



## 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**

<b>Yellowfin Tuna Tamarind Ceviche</b> Sweet and Sour "Tamarind Leche de Tigre", Avocado, Kyuri and Daikon	\$32
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

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 **MOCKTAIL \$8** CHIFA'S CROWN | LADY CHILCANO| VIRGIN MOJITO **STARTERS CHIFA! Siu Mai** Chicken, Water Chestnut, Kimchi Sauce Crispy Quinoa Hen "Caldo Criollo" Chimichurri Soup

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

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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

## **CHIFA!** Tiradito

Hamachi, Scallops, Caviar, "Red Leche de Tigre"

## **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

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\$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.

### **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

#### 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

## Mandarin Orange Arroz Con Leche

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

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## **CEVICHES BAR**

CHIFA!	Yellowfin Tuna Tamarind Ceviche Sweet and Sour "Tamarind Leche de Tigre", Avocado, Kyuri and Daikon	\$32
CHIFA!	CHIFA! Tiradito Hamachi, Scallops, Caviar, "Red Leche de Tigre" Sauce	\$40
	Wagyu Torched Tiradito Torched Wagyu, "Sillao Leche de Tigre", Charcoal Oil, Crispy Quinoa Roasted Corn with Wasabi Emulsion	\$42

## **DIM SUMS**

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

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## **SMALL PLATES**

CHIFA!	Kong Bak Bao Criollo Roast Pork Chinese Style with "Chalaca" Salsa, Textures of Sweet Potatoes	\$18 2pcs
	Concha Marina Grilled Scallops Skewer with "Anticucho" Sauce Crispy Quinoa	\$23 3pcs
	Camaron Tigre Tiger Prawn Skewer with "Anticucho" Sauce	\$24 3pcs
	Beef Chino Beef Skewer with "Anticucho" Sauce	\$38 3pcs
	SOUPS	
CHIFA!	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	\$15

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# \$26 Half \$30 Whole\$56 \$32 \$52 \$79 \$68 \$52 "Chicha de Jora", Sweet Chili Sauce

\$24



## **WOKEAME** and **NOODLES** \$34 Chaufa SanSen Wok-fried Grains of Fragrant Rice, Quinoa and Fried CHIFA! Wanton Noodle with Pork Charsiu, Chicken, Prawns, Egg Omelette with Seasonal Vegetables **Tangy Sweet Sauce** \$40 **Wok Fried Seafood XO Aeropuerto** 2-4pax Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wanton Noodle with Sautéed Scallops, Prawns, Calamari, Egg Omelette with Seasonal Vegetables **XO** Sauce \$23 **Ee-fu Noodles Duck Roast** Roasted Duck, Bean Sprouts and Bell Peppers **ACCOMPAÑAME Pika Pika Pepper Salt Crispy Corn** \$12 2-4pax **Crispy Sweet Corn** \$12 **Sichuan-Peru Potatoes** Stir-fried Peruvian Potatoes and Sichuan Pepper \$16 **Broccoli Garlic** Stir-fried Broccoli and Garlic Asparagus "Fuego" \$18 2-4pax CHIFA! Stir-fried Asparagus and Garlic Salted Chili \$2 **White Rice DESSERTS** \$17 **Mandarin Orange Arroz Con Leche** Mandarin Orange Rice Pudding, Golden Raisins, Black Sesame Ice Cream **Tres Leches CHIFA!** \$17 Sponge Cake Infused with 3 Milk, "Dulce de Leche" Cream, Lime Zest

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**Chef's Recommendation** 











