

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, reimagined yet rooted in its timeless tradition.

SIGNATURE TACOS		FROM THE TANDOOR		BREAD & RICE	
3 Tacos per serving	22	Ajwaini Fish Tikka	19	Tandoori Roti/Butter	6
Tandoori Chicken		Carom seed-marinated fish, mint chutney, lime		Parathas	8
Chicken tikka julienne, bell peppers, tomato gravy		Mutton Seekh	20	Plain	
Tandoori Fish		Minced mutton, green chilli, ginger, Indian spices		Mint	
Marinated fish, mint chutney, lime		Chicken Tikka	20	Chili	
Mutton Seekh		Yoghurt-marinated chicken, lemon, Indian spices		Malabar	
Indian-spiced minced mutton, masala onion		Malai Chicken Tikka	20	Naan (Plain/Butter)	8
Smoked Paneer		Cashew and cream-marinated grilled chicken		Naan (Garlic/Cheese Garlic)	10
Saffron-marinated paneer, mint chutney, puffed quinoa		Tandoori Chicken Slider	20	Kulchas	12
Crispy Mushroom		Grilled tandoori chicken, lettuce, onions, soft buns		Goat Cheese & Green Pea	
Crispy fried mushroom, coriander, lime		Mutton Boti Kebab	20	Truffle Mushroom Do Pyaza	
		Yoghurt-marinated mutton chunks, Indian spices, mint chutney		Button mushroom, onions, truffle oil	
		Charred Malai Broccoli	21	Aloo Pyaaz	
		Cashew creamed broccoli, toasted almonds		Mashed potato, onions, green chilli, coriander	
		Zaffrani Paneer Tikka	22	Paneer	
		Saffron-marinated paneer, yoghurt, mustard oil, mint chutney		Grated paneer, green chilli, coriander	
		Tandoori Jhinga	23	Chicken Jalapeño	
		Tandoori yoghurt-marinated grilled prawns, yellow chilli		Spiced minced chicken, jalapeños	
				Keema	
				Spiced minced mutton	
				Pavs (2 per order)	7
				Plain Basmati Rice	4
				Tossed Rice	7
				Podi and Ghee	
				Fresh coriander	
				Masala	
				Jeera	
				Vegetable Biryani	20
				Aromatic basmati rice, yoghurt-marinated vegetables, Indian spices, raita	
				Hyderabadi Chicken Biryani	28
				Marinated chicken, aromatic basmati rice, raita	
SOUP & SIDES		CURRIES		DESSERTS	
Tomato Dhania Shorba	12	Dal Tadka	18	Gulab Jamun*	12
Tomato, fresh coriander, green chilli, cumin		Lentils, cumin, ghee, whole red chilli		Deep-fried khoya soaked in cardamom, rose water, and saffron-infused sugar syrup	
Green Salad	6	Vegetable Moilee	18	* add 1 scoop of vanilla ice cream (+ \$4)	
Onions, tomatoes, cucumbers, lemon, green chilli		Assorted vegetables, coconut milk, southern spices		Gajar Halwa	12
Raita	4	Aloo Gobhi	20	Indian carrot fudge, khoya, ghee	
Spiced yoghurt		Potatoes, cauliflower, tomato onion gravy, ginger, green chilli, fresh coriander		Kheer	12
		Chana Masala	20	Rice cooked in milk, topped with nuts, saffron	
		Chickpeas, tomato onion gravy, coriander, ginger, ghee		Kulfi	12
		Kashmiri Dum Aloo	20	Traditional Indian-style frozen dairy dessert	
		Baby potatoes, fennel, ginger gravy		Chocolate Brownie with Ice Cream	14
		Dal Makhani	20	Fudgy chocolate brownie, vanilla ice cream	
		Creamy lentil, butter, cream, kasuri methi		Rasmalai	14
		Paneer Bhurji	22	Soft paneer balls soaked in a rich creamy saffron-flavoured milk	
		Scrambled paneer, bell pepper, cream, Indian spices			
		Kadhai Paneer	22		
		Kadhai masala, onion tomato gravy			
		Palak Paneer	23		
		Spinach gravy, paneer cubes, butter, cream			
		Paneer Lababdar	23		
		Paneer cubes, bell pepper, tomato gravy			
		Prawn Moilee	25		
		Prawns, coconut milk, southern spices			
		Chicken Tikka Masala	26		
		Grilled marinated chicken, onion tomato gravy			
		Kadhai Chicken	26		
		Kadhai masala, onion tomato gravy			
		Fish Alleppey	27		
		Kerala-style fish curry, raw mangoes, coconut milk			
		Gully Smoked Butter Chicken	28		
		Tandoori chicken, creamy tomato gravy, smoky ghee			
		Mutton Roganjosh	30		
		Braised mutton, ginger, garlic, aromatic spices			



CHEF'S FAVES



VEGETARIAN



GLUTEN



CRUSTACEAN



COCONUT



EGG



DAIRY



FISH



NUTS



MUSTARD

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

COCKTAILS

SPECIALS	18
Chai-tini	
Camikara Iced Tea	
Tamarind Ginger Margarita	
Indri Sunehri Rush	
Zafrani Jayka	
Saffron Gin & Tonic	
Hindustani Swaad	
Masala Mojito	
Keli Old-Fashioned	
Banana Old-Fashioned	

