



FAHRENHEIT

ULTRA LOUNGE & RESTAURANT

MODERN GLOBAL CUISINE

The Chef has designed his menu for sharing. We suggest that you pass our plates amongst your friends, family, and companions. Our servers are here to guide you, so please call upon them for even the smallest of favors... Be creative, sit-back, and enjoy your dining experience!

SMALL PLATES

PANKO CRUSTED CALAMARI

Tossed with garlic and three kinds of pepper. Served with a Lime Chili dipping sauce. **8**

EDAMAME

Tossed with Smoky Sea Salt. **4**

GOLDEN POTATO WRAPS

Stuffed, crispy pastries with beef, potato, onions and mild curry served with a tomato garlic sauce. **8**

SAUTÉED VEGETABLE MEDLEY

Seasonal vegetables sautéed with garlic chili paste. **8**

MANGO GLAZED PORK MEDALLIONS

Served with a watercress salad. **12**

PAN SEARED SCALLOPS

Pan seared jumbo scallops on a lemongrass tomato pureé and arugula. **10**

SPICY BASIL CHICKEN DRUMMETTES

Chicken drumettes lacquered with a spicy basil sauce. **12**

WOK-TOSSED GARLIC NOODLES

Flat egg noodles tossed with garlic, soy sauce, garlic oil, salt, pepper and topped with caramelized onions. **8**

JUMBO BLACK TIGER PRAWNS A LA PLANCHA

Jumbo Black Tiger prawns sautéed with a jalapeño soy sauce and fresh herbs. Served with pea sprout salad. **9**

PLACE HOLDER FOR SMALL PLATE

Fresh Mediterranean Mussels pan roasted in Coconut Curry broth with Pernod. **11**

MANGO SALSA SAUTÉED PRAWNS

Fresh mangoes sautéed with jumbo prawns and bell peppers in a garlic white wine sauce. **10**

AHI TUNA TARTARE TOSTADAS

With White Corn and Avocado. Served on crispy wonton shells. **12**

MANDALAY WRAPS

Choice of Tender flank steak, chicken breast or mixed vegetables sautéed with onions, bell peppers, cabbage and chili wrapped in pan roasted flat bread. **10**

TRIPLE CITRUS JUMBO PRAWN CEVICHÉ

Fresh lime, orange and lemon. **10**

PAN ROASTED MUSSELS

Fresh Mediterranean Mussels pan roasted in Coconut Curry broth with Pernod. Served with pan roasted flat bread. **11**

CAJUN SEARED AHI TUNA

With a miso vinaigrette and cucumber ribbons. **11**

PLACE HOLDER FOR SMALL PLATE

Fresh Mediterranean Mussels pan roasted in Coconut Curry broth with Pernod. Fresh Mediterranean Mussels pan roasted in Coconut Curry broth with Pernod. **11**

SOUPS & SALADS

GINGER POACHED CHICKEN SALAD

With organic greens and julienned green mango, tossed in a light garlic vinaigrette. **9**

BLUE LAKE GREEN BEAN & CRISP TOFU SALAD

Served with a peanut balsamic vinaigrette. **8**

MAINE LOBSTER & MANGO SALAD

With fresh maine lobster, mango, green apple and friséé with an apple champagne vinaigrette. **14**

GREEN PAPAYA & RADICCHIO SALAD

Julienned green papaya, radicchio, carrots, tossed in a light garlic vinaigrette, topped with ground peanuts. **9**

JUMBO PRAWN & JICAMA SALAD

Mixed organic greens with sautéed jumbo prawns and julienned jicama. **9**

SOUP PLACE HOLDER

Mixed organic greens with sautéed jumbo prawns and julienned jicama. **9**

LARGE PLATES

GRILLED CABERNET SKIRT STEAK

Served with a roasted garlic mashed potato and sautéed vegetables. **18**

FIRE GRILLED CHICKEN & STEAK SATAY

Marinated steak & chicken, fire grilled on skewers with a spicy peanut sauce and curry rice. **14**

GARLIC NOODLES with GRILLED CHICKEN BREAST

Grilled chicken on a bed of wok-tossed garlic noodles. **14**

HONEY CHILI GLAZED CHICKEN BREAST

Served with white rice and sautéed mixed vegetables. **12**

THAI CHICKEN BREAST

Chicken breasts simmered in a coconut curry sauce with potatoes. Served with rice. **13**

GRILLED FILET MIGNON

Served with garlic mashed potatoes and Swiss chard in a cabernet reduction. **26**

PLACE HOLDER

Fresh spaghetti style pasta topped with curried chicken and crispy noodles. Served with a cucumber salad. **14**

PAN SEARED WILD ALASKAN SALMON

Served with grilled asparagus and organic baby carrots. Topped with a ginger scallion soy glaze. **22**

ASPARAGUS RIB EYE STEAK ROLLS

Rib Eye steak wrapped around fresh asparagus with black pepper sauce and garlic mashed potatoes. **14**

GARLIC NOODLES with SAUTÉED JUMBO PRAWNS

Sautéed jumbo prawns on a bed of wok-tossed garlic noodles. **16**

GARLIC NOODLES with MIXED VEGETABLES

Bell peppers, mushrooms, onions, potatoes sautéed in a light curry on a bed of wok-tossed garlic noodles. **12**

CURRIED NOODLES with GRILLED CHICKEN BREAST

Fresh spaghetti style pasta topped with curried chicken and crispy noodles. Served with a cucumber salad. **14**

PLACE HOLDER

Fresh spaghetti style pasta topped with curried chicken and crispy noodles. Served with a cucumber salad. **14**

SIDES

ROASTED GARLIC MASHED POTATOES. **4**

MIXED ORGANIC GREENS. **4**

SAUTÉED MIXED VEGETABLES. **5**

CURRIED SAFFRON RICE. **3**

WHITE RICE. **2**

PAN ROASTED FLAT BREAD. **4**

BEVERAGES

DRAUGHT BEER

Pyramid Hefewëizen, Fat Tire Amber Ale, Samuel Adams, Guinness Stout. **5**

BOTTLED BEER

Amstel Light, Coors Light, Heineken, Sapporo, Pacifico, Red Stripe. **5**

SOFT DRINKS

Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Lemonade. **2.50**

BOTTLED BEVERAGES

Tejava Iced Tea, Henry Weinhard's Draught Style Root Beer. **3**

VOSS Water, Pellegrino Sparkling. **4**

WINE LIST & DESSERT MENU
AVAILABLE UPON REQUEST



FAHRENHEIT
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LUNCH | TUESDAY – FRIDAY | 11:30PM – 2:30PM
DINNER | TUESDAY – SATURDAY | 5:00PM – LATE
HAPPY HOUR | TUESDAY – FRIDAY | 5:00PM – 7:00PM | \$3 CALLS \$3 BEERS

20 % GRATUITY WILL BE ADDED TO GROUPS OF 6 OR MORE
THANK YOU FOR YOUR PATRONAGE!

www.FAHRENHEITULTRALOUNGE.com
FOR TABLE RESERVATIONS CALL 408.998.9998