

CHAIWALLA



*Events Kit*







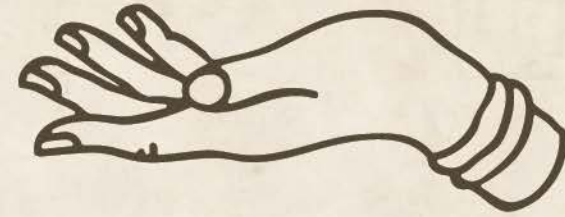


# ABOUT

## 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.

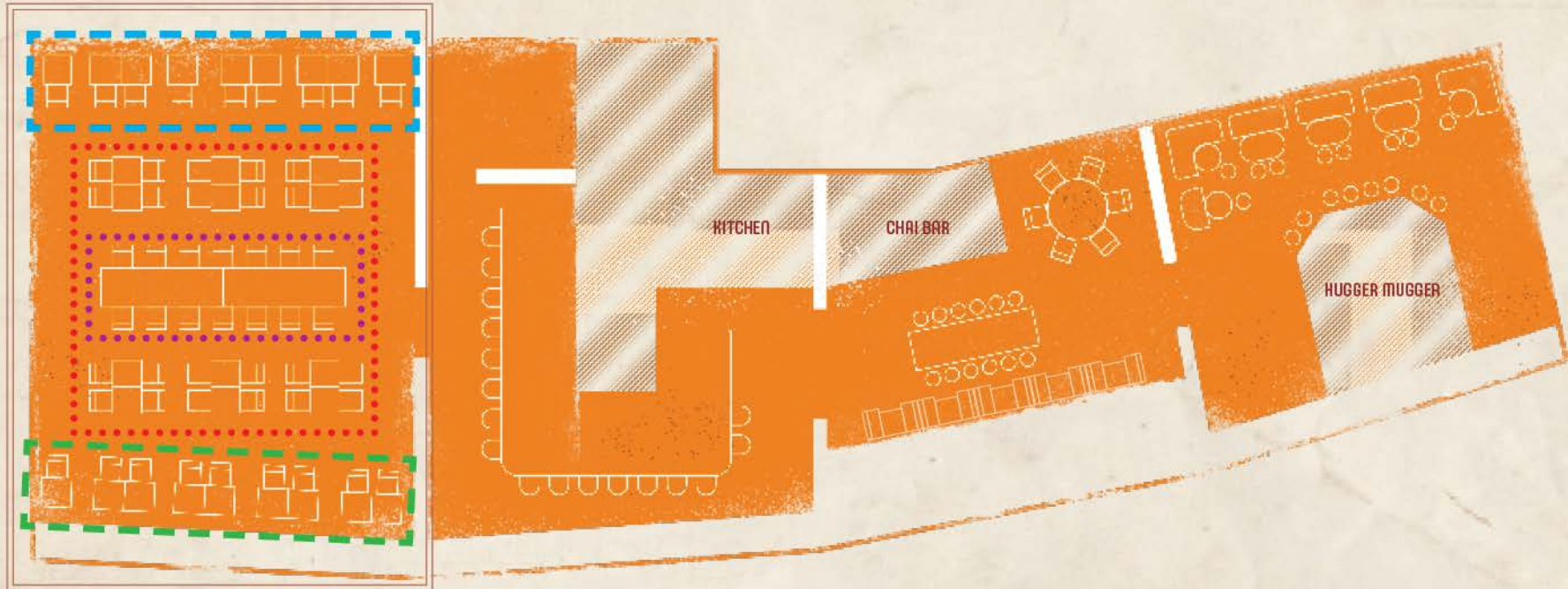






# FLOORPLAN

\* 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



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# GROUP DINNER MENU

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*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

### LA LINDA

*Chardonnay 2020, Mendoza, Argentina*

### 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

### LA LINDA

*Chardonnay 2020, Mendoza, Argentina*

### 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.*





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# GROUP BRUNCH MENU

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*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, chilli, 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.*



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## BRUNCH FREE-FLOW

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# CLASSIC

### LA LINDA

*Chardonnay 2020, Mendoza, Argentina*

### LA LINDA

*Malbec 2020, Mendoza, Argentina*

### SANTA MARGHERITA PROSECCO DOC

*Veneto, Italy*

### ASAHI DRAUGHT

### BEEFEATER GIN & TONIC

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



# CHAMPAGNE

### G.H. MUMM GRAND CORDON NV, FRANCE

### LA LINDA

*Chardonnay 2020, Mendoza, Argentina*

### 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.*





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# GROUP LUNCH MENU

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*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

Menus are subject to change depending on ingredient availability.  
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





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# GROUP LUNCH MENU

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*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 |  
GROUPS@PIRATAGROUP.HK**

**WE'D LOVE TO HOST YOU.**

**CHAIWALA**