

# GUPSHUP

GOURMET INDIAN DINING

## THE Lunch Club SET MENU

AVAILABLE MONDAYS TO THURSDAYS | 12:00PM - 2:30PM

2 COURSES - \$21++ | 3 COURSES - \$25++

### CHAATS (CHOICE OF 1)

#### PANI POORI (VE)

Crisp semolina shells filled with spiced crushed potatoes, served with sweet-tangy tamarind and fiery mint water.

#### LOTUS PAPDI CHAAT (V)

Crisp semolina shells filled with spiced crushed potatoes, served with sweet-tangy tamarind and fiery mint water.

#### SAMOSAS CHAAT (V)

Flaky pastry parcels layered with tamarind-date chutney, mint yoghurt, and warm spiced potatoes.

### MAINS (CHOICE OF 1)

#### AMRITSARI CHOLE (VE) & TANDOORI KULCHA (V)

Slow-simmered chickpeas served with crisp tandoori kulcha stuffed with spiced potatoes, coriander, lime, and dried pomegranate.

#### THE CLASSIC DELHI BUTTER CHICKEN (GF) (N)

Tandoori chicken tikka in a velvety tomato-butter cream sauce. Served with steamed basmati rice or naan (plain or butter).

#### PANEER TIKKA MASALA (V)

Tandoor-roasted paneer in a rich tomato-butter sauce. Served with steamed basmati rice or naan (plain or butter).

#### MEAT TARIWALA (GF)

Slow-cooked spiced lamb curry finished with pickled ginger. Served with steamed basmati rice or naan (plain or butter).

### DESSERTS (CHOICE OF 1 - AVAILABLE WITH 3-COURSE SET)

#### PISTACHIO KULFI (V) (N)

House-made reduced milk ice cream infused with pistachio and cardamom.

#### KESARI PUNJABI KHEER (V) (N) (GF)

Creamy rice pudding delicately scented with saffron.

#### JAMUN (V) (N)

Soft milk dumplings soaked in aromatic syrup, finished with pistachios.

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN-FREE

(N) CONTAINS NUTS

We kindly request that you inform your server of any allergies. While we take every precaution, we cannot guarantee the complete absence of cross-contamination. Menu items are subject to change and availability. Kindly check with your server for today's specials and featured selections.

All prices are subject to a 10% service charge and prevailing government taxes.