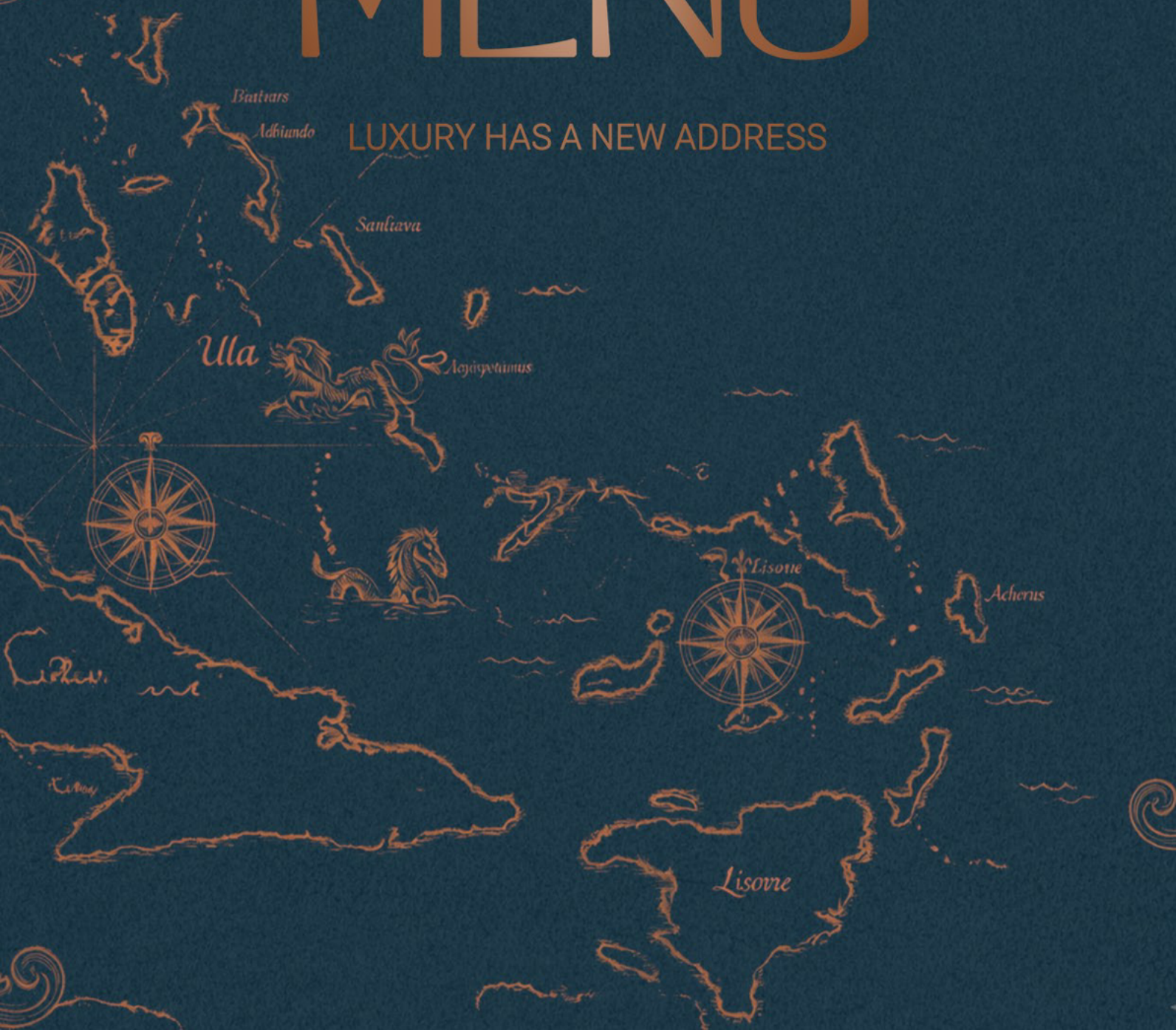


ULLA

BEACH CLUB

MENU

LUXURY HAS A NEW ADDRESS





STARTERS

CRISP SALT & PEPPER CALAMARI	180
Served with a zesty lime and kaffir leaf aioli	
TIGER PRAWN TEMPURA	195
Accompanied by a delicate dashi-mirin dipping sauce.	
HAND-CRAFTED SHRIMP BALLS	195
Panko-crusted tiger shrimp spheres served with a saffron infused aioli and micro-cilantro.	
SPICY CHICKEN WINGS	160
Tossed in a scotch bonnet-ginger reduction.	

