



# 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 \$24

Cubes of paneer marinated with chef special sauce

## TANDOORI ROASTED CHAAP \$24

Soya chunks roasted with special masala

## MALAYI SOYA CHAAP \$24

Soya chunks roasted then tossed in thick buttery cream

## PICKLE SOYA CHAAP \$24

Tantalizing chaap with special taste of pickle

## TANDOORI STUFFED MUSHROOM \$24

Marinated with yogurt, dry spices and stuffed with diced cut capsicum

## CHULBULE CUTLETS \$22

Fried vegetable dumplings loaded with rich taste and flavour

## PANEER PAHADI TIKKA \$24

a smoky, grilled cheese cubes coated herby green marinade & aromatic spice

## PINEAPPLE CHEESE TIKKA (CS) \$24

spiced fusion of cheese & sweet pineapple

## ULTRA SPL VEG PLATTER \$29

Mingle of vegetarian appetizers to relish the combined taste of Ultra Lounge veg snacks

## PAHADI MURGH TIKKA (CS) \$24

pieces of cheese & chicken marinated in spiced yogurt

## MURGH RESHAMI TIKKA \$26

Tender and juicy roasted boneless chicken tossed in creamy marination

## KACHI AMBI TIKKA \$24

Overnight marinated with pickle masala finished in clay oven

## KAALI MIRCH TIKKA \$24

Clay oven special-marinated in cashew cream and black pepper

## GARLIC TIKKA \$24

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 \$34

Tender and juicy best chops in town overnight marinated with chef special masala

## TANDOORI JALPARI (FISH)TIKKA \$24

Succulent flavour of masala marinated basa fish finished in clay oven

## ANGARA SALMON \$30

Marinated with dry tandoori masala and grilled in clay oven

## CHICKEN SEEKH KEBAB \$24

Minced chicken/goat marinated with herbs and spices cooked in tandoor



## FISH PAKORA \$22

Fried coated basa fish with gram flour, spices and herbs

## TANDOORI CHICKEN LEGS \$9.99

Combination of traditionally marinated bone-in drumsticks and thighs

## CHICKEN WINGS (FRIED/GRILLED) \$24

(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 \$35

Mingle of non-vegetarian appetizers to relish the combined taste of Ultra Lounge non-veg snacks

# NON-VEG STARTERS

## TANDOORI MURGH TIKKA \$24

Punjabi style boneless chicken slow-smoked in tandoor



# VEG ENTREES

## DAAL MAKHANI GOLD \$23

Buttery, creamy and flavorful slow cooked black lentils

## DESI GHEE DAAL TADKA \$23

Yellow lentils tempered with clarified butter, garlic and ginger

## STUFFED PANEER PASANDA \$24

Cottage cheese filled with aromatic nuts and spices mixture served in a luxurious gravy

## KADHAI PANEER \$23

Succulent cottage cheese tossed in tomato, onion gravy with onions and bell peppers

## LAJWAAB MALAYI KOFTA \$23

Dry fruits mixed in soft cottage cheese dumplings served with a buttery gravy

## PANEER BUTTER MASALA \$24

Smoked cottage cheese tikkas in a rich onion, tomato and pepper gravy

## METHI MALAYI MATAR \$24

Fenugreek and green peas in an aromatic cream based gravy

## LAHSUNI KADHAI MUSHROOM \$23

Mushrooms dish made with onion tomato base, bell peppers and freshly ground kadhahi masala

## PUNJAB KI AAG-SARSO KA SAAG \$23

Nutritious and warming fresh spinach with special ultra tadka

## BURRATA SAAG PANEER \$23

a modern fusion dish where the traditional saag is topped with creamy burrata

## JEERA ALOO-TK SPECIAL \$23

Simple light dish made with potatoes, spices and cumin seeds

## KADHAI SOYA CHAAP \$23

Crispy fried soya chaap and green pepper simmered in an exotic spiced onion masala

