

*Velocity*



*Global Cuisine Resitobar*



# Breakfast

## CONTINENTAL

### Cut Fruit Platter

Seasonal Sustainable sourced fruit platter with 3-4 options

### Toasted Bread

4 Pieces of fresh Toasted bread served with butter and preserves

### Cereals with Milk / Yoghurt

Choice of Cereals (Corn Flakes, Choco Flakes, Muëсли, Roasted Oats) Served with Hot/Cold Milk or Yoghurt

### Choice of Eggs

Plain / Masala Omelette, Benedict, Poached, Scrambled / Bhurji, Boiled Served with 2 Pcs of Toast, Grilled Tomato, Greens, Mash Potato

### French Toast

Bread soaked in beaten eggs and often milk or cream flavored with Cinnamon served with Organic Honey

### Akuri on Toast

creamy and spicy Parsi-style scrambled eggs Served on Crisp Toasted Bread

## KIDS SPECIAL

### Belgium Waffle

Each bite is a perfect balance of crispy edges and soft, pillowy center, made even better with a generous dusting of powdered sugar

### Pancake

Our signature house-made buttermilk pancake, topped with whipped butter and served with Maple Syrup.

### Porridge

Porridge is a comfort breakfast option that builds on a traditional breakfast dish. Topped with raisins, bananas, and cinnamon powder

### Dal Khichdi

Rice & Moong Dal Khichdi a tasty, filling meal, cooked with soft mashed green vegetables flavored with ghee

## INDIAN

### Aaloo Paratha

Spiced potato Stuffed Paratha Served with Yogurt and Pickle

### Gobhi Paratha

Spiced cauliflower Stuffed Paratha Served with Yogurt and Pickle

### Pyaz Paratha

Spiced onion Stuffed Paratha Served with Yogurt and Pickle

### MixVeg Paratha

Fine Chopped Spiced Mix vegetable Stuffed Paratha Served with Yogurt and Pickle

### Paneer Paratha

Spiced cottage cheese Stuffed Paratha Served with Yogurt and Pickle

### Egg Paratha

Spiced scrambled egg Stuffed Paratha Served with Yogurt and Pickle

### Potato Cheese Herb Paratha

Perfect blend of Spiced Potato, Processed Cheese and English Herbs, Stuffed Paratha Served with Yogurt and Pickle

### Chole Bhature

Punjabi Special spicy chickpea curry that is served with 2 pieces of leavened Crispy fried bread.

### Masala Poori with Sabji

4 pieces of Spiced leavened Crispy fried wheat bread served with Spicy potato and peas curry

### Moong Dal Chilla

Gluten-free and vegan Indian Style savory lentil pancake served with fresh mint chutney

### Poha

light, fluffy dish made with flattened rice seasoned with onions, potatoes, and warming spices.

### Suhaalu with Aaloo Chane ke Madra

A traditional fermented Fried wheat bread from Himachal Pradesh Served with Spicy potato and black chickpea curry





# Velocity Special Breakfast

## MISSAL PAO

RS. 275

*A popular Maharashtrian street food of usal (sprouts curry) topped with onions, tomatoes, farsan (fried savory mixture), lemon juice, coriander leaves and served with a side of soft pav (Indian dinner rolls).*



## PAV BHAJI

RS. 245

*Mashed spiced vegetables; served with a side of cotton-like soft, buttery dinner rolls, crunchy onions, herby fresh coriander and tangy lemon.*

## MASALA OATS

RS. 225

*Velocity Special roasted instant rolled oats and a combination of Vegetables spices and herbs. Served with Kuchumber Salad*



## SOYA KULCHA

RS. 275

*Our Signature tawa ghee toasted Punjabi style Pita Pockets stuffed with flavorful soya granules*

## ROASTED CASHEW AND VEGITABLE UPMA

RS. 245

*flavorful, tasty, savory made with cream of wheat or semolina flour (called rava or suji locally), veggies, spices and herbs.*



A GLOBAL CUISINE DINING



# HAPPY HOUR

MOROCCAN VEGETABLE SANDWICH	RS.275
CORN CHILLY CORIANDER CHEESE BRUSCHETTA	RS.275
BOMBAY SANDWICH	RS.275
COTTAGE CHEESE, SPINACH & CORN WRAP	RS.275
PERI PERI FRENCH FRIES	RS.225
PANEER PAKODA	RS.275
ASSORTED VEG PAKODA	RS.225
FALAFAL WITH HUMMUS	RS.275

