



Festive Kit

19 NOVEMBER - 30 DECEMBER





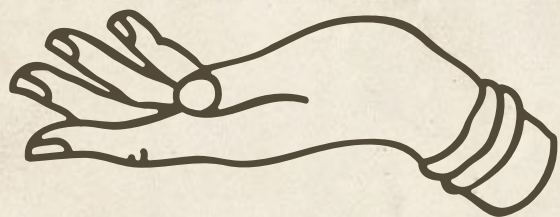
ABOUT

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.

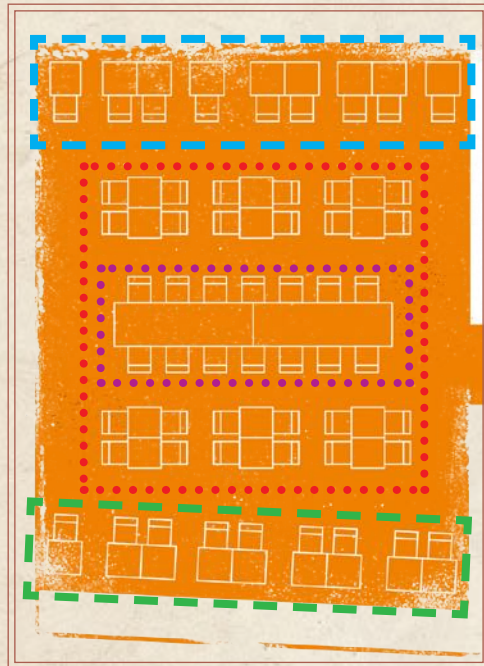
Why Chaiwala?

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.

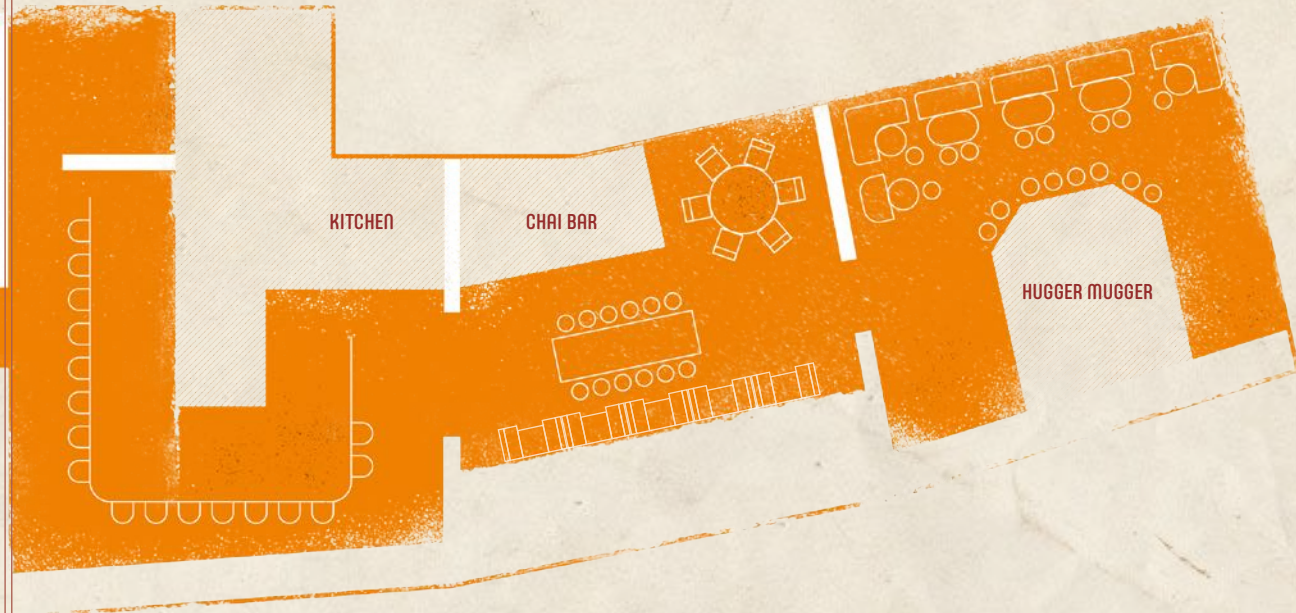
Whether you are looking to host a lively celebration in the midst of the action on our infamous centre table or you are considering an exclusive buyout, Chaiwala can provide an intriguing and unique backdrop for you and your guests.