## CHANNA MASALA-BEST IN GLOBE \$24

Punjabi style chickpeas tempered with homemade tangy spices and ginger

## SHAHI PANEER \$24

Cottage cheese dish cooked in a creamy gravy of onions, yogurt and nuts

## JHILMIL VEG KORMA (CS) \$24

Chef special with undeclared recipe

## MIX VEG/ ALOO GOBHI \$23

Tender potatoes and cauliflower florets slowly roasted/cooked with Indian spices

## BHINDI DO PYAZA \$23

Soft yet crispy okra with caramelized onions and tomatoes

## PALAK KOFTA \$23

Consists of deep-fried spinach and cheese balls (kofta) in a rich, spiced tomato-onion gravy

## PALAK CORN \$23

Creamy curry made with sweet corn kernels in a spiced, spinach (palak) puree

## SHAM SAVERA (CS) \$26

Paneer-stuffed spinach pieces are halved to create a striking contrast of evening & morning

# NON VEG ENTREES

## BUTTER CHICKEN \$23

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 \$23

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 \$24

Smoked chicken tikkas simmered in a rich onion, tomato and pepper gravy

## TOOFANI CHICKEN-MOTORWALA(CS) \$30

Dhaba style chicken curry cooked with minced keema with chef special masala

## CHICKEN KEEMA MATAR \$28

Minced keema cooked with green peas along with Indian spices

## CHICKEN CURRY \$24

Homestyle chicken curry simmered in an onion tomato masala and spice blend

## RARHA GOAT \$30

Grated goat pieces steeped in savory mixture spicy minced gravy, exotic spices and aromatic herbs

## CHICKEN VINDALOO (CS) \$24

Curry made with tender chicken slow-cooked in a tangy, spicy sauce

## CHICKEN CHANGEZI \$24

Roasted chicken simmered in a highly spiced, creamy gravy



**CHICKEN CHETTINAD (CS) \$24**

Chicken roasted with black pepper, fennel, coconut & curry leaves

**TAWA CHICKEN ANGAARA \$24**

Juicy bone-in chicken with caramelized onions, bell peppers, tomatoes and freshly roasted Indian spices

**GOAT CURRY \$30**

Traditional goat meat blend in herbs and spices

**MUTTON ROGAN JOSH \$30**

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

**PESHAWRI KADHAI GOAT (CS) \$30**

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

**PRAWN MASALA \$28**

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

**FISH CURRY \$28**

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

**BP-MADRASI CHICKEN \$30**

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

**SAAG MURGH \$28**

Moisty pieces of chicken simmered in rich and creamy spinach

## BREADS

**TANDOORI ROTI \$4.99**

(BUTTER/PLAIN)

Indian flatbread made of wheat cooked in tandoor

**TANDOORI NAAN \$5.99**

(BUTTER/PLAIN/GARLIC/CHILLI GARLIC)

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

**ULTRA BLAST NAAN \$9**

Tandoori Naan with chef special filling

**ROOMALI ROTI (CS) \$9**

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

**LACHA PARANTHA \$8**

(METHI/AJWAIN/CHILLI)

Prantha layers cooked in tandoor

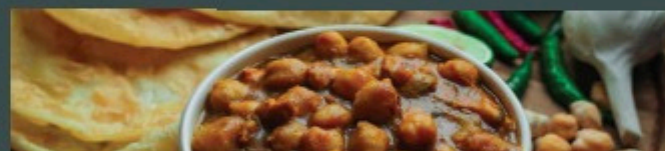
**KEEMA NAAN \$10**

Fluffy leavened bread stuffed with spicy keema

## LUNCH SPECIAL 2 PM - 6 PM

**AMRITSARI KULCHA \$15****CHANNA BHATURA \$15****BUTTER CHICKEN RICE BOWL \$18****ALOO POORI \$15****KATHI ROLL WITH FRIES AND POP \$18**

(PANEER/CHICKEN)

