



CHIFA!

Peruvian-Chinese Cuisine
秘鲁中式融合料理



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.

SAN 庙
YŌU 前
西



BAI JIU SHAKE UP

13 FEB - 19 FEB

**5 COURSE MENU
COCKTAIL PAIRING
\$198**

Sweet Chili Crab Causa

Peruvian Potatoes, Avocado Tartare,
Sweet Kimchi Emulsión, Caviar

Plum Coco Whispers

*Shui Jing Fang Infused Jackfruit and Nutmeg,
Dry Yellow Wine Infused Dried Guava, Choya Green Tea Umeshu*

Abalone Golden "CHIFA!" Superior Broth

8 Head Abalone, Fish Maw, Sea Cucumber, Cabbage,
Pumpkin, Aji Amarillo Chili

Braised Kurobuta Belly

CHIFA Spices and Superior Soy Sauce,
Homemade Chili Daikon, Ginger Sprout Pickles

Drunken Dragon

*Xifeng Infused Laksa Leaves and Lemongrass
Sage Grape Cordial, White Tea, Lemon Juice*

Eight Treasures Chaufa in Pumpkin Bowl

Steamed Chaufa, Scallop, Duck Meat, Chinese Sausage, Dried Shrimp
Chestnut, Shitake, Yellow Corn and Quinoa

Magical Dragon Ball Flame

Citrus Pear Parfait with Bai Jiu
Peanut Crunch, Black Wolfberry Confit

Bai Jiu Breakfast

*Jiugui Jiu Infused Kaya, Vodka, Tangerine Tincture,
Toast, Coconut Water, Spicy Cordial*

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EVERLASTING PROSPERITY

CHIFA! LUNAR NEW YEAR 2024
1 FEB - 24 FEB 2024
\$168

CHIFA Lohei Prosperity Toss

Scallop in CHIFA Ponzu, Hamachi Tiradito, Peach Sour Plum and Sweet Citronella Sauce,
Lohei Cracker, Brazilian Nuts, Yellow Corn, Crispy Quinoa and Wonton Noodles,
Canchita and Pepper Powder, Daikon, Carrots, Kyuri, Spring Onion, Bell Peppers,
Colors of Pickled Vegetables

Abalone Golden "CHIFA!" Superior Broth

Fish Maw, Pumpkin Puree, Aji Amarillo, Sea Cucumber
Goji Berries Chinese Cabbage

Braised Kurobuta Belly

CHIFA Spices and Superior Soy Sauce,
Homemade Chili Daikon and Ginger Sprout Pickles

OR

Wagyu "Barbacoa"

A5 Kagoshima Wagyu Striploin on Charcoal Grill, CHIFA Sauce

Braised Conch Meat and Bamboo Pith with Broccolini

Fatt Choy, Lemongrass XO Sauce

Eight Treasures Chaufa in Pumpkin Bowl

Steamed Chaufa, Scallops, Duck Meat, Chinese Sausage, Dried Shrimp,
Chestnut, Shitake, Yellow Corn and Quinoa

Glutinous Rice Ball

Black Sesame Glutinous Rice Ball, Fermented Rice Soup,
Goji Berries, Sweet Osmanthus

Sharing set menu for minimum 2 person and required for entire table.
Prices are subject to prevailing government tax and service charge.
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BLISSFUL REUNION

CHIFA! LUNAR NEW YEAR 2024
1 FEB - 24 FEB 2024
\$228

CHIFA Lohei Prosperity Toss

Scallop in CHIFA Ponzu, Hamachi Tiradito, Peach Sour Plum and Sweet Citronella Sauce,
Lohei Cracker, Brazilian Nuts, