



Salad

▪ **Greek salad**

Fresh garden vegetables, tangy dressing,
feta cheese

150/-

▪ **Garden salad**

Fresh garden vegetable salad

150/-



Kebabs & Curries

- **Chicken tikka jwala mirch** 350/-
Spicy chicken cubes served on a lamb kulcha with mint sauce
- **Lamb Jalandhar sheekh kebab** 390/-
Minced lamb with selected Indian spices served on a lamb kulcha
- **Tulsi murgh malai tikka** 360/-
Basil infused cheese marinated chicken served on a lamb kulcha
- **Tandoori Ajwaini jhinga** 475/-
Prawns served on a garlic naan bread with Indian salsa
- **Bhune mirch ka paneer tikka** 325/-
Slow roasted chilli marinated cottage cheese served on a cheese kulcha
- **Malai broccoli** 325/-
Clay oven roasted broccoli with creamy marination served on a cheese kulcha

Tandoor available from 6:00 PM - 10:00 PM



Kebabs & Curries

- **Tandoori non veg kebab platter** 675/-
Chicken tikka, tulsi murgh malai tikka, lamb sheekh kebab, and tandoori prawns
- **Tandoori vegetable platter** 325/-
A combination of cauliflower, malai broccoli, and cottage cheese
- **Murgh tikka makhanwala** 325/-
Clay oven roasted boneless chicken, with silky tomato sauce
- **Double dal tadka** 200/-
Yellow lentil, onion, and tomato tempered with cumin seeds
- **Paneer tikka butter masala** 290/-
Paneer tikka with tomato and butter rich sauce and spice



Indian Breads

- ▼ **Kheema naan** 60/-
Spiced mince of lamb stuffed bread
- ▼ **Cheese naan** 50/-
Mozzarella stuffed Indian bread
- ▼ **Garlic naan** 40/-
- ▼ **Roti-laccha paratha** 30/-
- ▼ **Chapati** 30/-

From our Native Kitchen

- **Travancore kozhi varuval** 280/-
Crispy fried chicken with spices, crushed garlic and hand pounded chillies
- **Beef coconut fry** 300/-
Naadan beef preparation with coconut flakes
- **Pork pepper fry** 300/-
Naadan pork preparation with crushed black pepper
- **Beef idicha masala** 300/-
Overnight dried beaten beef with Kerala spices and pepper corns
- **Chemmeen kizhi** 425/-
Prawns braised with shallots and spices; wrapped in banana leaves
- **Neimeen thengapalil pollichathu** 400 - 500/-
Grilled king fish and homemade spices simmered in coconut milk

Meen manga thakkali curry





From our Native Kitchen

- **Kanthari chemmeen** 425/-
Fresh bird eye chillies, curry leaves and coconut milk marinated tiger prawns
- **Pothirachi porotta kizhi** 320/-
Combination of beef and porotta grilled in knotted banana leaves
- **Malabar chicken dum biryani** 220/-
Served with dates pickle and mint flavored coconut salsa
- **Chicken kothambala curry** 325/-
coconut and coriander based chicken curry
- **Meen manga thakkali curry** 390 - 400/-
Seer fish and raw mango cooked in fresh coconut milk
Fish
Prawn

Kallappam & Neimseen
thengapallil pollichathu



From our Native Kitchen

- **Kerala seafood platter** 650/-
Platter of prawns, king fish, squid rings, with local salad
- **Kallappam** 40/-
Rice batter fermented with toddy
- **Kerala paratha** 30/-
- **Kerala red rice** 70/-
- **Steamed rice** 80/-



Global Cuisine

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| • Spiced meat balls with cheese fondue | 450/- |
| Minced meat dumplings with signature cheese fondue and garlic bread and Parmesan crisp | |
| • Velocity's deconstructed burger | 450/- |
| Potato chips, beaten beef mince patties, cheese fondue, garlic bread | |
| • Mac n cheese carbonara | 350/- |
| Cream sauce, herb grilled chicken, crunchy bacon, bunch of cheese | |
| • Signature BBQ pork ribs | 425/- |
| Pork ribs with a side of potato wedges and crispy leeks | |
| • Crumbed fish finger | 350/- |
| Fish fingers with tartar sauce and fries | |
| • Chicken popcorn | 290/- |
| Crispy fried spicy chicken bites | |
| • French fries | 190/- |
| • Spicy potato wedges | 210/- |
| • Cheese cherry pineapple | 280/- |



Best of Asia

• **Golden battered prawns**

Fried golden prawns with kimchee salad and scallions with a sweet chili dip

375/-

• **Chicken lollipop with spicy garlic sauce**

Pulled chicken wings with spicy Asian sauce

310/-

• **Kung pao chicken**

Chicken in chef's special sauce, nuts, and scallion

310/-

• **Dragon chicken**

Crispy chicken strips and assorted peppers tossed in Chinese tangy sauce

310/-

• **Honey chilli prawn**

Stir fried prawns in sweet and spicy sauce

400/-



Best of Asia



▼ Konji crispy beef

Crispy beef served with mixed peppers, scallion and chef's special sauce

320/-

▼ Nutty cauliflower with cracking spinach

Crispy fried cauliflower and fried cashews with crispy fried spinach on top

220/-

▼ Crispy fried cottage cheese

In Chili /Manchurian/Hot garlic sauce

225/-

▼ Rum infused crispy fried vegetables

Fried vegetables in spicy Chinese sauce, scallion and cilantro

200/-

Schezwan/ Hakka wok fried

Rice/ Noodles

240/-

▼ Chicken

▼ Egg

▼ Mixed

▼ Vegetables



Desserts

Baked gooey brownie with café al ganache 400/-

Belgium chocolate brownie and coffee infused choco with ice cream on top

Fruit Salad with ice cream 250/-

Seasonal fresh fruit salad with choice of ice cream

Fruit bowl 200/-

Freshly sliced fruits of the season

Ice cream 180/-

Vanilla

Chocolate

Butter scotch



Soup

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| ■ Cream of tomato soup Tomato based cream soup | 190/- |
| ■ Manchow soup Asian style thick pungent broth with fried noodles | 190/- |
| ■ Chicken ■ Veg | |
| ■ Hot and sour soup Hot and sour Chinese style soup with egg drops and cilantro | 190/- |
| ■ Chicken ■ Veg | |
| ■ Sweet corn soup Thick soup with crushed corn and egg drops | 190/- |
| ■ Chicken ■ Veg | |
| ■ Clear soup Clear soup served with choice of | 190/- |
| ■ Chicken ■ Veg | |