

Gully

THE STORY

Little India – a vibrant neighbourhood in the heart of Singapore, rich in culture and tradition. It's a place where the essence of India comes alive, with some of the finest Indian restaurants alongside many other culinary gems. Enter Gully, a true reflection of traditional Indian street food, inspired by the narrow alleyways ("gali" गली) of the bustling streets of India. Just like its name, which brings a twist of desi heritage to the palette, Gully embodies the authentic spirit of India's "galis," staying true to the flavours and customs passed down through generations.

Walk down this Gully with us and experience the taste of India's street food, reimaged yet rooted in its timeless tradition.

TACOS

- 3 Tacos per serving

18
- Tandoori Chicken

Yogurt-marinated chicken, mint chutney, puffed quinoa
- Tandoori Fish

Marinated fish, mint chutney, lime
- Mutton Seekh

Indian-spiced minced mutton, masala onion
- Smoked Paneer

Saffron-marinated paneer, mint chilli, puffed quinoa
- Garlic Mushroom

Tandoori mushroom, coriander, lime

SMALL PLATES

- Avocado Bhel

Avocado, puffed rice, garlic achar, mustard oil

12
- Bombay Chilli Cheese Toast

Grated cheese, onion, capsicum

12
- Bara Bazaar Puchka

Pani Puri shots - Crispy shells, spicy tamarind concoction, mashed potatoes, sev

14
- Calcutta Paneer Kathi Roll

Flaky paratha, Indian-spiced paneer, mint chutney

15
- Old Fort Papdi Chaat

Crisp papdi, yogurt, chutneys, potatoes, spices

15
- Ashok Vada Pav

Spicy potato fritter, soft bun (pav), mint chutney, green chilli

16
- Calcutta Beetroot Chop

Deep-fried crumbed beetroot, kasundi mustard, onion salad

16
- Zaffrani Paneer Tikka

Saffron-marinated paneer, yogurt, mustard oil, mint chutney

18
- Calcutta Chicken Kathi Roll

Flaky paratha, Indian-spiced chicken, yogurt, mint chutney

15
- Malai Chicken Tikka

Grilled chicken, cashew, cream marinate

17
- Chicken Tikka

Tender chicken, yogurt marinate, lemon, Indian spices

17
- Chapli Kebab

Minced lamb patty, whole coriander seed, carom

18
- Mutton Seekh Kebab

Minced mutton, green chilli, ginger, Indian spices

18
- Tandoori Chicken Slider

Grilled tandoori chicken, lettuce, onions, soft buns

18
- Tandoori Jhinga

Tandoor-grilled prawns, yellow chilli, tandoori yogurt marinate

20

LARGE PLATES

- Charred Malai Broccoli

Cashew creamed broccoli, toasted almonds

20
- Kashmiri Dum Aloo

Baby potatoes, fennel & ginger gravy

16
- Hariyali Paneer

Spinach gravy, paneer cubes, butter, cream

22
- Ladi Pav Bhaji

Mashed vegetable curry, fresh homemade buttery soft bread rolls (ladi pav)

18
- Dal Makhani

Creamy lentil dish slow-cooked with butter, cream, kasuri methi

18
- Dal Tadka

Lentils, cumin, ghee, whole red chilli

16
- Gully Smoked Butter Chicken

Tandoori chicken, creamy tomato gravy, smoky ghee

24
- Hyderabadi Chicken Biryani

Marinated chicken, aromatic basmati rice, raita

25
- Vegetable Pulao

Seasonal vegetables lightly sauteed in ghee, aromatic basmati rice

16
- Chicken Tikka Masala

Grilled marinated chicken, onion tomato gravy

23
- Prawn Moilee

Prawns, coconut milk, Southern spices

25
- Lucknawi Keema Bun Maska

Spicy minced lamb (keema), served with lightly toasted soft butter pav

26
- Fish Alleppey

Kerala-style fish curry, raw mangoes, coconut milk

26
- Railway Mutton Curry

Slow-cooked colonial mutton curry, potatoes, tamarind

28
- Amritsari Fish Finger

Chickpea flour coated and deep-fried, mint chutney, tandoori yogurt marinade

18

GULLY SPECIALS

ALCOHOLIC

- Gully Signature Margarita

Masala Margarita

18
- Qutub Minar

Indian-spiced Negroni

18
- Hawa Mahal

Tandoori Smoked Old-Fashioned

18
- Little Chennai

Kaya Butter Whisky Sour

18

NON-ALCOHOLIC

- Mango Lassi

12
- Roohafza Sharbart

Rose Cooler

12
- Puducherry

Tamarind Mint Spritz

12
- Lakshmanborg

Mango Ginger Cooler

12

BREAD & RICE

- Tandoori Roti/Butter

5
- Parathas

Plain

Mint

Chili

Malabar

6
- Naan

Plain

Butter

Garlic

Cheese Garlic

7
- Kulchas

Goat Cheese & Pea

Truffle Mushroom Do Pyaza

Button mushrooms, onions, truffle oil

Chicken Jalapeño

Spiced minced chicken, jalapeños

Keema

Spicy minced mutton

12
- Pavs (2 per order)

7
- Plain Basmati Rice

3
- Tossed Rice

Podi and Ghee

Fresh coriander

Masala

Jeera

6

DESSERTS

- Gajar Paak *

Indian carrot pudding, khoya, ghee

* add 1 scoop of vanilla ice cream (+ \$4)

8
- Gulab Jamun *

Deep-fried khoya soaked in cardamom, rose water, and saffron-infused sugar syrup

* add 1 scoop of vanilla ice cream (+ \$4)

