

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 | \$30 |
| | Sliced Raw Amberjack Fillet, Caviar, Avocado, "Red Leche De Tigre" Sauce | |
|  | Hen "Caldo Criollo" Chimichurri Soup | \$18 |
| | 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 | |
| | Kidman Wagyu Lomo Saltado Viru | \$62 |
| | Stir-fried Wagyu Beef, Bombay Onion, Roma Tomato Flower Mushroom, Potatoes "Chicharron", Saltado Sauce | |
|  | Wok Fried Seafood XO Aeropuerto | \$44
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



Dairy
奶制品



Shellfish
含有壳类



Nuts
含有花生



Locally Sourced
本地农产品



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

   **Custard Bao with Macadamia Nut**

Steamed Custard Bun with Macadamia Nuts


  **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

  **Bak Kut Teh**

Pork Spare Ribs in Peppery Broth, Garlic,
Chinese Fritters, Braised Peanuts, Fragrant Rice

  **Taypa CHIFA!**

Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wanton 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



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含有猪肉



Vegetarian
素食



Spicy
含有辣椒



Dairy
奶制品



Shellfish
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Nuts
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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



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含有猪肉



Vegetarian
素食



Spicy
含有辣椒



Dairy
奶制品



Shellfish
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Nuts
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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 | \$30 |
|  | De Corvina CHIFA
Grilled Seabass Fillet Skewer with "Anticucho" Sauce | \$23
2pcs |
|  | Beef Chino
Australian Grain-fed Tenderloin with "Anticucho" Sauce | \$38
3pcs |
|  | Sakura Chicken Tusan
Sakura Chicken Skewer with "Anticucho" Sauce | \$26
3pcs |

DIM SUMS

- | | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|--------------|
|   | CHIFA! Siu Mai
Chicken, Water Chestnut,
"Aji Panca" Mayo | \$12
3pcs |
|   | Purple "Sipan" Dumpling
Codfish, Prawn and Scallop, Wasabi Mayo | \$12
3pcs |
|    | Custard Bao with Macadamia Nut
Steamed Custard Bun with Macadamia Nuts | \$8
2pcs |

SOUPS

- | | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|------|
|  | Hen "Caldo Criollo" Chimichurri Soup
Long Boiled Chicken Broth,
Chinese Herbs and Flower Mushroom | \$18 |
|   | Chino - Peruano Corn Soup
Crab Meat, Sweet Corn and "Amarillo Aji" Chili | \$18 |

 Pork 含有猪肉 |
  Vegetarian 素食 |
  Spicy 含有辣椒 |
  Dairy 奶制品 |
  Shellfish 含有壳类 |
  Nuts 含有花生 |
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CEVICHEs & SMALL PLATES 赛维切, 小吃



Yellowfin Tuna Tamarind Ceviche
黄旗金枪鱼罗望子赛维切



Causa Prawns Capon
鲜虾薯泥塔



Yellowtail Tiradito
凉拌鲷鱼



Sakura Chicken Tusan
串烤鸡肉



Beef Chino
串烤澳洲谷饲牛里脊

DIM SUM & SOUP 点心 / 汤品



CHIFA! Siu Mai
烧卖



Purple Sipan Dumpling
鳕鱼鲜虾带子紫饺



Custard Bao with
Macadamia Nut
奶黄包与夏威夷果



Chino - Peruano Corn Soup
秘鲁中式玉米羹



Hen "Caldo Criollo" Chimichurri Soup
秘鲁走地鸡老火汤





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!** \$28
Chinese Roasted Pork, "CHIFA! Chili",
"Tamal de Arroz" Dumpling and Lettuce Taco



 **Roasted Chicken "A la Brasa"** Half \$32
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 Kidman Wagyu Chifero \$72
Grilled Striploin, "Anticucho" Sauce

Kidman Wagyu Lomo Saltado Viru \$62
Stir-fried Wagyu Beef, Bombay Onion, Roma Tomato
Flower Mushroom, Potatoes "Chicharron",
Saltado Sauce

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

  **Bak Kut Teh** \$16
Pork Spare Ribs in Peppery Broth, (1 pax)
Garlic, Chinese Fritters, Braised Peanuts \$36
(3 pax)

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

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MAINS 特色主食



Bak Kut Teh
肉骨茶



Hamachi 'Al Carbon' Yellow Chilli Sauce
秘鲁烤油甘鱼



Roasted Chicken "A la Brasa"
秘鲁碳香烤鸡



Charcoal Kidman Wagyu Chifero
碳烧基德曼和牛



Roasted Pork CHIFA!
烤金猪盘



Typhoon Shelter Iberico Pork Chop
避风塘猪排



Kidman Wagyu Lomo Saltado Viru
酸醋爆炒基德曼和牛肉

CHIFA! Whole Fish 鲜鱼精选



Cooking style: Roasted, Bijao Wrapped,
"Sudado" Sauce
烹饪方式: 秘鲁式焦叶烤鱼



Cooking style: Deep Fried Coriander Sauce
烹饪方式: 脆炸与芹香酱

WOKEAME and NOODLES







-   **Taypa CHIFA!** \$40
(2 pax)
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
-  **Wok Fried Seafood XO Aeropuerto** \$44
(2 pax)
Wok-fried Grains of Fragrant Rice, Quinoa Fried Wonton Noodle with Sautéed Scallops, Tiger Prawn, Calamari, Egg Omelette, Sautéed Vegetables, XO Sauce
- Ee-fu Noodles with Chicken** \$30
(2 pax)
Chicken Meat, Bean Sprouts and Bell Peppers
- Saho Fan Salteado con Lomo de res** \$30
(2 pax)
Wagyu Beef Sliced, Flat Rice Noodle, Bean Sprout, Spring Onion

ACCOMPAÑAME

-    **Sichuan-Peru Potatoes** \$14
Stir-fried Peruvian Potatoes and Sichuan Pepper
-   **Broccoli Jora** \$14
Stir-fried Broccoli and Corn Jora Sauce
-   **Asparagus "Fuego"** \$18
Stir-fried Asparagus and Garlic Salted Chili
-  **Seasonal Vegetables** \$14
Stir-fried Seasonal Vegetables
-  **White Rice** \$3

DESSERTS

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

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WOKEAME AND NOODLES 炒饭与炒面

Saho Fan Salteado con Lomo de res
干炒牛河



Eefu Noodles Chicken Roast
烤鸡干炒伊面



Taypa CHIFA!
什锦炒饭



Wok Fried Seafood XO Aeropuerto
XO海鲜炒饭



Broccoli Jora
炒西兰花



Sichuan-Peru Potatoes
秘鲁花椒炒土豆丝



Asparagus "Fuego"
辣蒜芦笋

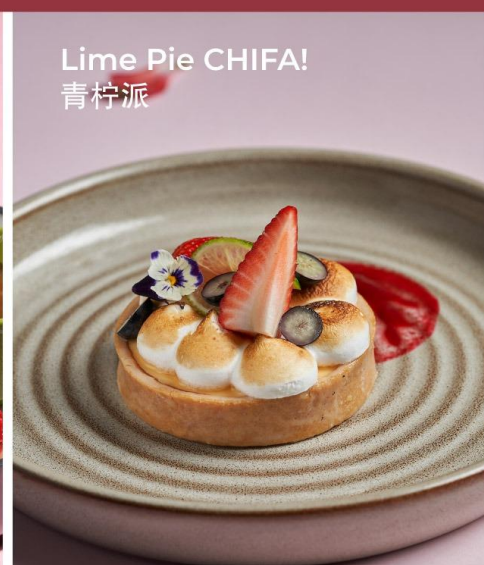


DESSERTS 甜品

Churros
吉事果



Lime Pie CHIFA!
青柠派



Tres Leches CHIFA! 2.0
椰香坊特蕾斯蛋慕丝

