



CHIFA!

Peruvian-Chinese Cuisine

A LA CARTE MENU



Scan to
view menu

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

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

TO MOTHER, WITH *Love*

6th to 12th May 2024

*Mum enjoys a complimentary cocktail
with any cocktail order.*

Mother's Day Cocktail

DEAR MAMÁ

Cherry Chocolate Milk Moutai, Vanilla Macaron, Edible Flowers

\$20

Soup

Abalone Golden Superior Broth

8 Head Abalone, Sea Cucumber, Pumpkin, Aji Amarillo Chilli

\$20

Main Course

Crispy Seabass Fillet with Coriander Sauce

Seabass, Mild Coriander Sauce, "Aji Amarillo"

\$28

Dessert

Double-boiled Papaya with Peach Gum Soup

Hawaiian Papaya, White Fungus, Peach Gum

\$18



CHIFA!



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! Tiradito

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

CHIFA DIM SUMS

CHIFA! Siu Mai

Chicken, Water Chestnut,
Kimchi Emulsion, Crispy Quinoa

Charcoal Char Siu Bao

Charcoal Bun with
Chinese Barbecued Pork

Purple "Sipan" and Scallop Dumpling

Codfish and Corn, Wasabi Emulsion

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

Camaron Tigre

Prawn Skewer with "Anticucho" Sauce

Beef Chino

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

**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.

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.

MAINS

Hamachi "Al Carbon"
Yellow Chili Sauce

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

Typhoon Shelter
Iberico Pork Chop

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

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

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

Roasted Chicken "A La Brasa"
Peruvian Style Marinate Chicken,
Crackers and Pickles

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

CEVICHES BAR



Yellowfin Tuna Tamarind Ceviche

\$32

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



CHIFA! Tiradito

\$40

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

Wagyu Torched Tiradito

\$42

Torched Wagyu, "Sillao Leche de Tigre",
Charcoal Oil, Crispy Quinoa
Roasted Corn with Wasabi Emulsion

DIM SUMS



CHIFA! Siu Mai

\$9
3pcs

Chicken, Kimchi Sauce, Water Chestnut,
Crispy Quinoa



Purple "Sipan" & Scallop Dim Sum

\$10
3pcs

Codfish and Corn, Wasabi Emulsion

Charcoal Char Siu Bao

\$10
3pcs

Charcoal Bun with Chinese Barbecued Pork



Lomo Saltado Spring Roll

\$15
3pcs

Wok Sautéed Beef Tenderloin

Crab Meat and Shrimp Beancurd Roll

\$16
3pcs

Steamed Beancurd with Chicken Broth

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



Chef's Recommendation

SMALL PLATES



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



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

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



Chef's Recommendation

CHIFA WHOLE FISH

(subject to market price per gram)
(Dish may require 30 to 40mins to be served)



Roasted, Bijao Wrapped, "Sudado" Sauce

Sichuan Style, Chopped Pickled Jalapeño Pepper

CHIFA! SPECIAL

- | | |
|---|-------------------------|
| Roasted Pork CHIFA! | \$24 |
| Chinese Roasted Pork, "Chifa! Chili",
"Tamal de Arroz" Dumpling and Lettuce Taco | |
| Chicken Chijaukay | \$26 |
| Crispy Golden Chicken, Black Fungus,
"Chijaukay" Sauce | |
| Roasted Chicken "A la Brasa" | Half \$30
Whole \$56 |
| Peruvian Style Marinate Chicken, Crackers and Pickles | |
| Scallops Sweet Hey Chu "Negrito" Sauce | \$32 |
| Grilled Scallops with Sweet Black Vinegar Sauce and
Crispy Garlic | |
|  Hamachi "Al Carbon" Yellow Chili Sauce | \$52 |
| Grilled "Hamachi Collar" Served with Creamy Peruvian
"Aji Amarillo" Sauce and Chili Peppers | |
|  Charcoal Wagyu Chifero | \$79 |
| Grilled Striploin, "Anticucho" Sauce | |
|  Wagyu Lomo Saltado Viru | \$68 |
| Stir Fried Wagyu Beef, Red Onion, Tomato, Flower
Mushroom, Saltado Sauce, Potatoes "Chicharron" | |
| Typhoon Shelter Iberico Pork Chop | \$52 |
| Crispy Garlic, Tausi and Chopped Chili, Homemade
"Chicha de Jora", Sweet Chili Sauce | |

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



Chef's Recommendation

WOKEAME and NOODLES



Chaufa SanSen

\$34
2-4pax

Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wonton Noodle with Pork Charsiu, Chicken, Prawns, Egg Omelette with Seasonal Vegetables
Tangy Sweet Sauce



Wok Fried Seafood XO Aeropuerto

\$40
2-4pax

Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wonton Noodle with Sautéed Scallops, Prawns, Calamari, Egg Omelette with Seasonal Vegetables
XO Sauce

Ee-fu Noodles Duck Roast

\$23
2-4pax

Roasted Duck, Bean Sprouts and Bell Peppers

ACCOMPAÑAME

Pika Pika Pepper Salt Crispy Corn

\$12
2-4pax

Crispy Sweet Corn

Sichuan-Peru Potatoes

\$12
2-4pax

Stir-fried Peruvian Potatoes and Sichuan Pepper

Broccoli Garlic

\$16
2-4pax

Stir-fried Broccoli and Garlic



Asparagus "Fuego"

\$18
2-4pax

Stir-fried Asparagus and Garlic Salted Chili

White Rice

\$2

DESSERTS

Mandarin Orange Arroz Con Leche

\$17

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

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



Chef's Recommendation



CHIFA TIRADITO!



