



# MENU

FOR A MENU TO COME TOGETHER, IT HAS TO HAVE SWEETNESS, SALTINESS AND CRUNCHINESS...

**ULTRA LOUNGE IS ALL ABOUT BALANCE...**

Welcome, Relax & Enjoy



# VEG STARTERS

**CHIPOTLE PANEER TIKKA** \$20  
Cubes of paneer marinated with chef special sauce

**TANDOORI FRUIT DRAGON** \$18  
Summer special tandoori spicy pineapple and apple

**TANDOORI ROASTED CHAAP** \$18  
Soya chunks roasted with special masala

**MALAYI SOYA CHAAP** \$18  
Soya chunks roasted then tossed in thick buttery cream

**PICKEL SOYA CHAAP** \$18  
Tantalizing chaap with special taste of pickle

**TANDOORI KESARI BROCCOLI** \$20  
Roasted broccoli tossed in saffron cream

**TANDOORI STUFFED MUSHROOM** \$20  
Marinated with yogurt, dry spices and stuffed with diced cut capsicum

**CHULBULE CUTLETS** \$20  
Fried vegetable dumplings loaded with rich taste and flavour

**ULTRA SPL VEG PLATTER** \$24  
Mingle of vegetarian appetizers to relish the combined taste of Ultra Lounge veg snacks



# NON-VEG STARTERS

**TANDOORI MURGH TIKKA** \$21  
Punjabi style boneless chicken slow-smoked in tandoor

**MURGH RESHAMI TIKKA** \$21  
Tender and juicy roasted boneless chicken tossed in creamy marinade

**KACHI AMBI TIKKA** \$21  
Overnight marinated with pickle masala finished in clay oven

**KAALI MIRCH TIKKA** \$21  
Clay oven special-marinated in cashew cream and black pepper

**GARLIC TIKKA** \$21  
Roasted boneless chicken marinated with special garlic masala

**TANDOORI JUMBO SHRIMP** \$24  
Raw burst flavours of spices and marinated with special masala finished in clay oven

**ULTRA LAMB CHOPS** \$28  
Tender and juicy best chops in town overnight marinated with chef special masala

**TANDOORI JALPARI (FISH)TIKKA** \$20  
Succulent flavour of masala marinated basa fish finished in clay oven

**ANGARA SALMON** \$24  
Marinated with dry tandoori masala and grilled in clay oven

**SEEKH KEBAB (CHICKEN/GOAT)** \$18/\$21  
Minced chicken/goat marinated with herbs and spices cooked in tandoor

**SHABABI TANGRI KEBAB** \$20  
Juicy chicken drumsticks stuffed with minced meat



**TAVERN FRIED CHICKEN** \$18  
Bone-in chicken fried with the essence of lantern evenings

**FISH PAKORA** \$16  
Fried coated basa fish with gram flour, spices and herbs

**TANDOORI CHICKEN LEGS** \$5  
Combination of traditionally marinated bone-in drumsticks and thighs

**CHICKEN WINGS (FRIED/GRILLED)** \$16  
(HOT/BBQ/CHIPOTLE/CREAMY GARLIC)  
(CAJUN/LEMON PEPPER/CHIPOTLE MANGO)  
Bone-in chicken wings tossed to taste as per flavour

**ULTRA SPL NON-VEG PLATTER** \$26  
Mingle of non-vegetarian appetizers to relish the combined taste of Ultra Lounge non-veg snacks



# RICE

## VEG LOADED BIRYANI \$18

Rice loaded with veggies, crunchy cashews, warm spices like saffron, herbs like cilantro and mint

## CHICKEN BIRYANI \$20

Fluffy basmati rice layered over tender and succulent pieces of meat, accompanied with mesmerizing aromas of spices, herbs and caramelized onions

## HYDERABADI GOAT BIRYANI \$22

Traditional biryani in a style where uncooked meat marinated with spices, slow cooked with parboiled rice and aromatics in an airtight vessel