MAIN COURSE

HERB-CRUSTED GRILED CHICKEN	220	HERBES DE PROVENCE LAMB RACK	380
Finished with a lemon-thyme velouté.		Served with a minted balsamic reduction.	
PRIME BEEF TENDERLOIN	400	BUTTER-POACHED GRILED LOBSTERS	450
Topped with a rich truffle peppercorn au jus.		Brushed with a garlic-parsley compound butter	
SLOW-BRAISED SPICY GOAT	200	PAN-SEARED SPICY SNAPPER FILLET	400
Finished in a scotch bonnet and aromatic herb reduction.		Dressed in a vibrant mango-habanero coulis and micro-greens.	

All prices are Exclusive of taxes. A 5% service charge will be added to the bill.





— ARTISAN PIZZA & BURGERS —

WAGYU BEEF MINI SLIDERS 210
Topped with caramelized onion jam and truffle mayo on brioche

SPICED CHICKEN SLIDERS 190
With avocado mousse and pickled jalapeño.

CARAMELIZED PINEAPPLE & HAM PIZZA 240
A refined Hawaian with Prosciutto di Parma and a hot honey drizzle

CLASSIC BUFFALO MOZZARELLA MARGARITA 240
Hand-torn basil and extra virgin olive oil drizzle

THE ULA SIGNATURE PIZZA 350
A decadent topping of buter-poached lobster morsels and smoked Atlantic salmon with a balsamic glaze.

— PASTA & SALADS —

SIGNATURE SEAFOOD LINGUINE 280
Tossed in a white wine, garlic, and botarga emulsion

GARDEN SPINACH PAPPARDELE 220
Served with roasted pine nuts and a creamy gorgonzola sauce.

ULA LOBSTER & MANGO STACK 280
Layered with avocado and a citrus-chili vinaigrette

GARDEN SALAD 170
Crisp seasonal greens and market vegetables tossed in a signature honey mustard sauce

— ACCOMPANIMENTS (SIDES) —

SPICY FRENCHED FRIES 80
Dusted with smoked paprika and sea salt

CRISPY YAM FRIES 80
Served with a signature spicy shito dipping sauce

SILK-PRESSED MASHED POTATOES 80
Infused with roasted garlic and French butter

AUTHENTIC SMOKEY JOLLOF RICE 100
Slow-cooked in a rich aromatic tomato base

WOK-FIRED SHRIMP FRIED RICE 150
Chinese - style with ginger, scallions, and toasted sesame

CHILLI - DUSTED SPICY RIPE PLANTAINS 80
Caramelized "aloco" style with a hint of chilli and sea salt

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CHAMPAGNE

VEUVE CLIQOT

Rich Rosé	3300
Brut	2800

DOM PERIGNON

Rosé	10,000
Brut	8500

PROSECCO

Minetto Brut	800
Freixenet ice	800

MOET ET CHANDON

Nectar Imperial Rose	3000
Brut	2600

ACE OF SPADES

Brut gold	9200
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COGNAC

HENNESSY

VS	2000 / 80
VSOP	3000 / 120
XO	7000

REMY MARTIN

VSOP	2600
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MARTEL

VSOP	2400
Blue swift	2900 / 80

TEQUILA

CASAMIGOS

Anejo	3300
Reposado	3000
Blanco	2500

JOSE CUERVO

Reposado	800 / 50
Blanco	800 / 50

DON JULIO

Anejo	3500
1942	8000
Blanco	2500 / 100

CLASE AZUL

Reposado	8500
1800	
Blanc	1800
Reposado	2000

VODKA

Belvedere	2100
Absolut	1100
Ciroc pineapple	2000 / 60
Gorbatsaw	700 / 40

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WHISKEY / SCOTCH

MACALLAN

12 years	2400 / 80
15 years	4200

GLENFIDICH

12 years	1500
15 years	2600 / 80
18 years	3000

JACK DANIELS

No 7	1200 / 60
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JONNY WALKER

Black	1650 / 60
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JAMESON

Original	1200 / 50
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PROPER 12

Shots only	40
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LIQUEUR

Bumbu cream	1000
Jagermeister	1600 / 60
Sambucca - shots only	50
Campari	850 / 40

RUM

Bumbu Original	1500
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SAINT JAMES RUM

White	700
Brown	700

BACARDI

Black	700 / 40
Gold	700 / 40
White	800 / 40

All prices are Exclusive of taxes. A 5% service charge will be added to the bill.