**KEEMA NAAN WITH GRAVY \$18****VEG THALI (TAKE OUT ONLY) \$16****NON VEG THALI (TAKE OUT ONLY) \$20**

## HAKKA CHINESE

### VEG

**MUSHROOM DUPLEX (FRIED) \$21**

stuffed mushroom caps with a savory filling sandwiched between mushrooms

**GOBHI (69-4) \$23**

Crispy cauliflower coated in batter, spices and curry leaves

**CHEESE CHILLI \$24**

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

**VEG MANCHURIAN \$23**

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

**VEG HAKKA NOODLES \$23**

Delicious combo of veggies and noodles, a classic asian dish

**SCHEZWAN SOYA CHAAP \$23**

Coated crispy soya chunks tossed in schezwan sauce

**VEG FRIED RICE \$23**

Basmati rice with vegetables in soya sauce and spices

**CRISPY CHILLI POTATO \$22**

Crispy potatoes strips glazed in sweet and spicy honey chilli sauce

**NOODLES SPRING ROLLS \$22**

Homemade noodles filled fried rolls



## NON VEG (HAKKA CHINESE)

|                                                                                                   |             |
|---------------------------------------------------------------------------------------------------|-------------|
| <b>CHILLI CHICKEN</b>                                                                             | <b>\$22</b> |
| Spicy chilli chicken succulent chicken bites coated in fiery sauce, a bold fusion of flavours     |             |
| <b>CHICKEN (69-4)</b>                                                                             | <b>\$24</b> |
| Crispy chicken coated in batter, spices and curry leaves                                          |             |
| <b>CHICKEN MANCHURIAN</b>                                                                         | <b>\$24</b> |
| Deep fried crispy chicken in savoury sauce, a delightful indo-chinese fusion of flavours and heat |             |
| <b>CHICKEN HAKKA NOODLES</b>                                                                      | <b>\$22</b> |
| Stir-fried chicken chowmein: A classic indo-chinese dish                                          |             |
| <b>CHICKEN LOLLIPOPS</b>                                                                          | <b>\$26</b> |
| Frenched chicken winglets with tangy taste                                                        |             |
| <b>CHICKEN FRIED RICE</b>                                                                         | <b>\$24</b> |
| Basmati rice with crispy chicken vegetables in soya sauce and spices                              |             |
| <b>TAVERN FRIED CHICKEN</b>                                                                       | <b>\$24</b> |
| Bone-in chicken fried with the essence of lantern evenings                                        |             |
| <b>CHILLI EGG</b>                                                                                 | <b>\$22</b> |
| Boiled hard eggs tossed in chilli sauce                                                           |             |
| <b>CRISPY FIRECRACKER CALAMARI</b>                                                                | <b>\$24</b> |
| Perfect with a sweet chilli or soicy dipping sace                                                 |             |
| <b>CRISPY GOLDEN CALAMARI</b>                                                                     | <b>\$24</b> |
| Highlights the light, crunchy texture of traditional fried rings                                  |             |
| <b>CHILLI FISH</b>                                                                                | <b>\$26</b> |
| Indo-Chinese fusion featuring succulent fish pieces coated in chilli garlic sauce                 |             |
| <b>TEMPURA PRAWNS</b>                                                                             | <b>\$28</b> |
| juicy prawns deep-fried to a delicate, golden crunch                                              |             |

