

CHAKHNA TITBITS		CHAATS TING-TANG		PANI-POORI (V)		GREEN APPLE BHEL CHAAT (V)		CHOWNK KI TIKKI (V)		SAMOSA CHAAT (V)		TOP OF THE CHAATS, SAMPLER (V)	
MASALA CHILLY PEANUTS (VE,N)	\$11.00	“GUL GULAY” TOKRI CHAAT (V)	\$17.00	semolina shells, crushed potatoes and chickpeas, sweet-tangy tamarind & spicy-mint shots	\$15.00	tossed puffed rice, roasted lentils, crunchy gram-flour hay, tangy chutney. Spiced as you like	\$15.00	potato-sago-green pea patty, cumin-asafetida tempered, stewed chickpeas, mint-tamarind chutney	\$19.00	savory potato packed pyramids, tamarind-dates-ginger chutney, mint-yogurt	\$19.00	selection of three chaats	\$49.00
BHINDI AMCHUR (VE)	\$13.00	basket full of spiced urad lentil savoury doughnuts, yogurt-chutney laden		DAHI LOTUS PAPDI CHAAT (V)	\$17.00			*MASKA PAO, BHAJI (V)	\$19.00				
crispy fried okra													
SHOCKED STIRRED		RAWA “SEMOLINA” CHILLY MUSSELS		BROCCOLI SAUFIYA (V,GF)		ROASTED SEABASS (GF)		MAKHAN KUKAD ROAST (GF)		SIGNATURE BOARD			
		curry leaf, peri-peri sauce	\$31.00			thymol-fennel, mustard	\$31.00	banana leaf wrapped, curry leaf-mustard-gun powder-tamarind	\$37.00	char grilled chicken, royal cumin-cream garlic, cardamom	\$37.00	makhn kukad, tandoori chicken, seekh kebab, salad, chutney	\$91.00
GOLDEN FRIED PRAWNS	\$29.00	TANGRA CHILLY , SALT & PEPPER		TANDOOR & GRILLED		PANEER KAIRI (V)	\$35.00	TANDOORI CHICKEN TIKKA (GF)	\$37.00	GOSHT SEEKH KEBAB	\$39.00		
garlic-soy-chilly		• Paneer (V)	\$27.00			curd cheese, green mango, mustard, mild chillies		tandoori chicken, ginger-mustard-yogurt marinade, exotic spices		spiced lamb mince skewers, garlic, coriander, mild chilles			
		• Cauliflower (V)	\$27.00										
		• Chicken	\$29.00										
SMALL PLATES													
*KATHI KEBAB ROLL served with sweet potato fries		MUTTON CHILLY FRY, PARANTHA		TAWA CHICKEN MASALA, PARANTHA		GUPSHUP “TFC” BURGER		AMRITSARI CHOLE TANDOORI KULCHA (V)		*DOSA		*CHILLY CHEESE, PAO (V)	
• Tandoori Chicken Tikka	\$39.00		\$43.00		\$41.00	tandoori fried chicken, sweet potato fries	\$43.00	*MUMBAI WADA PAO (V)	\$39.00	• Mutton Curry (GF)	\$43.00		\$21.00
• Tandoori Paneer Tikka (V)	\$37.00					add-on cheese at \$3.00		“ghatti masala”, chilly-garlic	\$31.00	• Paneer (V, GF)	\$37.00		
										• Masala Potatoes (V, GF)	\$37.00		
CURRY BOWLS		MEAT TARIWALA (GF)		SEAFOOD CURRY (GF)		TANDOORI PANEER, MAKHANI (V, GF, N)		MAAH DI DAAL (V, GF)		BREADS (V) CLAY-OVEN BAKED		AMRITSARI BHARMA KULCHA	
		slow cooked goat curry, robustly spiced, pickled ginger	\$47.00		\$49.00	prawns, seabass mussels, coconut cream, curry leaves, tamarind	\$41.00	tomato-butter sauce	\$27.00	cheese, butter, garlic	\$7.00		\$15.00
THE CLASSIC DELHI BUTTER CHICKEN (N)	\$45.00	PRAWN KALIMIRCH (GF)	\$47.00	KHADA SAAG (V, GF)		CHATPATTA ALU, ROAST (V, GF)		The famed “Shikari Dal Makhani”, 48 hrs stewed urad lentils, creamed and buttered, a must have!		PARANTHA butter, mint		spiced potatoes, coriander, lime, dried pomegranate seeds	
tandoori chicken tikka, tomato-butter cream sauce		stirred prawns, peppercorns, roasted tomatoes-red onion pan gravy, coriander		stirred baby spinach, ginger, fenugreek		cumin-thymol, pickling spices-tempered potatoes				ROTI butter, plain		BREAD BASKET selection of parantha, naan, roti	
				• Paneer						PAO butter, plain			
				• Season’s Vegetables									
PULAO, RICE & SIDES		BOMBAY TAWA PULAO (GF)		STEAMED BASMATI RICE (GF,VE)		PAPAD, CHUTNEY (V)		RAITA, CUCUMBER (V)		The perfect dining destination nestled in the hustle bustle of little India, to soak in and socialize over culinary exploration of “the great Indian street food”.			
		• Chicken	\$47.00		\$7.00		\$3.00		\$5.00				
		• Paneer (V)	\$43.00	PICKLED ONION, CHILLI (VE)									
DESSERTS (V)		JAMUN (N)		KULFI (N)		MANGO RASMALAI (N)		ICE CREAM OF THE SEASON		GupShup brings to Singapore’s dining scene an exciting, authentic and talkable offering, with a focus on the most popular, comforting and celebratory genres in all regional Indian dining - “Chaat and Street food”. Here you’ll enjoy the cultural delicacies from Delhi, Bombay, Punjab, central India, and coasts with key flavour notes ranging from ting-tang to peppy-sweet and textures; from crisp-crunch to soft-fluffy. - Chef Jolly			
		milk cake dumplings, pistachio	\$13.00	frozen, pistachio-cardamom-rose reduced milk		\$13.00		\$13.00					
								• Summer Strawberries					
								• Vanilla Bean					
								• Classic Chocolate					
								• Thai Coconut					
VE -  V -  N -  GF - 													

