

The background is a solid teal color with a subtle, grainy texture. It is decorated with several white line-art mandala patterns of varying sizes. A central illustration shows two hands in a line-art style; the upper hand is positioned to sprinkle small seeds or grains onto the lower hand, which is held palm-up.

CHAIWALA

*Festive Kit*

20 NOVEMBER - 30 DECEMBER







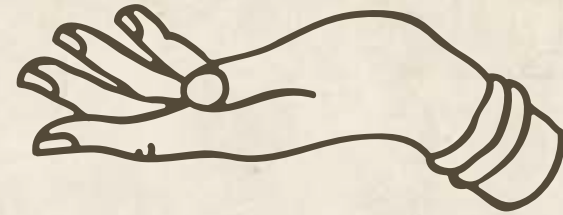


# ABOUT

## WHY CHAIWALA?

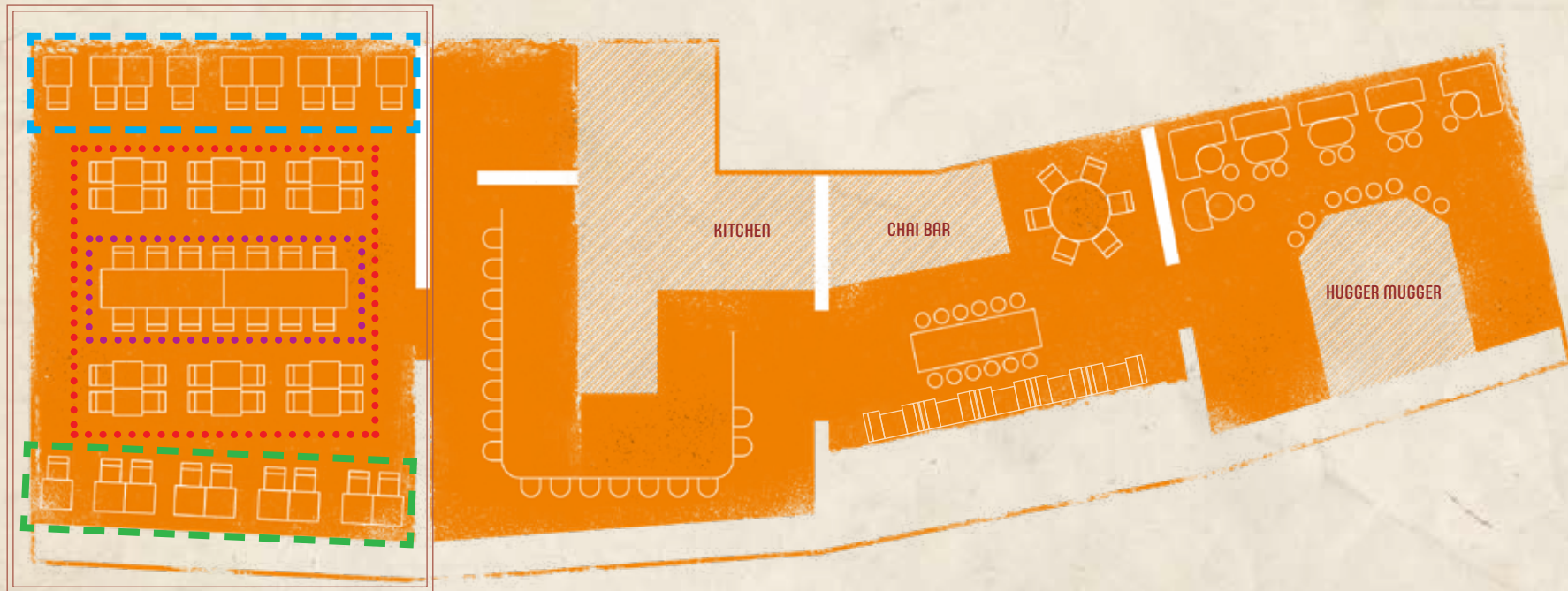
ESCAPE INTO A LIVELY AND COLOURFUL INDIAN ENCLAVE ON WYNDHAM STREET.  
CONSISTING OF THREE DISTINCT SPACES - THE CHAI BAR, KITCHEN AND DINING HALL  
- THERE IS A SENSE OF INTRIGUE AND A CREATIVE ENERGY THAT FLOWS THROUGH  
CHAIWALA. SERVING CONTEMPORARY INDIAN CUISINE BY EXECUTIVE CHEF, PRABIR  
BANERJEE. 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



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## FESTIVE MENUS

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*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](mailto: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

548  
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

### 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*

## 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

### 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*

## 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*

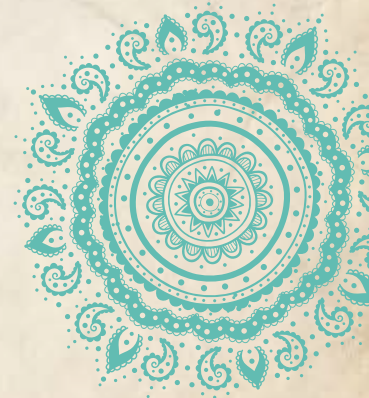
### SELECTION OF NAAN

*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*

**TOCORNAL**  
*Chardonnay, Chile*

**ASTINA**  
*Cabernet Sauvignon, Argentina*

**BEEFEATER GIN**

**ASAHI DRAUGHT BEER**

**298** P.P. 2 HOURS  
FREE - FLOW



### PREMIUM

**PERRIER JOUËT GRAND BRUT NV**  
*Champagne, France*

**MASIANCO**  
*Pinot Grigio, Italy*




**CHATEAU CASTERA CRU BOURGEOIS**  
*Bordeaux, France*

**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**