

Embark on a Culinary Journey



Located in the heart of Bergen County, New Jersey, Chakra Restaurant invites you to embark on a culinary journey as you enjoy the ultimate dining experience with food, wine and friends. Savor our acclaimed New American cuisine, with European and Asian influences, as you take an excursion from the ordinary. From the moment guests walk through our doors, they feel as though they are transported to another place and time.

A distinctive combination of earthy, inviting elements sets the stage for our exotic restaurant, all carefully selected to elicit guests' passion and energy. Flickering candlelight from table tops and high fire crevices, accompanied by rich teak floors and tables, create an energy that is sensuous, uplifting, and soothing. Our expansive dining room, flanked by hand-carved Cambodian relief's set within walls constructed of 120-year old textured bricks creates a stunning environment in which to relish an exquisitely prepared meal. Soft, velvet pillow-backed banquettes, a low-lit stone water wall transitioning between the colors of the seven chakras, Asian throw rugs, as well romantic, silk-tented bungalows contribute to a sumptuous other-worldly experience.

Join us and embark on a culinary journey...





The Record

***½

“...an exotic mélange of Manhattan and South Beach...”

“...oozes mystery and sophistication.”

“...magical sensory overload...”

“Pastas...are beautifully crafted...Be warned: Desserts will seduce.”

New Jersey Monthly

“...absolutely luscious port-braised short ribs...”

The New York Times

Very Good

“A tour de force of a restaurant, big, dark and dramatic...its pleasures turn out to be unexpected and many.”

New Jersey Countryside

“Chakra weaves a magical spell.”

Bergen Health and Life

“The molten chocolate cake was sheer perfection, a moist, rich dream Poised in a puddle of pistachio ice cream.”

Bergen County the Magazine

“Simply Zen-sational!”

“... immerse yourself in an altered state of total sensory delight.”

“Everything about the place is designed to let us savor the moment.”

“Dessert lovers will achieve a state of bliss...”

AOL Cityguide

“...Chakra makes you feel a thousand miles away.”

“...the bar area is peaceful, karmic and serves up great cocktails...”

Crain's New York Business

“The place is built for romance and fun...”

“The New Jersey eatery is chock-full of energy, good looks and appealing food and drink.”

Dinner

Monday – Wednesday
Thursday – Saturday
Sunday

5:00 – 10:00 P.M.
5:00 – 11:00 P.M.
Private Events Only

Lounge

Late Night Menu Available

Monday – Wednesday
Thursday – Saturday

Until 11:00 P.M.
Until 12:00 A.M.

Bar

Monday – Wednesday
Thursday – Saturday

Until Midnight
Until 2 A.M.

Happy Hour

Drink Specials

Monday – Friday

4:00 – 7:00 P.M.

Late Night DJs

Friday & Saturday 9:00 P.M. - closing



Private Parties & Special Events

Chakra Restaurant welcomes private parties and special events seven days a week. Whether hosting a business meeting, corporate event, or a private party for 2 to 200 guests, Chakra provides the perfect environment.

Chakra's exotic restaurant and lounge offers exquisite cuisine, ultra-romantic ambiance, polished service, and all the amenities necessary for the perfect, impressive, and most memorable event.

From custom-designed menus to wine tastings and on site DJs, Chakra presents many flexible options for events from small to large. We also welcome you to contact Chakra to discuss setting up a corporate account for your business.

Private Dining Room - For business meetings or more intimate parties, a private dining room, designed to seat up to 24 guests, can be reserved that includes wireless microphone, and screen. Fixed menus for a lunch or dinner meeting or party are provided for your company including open bar preferences.

Private Parties - For larger corporate or social events, Chakra offers the perfect environment with its cavernous, one room dining area for groups of up to 200 people. Whether it be for a holiday party, wedding, anniversary, bar/bat mitzvah, birthday or shared celebration, Chakra provides customized parties specific to your requests. Its exquisite cuisine, romantic ambiance, and extraordinary service will make your event one that you'll never forget.

Lounge Events & Happy Hour - Chakra's spacious, inviting lounge provides an ideal venue for hosting cocktail parties and casual events with specially tailored lounge menu items. For after-work socials, the comfortable lounge offers happy hour drink discounts from 4:00-7:00 p.m., Monday through Friday.

Lunch Offerings - For lunch meetings, Chakra's acclaimed cuisine and stellar service, packaged in an inspiring environment, are sure to make a strong statement. Prix fixe menu options are also available.

Custom Designed Wine Dinners - Chakra can create an educational, celebratory event, with a custom tailored wine dinner based on, among other things, specific varietals, or regions of the world, focusing on its native cuisine and history. Our chef's savory cuisine, combined with our wine director's insight and pairing choices, will leave your dinner guests impressed.





Chakra Restaurant

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Paramus, NJ 07652

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www.ChakraRestaurant.com



Group Dinner Menu Options

The group dinner menu options are offered to groups both in and out of our private dining room. If you would like to make a reservation, we will be delighted to confirm availability. We will call you to confirm receipt and finalize any details. These menus are for groups of 10 or more.