CHICKEN CORDON BLUE SANDWICH	RS.345
AKURI CHEESE PEANUT SANDWICH	RS.295
TANDOORI CHICKEN MEDITERRIAN WRAP	RS.345
ASIAN CHICKEN BRUSCHETTA	RS.345
HUMMUS LAMB / CHICKEN WITH PITA BREAD	RS.345
EGG PAKODA	RS.295
CRISPY FRIED CHICKEN	RS.345
CHICKEN PAKODA	RS.345
FISH & CHIPS	RS.495

## PASTA

HAND ROLL GNOCCHI WITH CREAMY MUSHROOM SAUCE	RS.375
HOMEMADE RAVIOLI	RS.425
POT CHICKEN PASTA	RS.495
SPICY BAKED PASTA	RS.495
SPINACH AND CORN BAKED MACRONI	RS.375

## ASIAN PAN

CHILLY HONEY CAULIFLOWER	RS.295
CHILLY CHEESE	RS.375
VEG MANCHURIAN	RS.295
DRAGON VEGETABLE	RS.295
VEG CIGAR ROLL	RS.375
VEG SPRING ROLL	RS.295
LEMON CHICKEN	RS.445
GARLIC STIR FRIED CHICKEN	RS.445
KUNG PAO CHICKEN	RS.445
ASIAN FRIED CHICKEN	RS.445
CHILLY BASIL FISH	RS.525

# Starters



## Dilkhush Paneer Tikka

Fresh Cottage Cheese marinated with creamy yogurt, Selection of Indian herbs and cooked in clay oven Served with fresh mint Sauce

Rs.395

## Choice of Paneer Tikka

Fresh Cottage cheese marinated as per your palate as Classic Punjabi Tikka, Mirch Tikka, Ajwaini Tikka, Achari Tikka & Malai kali Mirch Tikka

Rs.395

## Tandoori Phool

Cauliflower and Broccoli marinated with special spices-cooked in clay oven

Rs.375

## Velocity Special Chutney Cheese Kebab

Kebab made with mix vegetable and potato Cheese and Chutney Stuffed inside

Rs.395

## Spinach Kebab

Kebab made with spinach, green peas ,potato Cashew nuts and Vegetable

Rs.345

## Almond Corn seekh

Almond, American corn, cottage Cheese and vegetable Mix with chef made spices cooked in clay oven

Rs.395

## Peshawari Malai Chap

Fresh made Soya chap marinated with homemade cream, cashew Paste, yogurt and spices

Rs.395

## Chef Tasting Platter

Delicious assorted Selection of flavorful Kebab selected by our Chef includes,

Rs.775

### Paneer Ajwaini Achari Mirch Tikka

Fresh cottage cheese flavored with carom seed, pickled chilly Yogurt and spices

### Tandoori Pineapple and Mushroom

Char flavored Mushroom and Pineapple

### Afghani Broccoli

Roasted Broccoli Flavored cream cheese, cardamom, spices

### Dahi Kabab

Crisp Creamy Kabab made with yogurt, spices, herb and Paneer

### Stuffed Tandoori Potato

Potato filled with nuts, Paneer mixture, marinated in yogurt masala

## Choice of Murg Tikka

Chicken boneless marinated as per your palate as Classic Punjabi Tikka, Achari Tikka, Malai Tikka, Lemon Pepper Tikka

Rs.495

## Hirvi Mirchi Thecha Murg Kebab

Classic Maharastrian boneless chicken tikka Spicy, nutty, strong garlic flavoured

Rs.495

## Chicken Babri Seekh Kebab

Juicy seekh kebab made with egg, mince chicken and Spices

Rs.495

## Tandoori Murg

Whole Chicken Marinated with Spices and Cooked over Clay oven

Rs.425 / Rs.625  
(Half / Full)

## Fish Orange Tikka

Fish marinated with fresh Orange Zest, yogurt and spices

Rs.575

## Choice of Fish Tikka

Fish marinated as per your palate as Classic Punjabi Tikka, Achari Tikka, Malai Tikka, Lemon Pepper Tikka