8
- Kulfi

Traditional Indian-style frozen dairy dessert

8
- Kulfi Falooda

Creamy kulfi, vermicelli, basil seeds, dry fruit, rose syrup

12
- Rasmalai

Soft paneer balls soaked in a rich creamy saffron-flavoured milk

12
- Chocolate Brownie with Ice Cream

Fudgy chocolate brownie, vanilla ice cream

12



*Prices are subjected to 10% service charge and prevailing government taxes

COCKTAILS

SPECIALS

Curry Leaf Margarita	16
Tamarind Ginger Margarita	16
Masala Chai Martini	18
Zafrani Jayka	18
Saffron Gin & Tonic	
Hindustani Swaad	18
Masala Mojito	
Mitho Limbo	18
Curry Leaf Martini	

CLASSICS

Margarita	
Old-Fashioned	
Mojito	
Negroni	
Aperol Spritz	
Mimosa	
Classic Martini	

WINES

RED

Sula Cabernet Shiraz	14	60
India		
Alamos Cabernet Sauvignon	14	60
Argentina		
Yalumba Y Series Pinot Noir	15	70
Australia		
Penfolds Koonunga Hill Shiraz	16	75
Australia		
Chianti Classico Riserva	110	
Italy		

WHITE

Sula Sauvignon Blanc	14	60
India		
Twin Islands Sauvignon Blanc	14	60
New Zealand		
Santa Christina Pinot Grigio	14	60
Delle Venezie		
Italy		
Lindeman’s Bin 65 Chardonnay	16	75
Australia		
Rosemount Blends Traminer	16	75
Riesling		
Italy		
Villa Maria Private Bin	110	
Sauvignon Blanc		
New Zealand		

ROSÉ

Miraval Côtes de Provence AOC	14	60
France		
Château d'Esclans Whispering	108	
Angel		
France		
Moët & Chandon	188	
France		

BUBBLES & CHAMPAGNE

Belstar Cuvee	14	60
Italy		
Scavi & Ray Prosecco Spumante	70	
Italy		
Pol Roger Brut Reserve	148	
France		
Moët & Chandon	158	
France		

SWEET

Brown Brothers Moscato Gold	60
Australia	

SPIRITS & PREMIUM BOTTLES

VODKA

Smirnoff Red	12	135
Absolut Original	13	165
Grey Goose Original		180

TEQUILA

Jose Cuervo Gold	13	165
Patron Silver		250

COGNAC

Courvoisier	13	165
Remy Martin VSOP		300
Hennessy VSOP		300

RUM

Bacardi Carta Blanca	12	135
Old Monk	12	135
Malibu	13	165
Captain Morgon Spiced Gold	13	165

BOURBON

Jim Bean White Label	12	135
Jack Daniel’s	15	200

GIN

Gordon’s London Dry	12	135
Jaisalmer	13	165
Maharaja	13	165
Tanqueray		160
Merlion		170
Monkey 47 Dry		180
Roku		180
Hendricks		180

WHISKY

Indian		
Rampur Single Malt	18	260
Amrut Single Malt	18	260
Rest of the World		
Johnnie Walker Black Label, 12 yrs	15	200
Monkey Shoulder	15	200
Auchentoshan, 12 yrs	18	260
Glenfiddich, 12 yrs	18	260
Yamazaki Distiller’s Reserve	25	350
Hibiki Harmony	25	350
Dalmore, 12 yrs, original		320
The Macallan, 12 yrs, sherry oak		350

BEERS

DRAFT

Tiger	10	14
Kirin	11	15
Erdinger	12	16
Guinness	12	16

BOTTLED

Bira 91 Original White Corona		
Kingfisher Freedom Lager		

MOCKTAILS

SPECIALS

Masala Shikanji	D 6%	12
Spiced Indian Lemonade		
Jaisalmer	D 6%	12
Spiced Ginger Lemonade		
Taj Mahal	D 6%	15
Coconut Rose Fizz		
Prem Mandir	D 6%	15
Pineapple & Cardamom Cooler		

CLASSICS

Virgin Mojito	D 6%	
Shirley Temple	D 6%	
Virgin Pina Colada	D 6%	
Cucumber Lemonade	D 6%	
Cranberry Spritzer	D 6%	
Mint & Lime Soda	D 6%	

DRINKS & JUICES

CHILLED JUICES

Apple	C 8%	
Pineapple	C 10%	
Mango	C 7%	

FRESH

Coconut	A 1%	
Orange Juice	A 1%	
Watermelon Juice	A 1%	

SOFT DRINKS

Coke Coke Zero		
Fresh Lime Soda Ginger Ale		
Limca Sprite Soda Water		
Thums Up		

SLUSHIES

Spiced Mango & Mint Slushie	D 6%	
Rose & Lychee Slushie	D 6%	

SPECIALS

Masala Chaas	D 6%	
Sweet/Salt Lassi	D 6%	
Spicy Guava	D 6%	

COFFEE & TEA

COFFEE

Espresso	A 0%	4.5
Double Espresso	A 0%	5
Americano Long Black	A 0%	7
Latte C 3% Cappuccino C 2%		7
Flat White C 0% Macchiato C 0%		
Mocha D 11%		

* add syrup (+\$1) or ice (+ \$1)
* oat/soy milk (+\$1)

TEA

Black Tea Chamomile	A 0%	7
Earl Grey English Breakfast		
Jasmine Green Tea Peppermint		
Rose Vanilla		
Masala Chai	D 2%	8



SCAN FOR
NUTRITION INFO



Nutri-Grade is based
on default preparation

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