

+ 6 0 3 5 1 0 3 3 5 5 5

IG

@ C H U M C H U M P I Z Z E R I A

SERAI
GROUP

A
concept
by
Serai
Group



ADDRESS

G-5, G-6, G-7 & G-8,
The Glades Plaza,
Off Persiaran Putra Perdana,
Seksyen 3,
Putra Heights, Selangor

CHUM
CHUM
Pizzeria





We are not Italians, we're just a group of Malaysians who really, really, love pizza. This is not to say we have any less reason to take pride in the way we pay tribute to the Italian heritage.

We started Chum Chum because we want to make dough, and by that we don't just mean profit, but the actual, perfect dough that we use for all of our pizzas—the one with the right amount of moisture, chewiness, thickness and airyness.

Although our recipe didn't come from an Italian nonna who had hers scribbled on a crummy, musty sheet of paper, we had an enthusiastic team and a bunch of flour to play around with.

We believe that the key to one's appetite is through the heart.

Queen Margherita (V) 38.00
Tomato, fresh mozzarella, fresh basil,
extra virgin olive oil
+ anchovies 5.00

Super Truffle Portobello (V) 55.00
Portobello mushroom, brown
mushroom, mozzarella, truffle cream,
truffle oil, arugula

Chum Chum Meat Lovers 55.00
Beef pepperoni napoli, beef bacon,
Italian meat balls, onion, mozzarella,
chilli honey oil

Pumpkin Magic (V) 35.00
Basil pesto, roasted marinated cherry
tomatoes, creamy feta cheese,
mozzarella, rocket, pine nuts, arugula

Amalfi 45.00
Prawn, blue mussels, red onion, garlic
chips, Italian parsley, smoked
chilli jam, rocket

Sicilian 52.00
Spiced lamb mince, Marguez lamb
sausage, roasted eggplant, marinated
cherry tomato, onion, Italian parsley,
fresh mint, smoked chilli jam

Smokey Sal 45.00
Smoked salmon trout, cream cheese,
pickled relish, capsicum jam, onion,
shaved eggs

(V) = Vegetarian

CHOOSE THE CRUST
FOR YOUR 10-INCH PIZZA

Napoli (thick)
OR Roma (thin)

P
i
z
z
a