

CHAIWALA



Events Kit

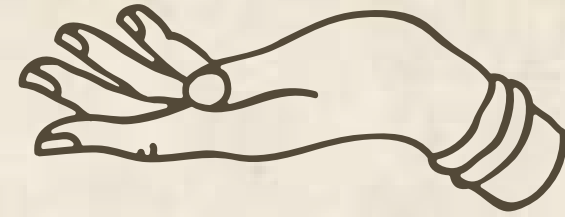




ABOUT

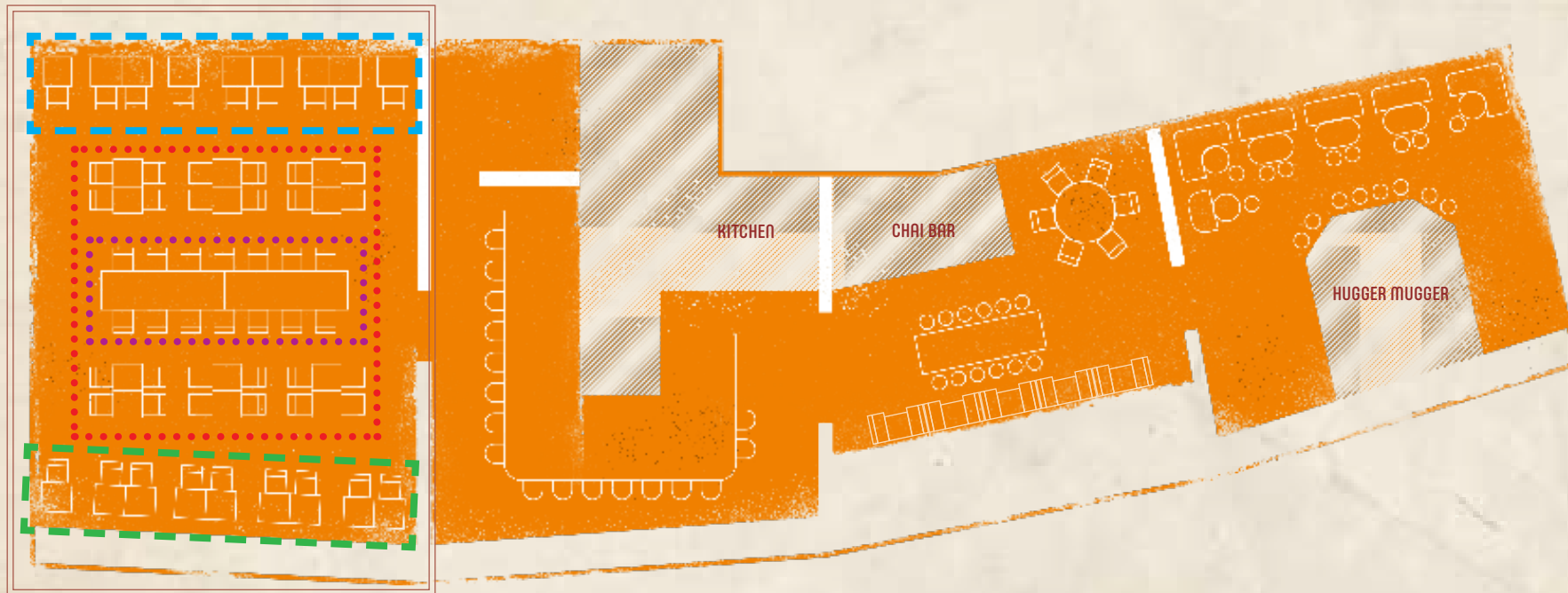
WHY CHAIWALA?

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 Mugga

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

Menus are subject to change depending on ingredient availability.
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

SARSOOWALI TANDOORI POMFRET

Pomfret cooked in a kolkata style mustard marinade

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

Sauteed 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

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

ALOO TIKKI CHAAT

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney & honey yoghurt

CHEESE CHASKA

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

Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney

CURRIES & NAAN

KOFTA CURRY

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

PORiyAL

Sauteed 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

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



BEVERAGE PACKAGES



OPTION A

TOCORNAL
Chardonnay, Chile

ASTINA
Cabernet Sauvignon, Argentina

SANTA MARGHERITA PROSECCO DOC
Veneto, Italy

ASAHI DRAUGHT

CHAI TEA

240 P.P. 2 HOURS
FREE - FLOW



OPTION B

TOCORNAL
Chardonnay, Chile

ASTINA
Cabernet Sauvignon, 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

ALOO TIKKA CHAAT (V)

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

BOMBAY FRIED CHICKEN

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

TANDOOR

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

CHICKEN TIKKA

The classic - Hung yogurt, chili, cinnamon, cucumber raita

PINK SALT SALMON

Himalayan pink salt, chillies, avocado chutney

TANDOORI GOBI (V)

Classical tandoori marinated cauliflower cooked in tandoor

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

DOSA

VEGETARIAN DOSA (V)

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

DESSERT

CHEF'S SELECTION

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

GROUP BRUNCH MENU

Vegetarian



STARTERS

CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA

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

CHEESE CHASKA

Amul cheese spiced & deep fried balls - our chef's favourite snack

ALOO TIKKI CHAAT

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

Fenugreek flavoured cauliflower cooked in tandoor served with gorkha chutney

CURRIES & 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

BIRYANI

SUBZ DUM

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

DOSAS

VEGETARIAN DOSA

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.
All courses are designed for sharing. Subject to 10% service charge.*

BRUNCH FREE-FLOW



CLASSIC

TOCORNAL
Chardonnay, Chile

ASTINA
Cabernet Sauvignon, Argentina

SANTA MARGHERITA PROSECCO DOC
Veneto, Italy

ASAHI DRAUGHT

BEEFEATER GIN & TONIC

198 P.P. 2 HOURS
FREE - FLOW



CHAMPAGNE

PERRIER-JOUËT GRAND BRUT
Champagne, France

TOCORNAL
Chardonnay, Chile

ASTINA
Cabernet Sauvignon, 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



STARTERS

ALOO TIKKI CHAAT (V)

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

PANI PURI WITH JAL-JEERA (V)

Traditional jal-jeera cumin flavors served with potato and channa

TANDOOR

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

CHICKEN TIKKA

The Classic - hung yoghurt, chili, cinnamon, cucumber raita

TANDOORI HARI GOBI (V)

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

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

LAMB ROGANJOSH

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 sauce

YELLOW DAL TADKA (V)

Assorted lentils tempered with cumin, garlic, onion, and tomato

SELECTION OF NAAN

Plain, buttered, or garlic

DESSERT

BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower

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



GROUP LUNCH MENU

Vegetarian



STARTERS

ALOO TIKKI CHAAT (V)

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney & honey yoghurt

SAMOSAS 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



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

LET'S MAKE YOUR EVENT HAPPEN!

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

WE'D LOVE TO HOST YOU.

CHAIWALA