

CHAKHNA TITBITS		CHAATS TING-TANG		PANI-POORI (V)	\$15.00						
BHINDI AMCHUR (VE)	\$13.00	“GUL GULAY” TOKRI CHAAT (V)	\$17.00	semolina shells, crushed potatoes and chickpeas, sweet-tangy tamarind & spicy-mint shots		CLASSIC BOMBAY BHEL CHAAT (V)	\$15.00	CHOWNK KI TIKKI (V)	\$17.00	SAMOSA CHAAT (V)	\$17.00
crispy fried okra		basket full of spiced urad lentil savoury doughnuts, yogurt-chutney laden				tossed puffed rice, roasted lentils, crunchy gram-flour hay, tangy chutney. Spiced as you like		potato-sago-green pea patty, cumin-asafotida tempered, stewed chickpeas, mint-tamarind chutney		savoury potato packed pyramids, tamarind-dates- ginger chutney, mint-yogurt	
				DAHI LOTUS PAPDI CHAAT (V)	\$17.00					TOP OF THE CHAATS, SAMPLER (V)	\$49.00
				lotus crisp, crushed sweet-potato, onion-tomato mix, yogurt, pomegranate-mint sauce						selection of three chaats	

TANDOOR, GRILLED & SMALL PLATES		PRAWN KOLIWADA	\$29.00	ACHARI PANEER TIKKA (V)	\$33.00	TANDOORI CHICKEN TIKKA (GF)	\$37.00	GOSHT SEEKH KEBAB	\$39.00	SIGNATURE KEBAB BOARD	\$79.00
		crisp fried, chickpea battered, thymol, chillies, mint chutney		pickled marinade, mustard, yogurt		tandoori chicken, ginger-mustard-yogurt marinade, exotic spices		spiced lamb mince skewers, garlic, coriander, mild chillies		malai tikka, tandoori chicken, seekh kebab, salad, chutney, naan	
		TANGRA CHILLY, SALT & PEPPER		ROASTED SEABASS (GF)	\$37.00	MALAI TIKKA (GF)	\$37.00	AMRITSARI CHOLE	\$39.00		
		• Paneer (V) \$27.00		banana leaf wrapped, curry leaf-mustard-gun powder-tamarind		char grilled chicken, royal cumin-cream garlic, cardamom		TANDOORI KULCHA (V)			
		• Chicken \$29.00									

Experience the Chef's Signature Menu
Please ask for today's special!
\$65.00

CURRY BOWLS		THE CLASSIC DELHI BUTTER CHICKEN (N)	\$45.00	PRAWN CURRY (GF)	\$47.00	TANDOORI PANEER, MAKHANI (V, GF, N)	\$41.00	MAAH DI DAAL (V, GF)	\$27.00	BREADS (V)	
		tandoori chicken tikka, tomato-butter cream sauce		prawns, coconut cream, curry leaves, tamarind		tomato-butter sauce		The famed “Dal Makhani”, 48 hrs stewed urad lentils, creamed and buttered, a must have!		CLAY-OVEN BAKED	
		MEAT TARIWALA (GF)	\$47.00	KHADA SAAG (V, GF)	\$31.00	KADHAI SUBZ (V)	\$29.00	DAL TADKA (V)	\$25.00	NAAN	\$7.00
		slow cooked goat curry, robustly spiced, pickled ginger		stirred baby spinach, ginger, fenugreek		stirred vegetables of the moment, peppery tomatoes-onion-ginger pan gravy		stewed arhr lentils, garlic chilliy-tempered		cheese, butter, garlic	
				• Paneer						PARANTHA	\$7.00
				• Season's Vegetables						butter, mint	
										ROTI	\$5.00
										butter, plain	
										AMRITSARI BHARMA KULCHA	\$15.00
										spiced potatoes, coriander, lime, dried pomegranate seeds	
										BREAD BASKET	\$17.00
										selection of parantha, naan, roti	

PULAO, RICE & SIDES		BOMBAY TAWA PULAO (GF)	\$37.00	STEAMED BASMATI RICE (GF,VE)	\$7.00	PAPAD, CHUTNEY (V)	\$3.00	RAITA, CUCUMBER (V)	\$5.00		
		• Paneer (V)		PICKLED ONION, CHILLI (VE)	\$3.00						

DESSERTS (V)		JAMUN (N)	\$13.00	KULFI (N)	\$13.00	KESARI PUNJABI KHEER (N)	\$13.00	ICE CREAM OF THE SEASON	\$8.00		
		milk cake dumplings, pistachio		frozen, pistachio-cardamom-rose reduced milk		fragrant saffron, pistachio & almonds		per scoop			
								• Vanilla Bean			
								• Classic Chocolate			

The perfect dining destination nestled in the hustle bustle of little India, to soak in and socialize over culinary exploration of “the great Indian street food”.

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 - “Chaats 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 peppery-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	\$6.00	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	\$6.00	CAPPUCCINO	\$8.00
				MOCKTAILS		7-UP	\$6.00	CAFE LATTE	\$8.00
				SELECTION OF MOCKTAILS	\$14.00	SODA WATER	\$6.00	ESPRESSO	\$6.00
				Please ask your server		TONIC WATER	\$6.00	HOT CHOCOLATE	\$8.00
WHITE WINES	gls/btl					GINGER ALE	\$6.00	MASALA TEA	\$10.00
TEMPUS TWO COPPER SAUVIGNON BLANC	\$19.00/\$95.00					STILL MINERAL WATER	\$6.00	SELECTION OF TEAS	\$10.00
SAINT CLAIR SAUVIGNON BLANC MARLBOROUGH 2018	\$21.00/\$105.00					SPARKLING MINERAL WATER	\$6.00	(English Breakfast, Jasmine Green, Sencha Green, Earl Grey)	
						CANNED JUICES	\$6.00		

Corkage Fee: Wines \$50.00 and Spirits \$75.00

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