Our private dining room at Chakra can seat up to 24 guests. For seating information and availability, please contact Evelyn Hsu, our General Manager, at 201-556-1530 or evelyn@chakrarestaurant.com

Chakra is also available for corporate parties, weddings, and other events of up to 150 guests seated and 200 guests cocktail style. Room rental fees will apply for exclusive use of the restaurant. Please contact our Manager for more information.

Private Dining Room Requirements:
Minimum 10 guests Sunday through Wednesday,
12 guests Thursday, Friday and Saturday evenings.
\$1000 Food and Beverage Minimum

MENU OPTIONS

\$46 THREE-COURSE DINNER

\$58 THREE-COURSE DINNER

\$69 FOUR-COURSE DINNER

Choice of:
Appetizer
Two Main Courses
Dessert

Choice of:
Two Appetizers
Three Main Courses
Two Desserts

Choice of:
Two Appetizers
One Salad
Three Main Courses
Two Desserts

French Press Coffee and Loose Leaf Tea On Consumption

*Chakra Restaurant also offers a children's menu as well as custom-tailored wine dinners and specialty dinners. We will make every effort to accommodate dietary and other special needs. Please contact Evelyn Hsu, our General Manager, for more information.
201-556-1530 / evelyn@chakrarestaurant.com*

OPEN BAR PRICING IS FOR DINNER PARTIES ONLY

BEER & WINE OPTIONS
One Hour Open Bar - \$16 Per Person
Two Hours Open Bar - \$30 Per Person

OPEN BAR OPTIONS WITH DINNER PACKAGES ONLY
(No cordials, cognacs or shots)
One Hour Open Bar - \$21 Per Person
Every additional hour - \$15 Per Person

A 22% Service Charge Applies to all Group Dinners.

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.
Substitutions Are Similar and Will Be Communicated.



Group Dinner Menu Contract

Chakra Restaurant and the undersigned agree as follows:

1. Chakra Restaurant will host the event, on the date, at the time and at the price per guest specified below.
2. Chakra Restaurant must receive the final expected number of guests **72** hours prior to the scheduled event; otherwise, the Maximum Number of Guests listed below will be used as the number of guests.
3. Any increase in the number of guests above the Maximum Number of Guests must be communicated in writing to Chakra's management for approval. Ten people minimum for private dining room.
4. All food and beverage changes are subject to 7% sales tax and 22% service charge.
5. A non-refundable deposit is required to confirm the reservation as follows:
 \$ _____ on the date this contract is signed
 \$ _____ to be received at least _____ before the event Date
6. Cancellations occurring after the Last Cancellation Date will result in guest being charged in full for the event, including food/beverage charged for the guaranteed number of guests, 7% NJ sales tax, 22% service charge, and any other costs associated with the event (rentals, etc.)
7. All final payments are due at the event's completion and must be paid in full with a valid credit card. Personal or corporate checks are not acceptable as the final payment.

I, as the undersigned, have read, understand, and acknowledge the private dining contract, the stipulations above, and the corresponding private dining room menu. I accept this contract and all stipulations, and agree to comply.

NAME: _____

COMPANY (if applicable): _____

EVENT DATE: _____ EVENT TIME: _____

MAXIMUM NUMBER OF GUESTS: _____ GUARANTEED NUMBER OF GUESTS: _____

AGREED PRICE PER GUEST: _____

DAYTIME PHONE: _____ FAX: _____

ADDRESS: _____ EMAIL: _____

NON-REFUNDABLE DEPOSIT \$ _____

Please Accept One

Last Cancellation Date: _____

I wish to have the check presented on the day of the event and will offer a valid credit card for signature.

Name on Credit Card: _____

Credit Card Number: _____

I do not wish to have the check presented on the day of the event and authorize Chakra to charge the credit card listed.

Expiration Date: _____

SIGNATURE: _____ DATE: _____

Please Submit the Completed Form via Fax to Chakra Restaurant at 201-556-1534.



\$46 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

Please Select One

Seasonal Soup

Chef's Daily Preparation

Salad of Baby Green

Cherry Tomatoes, Carrot Ginger Vinaigrette

Tuna Tartar

Soy, Shallots, Sesame Oil

ENTREE COURSE OPTIONS

Please Select Two

Frenched Chicken Breast

Mushroom Duxelle & Spinach, Baby Spinach, Potato Puree

Grilled Salmon

Warm Lentils, Asparagus, Tomato Jus

Fresh Radiatori

Wild Mushrooms, Cream, Shaved Parmesan

DESSERT COURSE OPTIONS

Please Select One

Crème Brulee

Fresh Strawberries

Chef's Selection of House-Made Sorbets and Ice Creams

French Press Coffee and Loose Leaf Tea On Consumption

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This menu not available on Friday and Saturday evenings.



