

GupShup

GOURMET INDIAN TAPAS

HOLI SPECIAL

vegetarian

11th March – 14th March, 12pm To 3pm - 6.00pm To 10.00pm

WELCOME DELIGHT

Thandai, Kesar Pista Badaam (Gf, N)

sweetened milk, nuts and saffron

APPETIZERS

Dahi Bhalla and Namak Para Chaat

spiced urad lentil savory doughnuts, crisp flaky pastry, sprouts yogurt-chutney

Cauliflower 65

crispy cauliflower fritters, chilli-soy-garlic tossed

MAINS

Nadru Kofta Korma (N)

lotus stem kofta curry, roasted tomato, fenugreek butter (v)

Khada Saag Paneer (Gf)

stirred baby spinach, tempered ginger-garlic and chilies

DESSERTS (V,N)

Jamun and Rabdi

cardamon and pistachio mawa dumplings, rose and saffron condensed milk layers

--X--

***Compliments Of Holi
Special Gujiya (V)**

1/2 moon dumplings, coconut and milkcake packed, pistachios-almonds

accompanied with; (v)

dal makhani, steamed rice, naan, kachumber salad, raita

**add on a glass of thandai, lassi or masala tea at \$6 per glass
house pour beer and wines at \$8++ per glass*

48++ Per Person

learn more



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GOURMET INDIAN TAPAS

HOLI SPECIAL

non-vegetarian

11th March – 14th March, 12pm To 3pm - 6.00pm To 10.00pm

WELCOME DELIGHT

Thandai, Kesar Pista Badaam (Gf, N)

sweetened milk, nuts and saffron

APPETIZERS

Amritsari Bhatti Da Murgh Tikka (GF)

*charred chicken, garlic, royal cumin,
creamed cheese, coriander stem*

Gosht Seekh Kebab (GF)

*lamb mince skewers, garlic, ginger,
coriander, mild chilies, mint*

MAINS

Butter Chicken (GF, N)

*tandoori chicken tikka, tomato-butter cream
sauce, fenugreek*

Patiala Bhuna Saag Gosht (GF)

*pot roasted lamb, baby spinach ginger,
peppercorns-cardamom-clove-nutmeg*

accompanied with; (v)

*dal makhani, steamed rice, naan,
kachumber salad, raita*

DESSERTS (V,N)

Jamun and Rabdi

*cardamon and pistachio mawa dumplings,
rose and saffron condensed milk layers*

--X--

***Compliments Of Holi**

Special Gujiya (V)

*1/2 moon dumplings, coconut and milkcake
packed, pistachios-almonds*

**add on a glass of thandai, lassi or masala tea at \$6 per glass
house pour beer and wines at \$8++ per glass*

55++ Per Person

learn more