Rs.575

## Fish Amritsari

Delicate pieces of fish is coated in a spicy gram flour coating with spices

Rs.575

## Tandoori Prawn

Prawn Marinated with yogurt and chef special Spices

Rs.775

## Chef Tasting Platter

Delicious assorted Selection of flavorful Kebab selected by our Chef includes,

Rs.995

## Tandoori Murg

Juicy, Soft and flavorful tandoori Chicken

## Murg Malai kebab

Tender chicken Morsels with Nuts, Cream and Cheese

## Mutton Seekh Kebab

Mutton mince blends with Spices, Cooked in clay oven

## Mustard Fish

Mustard and spices flavored fish

## Butter Garlic Prawn

Prawn Saute with butter and Garlic



# Soup

# Salad

## Tomato Basil

Tomato soup Flavored with Fresh Basil

## Mushroom Shorba

Thin Mushroom soup with Indian Spices

**Spicy vegetable and coconut** Rs.185 / Rs.225  
Vegetable / Chicken soup with nuts and creamy coconut flavor (Veg / N.Veg)

## Tortilla Soup

Soup made with tomato, Vegetable / Chicken and crispy tortilla strip

## Lemon Coriander

Vegetable/ Chicken flavored with lemon and coriander

## Hot & Sour

Savoury, spicy and tangy soup made with Vegetable/ Chicken

## Manchow

Spicy soup made with vegetable/Chicken and yummy fried Noodle

## Sweet Corn

Sweet corn soup with Vegetable/Chicken

## Spicy Prawn soup

Soup prepared with Jalapeno and Prawn

Rs.185

Rs.185

Rs.185 / Rs.225  
(Veg / N.Veg)

Rs.225 / Rs.275  
(Veg / N.Veg)

Rs.185 / Rs.225  
(Veg / N.Veg)

Rs.185 / Rs.225  
(Veg / N.Veg)

Rs.185 / Rs.225  
(Veg / N.Veg)

Rs.185 / Rs.225  
(Veg / N.Veg)

Rs.295



## Garden Fresh Green Salad

Platter of Sliced Fresh Veggie

## Peanut Masala

Salt roasted peanuts seasoned with Indian spices and vegies

## Corn Chat

Blanched sweet corn seeds seasoned with Indian spices and vegies

## Aaloo Chana Chat

Chunks of Boiled Potato & Blanched chickpeas seasoned with Indian spices and vegies

## Kuchumber Salad

Tangy and spicy mix of raw vegetable chunks seasoned with lemon and Indian spices

## Fruit Salad

Tangy and spicy mix of raw fruit chunks seasoned with lemon and Indian spices

## Apple Cucumber Salad

Classic mix of Soft & Crunch with Apple & Cucumber seasoned with lemon and Indian spices

## Vegetable and cheese Salad

Exotic saute vegetable with garlic and butter serve over lettuce with fried cheese