MIXERS

Red bull	60
Soda	30
Tonic	30
Ginger ale	30

GIN

Hendricks	1700 / 60	Macqueen	700 / 50
Tanqueray (No ten)	1150 / 50			

BEER

Club mini	60	Corona extra	70
Heineken	70	Guinness	70
Smirnoff black	60	Savanna	70

SOFT DRINKS

Coke	40
Sprite	40

WATER

Sparkling water	30
Still water	50

FRUIT JUICES (PER GLASS)

Pineapple juice	80
Cranberry	80
Orange	80

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WINES

RED

Asconi Ice wine (Late Harvest)	600
Chateau de Montmal Fittou	700
Picinni Memoro de Berliner	700
Hausseman bordeaux superieur (house wine) dry red	700 / 150 (per glass)
Mosketto (house wine) – sweet	700 / 150 (per glass)

WHITE

Domaine de la Ville de Colmar Gewurtzraminer	800
Asconi Riesling / Muscat	600
Escudo Rojo Sauvignon Blanc	800
Hausmann Entre-Deux-Mers (house wine) – dry white	700 / 150 (per glass)
Mosketto (house wine) – sweet	700 / 150 (per glass)

CLASSIC COCKTAIL

TOMMY'S MARGARITA

190

Crunchy, tangy, and refreshingly sweet with bold tequila and lime vibes. "Experience the OG, Tommy's Margarita. Julio Bermejo's game-changing twist on the classic, spotlighting Jose Cuervo Tequila, fresh lime, and agave nectar

TEQUILA SUNRISE

190

Fruity, sweet, and refreshing with a sunrise vibe. "Catch the vibe at ULA with Tequila Sunrise. Jose Cuervo Tequila, fresh orange juice, and a splash of Grenadine – a classic sunrise in a glass

OLD FASHION

190

Rich, complex, and smooth with hints of vanilla, oak, and citrus. "Savor the classic. Proper Twelve Whiskey, simple syrup, and Aromatic bitters, served smoky in a chilled glass

WHISKEY SOUR

190

Shake things up with Whiskey Sour! Proper Twelve Whiskey, fresh lemon juice, simple syrup, Aromatic bitters, egg white optional, flamed orange zest garnish. Tangy, creamy, and balanced with hints of citrus and smooth whiskey. "Zesty lemon meets Proper Twelve – creamy magic. Pair with: Smoked BBQ ribs or crispy bacon-wrapped chicken wings

SEX ON THE BEACH

190

Indulge in a luxurious escape, premium Vodka, Peach Schnapps, juicy orange and cranberry, hint of grenadine. Vodka, Peach Schnapps, Orange juice, Cranberry juice, grenadine, garnished with an orange slice & cherry. Fruity, sweet, and refreshing with a tropical vibe. Perfect for sipping in paradise!!! Gold White

MOSCOW MULE

190

Spicy kick from ginger, zesty lime freshness, and refreshing fizz. "Ginger meets lime in this iconic duo – crisp, refreshing, and totally Mule. Premium Vodka, freshly squeezed lime juice, ginger beer, topped up and garnished with a dehydrated lime wheel.

LONG ISLAND ICED TEA

190

This exquisite combo of premium Vodka, elite Gin, aged Rum, Tequila, Cointreau, lemon juice, and simple syrup, topped with Coke. It's intoxicatingly intense, complex, and devastatingly smooth – like an extravagant soiree in your glass with hints of cola, citrus, and sophisticated spirits. "A potent masterpiece – sip with sophistication, vibe with elegance

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CLASSIC COCKTAIL

MOJITO (FLAVORS: PASSION, MIXED BERRIES, GINGER & LEMON GRASS)

190

It's refreshingly herbaceous, zesty, and perfectly balanced with a hint of sweetness. Got St. James White Rum, fresh lime wedges, simple syrup, a handful of fresh mint leaves, topped with soda water, and garnished with mint sprigs and a dehydrated lime wheel. "A taste of Havana luxury – crisp mint, zesty lime, and rum that's simply divine.

PINA COLADA

190

Escape to a tropical haven in a glass – sweet pineapple, coconut bliss, and rum that'll transport you, features St James White Rum, fresh pineapple juice, and coconut cream – blended to creamy perfection. Garnished with dehydrated pineapple and coconut chips, it's like a mini vacation.

MIMOSA

190

It's citrusy, bubbly, and refreshingly perfect for brunch. The orange juice brings a tangy sweetness, while the Prosecco adds crisp bubbles, making it a match made in heaven. The fresh orange juice and Mionetto Prosecco, garnished with a twist of orange zest. "A classic brunch sparkler – bright orange meets crisp Prosecco.

MIONETTO SPRITZ

190

Shake things up with Whiskey Sour! Proper Twelve Whiskey, fresh lemon juice, simple syrup, Aromatic bitters, egg white optional, flamed orange zest garnish. Tangy, creamy, and Bubbly, refreshing, slightly bitter, and citrusy. "Prosecco meets Aperitivo – fizz for days, Crisp, bittersweet, and sparsely. Unwind or vibe.

FRENCH 75

190

Perfect for celebrations or a classy night out. The Zesty lemon, botanical sweetness, and crisp Prosecco blend for a refreshing, complex drink. Citrusy, bubbly, and sophisticated. "Gin, lemon, and Prosecco – a royal fizzy

BRAMBLE

190

McQueen premium gin, fresh lemon, and rich blackberry flavors, expertly crafted for the connoisseur. Sweet, fruity, and refreshing with notes of blackberry and citrus. "The Bramble. Savor the velvet blend!

