

CHAKHNA TITBITS		CHAATS TING-TANG		PANI-POORI (V)	\$15.00										
MASALA CHILLY PEANUTS (VE,N)	\$11.00	"GUL GULAY" TOKRI CHAAT (V)	\$17.00	semolina shells, crushed potatoes and chickpeas, sweet-tangy tamarind & spicy-mint shots		GREEN APPLE BHEL CHAAT (V)	\$15.00	potato-sago-green pea patty, cumin-asafotida tempered, stewed chickpeas, mint-tamarind chutney	\$17.00	SAMOSA CHAAT (V)	\$17.00	TOP OF THE CHAATS, SAMPLER (V)	\$49.00		
BHINDI AMCHUR (VE)	\$13.00	basket full of spiced urad lentil savoury doughnuts, yogurt-chutney laden		DAHI LOTUS PAPDI CHAAT (V)	\$17.00	tossed puffed rice, roasted lentils, crunchy gram-flour hay, tangy chutney. Spiced as you like				savoury potato packed pyramids, tamarind-dates-ginger chutney, mint-yogurt		selection of three chaats			
TANDOOR, GRILLED & SMALL PLATES		PRAWN KOLIWADA	\$29.00	BROCCOLI MIRCHI PAKODA (V,GF)	\$27.00	ROASTED SEABASS (GF)	\$37.00	MALAI TIKKA (GF)	\$37.00	MUTTON CHILLY FRY, PARANTHA	\$41.00	SIGNATURE KEBAB BOARD	\$79.00		
		crisp fried, chickpea battered, thymol, chillies, mint chutney		frites, mango powder, cumin, mint chutney		banana leaf wrapped, curry leaf-mustard-gun powder-tamarind		char grilled chicken, royal cumin-cream garlic, cardamom				malai tikka, tandoori chicken, seekh kebab, salad, chutney, naan			
		TANGRA CHILLY, SALT & PEPPER		ACHARI PANEER TIKKA (V)	\$33.00	TANDOORI CHICKEN TIKKA (GF)	\$37.00	GOSHT SEEKH KEBAB	\$39.00	AMRITSARI CHOLE TANDOORI KULCHA (V)	\$39.00				
		• Paneer (V) \$27.00		pickled marinade, mustard, yogurt		tandoori chicken, ginger-mustard-yogurt marinade, exotic spices		spiced lamb mince skewers, garlic, coriander, mild chillies							
		• Cauliflower (V) \$27.00													
		• Chicken \$29.00													
CURRY BOWLS		MEAT TARIWALA (GF)	\$47.00	PRAWN CURRY (GF)	\$47.00	TANDOORI PANEER, MAKHANI (V, GF, N)	\$41.00	DAL TADKA (V)	\$25.00	BREADS (V) CLAY-OVEN BAKED					
THE CLASSIC DELHI BUTTER CHICKEN (N)	\$45.00	slow cooked goat curry, robustly spiced, pickled ginger		prawns, coconut cream, curry leaves, tamarind		tomato-butter sauce		stewed arhr lentils, garlic chilliy-tempered		NAAN	\$7.00	AMRITSARI BHARMA KULCHA	\$15.00		
tandoori chicken tikka, tomato-butter cream sauce										cheese, butter, garlic		spiced potatoes, coriander, lime, dried pomegranate seeds			
CHICKEN SUKKA	\$43.00	PRAWN KALIMIRCH (GF)	\$47.00	KHADAI SAAG (V, GF)	\$31.00	CHATPATTA ALU, ROAST (V, GF)	\$25.00	MAAH DI DAAL (V, GF)	\$27.00	PARANTHA	\$7.00	ROTI	\$5.00	BREAD BASKET	\$17.00
robustly spiced, red chillies, coconut, idiyappam		stirred prawns, peppercorns, roasted tomatoes-red onion pan gravy, coriander		stirred baby spinach, ginger, fenugreek		cumin-thymol, pickling spices-tempered potatoes		The famed "Shikari Dal Makhani", 48 hrs stewed urad lentils, creamed and buttered, a must have!		butter, mint		butter, plain		selection of parantha, naan, roti	
				• Paneer		KADHAI SUBZ (V)	\$29.00								
				• Season's Vegetables		stirred vegetables of the moment, peppy tomatoes-onion-ginger pan gravy									
PULAO, RICE & SIDES		BOMBAY TAWA PULAO (GF)		STEAMED BASMATI RICE (GF,VE)	\$7.00	PAPAD, CHUTNEY (V)	\$3.00	RAITA, CUCUMBER (V)	\$5.00						
		• Chicken \$39.00		PICKLED ONION, CHILI (VE)	\$3.00										
		• Paneer (V) \$37.00													
DESSERTS (V)		JAMUN (N)	\$13.00	KULFI (N)	\$13.00	MANGO RASMALAI (N)	\$13.00	ICE CREAM OF THE SEASON	\$8.00 per scoop						
		milk cake dumplings, pistachio		frozen, pistachio-cardamom-rose reduced milk				• Vanilla Bean							
								• Classic Chocolate							

