

A LA CARTE



CHIFA!

单点菜单

CHIFA! THE STORY

Welcome to Singapore's first **CHIFA** restaurant! Explore the vibrancy of "**CHIFA**" cuisine specially curated where traditional Peruvian gourmet elements meet Chinese epicurean influences.

Drawing inspiration from cultural expression of Chinese Cantonese and traditional Peruvian elements, step foot into the restaurant and be greeted by the distinctive Chinese architectural features and colourful décor that showcases backdrops of the iconic Peru rainbow mountain and vibrant artisanal textiles.

Origin of CHIFA Cuisine

The name, **CHIFA**, was given by the Peruvians. During lunch time they listened to Chinese people use the words **Chi = Eat and Fan = Rice**.

The first generation of Chinese immigrants arrived in Peru around 1850 and created **CHIFA** food, a mix of Cantonese flavours fused with Peruvian ingredients. The cuisine then gain popularity and became recognized that many Chinese restaurants started to open in Peru.

CHEF RECOMMENDATIONS

- | | | |
|---|--|--------------|
|  | Causa Prawns Capon | \$28 |
| | Peruvian Potatoes Mousse, Poached Prawns, Avocado, Tangy Acevichado Sauce, Sweet Emulsion Coriander, Fresh Chili | |
|  | Yellow Tail Tiradito | \$28 |
| | Sliced Raw Amberjack Fillet, Caviar, Avocado, "Red Leche De Tigre" Sauce | |
|  | Hen "Caldo Criollo" Chimichurri Soup | \$16 |
| | Long Boiled Chicken Broth, Chinese Herbs and Flower Mushroom | |
|   | Hamachi "Al Carbon" Yellow Chili Sauce | \$48 |
| | Grilled "Hamachi Collar" Served with Creamy Peruvian "Aji Amarillo" Sauce and Chili Peppers | |
| | Wagyu Lomo Saltado Viru | \$68 |
| | Stir-fried Wagyu Beef, Bombay Onion, Roma Tomato Flower Mushroom, Potatoes "Chicharron", Saltado Sauce | |
|  | Wok Fried Seafood XO Aeropuerto | \$42
2pax |
| | Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wonton Noodle with Sautéed Scallops, Tiger Prawn, Calamari, Egg Omelette, Sautéed Vegetables, XO Sauce | |



Pork
含有猪肉



Vegetarian
素食



Spicy
含有辣椒



Shellfish
含有壳类



Locally Sourced
本地农产品



Dairy
奶制品



Sustainably Sourced
可持续采购的农产品


Prices are subject to prevailing government tax and service charge.
Please inform our service associates should you have any dietary requirement.

WEEKDAY 3 COURSE LUNCH \$38
CHOICE OF
STARTER | MAIN | DESSERT
ADD ON: MOCKTAIL \$8 | COFFEE OR TEA \$5

STARTERS

 **Hen "Caldo Criollo" Chimichurri Soup**

Long Boiled Chicken Broth,
Chinese Herbs and Flower Mushroom

  **Caldo de Choros**

Mussel, White Wine, Aji Amarillo, Lime, Coriander

  **Causa Prawns Capon**

Peruvian Potatoes Mousse, Poached Prawns, Avocado, Tangy
Acevichado Sauce, Sweet Emulsion Coriander, Fresh Chili
(Supplement \$4)



 **Yellow Tail Tiradito**

Sliced Raw Amberjack Fillet, Caviar, Avocado
"Red Leche De Tigre" Sauce
(Supplement \$4)

MAINS

  **Kamlu Wanton**

Tiger Prawn, Shirakaba Pork, Quail Egg and Seasonal Vegetable,
Crispy Chicken Wonton, Sweet and Sour Sauce, Fragrant Rice

  **Taypa CHIFA!**

Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wonton Noodle
with Sakura Chicken, Shirakaba Pork, Tiger Prawn, Quail Egg,
Seasonal Vegetable, Supreme Soya Sauce

 **Tomato and Onion Patarashca Bijiao Fish Fillet**

Grilled Barramundi, Peruvian Chili Panca
Broccoli, Fragrant Rice
(Supplement \$8)

Saho Fan Salteado con Lomo de res

Wagyu Beef Sliced, Flat Rice Noodle, Bean Sprout, Spring Onion
(Supplement \$6)

DESSERTS

  **Churros**

"Dulce de Leche" Dip, Cinnamon Sugar

  **Tres Leches CHIFA! 2.0**

Coconut Sponge Cake Infused with Three Milk
"Dulce de Leche" Cream, Lime Zest



Pork
含有猪肉



Vegetarian
素食



Spicy
含有辣椒



Shellfish
含有壳类



Locally Sourced
本地农产品



Dairy
奶制品



Sustainably Sourced
可持续采购的农产品

Prices are subject to prevailing government tax and service charge.
Please inform our service associates should you have any dietary requirement.

KIDS MENU \$20
CHOICE OF
BEVERAGE | STARTER | MAIN | DESSERT

BEVERAGES

Orange Juice

Apple Juice

Pineapple Juice

STARTERS

Corn Soup

Sweet Corn and Egg White

Chicken Siu Mai

Chicken and Water Chestnut

MAINS

Crispy Chicken Cutlet

Shredded Egg, Oyster Sillao Sauce, Fragrant Rice

Ee-fu Noodles Chicken Roast

Roasted Chicken, Bean Sprouts, Mushrooms


Sweet and Sour Fish Fillet

Barramundi Fillet, Steamed Broccoli, Fragrant Rice

DESSERTS

  **Vanilla Ice Cream**

Fresh Berries

  **Chocolate Ice Cream**

Fresh Berries

 Pork 含有猪肉 |  Vegetarian 素食 |  Spicy 含有辣椒 |  Shellfish 含有壳类 |  Locally Sourced 本地农产品 |  Dairy 奶制品 |  Sustainably Sourced 可持续采购的农产品

Prices are subject to prevailing government tax and service charge.
Please inform our service associates should you have any dietary requirement.

CEVICHEs AND SMALL PLATES

- | | | |
|---|---|--------------|
|   | Yellowfin Tuna Tamarind Ceviche
Sweet and Sour "Tamarind Leche de Tigre",
Avocado, Kyuri and Shredded Carrot | \$30 |
|   | Causa Prawns Capon
Peruvian Potatoes Mousse, Poached Prawns, Avocado,
Tangy Acevichado Sauce, Sweet Emulsion Coriander,
Fresh Chili | \$28 |
|  | Yellow Tail Tiradito
Sliced Raw Amberjack Fillet, Caviar, Avocado,
"Red Leche de Tigre" Sauce | \$28 |
| | Wagyu Torched Tiradito
Torched Wagyu, "Sillao Leche de Tigre",
Charcoal Oil, Crispy Quinoa,
Roasted Corn with Wasabi Emulsion | \$42 |
| | DIY Tu - Taco
Wheat Flour Tacos, Hoisin Frutado, Marinated Cucumber
Sabores Pickles, Guacamole
Choice of
  Braised Shirakaba Pork
 Braised Cumin Beef | \$38 |
| | Pika Pika Pepper Salt Silver Fish
Crispy Silver Fish, Garlic Salted Chili | \$22 |
|   | Concha Marina
Grilled Scallops Skewer with "Anticucho" Sauce | \$23
3pcs |
|  | Camaron Tigre
Tiger Prawn Skewer with "Anticucho" Sauce | \$24
3pcs |
|  | Beef Chino
Ribeye Skewer with "Anticucho" Sauce | \$38
3pcs |
|  | Sakura Chicken Tusan
Sakura Chicken Skewer with "Anticucho" Sauce | \$24
3pcs |
|  | Chijaukay Bun
Crispy Chicken CHIFA! Style, Marinated Cucumber
Chijaukay Sauce | \$22 |

 Pork 含有猪肉 |
  Vegetarian 素食 |
  Spicy 含有辣椒 |
  Shellfish 含有壳类 |
  Locally Sourced 本地农产品 |
  Dairy 奶制品 |
  Sustainably Sourced 可持续采购的农产品

Prices are subject to prevailing government tax and service charge.
Please inform our service associates should you have any dietary requirement.

DIM SUMS

- | | | |
|---|--|--------------|
|   | CHIFA! Siu Mai
Chicken, Water Chestnut,
"Aji Panca" Mayo | \$12
3pcs |
|   | Purple "Sipan" Dumpling
Codfish, Prawn and Scallop, Wasabi Mayo | \$12
3pcs |
| | Manjar Blanco Panda Bao
Peruvian Style "Dulce de Leche" Bao | \$10
3pcs |
|  | La Hoja Bao
Vegetarian Bao | \$9
3pcs |
| | Lomo Saltado Spring Roll
Beef Spring Roll, Chalaca Salsa | \$14
3pcs |
| | Chin Chon Fan
Steamed Homemade Rice Dough
Braised "Peruvian Seco"
Choice of
Braised Cumin Beef
Braised Chili Pork | \$18 |
|   | Encamotado
Chicken and Prawn Dumpling Bonbons,
Sweet Potato, Chinchu de Jora Sweet Sauce | \$18
5pcs |

SOUPS

- | | | |
|---|--|-----------------|
|  | Hen "Caldo Criollo" Chimichurri Soup
Long Boiled Chicken Broth,
Chinese Herbs and Flower Mushroom | \$16 |
|   | Chino - Peruano Corn Soup
Crab Meat, Sweet Corn and "Amarillo Aji" Chili | \$18 |
|   | Caldo de Choros
Mussel, White Wine, Aji Amarillo, Lime, Coriander | \$36
(2 pax) |

 Pork 含有猪肉 |
  Vegetarian 素食 |
  Spicy 含有辣椒 |
  Shellfish 含有壳类 |
  Locally Sourced 本地农产品 |
  Dairy 奶制品 |
  Sustainably Sourced 可持续采购的农产品

Prices are subject to prevailing government tax and service charge.
Please inform our service associates should you have any dietary requirement.




CHIFA! WHOLE FISH

(Dish may require 30 to 40mins to be served)




  **Seabass** \$88


  **Black Grouper** \$188


Cooking Method:

-  Deep Fried, Coriander Sauce
-  Roasted, Tomato and Onion Patarashca Bijiao
-  Sichuan Style, Chopped Pickled Jalapeño Pepper
- Steamed, CHIFA! Soya Sauce

CHIFA! MAINS

   **Roasted Pork CHIFA!** \$26
Chinese Roasted Pork, "CHIFA! Chili",
"Tamal de Arroz" Dumpling and Lettuce Taco



 **Chanchito Kruyoc** \$28
Sweet and Sour Pork, Kyuri, Onion, Bell Peppers, Peach


 **Roasted Chicken "A la Brasa"** Half \$30
Peruvian Style Marinate Chicken, Whole \$56
Crackers and Pickles

  **Hamachi "Al Carbon" Yellow Chili Sauce** \$48
Grilled "Hamachi Collar" Served with Creamy Peruvian
"Aji Amarillo" Sauce and Chili Peppers

Charcoal Wagyu Chifero \$74
Grilled Striploin, "Anticucho" Sauce

Wagyu Lomo Saltado Viru \$68
Stir-fried Wagyu Beef, Bombay Onion, Roma Tomato
Flower Mushroom, Potatoes "Chicharron",
Saltado Sauce

  **Kamlu Wanton** \$48
Tiger Prawn, Shirakaba Pork, Quail Egg and
Seasonal Vegetable, Crispy Chicken Wonton,
Sweet and Sour Sauce

  **Typhoon Shelter Iberico Pork Chop** \$52
Crispy Garlic, Tausi and Chopped Chili,
Homemade "Chicha de Jora", Sweet Chili Sauce

 Pork 含有猪肉 |  Vegetarian 素食 |  Spicy 含有辣椒 |  Shellfish 含有壳类 |  Locally Sourced 本地农产品 |  Dairy 奶制品 |  Sustainably Sourced 可持续采购的农产品

Prices are subject to prevailing government tax and service charge.
Please inform our service associates should you have any dietary requirement.

WOKEAME and NOODLES

- | | | |
|---|--|-----------------|
|   | Taypa CHIFA!
Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wonton Noodle with Sakura Chicken, Shirakaba Pork, Tiger Prawn, Quail Egg, Seasonal Vegetable, Supreme Soya Sauce | \$38
(2 pax) |
|  | Wok Fried Seafood XO Aeropuerto
Wok-fried Grains of Fragrant Rice, Quinoa Fried Wonton Noodle with Sautéed Scallops, Tiger Prawn, Calamari, Egg Omelette, Sautéed Vegetables, XO Sauce | \$42
(2 pax) |
| | Ee-fu Noodles Chicken Roast
Roasted Chicken, Bean Sprouts and Bell Peppers | \$28
(2 pax) |
| | Saho Fan Salteado con Lomo de res
Wagyu Beef Sliced, Flat Rice Noodle, Bean Sprout, Spring Onion | \$28
(2 pax) |

ACCOMPAÑAME

- | | | |
|---|---|------|
|    | Sichuan-Peru Potatoes
Stir-fried Peruvian Potatoes and Sichuan Pepper | \$12 |
|   | Broccoli Jora
Stir-fried Broccoli and Corn Jora Sauce | \$12 |
|   | Asparagus "Fuego"
Stir-fried Asparagus and Garlic Salted Chili | \$18 |
|  | Seasonal Vegetables
Stir-fried Seasonal Vegetables | \$12 |
|  | White Rice | \$2 |

DESSERTS

- | | | |
|---|--|------|
|   | Churros
"Dulce de Leche" Dip, Cinnamon Sugar | \$16 |
|   | Lime Pie CHIFA!
Vanilla Tart, Meringue, Fresh Berries, Lime Zest | \$12 |
|   | Cream Volteada
Cream Caramel, Cream Cheese, Cinnamon | \$14 |
|   | Tres Leches CHIFA! 2.0
Coconut Sponge Cake Infused with Three Milk "Dulce de Leche" Cream, Lime Zest | \$12 |

 Pork 含有猪肉 |
  Vegetarian 素食 |
  Spicy 含有辣椒 |
  Shellfish 含有壳类 |
  Locally Sourced 本地农产品 |
  Dairy 奶制品 |
  Sustainably Sourced 可持续采购的农产品

Prices are subject to prevailing government tax and service charge.
Please inform our service associates should you have any dietary requirement.



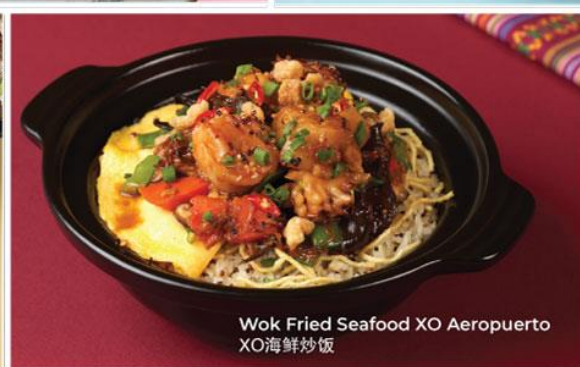
Yellowfin Tuna
Tamarind Ceviche
黄旗金枪鱼罗望子塞维切



Sakura Chicken Tusan
串烤鸡肉



Wagyu Torched Tiradito
凉拌灼和牛片



Wok Fried Seafood XO Aeropuerto
XO海鲜炒饭



Charcoal Wagyu Chifero
碳烧和牛



Hamachi "Al Carbon"
Yellow Chili Sauce
秘鲁烤油甘鱼



Typhoon Shelter Iberico Pork Chop
避风塘猪排



Roasted, Blijao Wrapped, "Sudado" Sauce
秘鲁式蕉叶烤鱼



Deep Fried, Coriander Sauce
脆炸与芹香酱



Lime Pie CHIFA!
青柠派



Roasted Pork CHIFA!
烤金猪盘



Roasted Chicken "A la Brasa"
秘鲁碳香烤鸡



Purple "Sipan" Dumpling
玉米鲜虾带子紫饺



Cream Volteada
焦糖布丁



Ee-fu Noodles Chicken Roast
烧鸡干炒伊面