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SIGNATURE COCKTAILS

WHISPERING BUTTERFLY

210

Sweet, creamy, floral, and slightly herbal from the butterfly tea. The rum adds a nice warmth. Perfect for cocktails, beach bars, or anyone wanting a unique, pretty drink. Garnished with edible flowers.

JALISCO ESCAPE

210

Smooth reposado tequila, sweet pineapple, tangy lime, tropical passion fruit, touch of spice. Perfect summer sipper, tropical getaway in a glass, balances sweet & spice, great for beach or patio vibes.

RUBY FIZZ

210

Gin-forward with a tangy twist, the Cointreau adds a sweet orange kick, pomegranate gives it a fruity depth, and a velvety-textured, complex cocktail with a perfect balance of citrus, sweetness, and spice – ideal for classy gatherings, dates, and that egg white? Silky smooth finish

WILDCARD

210

Smoky, sweet, nutty, creamy, and savory. Bacon-infused whiskey adds smokiness, amaretto adds nuttiness, lemon juice adds a zing, passion syrup adds sweetness, and egg white makes it creamy, foamy, and velvety. Perfect for whiskey lovers, bacon fans, or anyone wanting a bold, unique drink

ULA PARADISE

210

This cocktail's a tropical paradise in a glass – sweet guava & fresh basil transport you to a resort, zesty lemon adds a refreshing kick, all smoothed out by vodka. Great for brunch, beach days, or anytime you need a chill pill

MOCKTAILS

BERRY RETREAT

150

This drink's a game-changer: a sweet mixed-berries blend with creamy coconut milk and a hint of vanilla syrup, topped with whipped cream. It's like a berry-filled cloud in a vintage highball. Sweet, creamy, fruity, and indulgent. Perfect for dessert lovers, brunch spots, or anyone craving something sweet and satisfying.

PEACH GINGER GLOW

150

The sweet, tangy, spicy, and bubbly. Peach and agave bring sweetness; mint cools the ginger kick; lemon juice adds a zing; and sparkling wine makes it festive. Perfect for celebrations, brunch spots, or anywhere fancy drinks hit different. The combo's unique and pretty

All prices are Exclusive of taxes. A 5% service charge will be added to the bill.





— MOCKTAILS —

TROPICAL TEMPTATION

150

Sounds like a vacation drink! The combo's got tropical vibes: pineapple and passion fruit bring the sweetness, lemon juice wakes it up, and banana syrup makes it silky smooth. Ula Beach Resort's gonna crush with this drink – perfect for poolside sips, beach parties, or just vibing

SPICE & BLOOM

150

Fruity, nutty, creamy, and spiced. Guava brings tropical sweetness, almond syrup adds a subtle nutty flavor, Greek yogurt makes it creamy and refreshing, cinnamon syrup adds warmth, and basil gives a fresh, herbal twist, and the Wow Factor!

BUTTERFLY KISS

150

Refreshing, floral, citrusy, and calming. Butterfly pea tea brings a unique floral twist (and that gorgeous blue color!), fresh mint adds a cooling sensation, lemon juice adds a tangy zing, and lavender syrup adds sweetness with a calming vibe. Not your average drink – perfect for adventurous customers.

— FROZEN/GOURMET MILKSHAKES —

STRAWBERRY DAIQUIRI

175

Indulgent, fruity, tangy, and refreshing. The strawberry brings a laced sweetness, rum adds a tropical kick, and lime juice gives it a zesty twist. Comes frozen or on the rocks for versatility. Perfect for summer vibes, beach parties, or girls' night. Fruity twist on a classic cocktail.

MIXED BERRIS DAIQUIRI

175

Mouthwatering, fruity, tangy, and refreshing. Mixed berries bring a sweet-tangy fusion of strawberry, blueberry, and raspberry, creating a fruity explosion with every sip. Perfect for summer vibes or girls' night

BERRY BROWNIE EXPLOSION

175

Delicious berries, creamy vanilla, rich chocolate brownie, crunchy pebbles. Decadent treat perfect for parties, gatherings, or treats! Whipped cream & brownie on top! Chocolatey, and a fruity mix of mixed berries, fresh milk, vanilla ice cream, brownies, and pebbles. Decadent treat with crunch! Perfect for kids' parties or treats

COZY FALL WHIP

175

Rich creamy texture, sweet apple crunch, and hints of cinnamon-sugar warmth. Fall vibes amplified with apple sauce, fresh apples, and that salted caramel kick. The wow factor will come from whipping cream, fresh apples, and waffle biscuits.

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