

## press release

### Resorts World Sentosa unveils its latest Peruvian-Chinese concept restaurant, **CHIFA!**

*Step into a slice of Peru and explore the vibrancy of “Chifa” cuisine where Peruvian gourmet elements meet Chinese epicurean influences*



Explore the vibrancy of “Chifa” cuisine, where Peruvian gourmet elements meet Chinese epicurean influences at **CHIFA!**.

**SINGAPORE, 20 February 2023** – Premium lifestyle destination resort, Resorts World Sentosa (RWS, 圣淘沙名胜世界), welcomes **CHIFA!**, a trendy Peruvian-Chinese concept restaurant and much-anticipated gem to its stable of award-winning gastronomic dining destinations. Named after “Chifa”, the term for Peruvian-Chinese cuisine derived from a local Peruvian transliteration of the Chinese phrase “Chi3fan3 (吃饭)”, the eponymous restaurant brings the distinguished culinary style to discerning gourmands in Singapore and the region. Birthed in the 1800s when Chinese immigrants incorporated Peru’s culinary heritage, “Chifa” is now a celebrated part of Peru’s identity.

**CHIFA!** is a brand-new signature restaurant at RWS dedicated to showcasing authentic Peruvian-Chinese fusion dishes to foodies here in Singapore and the region. “Chifa” cuisine originated from the first generation of Chinese immigrants to Peru where they created dishes comprising Chinese flavours – predominantly Cantonese – made with Peruvian ingredients which later were further adapted by descendants of the Chinese born in Peru, also known as Tusan.

“Chifa” is, therefore, part of the Peruvian culture, comprising both Peruvian and Chinese influences, that relates to a remarkable yet delicious fare. RWS strives to create memorable moments for all its visitors. Likewise at **CHIFA!**, the integrated resort has created a vibrant venue for loved ones and

friends to gather over delectable food and cocktails, which also evokes the Peruvian culture of sharing meals at social occasions especially at homes. Gourmands can look forward to a menu comprising an exciting blend of “Chifa” classics as well as new creations inspired by a curation of produce such as chilli and spices from Peru.

### **Be transported to the stunning world of Barrio Chino, Peru**



Drawing inspiration from cultural expression of Chinese Cantonese and traditional Peruvian elements, step foot into *CHIFA!* 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.

Inspired by the classic Chinese courtyard architecture and the spectacular natural beauty of Barrio Chino, Peru, guests will be drawn closer to the beautiful world of Peru as they step into *CHIFA!* The restaurant features four distinct dining areas, including three private dining rooms and a lively bar setting, each with a refined ambience that enhances the dining experience. The colourful restaurant décor also showcases backdrops of the iconic Peru rainbow mountain and vibrant artisanal textiles, making every corner of the restaurant picture perfect. The resulting relaxed façade of *CHIFA!* is reminiscent of the streets of Barrio Chino, featuring brick walls, rounded columns, stone floor tiles, and glazed roof tiles. The elements, blended with the bright and vivid décor as well as neon lights, reflects the melting pot of Peru's diverse cultures and landscapes, boast a dining space that embraces both Peruvian and Chinese heritage.

### **Vibrant and umami flavours that hit the spot**

Some of the signature dishes at *CHIFA!* that showcase a savoury fusion of flavours include the refreshing **Yellowfin Tuna Tamarind Ceviche** (S\$22). Ceviche, a signature classic of Peruvian cuisine, is elevated to a new level at *CHIFA!* where ingredients, such as tamarind, daikon and kyuri are incorporated seamlessly. The yellowfin tuna and tamarind "Leche de Tigre" in this dish at *CHIFA!* provide a perfect balance of citric and sweet flavours, while the kyuri and radish add a touch of Chinese gastronomy to the plate.



*CHIFA!*'s tantalising Bijao Wrapped Fish and "Sudado" (diners can choose the fillet option pictured)

Another noteworthy dish is the ***Bijao Wrapped Fish and "Sudado"*** (S\$48), a traditional Chifa delicacy. *CHIFA!*'s version of this tantalising dish features an entire fish roasted and accompanied by Tomato "Chalaca" Salsa. It is skilfully prepared by combining the method of roasted fish wrapped with the banana leaf for the fragrance, and the perfect seasoning of bold and tangy spices in Peruvian cuisine best represented by the "Sudado" sauce that is made of Aji chili and fermented corn juice, adding a fresh zest to this seafood dish.

Seafood lovers can look forward to the ***Wok Fried Seafood XO Aeropuerto*** (S\$38 for two to four pax). Imbued with the ethereal 'wok-hei' (Cantonese for 'wok breath') that is harnessed through the chefs' culinary prowess, the dish is a nostalgic yet modern take on the traditional Peruvian dish. The dish, commonly enjoyed in Peruvian homes, is made with nutritious quinoa and aromatic jasmine rice and topped with seafood and seasonal vegetables sautéed in a flavourful XO sauce.

As part of RWS' resort wide commitment to sustainability, *CHIFA!* also uses fresh herbs and vegetables from the resort's very own herb garden, where the crops are carefully nurtured in-house and harvested by RWS' chefs for their menus.

#### **Pair dishes with *CHIFA!*'s Peruvian signature cocktails**

The *CHIFA!* experience is incomplete without a signature Peruvian cocktail. Savour classic and contemporary concoctions from a delightful menu of tipples that complement the vibrant flavours of the dishes. These include ***CHICANO de CHIFA*** (S\$25), a *CHIFA!* interpretation of the classic combination of Pisco and ginger ale that was first created in Peruvian homes of Peruvian families containing Pisco Macchu, maracuya (passion fruit), agave nectar and ginger ale; as well as a refreshing ***LAGUNA 69*** (S\$20) named after and inspired from the beautiful turquoise colour lake located near Peru's Huaraz. ***LAGUNA 69*** is made of Havana three years, blue curacao, pineapple and fresh lime juice with agave nectar.





CHIFA!'s delightful signature drinks

CHIFA! opens daily except Tuesdays and Wednesdays for dinner from 5pm to 11pm (with last order at 10.30pm). For reservations, please visit: [www.rwsentosa.com/chifa](http://www.rwsentosa.com/chifa), call +65 6577 6688 / 6558 or email [chifa@rwsentosa.com](mailto:chifa@rwsentosa.com) / [dining@rwsentosa.com](mailto:dining@rwsentosa.com). CHIFA! is located at Ave8 in RWS.

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#### ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from concerts to public shows. RWS has been named "Best Integrated Resort" since 2011 for the 10<sup>th</sup> year in a row at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit [www.rwsentosa.com](http://www.rwsentosa.com).

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#### EDITORS' NOTES

1. Please use the accompanying photograph captions for visuals.
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)
3. Hashtags: #chifa!rws #chifa!rwsentosa #chifarestaurant #rws moments #rwsentosa