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

* Booking capacity is subject to government guidelines



FESTIVE MENUS

This festive season, join Chaiwala for a warm and lively celebration. From 19 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 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 250 per bottle (750ml) of wine or champagne only.



FESTIVE MENU A



420
P.P.

All courses are designed for sharing on the table family style

CHAATS & SMALLS

ALOO TIKKA CHAAT (V)

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

RARA KHEEMA PAV "BOMBAY BUN"

Rough minced lamb served with hot buttered buns

PANI PURI WITH JAL-JEERA (V)

Traditional jal-jeera cumin flavours served with potato & channa

CURRIES

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken in a rich creamy tomato fenugreek sauce

SAG PANEER (V)

Cumin & garlic tempered spinach with cottage cheese



BREAD & RICE

BASMATI RICE (V)

Steamed rice, flavoured with ghee & cardamom

NAAN

Plain, buttered or garlic

TANDOOR

MURG MALAI TIKKA

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

TANDOORI VEG PLATTER (V)

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

DESSERT

BOLLYWOOD STYLE

Cardamom flavoured panna cotta



No service charge. All tips go to our staff.



FESTIVE MENU B

All courses are designed for sharing on the table family style

TANDOOR

TANDOORI PLATTER

Pink salt salmon, chicken tikka, cauliflower, classic paneer & mixed vegetables

CURRIES

KERALA FISH CURRY

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

TANGARA CHILI PANEER (V)

Cottage cheese tossed with bell pepper, onion, green chilli, ginger, garlic & homemade chilli sauce

BREAD & RICE

BASMATI RICE (V)

Steamed rice, flavoured with ghee & cardamom

NAAN

Plain buttered or garlic

CHAATS & SMALLS

ALOO TIKKI CHAAT (V)

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

MARITSARI MACCHI

Battered crispy fish from the Punjab State of India

DAKSHINI PRAWNS

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

DESSERT

BOLLYWOOD STYLE

Cardamom flavoured panna cotta

CHAIWALA CARROT CAKE

Carrot cake, rum frosting, rum & raisin ice cream, crispy sweet potato



No service charge. All tips go to our staff.

FESTIVE MENU C

All courses are designed for sharing on the table family style

CHAATS & SMALLS

ALOO TIKKA CHAAT (V)

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

RARA KHEEMA PAV "BOMBAY BUN"

Rough minced lamb chunks, hot buttered buns

DAKSHINI PRAWNS

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

TANDOOR

TANDOORI BEEF RIBS

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

TANDOORI LAMB CHOPS

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

TANDOORI VEG PLATTER (V)

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

No service charge. All tips go to our staff.



CURRIES

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken in a rich creamy tomato fenugreek sauce

TANGARA CHILI PANEER (V)

Cottage cheese tossed with bell pepper, onion, green chilli, ginger, garlic & homemade chilli sauce

BREAD & RICE

NAAN

Plain, buttered or garlic

BASMATI RICE (V)

Steamed rice, flavoured with ghee & cardamom

DESSERT

BOLLYWOOD STYLE

Cardamom flavoured panna cotta

CHAIWALA CARROT CAKE

Carrot cake, rum frosting, rum & raisin ice cream, crispy sweet potato





BEVERAGE PACKAGES



OPTION A

CASALI MANIAGO

Pinot Grigio, Italy, 2017

SECRETO DE VIU MANENT, COLCHAGUA VALLEY

Cabernet Sauvignoan, Chile, 2015

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

BEEFEATER

London Dry Gin

ASAHI DRAUGHT

CHAI TEA

SOFT DRINKS SELECTION

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



OPTION B

CASALI MANIAGO

Pinot Grigio, Italy, 2017

SECRETO DE VIU MANENT, COLCHAGUA VALLEY

Cabernet Sauvignon, Chile, 2015

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

ASAHI DRAUGHT

CHAI TEA

HOUSE SPIRITS AND MIXERS

*(Absolut Vodka, Beefeater Gin, Havana
3yr, Ballantine's Whiskey, Tequila
Olmecca)*

SOFT DRINKS SELECTION

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

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

No service charges. All tips go to our staff.

NON-ALCOHOLIC BEVERAGE PACKAGE



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)