

GUPSHUP

GOURMET INDIAN DINING

THE *Great Festive* MENU

FRIDAYS – SUNDAYS | 90 MINUTES PER SEATING | \$58++ PER PERSON

12:00PM – 3:00PM | 5:00PM – 9:00PM

60 MINUTES FREE-FLOW CHILLED BEER | \$19++

APPETIZERS

PANI POORI (VE)

Crisp semolina shells, spiced crushed chickpeas, sweet-tangy tamarind, fiery mint water.

SAMOSA (V)

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

TANGRA CHILLI PANEER (V)

Chili, garlic, soy.

MAKAI HARIYALI TIKKI (V)

Spinach and fenugreek patty, ginger, cumin, coriander.

KASHMIRI GOSHT SEEKH KEBAB (GF)

Lamb mince skewers, garlic, coriander, mild chilies, sundried mint, fennel, saffron.

AMRITSARI MACHCHI

Chickpea-battered seabass, tymol, turmeric.

MOMOS

Steamed chicken dumplings, sesame-tomato chutney.

QASOORI TANDOORI CHICKEN TIKKA (GF)

Chicken tikka, fenugreek, red chilies, mustard.

MAINS

All mains are accompanied by your choice of naan (V): Plain, Butter or Garlic.

CHICKEN TIKKA MASALA (GF)

Smoked and buttered chicken tikka, caramelized onion-tomato gravy.

PANEER KHURCHAN (V) (GF)

Curd cheese and seasonal vegetables, peppery tomato-onion-ginger pan gravy.

MAAH DI DAAL (V) (GF)

Flame-famed "Dal Makhani"; 48-hour stewed urad lentils, creamed and buttered.

BOMBAY BIRYANI (V) (GF)

Classic Mumbai tawa biryani; rich, aromatic, spiced.

SWEETS

GAJER HALWA (V) (GF) (N)

Warm carrot and almond pudding.

RASMALAI (V) (N)

Poached sweet milk dumplings in condensed milk with pistachios and almonds.

(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.