\$58 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

Please Select Two

Seasonal Soup

Chef's Daily Preparation

Steamed Flat Iron Dumplings

Black Vinegar Dipping Sauce

Shrimp Cocktail

Tomato Horseradish Emulsion

Salad of Baby Green

Cherry Tomatoes, Carrot Ginger Vinaigrette

ENTREE COURSE OPTIONS

Please Select Three

Frenched Chicken Breast

Mushroom Duxelle & Spinach, Baby Spinach, Potato Puree

Pan-Roasted Brook Trout

Cauliflower Puree, Trumpet Royale Mushrooms, Brown Butter

Pork Tenderloin

Wild Rice, Poached Pears, Natural Jus

Hanger Steak

Crushed Olive Oil Potatoes, Asparagus, Bordelaise Sauce

Fresh Radiatori

Wild Mushrooms, Cream, Shaved Parmesan

DESSERT COURSE OPTIONS

Please Select Two

Molten Chocolate Cake

Bailey's Ice Cream

Pecan Flan

Pecan Anglaise, Dark Chocolate Coulis

Chef's Selection of House-Made Sorbets and Ice Creams

French Press Coffee and Loose Leaf Tea On Consumption

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.
Substitutions Are Similar and Will Be Communicated.



\$69 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

Please Select Two

Seasonal Soup

Chef's Daily Preparation

Steamed Flat Iron Dumplings

Black Vinegar Dipping Sauce

Shrimp Cocktail

Tomato Horseradish Emulsion

Basil & Lemon Fried Calamari

Charred Tomato Salsa and Spicy Remoulade

SALAD COURSE OPTIONS

Please Select One

Salad of Baby Green

Cherry Tomatoes, Carrot Ginger Vinaigrette

Iceberg Lettuce

Dolce Gorgonzola, Poached Pear, Apple Cider Vinaigrette

ENTREE COURSE OPTIONS

Please Select Three

Honey Scented Duck Breast

Butternut Squash Puree, Brussels Sprouts, Applewood Smoked Bacon

Royal Mayan Shrimps

Cockles, Baby Bok Choy, Soba Noodles, Spicy Lobster Broth

Pan-Seared Diver Scallops

Roasted Fingerling Potatoes, Braised Belgian Endive, Confit of Leeks, Carrot Butter

Prime Ribeye

Blue Cheese Butter, Cippolini Onions, Roasted Garlic Potato Puree, Red Wine Shallot

DESSERT COURSE OPTIONS

Please Select Two

Molten Chocolate Cake

Bailey's Ice Cream

Fresh Fruit Platter

Seasonal

Chef's Selection of House-Made Sorbets and Ice Creams

French Press Coffee and Loose Leaf Tea On Consumption

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.
Substitutions Are Similar and Will Be Communicated



Passed Hors D' Oeuvres

MENU OPTIONS

MENU OPTIONS	
One Hour	Two Hours
Please Select Five	Please Select Eight
\$18 Per Person	\$28 Per Person

Passed Hors D' Oeuvres Selections

Lemon Grass Beef

Skewered Hanger Steak, Peanut Dipping Sauce

Mango Curry Chicken Salad

Sticky Rice Cake

Bass Tempura

Lemon and Sambal Aioli

Cured Salmon

Crispy Potato

Peking Duck Spring Rolls

Sweet Tamarind

Tuna Tartar

Sesame Oil & Tobiko in a Cucumber Cup

Spicy Tuna Avocado Roll

Harissa Aioli

Grilled Lamb Skewers

Chili Marinated with Seedless Grape

Churasco Steak Brochettes

Parsley Garlic Emulsion

Truffled Grilled Cheese with Tomato Confit**Spicy Crab Salad**

Cucumber Cup

Bacon Wrapped Scallops

Red Wine Vinaigrette

Chicken Satay**Pigs In A Blanket****Mini Pizzas****Chicken Fingers****Sliders****Chicken Quesadilla****Custom Sushi / Sashimi *add \$2 pp***



Grazing Stations

APPETIZER STATION

Choice of Two:

Mixed Butter Lettuces

Carrot Ginger Vinaigrette

Hearts of Romaine

Caesar Dressing, Croutons

Butternut Squash Risotto

Shrimp, Garlic, Parmesan

Selection of Artisan Cheeses

English Crackers Grilled Flatbreads, Chorizo, Cotija Cheese, Caramelized Onions

ENTREE STATION

Choice of Two:

Beef Tenderloin

Roasted Fingerling Potatoes, Red Wine Shallot Demi

Grilled Scottish Salmon

Baby Bok Choy, Warm Lentils, Mirin Buerre Blanc

Roasted Organic Chicken

Baby Spinach, White Beans, Red Pepper Jus

Roast Pork of Tenderloin

Wild Rice, Almonds, Mustard Jus

House-Made Radiatori

Baby Spinach, Tomato Confit, Shaved Garlic

DESSERT STATION

Choice of Two:

Chocolate Molten Cake

Mini Cheesecakes

Chocolate Mousse Cake

Fresh Seasonal Fruit

Per Person \$75.00

Children 10 years or age and under \$36 Per Child

One Hour Passed Hors D' Oeuvres \$18.00 Per Person (Choice of Five from List)

One Hour Open Bar \$21.00 Per Person

Beverage on Consumption Option (Run a Tab)

A 22% Service Charge And 7% Sales Tax Applies To All Group Events.