

g u p s h u p

GOURMET INDIAN TAPAS

MOTHER'S DAY

Vegetarian Menu

\$49++ Per Person

WELCOME DELIGHT

BERRY FIZZ

KALE-LOTUS AVOCADO CRISP

mango mint

CHAAT SAMPLER

SPINACH & KALE CHAAT

crispy fried spinach & kale, yogurt, tangy chutneys, pomegranate

PANI-POORI

semolina shells, crushed potatoes and chickpeas, sweet-tangy tamarind & spicy-mint shots

NAMAK PARA, DAHI BHALLA CHAT

flakey pastry, urad lentil savory doughnuts, mung sprout, spiced potato, tangy & sweet chutney

MAINS

NADRU KOFTA CHILGOZA KORMA (N)

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

TALLEY ALOO ACHARI

crispy potato skin, 5 spices

MAAH DI DAAL

48 hours stewed urad lentils, creamed & buttered
accompanied with : rice, naan, kachumber salad, raita (v)

DESSERT PLATTER

MANGO KULFI

with fresh cut mangoes

Available from 9 May - 11 May 2025

12:00pm - 2:30pm / 6:00pm - 9:30pm

301 Serangoon Rd, Basement 1 The Serangoon House, Singapore 218224

g u p s h u p

GOURMET INDIAN TAPAS

MOTHER'S DAY

Non-Vegetarian Menu

\$59++ Per Person

WELCOME DELIGHT

BERRY FIZZ

KALE-LOTUS AVOCADO CRISP

mango mint

CHAAT SAMPLER

MURGH MALAI TIKKA

char grilled chicken, royal cumin-cream, cardamom

SEEKH KEBAB

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

AMRITSARI SEABASS

chickpeas battered, thymol, mild chilies, tomato-mint chutney

MAINS

KUNDAPUR CHICKEN SUKKA

bay leaf, coconut & chilies

DHABA GOSHT

tender lamb curry in robust spices, inspired by indian highway-side eateries

MAAH DI DAAL

48-hour stewed urad lentils, creamed & buttered
accompanied with : rice, naan, kachumber salad, raita (v)

DESSERT PLATTER

MANGO KULFI

with fresh cut mangoes

Available from 9 May - 11 May 2025

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