CLASSICS	17
Aperol Spritz Cosmopolitan	
Long Island Iced Tea Margarita	
Mojito Negroni Singapore Sling	
Caipirinha Espresso Martini	
Mai Tai	20

WINES

RED	gls	btl
Tempus Two Silver Series Merlot	12	60
Australia		
Alamos Cabernet Sauvignon	14	88
Argentina		
Yalumba Y Series Pinot Noir	15	90
Australia		
Penfolds Koonunga Hill Shiraz		98
Australia		
Chianti Classico Riserva		170
Italy		

WHITE		
Tempus Two Silver Series	12	60
Sauvignon Blanc		
Australia		
Santa Christina Pinot Grigio	14	80
Delle Venezie		
Italy		
Twin Islands Sauvignon Blanc	15	85
New Zealand		
Lindeman's Bin 65 Chardonnay	16	92
Australia		
Rosemount Blends Traminer		98
Riesling		
Australia		
Villa Maria Private Bin		115
Sauvignon Blanc		
New Zealand		

ROSÉ		
OZV Rose of Primitivo	16	88
USA		

BUBBLES & CHAMPAGNE		
Scavi & Ray Prosecco Spumante	13	72
Italy		
Pol Roger Brut Reserve		220
France		
Moët & Chandon Imperial		250
France		

BEERS

DRAFT	half	full	jug	tower
Tiger	10	14	50	99
Kirin	11	15		119
Erdinger	12	16		105
Guinness	12	16		

BOTTLED	btl	bkt of 5
Tiger (325ml)	12	43
Corona (335ml)	13	45
Heineken (325ml)	13	45
Kingfisher (650ml)	17	

GULLY SPECIALS

ALCOHOLIC	18
Gully Signature Margarita	
Masala Margarita	
Qutub Minar	
Indian-spiced Negroni	
Hawa Mahal	
Tandoori Smoked Old-Fashioned	
Little Chennai	
Kaya Butter Whisky Sour	

NON-ALCOHOLIC	12
Mango Lassi	D 6% negro
Roohafza Shaarbat	D 6% negro
Rose Cooler	
Puducherry	D 6% negro
Tamarind Mint Spritz	
Lakshmanbhog	D 6% negro
Mango Ginger Cooler	

SPIRITS & PREMIUM BOTTLES

VODKA	shot	btl
Smirnoff Red	13	135
Absolut Original	13	150
Belvedere Pure	15	210
Grey Goose Original	16	250

TEQUILA		
Jose Cuervo Gold / Silver	14	200
Patron Silver	16	300
Don Julio Reposado	18	350

COGNAC		
St-Rémy VSOP	15	180
Rémy Martin VSOP	16	250
Hennessy VSOP	18	320

RUM		
Old Monk	12	150
Bacardi Carta Blanca	13	160
Malibu	13	165
Captain Morgon Spiced Gold	13	180
Cachaça 51	15	230
Camikara, 8 yr	19	390

BOURBON		
Jim Bean White Label	13	150
Jack Daniel's Old No. 7	15	250

GIN		
Gordon's London Dry	13	160
Jaisalmer	14	260
Roku	15	230
Hendricks	15	250
Maharaja	16	230
Monkey 47	16	250
Hapusa Himalayan Dry	16	300

WHISKY		
Indian		
Amrut Single Malt	15	260
Rampur Sangam World Malt	18	360
Indri Trini	18	360
Indri Agneya	23	380
Indri Dru	26	570

Rest of the World		
Johnnie Walker Black Label	15	190
Monkey Shoulder	16	230
Glenfiddich, 12 yrs	17	300
The Dalmore, 12 yrs, sherry cask	22	380
The Macallan, 12 yrs, sherry oak	22	460
Hibiki Harmony	24	560
Yamazaki Distiller's Reserve	26	590

MOCKTAILS

SPECIALS		
Masala Shikanji	D 6% negro	12
Spiced Indian Lemonade		
Jaisalmer	D 6% negro	12
Spiced Ginger Lemonade		
Prem Mandir	D 6% negro	15
Pineapple & Cardamom Cooler		

CLASSICS		12
Virgin Mojito	D 6% negro	
Shirley Temple	D 6% negro	
Virgin Pina Colada	D 6% negro	
Blue Lagoon	D 21% negro	
Sunrise	D 15% negro	

DRINKS & JUICES

CHILLED JUICES		5
Apple	C 8% negro	
Pineapple	C 10% negro	
Mango	C 7% negro	

FRESH JUICES		8
Coconut Orange Watermelon	A 1% negro	

SOFT DRINKS		6
Coke Coke Zero		
Fresh Lime Soda Ginger Ale		
Limca Sprite Soda Water		
Thums Up		

SLUSHIES		12
Spiced Mango & Mint Slushie	D 6% negro	
Rose & Lychee Slushie	D 6% negro	

SPECIALS		12
Masala Chaas	D 6% negro	
Sweet/Salt Lassi	D 6% negro	
Spicy Guava	D 6% negro	

COFFEE & TEA

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

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

TEA		
Black Tea Chamomile	A 0% negro	7
Earl Grey English Breakfast		
Jasmine Green Tea Peppermint		
Rose Vanilla		
	cup	pot
Saffron Masala Chai D 2% negro	6	10



SCAN FOR
NUTRITION INFO



Nutri-Grade is based
on default preparation

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