YELLOWFIN TUNA
TAMARIND CEVICHE



WAGYU TORCHED
TIRADITO



PURPLE "SIPAN" & SCALLOP
DIM SUM



CHIFA! SIU MAI



TYPHOON SHELTER
IBERICO PORK CHOP

WOK FRIED SEAFOOD
XO AEROPUERTO

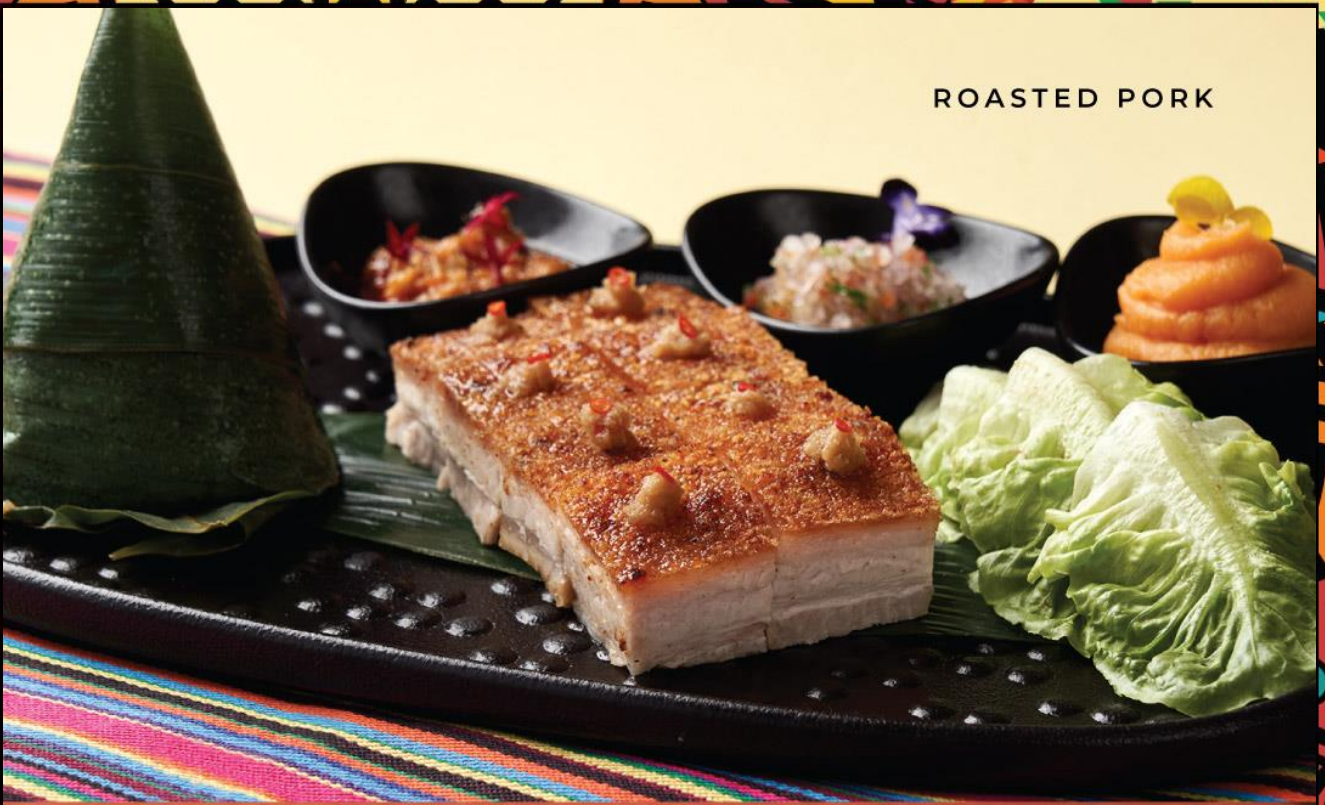


ROASTED CHICKEN
A LA BRASA



HAMACHI COLLAR
AJI AMARILLO SAUCE

ROASTED PORK



EE-FU NOODLES
DUCK ROAST



CHARCOAL WAGYU
CHIFERO



SCALLOPS SWEET
HEY CHU NEGRITO
SAUCE



ROASTED, BIJAO WRAPPED,
"SUDADO" SAUCE



SICHUAN STYLE,
CHOPPED PICKLED JALAPEÑO
PEPPER



CHIFA!

Peruvian-Chinese Cuisine
秘魯中式融合料理



Follow us
on Instagram

Resorts World at Sentosa Pte. Ltd.
8 Sentosa Gateway, Singapore 098269
AVE8, Resorts World Sentosa

www.rwsentosa.com/chifa