

# CHAIWALA



*Festive Kit*

22ND NOVEMBER - 30TH DECEMBER









# ABOUT

EMBRACING THE PHILOSOPHY THAT LIFE IS CHAI, CHAIWALA OFFERS A DRAMATIC BACKDROP OF CREATIVITY FOR LIVELY AND VIBRANT NIGHTS OUT. ACCESSED THROUGH BRITISH SALON HUGGER MUGGER, DINERS ENTER INTO THE COLOURFUL HUSTLE AND BUSTLE SYNONYMOUS WITH INDIA. 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. SERVING MODERN INDIAN CUISINE BY CULINARY DIRECTOR BALAJI BALACHANDER OF BENARES FAME, THE MENU SPANS THE BREADTH AND DEPTH OF INDIA. IT'S A SOPHISTICATED DINING DESTINATION IN CENTRAL'S NEW CULTURAL HUB ON WYNDHAM STREET.

## *Why Chaiwala?*

*Ranging from intimate semi private dining spaces to completely exclusive private hires, Chaiwala is a treat for the senses with each area in the restaurant being carefully curated to invoke different ambiances for you and your guests.*

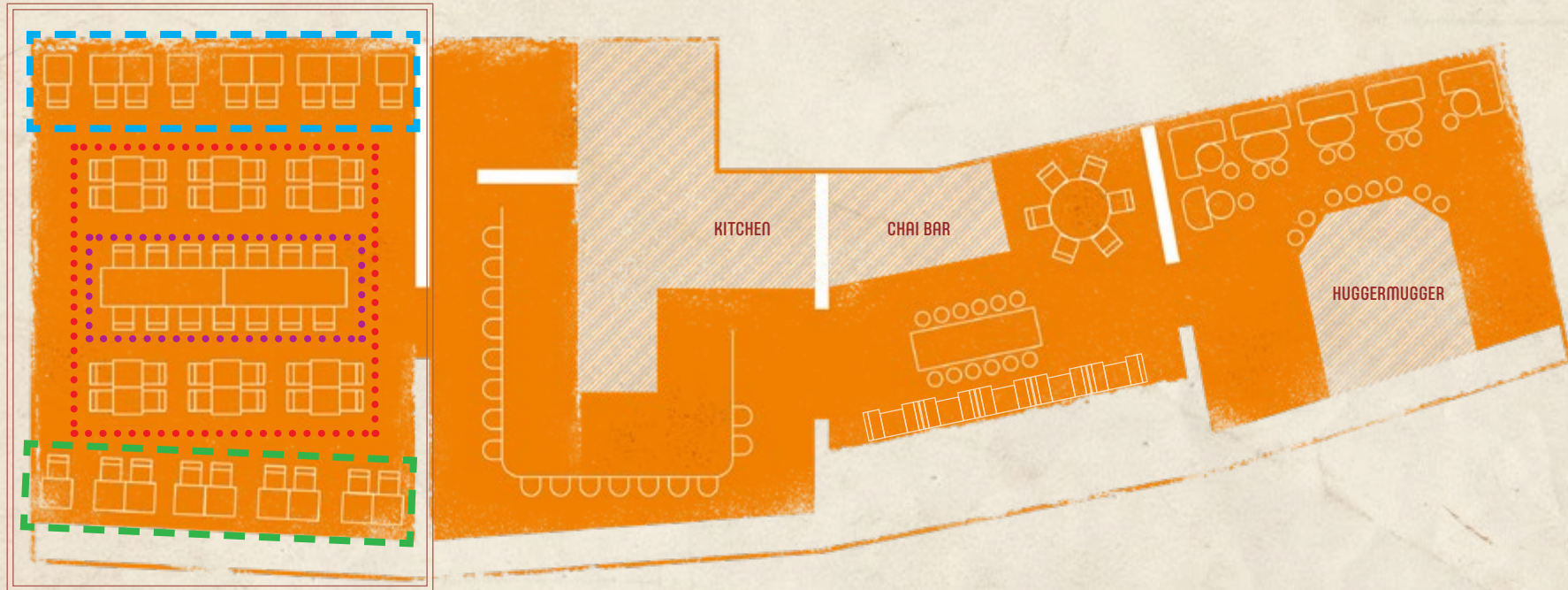
*Whether you are looking to host a lively celebration in the midst of the action on our infamous centre table or you are considering an exclusive buyout, Chaiwala can provide an intriguing and unique backdrop for you and your guests.*







# 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 21 November till 30 December, our restaurant will partner with you in planning large 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](mailto: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 HKD250 per bottle (750ml) of wine or champagne only.*







# FESTIVE MENU A

*All courses are designed for sharing on the table family style*



**450**  
P.P.

## SMALL & CHAATS

*A wide range of flavours and dishes from all over India, best for sharing on the table.*

### CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA

*Traditional Jal-Jeera cumin flavours served with your choice of the classic potato and channa (v) or chargrilled chicken tikka*

### RARA KHEEMA PAV "BOMBAY BUN"

*Rough minced lamb served with hot buttered buns*

### INDOCHINA PORK RIBS

*Oven roasted pork ribs tossed with garlic and soya sauce, a sweet and sour taste*

### ALOO TIKKA CHAAT (V)

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

### MURGH MALAI TIKKA

*Boneless chicken supreme, cheese, chilli, white pepper and thyme marinade, green chilli and mint dip*

## DESSERT

### BOLLYWOOD STYLE

*Cardamom panna cotta, mango salad, crumble, edible flower*

*No service charges. All tips go to our staff.*

## NAAN & SIDES

*Creamy & buttery with bread to complement your dinner.*

### BASMATI RICE (V)

*Steamed rice, flavoured with ghee and cardamom*

### NAAN

*Plain, buttered & garlic*

## TANDOOR

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

### PANEER TIKKA SKEWER (V)

*Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney*

### KAFFIR LIME PINK SALT SALMON

*Himalayan pink salt & kaffir lime leaves, chillies, yoghurt rice, avocado chutney*

### KERALA FISH CURRY

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

### PANEER MAKHANWALA

*Cottage cheese simmered in a rich tomato and cashew nut gravy, flavoured with fenugreek and butter*







# FESTIVE MENU B

All courses are designed for sharing on the table family style

## 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 marinade, chick pea masala, onion & mint salad

### CHICKEN TIKKA

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

## CURRIES & NAAN

Creamy & buttery with bread to complement your dinner.

