

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

	Yellowfin Tuna Tamarind Ceviche Sweet and Sour "Tamarind Leche de Tigre", Avocado, Kyuri and Daikon	\$32
5	Hen "Caldo Criollo" Chimichurri Soup Long Boiled Chicken Broth, Chinese Herbs and Flower Mushroom	\$16
	Charcoal Wagyu Chifero Grilled Striploin, "Anticucho" Sauce	\$79
	Hamachi "Al Carbon" Yellow Chili Sauce Grilled "Hamachi Collar" Served with Creamy Peruvian "Aji Amarillo" Sauce and Chili Peppers	\$52
	Wagyu Lomo Saltado Viru Stir Fried Wagyu Beef, Red Onion, Tomato, Flower Mushroom, Saltado Sauce, Potatoes "Chicharron"	\$68
•	Wok Fried Seafood XO Aeropuerto Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wanton Noodle with Sautéed Scallops, Prawns, Calamari, Egg Omelette with Seasonal Vegetables XO Sauce	\$40 2-4pax

















Long Boiled Chicken Broth, Chinese Herbs and Flower Mushroom

Yellowfin Tuna Tamarind Ceviche

Sweet and Sour "Tamarind Leche de Tigre" Avocado, Kyuri and Daikon (Supplement \$4)

Beef Chino Anticucho

Beef Skewer with "Antichucho" Sauce (Supplement \$6)

MAINS

Chaufa Chijaukay

Crispy Golden Chicken, "Chijaukay" Sauce CHIFA! Fried Rice & Pickles

Ee-fu Noodles Duck Roast

Roasted Duck, Bean Sprouts and Bell Peppers

🖺 🥒 Fish "al Aji Amarillo"

Grilled Catch of Day, Creamy "Aji Amarillo" Sauce Fragrant Rice

(Supplement \$8)

Striploin & Potatoes Sichuan

Grilled Striploin, Peruvian Chili Panca **Shredded Potatoes** (Supplement \$12)

DESSERTS

Tres Leches CHIFA!

Sponge Cake Infused with 3 Milk, "Dulce de Leche" Cream, Lime Zest

Mandarin Orange Arroz Con Leche

Mandarin Orange Rice Pudding, Golden Raisins, Black Sesame Ice Cream















CHIFA! FIESTA MENU SHARING MENU FOR 2 \$148++

CHOICE OF CEVICHE BAR | CHIFA DIM SUM | SMALL PLATES PIKA PIKA | MAIN

Menu dishes are designed for sharing portion and will be served to table as ready.

CEVICHE BAR

Yellowfin Tuna Tamarind Ceviche

Sweet and Sour "Tamarind Leche de Tigre" Avocado, Kyuri and Daikon

Wagyu Torched Tiradito

Torched Wagyu, "Sillao Leche de Tigre", Charcoal Oil, Crispy Quinoa Roasted Corn with Wasabi Emulsion (Supplement \$6)

CHIFA DIM SUMS

🗘 CHIFA! Siu Mai

Chicken, Water Chestnut, Kimchi Emulsion, Crispy Quinoa

Purple "Sipan" and Scallop **Dumpling**

Codfish and Corn, Wasabi Emulsion

Charcoal Char Siu Bao

Charcoal Bun with Chinese Barbecued Pork

Crab Meat and Shrimp **Beancurd Roll**

Steamed Beancurd with Chicken Broth (Supplement \$6)

SMALL PLATES PIKA PIKA

◆ ✓ Concha Marina

Grilled Scallops Skewer, Crispy Quinoa "Anticucho" Sauce

Beef Chino

Beef Skewer with "Anticucho" Sauce (Supplement \$6)

◆ ✓ Camaron Tigre

Prawn Skewer with "Anticucho" Sauce

∴ Hen "CaldoCriollo" **Chimichurri Soup**

Long Boiled Chicken Broth, Chinese Herb, Flower Mushroom















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

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MAINS

📶 🌶 Hamachi "Al Carbon" **Yellow Chili Sauce**

Grilled "Hamachi Collar" Served with Creamy Peruvian "Aji Amarillo" Sauce

Waqyu Lomo Saltado Viru

Stir-fried Wagyu Beef, Potatoes "Chicharron", Flower Mushroom Tomatoes, Saltado Sauce

A Roasted Chicken "A La Brasa"

Peruvian Style Marinate Chicken, Crackers and Pickles

Typhoon Shelter **Iberico Pork Chop**

Crispy Garlic, Tausi and Chopped Chili Homemade "Chicha de Jora" Sweet Chili Sauce

Wok Fried Seafood **XO** Aeropuerto

Wok-fried Chaufa, Sautéed Seafood, Egg Omelette with Seasonal Vegetables **XO Sauce**

ADD ON DESSERTS

(Supplement \$10)

☐ ➤ Tres Leches CHIFA!

Sponge Cake Infused with 3 Milk, "Dulce de Leche" Cream, Lime Zest

Arroz Con Leche

Mandarin Orange Rice Pudding, Golden Raisins, Black Sesame Ice Cream

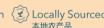
















Yellowfin Tuna Tamarind Ceviche Sweet and Sour "Tamarind Leche de Tigre", Avocado, Kyuri and Daikon	S CHIFA!	32
Wagyu Torched Tiradito	\$	42
Torched Wagyu, "Sillao Leche de Tigre",		
Charcoal Oil, Crispy Quinoa		
Roasted Corn with Wasahi Emulsion		

DIM SUMS

5	CHIFA! Siu Mai Chicken, Kimchi Sauce, Water Chestnut, Crispy Quinoa	\$9 3pcs
•	Purple "Sipan" & Scallop Dim Sum Codfish and Corn, Wasabi Emulsion	\$10 3pcs
	Charcoal Char Siu Bao Charcoal Bun with Chinese Barbecued Pork	\$10 3pcs
	Lomo Saltado Spring Roll Wok Sautéed Beef Tenderloin	\$15 3pcs
	Crab Meat and Shrimp Beancurd Roll Steamed Beancurd with Chicken Broth	\$16 3pcs















Pork 含有猪肉 Vegetarian Spicy 含有辣椒 Dairy 小制品 Shellfish 全有充类 Locally Sourced Sustainably Sourced Produce 本地农产品 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.



