## KHYALI PULAO \$15

Rice dish with spices, vegetables and herbs

## STEAM RICE \$10

Boiled and steamed rice

## JEERA RICE \$12

Boiled and steamed rice with Jeera (Cumin seeds) flavour

# STREET SNACKS

## STUFFED ALOO TIKKI CHAAT \$16

Fried potato patties served with chana, yogurt and chutneys

## 4-OCEAN PANI/GOLGAPPE \$15

Puffed balls stuffed with onions, chickpeas and potatoes served with 4 types of flavoured water

## RAJ KACHORI \$16

Crispy fried shell filled with potatoes, yogurt, boiled lentils, spices and chutneys

## SHAKARKANDI JANEMAN \$12

Sweet, tangy and spiced sweet potatoes chaat

## HOMESTYLE DAHI BHALLA \$15

Mix of crispy papri, soft bhallas served with yogurt, chutneys and special masala

## ULTRA SAMOSA CHAAT \$15

Crispy samosa dish topped with chutney, yogurt, channa and spices

## CHAAT PAPRI \$15

Crispy papri fusion, yogurt, chutney and spices bursting with many flavors

## PAV BHAJI \$16

Delicious blend of spicy mixed vegetables, served alongside soft butter toasted rolls, crunchy onions and lemon wedges

# MOMOS (MOG MOG)

## KURKURE MOMOS (V/NV) \$16

Dumplings with spicy crackers

## FRIED MOMOS (V/NV) \$15

Traditional fried Momos

## TANDOORI MOMOS (V/NV) \$16

Momos cooked with tandoori flavor

## STEAM MOMOS (V/NV) \$15

Gym friendly plain steamed momos

## MALAYI MOMOS (V/NV) \$16

Cooked and tossed in creamy butter sauce

## CHILLI MOMOS (V/NV) \$16

Spicy and tangy momos

# SOUPS

## VEG MONCHOW \$11

Nutrient rich with vegetables like carrots, french beans, cabbage and bell peppers

## HOT & SOUR \$11

Chinese savoury, spicy and tangy soup filled with mushrooms, tofu, bamboo shoots and silky egg ribbons

## SWEET CORN \$11

Soup made with tender corn kernels, spices and herbs

## ULTRA SPL CHICKEN \$11

Chef Special Soup with undeclared recipe

## TOMATO CORIANDER \$11

Comforting soup tastes slightly tangy & sweet with subtle flavors of garlic and herbs



# VEG ENTREES

**DAAL MAKHANI GOLD** \$18  
Buttery, creamy and flavorful slow cooked black lentils

**DESI GHEE DAAL TADKA** \$18  
Yellow lentils tempered with clarified butter, garlic and ginger

**STUFFED PANEER PASANDA** \$20  
Cottage cheese filled with aromatic nuts and spices mixture served in a luxurious gravy

**KADHAI PANEER** \$20  
Succulent cottage cheese tossed in tomato, onion gravy with onions and bell peppers

**LAJWAAB MALAYI KOFTA** \$21  
Dry fruits mixed in soft cottage cheese dumplings served with a buttery gravy

**PANEER BUTTER MASALA** \$20  
Smoked cottage cheese tikkas in a rich onion, tomato and pepper gravy

**METHI MALAYI MATAR** \$21  
Fenugreek and green peas in an aromatic cream based gravy

**LAHSUNI KADHAI MUSHROOM** \$20  
Mushrooms dish made with onion tomato base, bell peppers and freshly ground kadhAI masala

**PUNJAB KI AAG-SARSO KA SAAG** \$18  
Nutritious and warming fresh spinach with special ultra tadka

**MAKHMALI PALAK PANEER** \$20  
Nutritious and warming cottage cheese dices enriched with heart melting spinach paste with herbs and spices