### OLD DELHI BUTTER CHICKEN

Charred & pulled chicken, in a rich tomato fenugreek sauce

### KERALA FISH CURRY

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

### BASMATI RICE (V)

Steamed rice, flavoured with ghee and cardamom

### NAAN

Plain, buttered & garlic

## SMALL & CHAATS

A wide range of flavours and dishes from all over India, best for sharing on the table.

### ALOO TIKKI CHAAT (V)

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

### CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with the classic potato and channa or chargrilled chicken tikka

### MASALA BEEF BALLS

Beef balls with fresh herbs and spices, tossed with fresh chillies, garlic and a home-made masala

### DAKSHINI PRAWNS

A southern Indian favourite, sautéed king prawns, coconut, onion & curry leaves

## DESSERT

### BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower



No service charges. All tips go to our staff.





# FESTIVE MENU C

All courses are designed for sharing on the table family style



## SMALL & CHAATS

A wide range of flavours and dishes from all over India, best for sharing on the table.

### CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin flavours served with the classic potato and channa or chargrilled chicken tikk

### GHEE ROAST PRAWNS

King prawns sautéed with shallots, red chilli masala, curry leaves and toasted spices

### MALABAR SCALLOPS

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

### ALOO TIKKA CHAAT (V)

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

### INDOCHINA PORK RIBS

Oven roasted pork ribs tossed with garlic and soya sauce, a sweet and sour taste

## DESSERT

### BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower

No service charges. All tips go to our staff.



## TANDOOR

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

### TANDOORI BEEF RIBS

Australian beef ribs marinated in a classic tandoori marinade and char-grilled, served with fried baby potatoes, gravy and mint chutney

## CURRIES & NAAN

Creamy & buttery with bread to complement your dinner.

### KERALA FISH CURRY

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

### KOFTA CURRY (V)

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

### NAAN

Plain, buttered & garlic

### KASHMIRI NUTTIE MUTTER PULAO

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







# VEGETARIAN FESTIVE MENU

*All courses are designed for sharing on the table family style*

## SMALL & CHAATS

*A wide range of flavours and dishes from all over India, best for sharing on the table.*

### ALOO TIKKI CHAAT

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

### CHAIWALA'S SIGNATURE PANI PURI WITH JAL-JEERA

*Traditional Jal-Jeera cumin flavours served with the classic potato and channa*

### SUBZ POTLI SAMOSA

*Vegetable samosa, lotus stem crisp, mint & tamarind chutney*

### "MEXI-THALI"

*Indian tortillas*

### CHEESE CHASKA

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

### SCRAMBLED BURJI

*Scrambled cottage cheese, bell pepper, onions, spices, chutney & feta yoghurt*

## DESSERT

### BOLLYWOOD STYLE

*Cardamom panna cotta, mango salad, crumble, edible flower*

*No service charges. All tips go to our staff.*

## TANDOOR

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

### PANEER TIKKA SKEWER

*Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney*

### TANDOORI VEG. PLATTER

*Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney*

## CURRIES & NAAN

*Creamy & buttery with bread to complement your dinner.*

### SAAG PANEER

*Cumin & garlic tempered spinach with cottage cheese*

### NAAN

*Plain, buttered & garlic*

### BASMATI RICE

*Steamed rice, flavoured with ghee and cardamom*







## BEVERAGE PACKAGES



### OPTION A

#### CASALI MANIAGO

*Pinot Grigio, Italy, 2017*

#### AIX ROSE, CÔTE DE PROVENCES

*Grenache, Syrah, Cinsault, 2017*

#### SECRETO DE VIU MANENT, COLCHAGUA VALLEY

*Cabernet Sauvignoan, Chile, 2015*

#### PROSECCO BELSTAR

*Bisel, Veneto, Italy*

#### ASAHI DRAUGHT

#### CHAI TEA

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



### OPTION B

#### CASALI MANIAGO

*Pinot Grigio, Italy, 2017*

#### AIX ROSE, CÔTE DE PROVENCES

*Grenache, Syrah, Cinsault, 2017*

#### SECRETO DE VIU MANENT, COLCHAGUA VALLEY

*Cabernet Sauvignon, Chile, 2015*

#### PROSECCO BELSTAR

*Bisel, Veneto, Italy*

#### ASAHI DRAUGHT

#### CHAI TEA

#### HOUSE SPIRITS AND MIXERS

*(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray, Tequila Cimarron, Whisky Wild Turkey)*

**320** P.P. 2 HOURS  
FREE - FLOW  
(100 for an additional hour)



*Please note,  
requires a  
minimum of  
3 days notice  
prior to  
your booking  
to order*

*No service charges. All tips go to our staff.*



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## NON-ALCOHOLIC BEVERAGE PACKAGE

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# FREE FLOW



– SEASONAL JUICES –  
– SOFT DRINKS –



*No service charges. All tips go to our staff.*

**100** P.P. 2 HOURS  
FREE - FLOW  
*(40 for an additional hour)*