## Masala Papad

Roasted or Fry Papad topped with Vegetable seasoned with lemon and Indian spices

## Roasted / Fried Papad

## Plain / Salted Peanut

## Pickled Onion Salad

## Choice of Raita

Mix Vegetable  
Pineapple  
Mix Fruit  
Boondi  
Burani  
Aaloo Pudina

Rs.125

Rs.195

Rs.195

Rs.195

Rs.195

Rs.325

Rs.325

Rs.325

Rs.175

Rs.95

Rs.95

Rs.95

Rs.175

Rs.245

Rs.245

Rs.175

Rs.175

Rs.175



# Main Course

## Grilled Cottage Cheese Labaddar

Char grilled paneer with Mixed Peppers, cashew Tomato gravy

Rs.425

## Kashmiri Dum Aloo

Stuffed Potato cooked with rich tomato gravy

Rs.395

## Palak Corn Mushroom

American Corn and Mushroom Cooked with Creamy Spinach Gravy

Rs.395

## Kofta -E-Khas

Dry fruit stuffed cottage Cheese dumpling with Cashew Gravy

Rs.425

## Day - Night Kofta

Spinach Shell filled with cottage Cheese dumpling with rich tomato Gravy

Rs.425

## Mustard Cauliflower

Roast cauliflower flavored with Cream and Mustard

Rs.395

## Paneer Makhani

Classic Punjabi Paneer chunks cooked in rich tomato gravy

Rs.425

## Vegetable Tikka Masala

Tandoori Assorted Vegetable with Gravy

Rs.395

## Choice of Bartha

Baingan  
Aaloo  
Tomato Corn

Rs.395

## Choice of Seasonal Vegetable

Loongdu Ki Sabji  
Karali Ki Sabji,  
Ambua  
Saag

Rs.395

## Murg Jafrani Mirchi Malai

Charcoal Grilled chicken with green chilies and saffron creamy gravy

Rs.495

## Tangari Makhan Wala

Roast drum stick of Chicken cooked in tangy Creamy tomato gravy

Rs.525

## Chef Special Chicken

Desi ghee roasted stuffed chicken breast with special bhuna masala

Rs.525

## Egg Curry/ Egg Lababdar

A Classic egg preparation in rich tomato onion gravy

Rs.395

## Laziz Lamb Shank

Shank meat and marrow bones cooked with nuts served in Mughlai gravy

Rs.525

## Home made Mutton

Traditional Himachali lip smacking slow cooked mutton preparation

Rs.525

## Fish with Mustard Gravy

Smokey flavored fish with mustard lemon gravy

Rs.575

## Dahi Jhinga Curry

Prawns cooked in mustard and further Served in creamy sour gravy

Rs.775

## Prawn Bhuna Masala

Dry preparation of shrimps with caramelized onion and Indian spices

Rs.775

## Choice Of Chicken Curry

Murg Lasooni,  
Smoked Curry  
Dhania Curry

Rs.495



# Lintels

# Rice



## Dal Tadka

Tuvar dal tempered with garlic, ginger, chilly and spices

## Dal Handi Smoked

Charcoal flavor dal with clove and bayleaf

## Dal Makhani

Unique combination of black dal, channa dal and rajma. Texture like butter flavored with kasturi methi, butter and cream

## Mix Dal

Classic Dal Dhaba with mix of 5 Dals Tuvar, Moong, Chana, Masoor, Urad slow cooked with whole garlic and spices

## Dal Palak

Tuvar dal cooked with Fresh spinach

## Dal Dhaba

Urad dal cooked in a mélange of spices, butter and a spattering tadka

## Sindhi Tidli Dal

chana dal, urad dal and green chilka dal. It is then enhanced by a flavourful tadka

## Chana Saag

Chikpea preparation with creamy spinach gravy

## Rajma Rasile

Rajma cooked with selection of Indian spices

## Pindi Chole

A Classic Punjabi Chikpea dish with rich tomato gravy



Rs.275

Rs.325

Rs.325



Rs.275



Rs.275



Rs.275



Rs.325



Rs.325



Rs.325



Rs.325

## Steam Rice

Rs.195

## Vegetable Dum Biryani

Rs.275

## Jeera Onion Pulao

Rs.225

## Hara Motia Pulao

Rs.225

## Dal Khichdi

Rs.225

## Navratan Pulao

Rs.275

## Chicken Dum Biryani

Rs.325

## Mutton Dum Biryani

Rs.425

## Fish Pulao

Rs.425

## Vegetable Fried Rice

Rs.275

## Egg Fried Rice

Rs.275

## Chicken Fried Rice

Rs.325

## Burned Garlic Fried Rice

Rs.325

## Vegetable Hakka Noodle

Rs.275

## Chicken Hakka Noodle

Rs.325

## Schezwan Hakka Noodle

Rs.325







# Roti | Breads

## TANDOORI ROTI

*Plain* RS.29  
*Butter* RS.35

## NAAN

*Plain* RS.50  
*Butter* RS.55  
*Garlic* RS.75  
*Cheese* RS.95



## PARANTHA

*Lachha* RS.55  
*Pudina* RS.75  
*Mirchi* RS.75



CHUR CHUR PARANTHA WITH PESTO RS.145

CHEESE MUSHROOM NAAN WITH PESTO RS.145

SPICY PANEER NAAN RS.145

CHICKEN KEEMA NAAN RS.195





# Desert

## SHAHI KHEER

RS.195

*Subtly sweet, creamy rice pudding, delicately flavoured with cardamom and loaded with dry fruits.*



## GUJAB JAMUN

RS.195

*Indian dessert of fried milk balls(Khoya) that are soaked in a sweet, Caedmon and rose flavoured sugar syrup*

## HALVA

RS.195

*Moong Dal  
Sooji  
Gajar*



## CHOCOLATE ÉCLAIR BANANA TART WITH STRAWBERRY ICE CREAM

RS.245

## CHOCOLATE BROWNIE WITH VANILA ICE CREAM

RS.245

## APPLE CRUMBLE TART WITH VANILLA ICE CREAM

RS.245

## CHOICE OF ICE CREAM

RS.195

*Vanilla  
Chocolate  
Strawberry  
Butter Scotch*