## DESSERTS

|                                                                                                                 |                   |
|-----------------------------------------------------------------------------------------------------------------|-------------------|
| <b>RABDI KULFI FALUDA</b>                                                                                       | <b>\$14</b>       |
| Delicious indian beverage dessert made with rose syrup, noodles, ice cream, rabri, jelly and cold rose milk     |                   |
| <b>GAJAR HALWA</b>                                                                                              | <b>\$10.99</b>    |
| Freshly grated carrots with milk, sugar and butter                                                              |                   |
| <b>MOONG DAL HALWA</b>                                                                                          | <b>\$10.99</b>    |
| Classic Indian sweet dish made with moong lentils, sugar, ghee and cardamom powder                              |                   |
| <b>KESAR RAS MALAYI</b>                                                                                         | <b>\$10.99</b>    |
| A popular milk-based dessert with dumplings soaked in thickened milk flavoured with cardamom and saffron        |                   |
| <b>CHOCOLATE BROWNIE</b>                                                                                        | <b>\$14.10</b>    |
| Decadent layered dessert that starts with the perfect brownie, topped with a cream cheese and chocolate pudding |                   |
| <b>BISCOFF CHEESECAKE</b>                                                                                       | <b>\$12/slice</b> |
| a rich, creamy dessert with cookie crust & a velvety filling topped by Biscoff butter                           |                   |
| <b>MANGO MOUSSE CAKE</b>                                                                                        | <b>\$12/slice</b> |
| a light, refreshing dessert featuring layers of soft cake & creamy mango-flavored mousse                        |                   |
| <b>STICK KULFI</b>                                                                                              | <b>\$9.99</b>     |
| a dense, creamy traditional Indian ice cream infused with rich flavors like                                     |                   |
| <b>GULAB JAMUN</b>                                                                                              | <b>\$9.99</b>     |
| Indian dessert of fried dough balls that are soaked in a sweet and sticky sugar syrup                           |                   |
| <b>ICE CREAM</b>                                                                                                | <b>\$10</b>       |
| (VANILLA/STRAWBERRY/MANGO/BUTTERSCOTCH/CHOCOLATE)                                                               |                   |
| <b>GULAB JAMUN-ICE CREAM COMBO</b>                                                                              | <b>\$16</b>       |

## SALADS & RAITAS

|                          |             |
|--------------------------|-------------|
| <b>GREEN SALAD</b>       | <b>\$9</b>  |
| <b>ONION RINGS SALAD</b> | <b>\$9</b>  |
| <b>VEG RAITA</b>         | <b>\$9</b>  |
| <b>BOONDI RAITA</b>      | <b>\$9</b>  |
| <b>ULTRA TADKA RAITA</b> | <b>\$12</b> |



## KIDS CORNER

|                                  |             |
|----------------------------------|-------------|
| <b>ULTRA KIDS MEAL (NON-VEG)</b> | <b>\$10</b> |
| (NUGGETS WITH FRIES)             |             |
| <b>MOZZA STICKS</b>              | <b>\$10</b> |
| <b>PLAIN FRIES</b>               | <b>\$8</b>  |
| <b>ULTRA KIDS MEAL (VEG)</b>     | <b>\$10</b> |
| (PANEER STICKS WITH FRIES)       |             |



## RICE

### VEG LOADED BIRYANI \$24

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

### CHICKEN BIRYANI \$26

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

### HYDERABADI GOAT BIRYANI \$28

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

### KHYALI PULAO \$16

Rice dish with spices, vegetables and herbs

### STEAM RICE \$12

Boiled and steamed rice

### JEERA RICE \$14.10

Boiled and steamed rice with Jeera (Cumin seeds) flavour

### SAFFRON RICE \$16

Saffron rice is a fragrant, golden basmati rice cooked with saffron threads.

## STREET SNACKS

### STUFFED ALOO TIKKI CHAAT \$18

Fried potato patties served with chana, yogurt and chutneys

### TAMARIND BOMBS \$15

Crisp shells and spiced chickpea layered with tangy tamarind chutney

### HOMESTYLE DAHI BHALLA \$15

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

### ULTRA SAMOSA CHAAT \$18

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

### CHAAT PAPRI \$15

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

## MOMOS (MOG MOG)

### KURKURE MOMOS (V/NV) \$20

Dumplings with spicy crackers

### FRIED MOMOS (V/NV) \$20

Traditional fried Momos

### TANDOORI MOMOS (V/NV) \$22

Momos cooked with tandoori flavor

### STEAM MOMOS (V/NV) \$20

Gym friendly plain steamed momos

### MALAYI MOMOS (V/NV) \$22

Cooked and tossed in creamy butter sauce

### CHILLI MOMOS (V/NV) \$22

Spicy and tangy momos

## SOUPS

### VEG MONCHOW \$15

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

### HOT & SOUR \$15

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

### SWEET CORN \$15

Soup made with tender corn kernels, spices and herbs

### ULTRA SPL CHICKEN \$16

Chef Special Soup with undeclared recipe

### TOMATO CORIANDER \$15

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