**JEERA ALOO-TK SPECIAL** \$18  
Simple light dish made with potatoes, spices and cumin seeds

**KADHAI SOYA CHAAP** \$20  
Crispy fried soya chaap and green pepper simmered in an exotic spiced onion masala

**CHANNA MASALA-BEST IN GLOBE** \$18  
Punjabi style chickpeas tempered with homemade tangy spices and ginger

**SHAHI PANEER** \$20  
Cottage cheese dish cooked in a creamy gravy of onions, yogurt and nuts

**JHILMIL VEG KORMA** \$20  
Chef special with undeclared recipe

**MIX VEG/ ALOO GOBHI** \$18  
Tender potatoes and cauliflower florets slowly roasted/cooked with Indian spices

**BHINDI DO PYAZA** \$18  
Soft yet crispy okra with caramelized onions and tomatoes



# NON VEG ENTREES

**BUTTER CHICKEN** \$22  
Bite-sized pieces of succulent boneless chicken simmered in a creamy and super flavorful spiced tomato sauce

**DELHI WALA BUTTER CHICKEN** \$24  
Curry of chicken chunks in a spiced tomato, butter and cream sauce with essence of delhi

**BHUNA KADHAI CHICKEN** \$22  
Classic North Indian chicken stir fried & slow cooked in a spicy and fragrant Bhuna Masala

**CREAMY CHICKEN** \$24  
Rich and creamy curry where chicken pieces are cooked with heavy cream, yogurt and spices

**CHICKEN KORMA** \$24  
Chicken is cooked with spices, onion paste, yogurt and nuts

**CHICKEN TIKKA MASALA** \$22  
Smoked chicken tikkas simmered in a rich onion, tomato and pepper gravy

**TOOFANI CHICKEN- MOTOR WALA** \$26  
Dhaba style chicken curry cooked with minced keema with chef special masala

**KEEMA MATAR (CHICKEN/GOAT)** \$24  
Minced keema cooked with green peas along with Indian spices

**CHICKEN CURRY** \$22  
Homestyle chicken curry simmered in an onion tomato masala and spice blend

**RARHA GOAT** \$28  
Grated goat pieces steeped in savory mixture spicy minced gravy, exotic spices and aromatic herbs



**GOAT CURRY** **\$26**

Traditional goat meat blend in herbs and spices

**MUTTON ROGAN JOSH** **\$26**

Slow-braised lamb in a rich gravy of Indian spices and Kashmiri red chilli

**KEEMA KALEJI ULTRA SPECIAL** **\$28**

Chicken liver and minced meat tossed in chef special masala

**PESHAWRI KADHAI GOAT** **\$26**

Bone-in goat roasted in a Kadhai with tomatoes, peppers and Indian spices

**PRAWN MASALA** **\$24**

Succulent prawns simmered in a rich blend of Indian spices, onion and tomatoes

**FISH CURRY** **\$24**

Home- style fish curry simmered in an onion tomato masala and spice blend

**BP-MADRASI CHICKEN** **\$26**

Spicy south Indian style chicken curry packed full of spices and flavor

**SAAG MURGH** **\$24**

Moisty pieces of chicken simmered in rich and creamy spinach

# BREADS

**TANDOORI ROTI** **\$4**

(BUTTER/PLAIN)

Indian flatbread made of wheat cooked in tandoor

**TANDOORI NAAN** **\$5**

(BUTTER/PLAIN)

Traditionally baked Indian-style "Naan" breads on the side walls of tandoor ovens with unique shapes

**ULTRA BLAST NAAN** **\$6**

Tandoori Naan with chef special filling

**ROOMALI ROTI** **\$7**

Special light weight extremely thin and limp roti and served folded like a handkerchief

**LACHA PARANTHA** **\$6**

(METHI/AJWAIN/CHILLI)

Prantha layers cooked in tandoor

**KEEMA NAAN** **\$8**

Fluffy leavened bread stuffed with spicy keema

# LUNCH SPECIAL 2 PM - 6 PM

**AMRITSARI KULCHA** **\$15**

**CHANNA BHATURA** **\$14**

**BUTTER CHICKEN RICE BOWL** **\$15**

**ALOO POORI** **\$12**

**KATHI ROLL WITH FRIES AND POP** **\$15**

(PANEER/CHICKEN)