*Available from 12:00hrs to 18:00hrs only

Prices are subject to a service charge of 10% and prevailing government taxes

COCKTAILS		GIN	gls/btl	RUM	gls/btl	WHISKY	gls/btl	COGNAC	gls
WINTER APEROL SPRITZ	\$28.00	TANQUERAY NO. 10	\$24.00 / \$308.00	MOUNT GAY BLACK BARREL	\$24.00 / \$290.00	OBAN 14 YO	\$25.00 / \$360.00	HENNESSY XO	\$36.00
Aperol, Prosecco, Soda water, Cranberry juice		MONKEY 47 DRY	\$26.00 / \$288.00	PLANTATION 3 STARS	\$20.00 / \$250.00	AMRUT FUSION SINGLE	\$22.00 / \$320.00	BEER	gls
WHISKEY SMASH	\$28.00	HENDRICK'S	\$22.00 / \$268.00	DIPLOMATICO RESERVA EXCLUSIVA	\$25.00 / \$320.00	LAGAVULIN 16 YO	\$38.00 / \$520.00	ASAHI SUPER DRY	\$16.00
Johnnie Walker Black Label, Apple, Green Mango, Ginger Ale		VODKA	gls/btl			HIBIKI	\$45.00 / \$650.00	PERONI NASTRO AZZURO	\$18.00
GUPSHUP BOTANICALS	\$28.00	BELVEDERE	\$20.00 / \$260.00	TEQUILA	gls/btl	JOHNNY WALKER BLACK LABEL	\$20.00 / \$250.00	APERITIF / DIGESTIF	gls
Gin, Pomegranate, Vermouth, Bitters		GREY GOOSE	\$22.00 / \$290.00	DON JULIO-ANEJO	\$28.00 / \$384.00	MONKEY SHOULDER	\$22.00 / \$320.00	MARTINI RUBINO	\$18.00
KAALA KHATTA MARTINI	\$28.00	BELUGA NOBLE	\$34.00 / \$388.00	DON JULIO-BLANCO	\$24.00 / \$320.00	MAKER'S MARK BOURBON	\$22.00 / \$320.00	CAMPARI	\$18.00
Tequila, Grand Marnier, Blackberry Syrup, freshly squeezed lime juice									

RED WINES	gls/btl	SPARKLING & CHAMPAGNE	gls/btl	COOLERS		SOFT DRINKS		COFFEES & TEAS	
TEMPUS TWO COPPER CABERNET SAUVIGNOT, MERLOT	\$19.00/\$95.00	PLOYEZ JACQUEMART EXTRA QUALITY BRUT	\$36.00/\$180.00	SWEET LASSI	\$14.00	PEPSI	\$8.00	LONG BLACK	\$8.00
SAINT CLAIR, PINOT NOIR, MARLBOROUGH 2019	\$21.00/\$105.00	BILLECART SALMON BRUT NV	\$280.00	MANGO LASSI	\$14.00	PEPSI BLACK	\$8.00	CAPPUCCINO	\$8.00
CASTELLO DEL TREBBIO CHIANTI SUPERIORE 2019	\$125.00	ROSÉ	gls/btl	MOCKTAILS		7-UP	\$8.00	CAFE LATTE	\$8.00
WHITE WINES	gls/btl	AIME DE ROQUESANTE CUVÉE RESERVEE ROSE COTES DE PROVENCE FRANCE 2020	\$19.00/\$100.00	SELECTION OF MOCKTAILS	\$14.00	SODA WATER	\$8.00	ESPRESSO	\$6.00
TEMPUS TWO COPPER SAUVIGNON BLANC	\$19.00/\$95.00	TINTORETTO PROSECCO ROSE FRIULI VENEZIA GIULIA ITALY 2019	\$110.00	Please ask your server		TONIC WATER	\$8.00	HOT CHOCOLATE	\$8.00
SAINT CLAIR REISLING MARLBOROUGH 2018	\$21.00/\$105.00					GINGER ALE	\$8.00	MASALA TEA	\$15.00
XAVIER VIGNON COTE DU RHONE BLANC 2020	\$125.00					STILL MINERAL WATER	\$8.00	SELECTION OF TEAS (English Breakfast, Jasmine Green, Sencha Green, Earl Grey)	\$12.00
						SPARKLING MINERAL WATER	\$8.00		
						CANNED JUICES	\$8.00		

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GupShup
GOURMET INDIAN TAPAS

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