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GupShup brings to Singapore's dining scene an exciting, authentic and talkable offering, with a focus on the most popular, comforting and celebratory genres in all regional Indian dining - "Chat and Street food". Here you'll enjoy the cultural delicacies from Delhi, Bombay, Punjab, central India, and coasts with key flavour notes ranging from ting-tang to peppy-sweet and textures; from crisp-crunch to soft-fluffy. - Chef Jolly



gupshup

GOURMET INDIAN TAPAS

Prices are subject to a service charge of 10% and prevailing government taxes

COCKTAILS		GIN	gls/btl	RUM	gls/btl	WHISKY	gls/btl	BEER	gls
WINTER APEROL SPRITZ	\$28.00	TANQUERAY NO. 10	\$24.00 / \$308.00	PLANTATION 3 STARS	\$20.00 / \$250.00	OBAN 14 YO	\$25.00 / \$360.00	ASAHI SUPER DRY	\$16.00
Aperol, Prosecco, Soda water, Cranberry juice				DIPLOMATICO RESERVA EXCLUSIVA	\$25.00 / \$320.00	LAGAVULIN 16 YO	\$38.00 / \$520.00		
WHISKEY SMASH	\$28.00					JOHNNY WALKER BLACK LABEL	\$20.00 / \$250.00		
Johnnie Walker Black Label, Apple, Green Mango, Ginger Ale									
GUPSHUP BOTANICALS	\$28.00	VODKA	gls/btl	TEQUILA	gls/btl	MONKEY SHOULDER	\$22.00 / \$320.00	APERITIF / DIGESTIF	gls
Gin, Pomegranate, Vermouth, Bitters		GREY GOOSE	\$22.00 / \$290.00	DON JULIO-ANEJO	\$28.00 / \$384.00			CAMPARI	\$18.00
				DON JULIO-BLANCO	\$24.00 / \$320.00				

RED WINES	gls/btl	SPARKLING & CHAMPAGNE	gls/btl	COOLERS		SOFT DRINKS		COFFEES & TEAS	
TEMPUS TWO COPPER CABERNET SAUVIGNON, MERLOT	\$19.00/\$95.00	PLOYEZ JACQUEMART EXTRA QUALITY BRUT	\$36.00/\$180.00	SWEET LASSI	\$14.00	PEPSI	\$8.00	LONG BLACK	\$8.00
SAINT CLAIR, PINOT NOIR, MARLBOROUGH 2019	\$21.00/\$105.00	BILLECART SALMON BRUT NV	\$280.00	MANGO LASSI	\$14.00	PEPSI BLACK	\$8.00	CAPPUCCINO	\$8.00
CASTELLO DEL TREBBIO CHIANTI SUPERIORE 2019	\$125.00			MOCKTAILS		7-UP	\$8.00	CAFE LATTE	\$8.00
				SELECTION OF MOCKTAILS	\$14.00	SODA WATER	\$8.00	ESPRESSO	\$6.00
				Please ask your server		TONIC WATER	\$8.00	HOT CHOCOLATE	\$8.00
WHITE WINES	gls/btl					GINGER ALE	\$8.00	MASALA TEA	\$10.00
TEMPUS TWO COPPER SAUVIGNON BLANC	\$19.00/\$95.00					STILL MINERAL WATER	\$8.00	SELECTION OF TEAS	\$10.00
SAINT CLAIR SAUVIGNON BLANC MARLBOROUGH 2018	\$21.00/\$105.00					SPARKLING MINERAL WATER	\$8.00	(English Breakfast, Jasmine Green, Sencha Green, Earl Grey)	
						CANNED JUICES	\$8.00		

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