**KEEMA NAAN WITH GRAVY** **\$12**

**VEG THALI (TAKE OUT ONLY)** **\$14**

**NON VEG THALI (TAKE OUT ONLY)** **\$16**



# HAKKA CHINESE

**VEG**

**ULTRA PATAKA ROLLS** **\$18**

Chef Special with undeclared recipe

**GOBHI (69-4)** **\$16**

Crispy cauliflower coated in batter, spices and curry leaves

**CHEESE CHILLI** **\$20**

Succulent paneer cubes in spicy sauce, a vegetarian delight bursting with flavour

**VEG MANCHURIAN** **\$18**

Deep fried veggies balls in savory sauce, a delightful indo-chinese fusion of flavours

**VEG HAKKA NOODLES** **\$16**

Delicious combo of veggies and noodles, a classic asian dish

**SCHEZWAN SOYA CHAAP** **\$18**

Coated crispy soya chunks tossed in schezwan sauce

**VEG FRIED RICE** **\$16**

Basmati rice with vegetables in soya sauce and spices

**CRISPY CHILLI POTATO** **\$16**

Crispy potatoes strips glazed in sweet and spicy honey chilli sauce

**NOODLES SPRING ROLLS** **\$14**

Homemade noodles filled fried rolls



## NON VEG (HAKKA CHINESE)

### CHILLI CHICKEN \$20

Spicy chilli chicken succulent chicken bites coated in fiery sauce, a bold fusion of flavours

### CHICKEN (69-4) \$18

Crispy chicken coated in batter, spices and curry leaves

### CHICKEN MANCHURIAN \$18

Deep fried crispy chicken in savoury sauce, a delightful indo-chinese fusion of flavours and heat

### CHICKEN HAKKA NOODLES \$18

Stir-fried chicken chowmein: A classic indo-chinese dish

### CHICKEN LOLLIPOPS \$20

Frenched chicken winglets with tangy taste

### CHICKEN FRIED RICE \$18

Basmati rice with crispy chicken vegetables in soya sauce and spices

### CHILLI EGG \$16

Boiled hard eggs tossed in chilli sauce

### CHILLI FISH \$18

Indo-Chinese fusion featuring succulent fish pieces coated in chilli garlic sauce

### CHICKEN POUTINE \$20

French fries topped with chicken cheese and chef special sauces



## DESSERTS

### RABDI KULFI FALUDA \$12

Delicious indian beverage dessert made with rose syrup, noodles, ice cream, rabri, jelly and cold rose milk

### SHAHI TUKDA \$12

Mughlai dessert with ghee fried bread, thickened sweetened milk, saffron and nuts

### GAJAR HALWA \$10

Freshly grated carrots with milk, sugar and butter

### MOONG DAL HALWA \$10

Classic Indian sweet dish made with moong lentils, sugar, ghee and cardamom powder

### KESAR RAS MALAYI \$8

A popular milk-based dessert with dumplings soaked in thickened milk flavoured with cardamom and saffron

### CHOCOLATE BROWNIE \$12

Decadent layered dessert that starts with the perfect brownie, topped with a cream cheese and chocolate pudding

### CREPES \$15

Very thin flat cake, similar to a pancake, that is served as a base for a variety of sweet toppings

### GULAB JAMUN \$6

Indian dessert of fried dough balls that are soaked in a sweet and sticky sugar syrup

### ICE CREAM \$8

(VANILLA/STRAWBERRY/MANGO/  
BUTTERSCOTCH/CHOCOLATE)

### GULAB JAMUN-ICE CREAM COMBO \$10

## SALADS & RAITAS

### GREEN SALAD \$6

### ONION RINGS SALAD \$5

### GREEK SALAD \$8

### BEAN SALAD \$8

### VEG RAITA \$6

### BOONDI RAITA \$6

### ULTRA TADKA RAITA \$8



## KIDS CORNER

### ULTRA KIDS MEAL (NON-VEG) \$10 (NUGGETS WITH FRIES)

### MOZZA STICKS \$10

### PLAIN FRIES \$8

### ULTRA KIDS MEAL (VEG) \$10 (PANEER STICKS WITH FRIES)

### POP CORN \$8

