

g u p s h u p

GOURMET INDIAN TAPAS

Dabbawala Experience Menu (Non-Vegetarian)

Tuesday to Friday, 12.00pm to 3.00pm

A tribute to the Dabbawalas and the work they do. Gupshup presents Singapore with an elevated Dabba experience featuring signature delights perfect for sharing. The experience includes a selection of appetisers and main courses presented in an iconic custom-made copper tiffin box.

Appetizers

Choose one of the following

Tandoori Chicken Tikka

Tandoori chicken, ginger-mustard-yoghurt marinade, exotic spices

Gosht Seekh Kebab

Spiced lamb mince skewers, garlic, coriander, mild chillies

Main Course

Choose one of the following

The Classic Delhi Butter Chicken (N)

Tandoori chicken tikka, tomato-butter cream sauce

Mutton Tariwala Adhraki

A Punjabi home style mutton curry, ginger, onion, subtle spices

Sides & Rice/Bread

Dal Tadka (V)

Stewed arhr lentils, garlic,
chillies-tempered

OR

Maah Di Daal

48hrs stewed urad lentils,
creamed and buttered

Steamed Basmati Rice (V)

OR

Indian Bread (Naan/Roti)

On The Table

Kachumber

Picked shallots, cucumber, tomatoes, chilli, lemon

Supplement \$4++ for Desserts

Choice of Milk Cake Dumplings or Kesari Punjabi Kheer

\$39++ per person



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

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GOURMET INDIAN TAPAS

Dabbawala Experience Menu (Vegetarian)

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Appetizers

Choose one of the following

Tangra Chilly Cauliflower

Achari Paneer Tikka

Pickled marinade, mustard, yoghurt

Main Course

Choose one of the following

Khada Saag With Paneer (GF)

Stirred baby spinach, ginger, fenugreek

Tandoori Paneer Tikka Masala (GF, N)

Curd cheese, tomato butter-cream sauce

Sides & Rice/Bread

Dal Tadka

Stewed arhr lentils, garlic,
chillies-tempered

OR

Maah Di Daal

48hrs stewed urad lentils,
creamed and buttered

Steamed Basmati Rice

OR

Indian Bread (Naan/Roti)

On The Table

Kachumber

Picked shallots, cucumber, tomatoes, chilli, lemon

Supplement \$4++ for Desserts

Choice of Milk Cake Dumplings or Kesari Punjabi Kheer

\$37++ per person



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