECTION OF NAAN

Plain, buttered or garlic

BASMATI RICE

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

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

368
P.P.

TANDOOR

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

CLASSIC CHICKEN TIKKA

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

PINK SALT SALMON

Himalayan pink salt, chillies, avocado chutney

TANDOORI GOBI (V)

Classical tandoori marinated cauliflower cooked in tandoor

BIRYANI

Choose one 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

DOSA

VEGETARIAN DOSA (V)

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

DESSERT

CHEF'S SELECTION

GROUP VEGETARIAN BRUNCH MENU



STARTERS

ALOO TIKKI CHAAT

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

SAMOSA CHOLE CHAAT

Vegetables wonton pocket with a curried chick peas & chaat dressing

CURRIES, RICE & NAAN

VEGAN KOFTA CURRY

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

CHAIWALA DAL

Yellow lentils, onion, tomatoes with garlic & whole cumin

BASMATI RICE

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

SELECTION OF NAAN

Plain, buttered or garlic

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

BIRYANI

SUBZ DUM

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

DOSA

VEGETARIAN DOSA (V)

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

DESSERT

DESSERT PLATTER

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



GROUP LUNCH MENU

STARTERS

ALOO TIKKI CHAAT (V)

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

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with potato and channa

CURRIES & NAAN

Choose two curries for sharing

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken in a rich creamy tomato fenugreek sauce

KERALA FISH CURRY

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

LAMB ROGAN JOSH

Boneless lamb cooked in onion and tomato with Kashmiri chilli & saffron

VEGAN KOFTA CURRY (V)

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

YELLOW DAL TADKA (V)

Assorted lentils tempered with cumin, garlic, onion, tomato

SELECTION OF NAAN

Plain, buttered, or garlic



TANDOOR

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

TANDOORI HARI GOBI (V)

Broccoli marinated in coconut and cashew-based marinade with Indian spices

DESSERTS

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

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

SAMOSAS CHOLE CHAAT

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

CURRY, RICE & NAAN

VEGAN KOFTA CURRY

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

BASMATI RICE

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

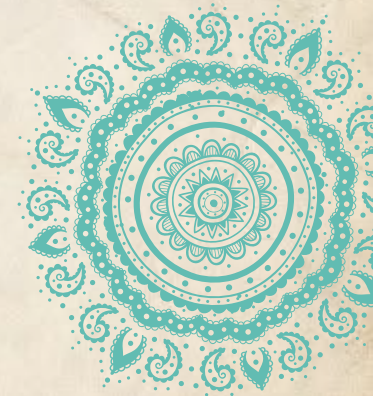
SELECTION OF NAAN

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.*



DRINKS PACKAGES



CLASSIC

SANTA MARGHERITA PROSECCO DOC
Veneto, Italy

LA LINDA
Chardonnay, Mendoza, Argentina

LA LINDA
Malbec, Mendoza, Argentina

BEEFEATER GIN

ASAHI DRAUGHT BEER

298 P.P. 2 HOURS
FREE - FLOW



PREMIUM

PERRIER JOUËT GRAND BRUT NV
Champagne, France

VIOGNIER PAUL JABOULET AINE
Rhone Valley, France





MAURO MOLINO BARBERA D' ALBA
Piedmont, Italy

HOUSE SPIRITS
Vodka, gin, rum, whisky, tequila

ASAHI DRAUGHT BEER

598 P.P. 2 HOURS
FREE - FLOW

**Corkage 250 per bottle (750 ml) of wine or champagne only
Subject to 10% service charge.*



LET'S MAKE YOUR EVENT HAPPEN!

**| CONTACT |
EVENTS@PIRATAGROUP.HK**

WE'D LOVE TO HOST YOU.

CHAIWALA