

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.

SAMOSA 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.