

g u p s h u p

GOURMET INDIAN TAPAS

Diwali Menu

Tuesday, 29 October 2024 – Sunday, 3 November 2024
6:00pm – 10:00pm

Welcome Delight

Pink Guava Shikanji
Mint, lime-soda

Raj Kachori Chaat
Crushed purple sweet potatoes, lotus chips,
sweet tangy pomegranate-tamarind dip (V)

Starters

(Kindly choose two)

Samosa Chole Chaat
Potato pastry pyramid, dates mint yoghurt,
gram flour hay (V)

Khaja, Patta Chaat
Crisp flaky pastry, kale leaf, sprouts, potatoes,
tangy and sweet chutney (V)

Talli Machchi
Crisp fried, chickpea battered, seabass,
thymol, chillies, mint chutney

Tangra Chilli Paneer
Stirred, batter-fried curd cheese, soy-chilli-
garlic, from the Indo-Chinese kitchens

Malai Pudina Tikka
Roasted chicken, soft cheese-mint green
mango, green pepper

Mains

(Kindly choose one)

Nadru Kofta Korma
Lotus steam kofta curry, burnt garlic,
fenugreek (V)

Butter Chicken
Tandoori chicken tikka,
tomato-butter cream sauce

Saag Gosht
Pot-roasted lamb, spinach mash,
black peppercorn-cardamom clove

Accompanied with Dal Makhani, Naan,
Kachumber Salad, Raita (V)

Dessert (V)

Malai Puda
Rose-honey pancakes,
fennel-cardamom-black pepper

Saffron Rose Kulfi
Pistachio

55++ per person



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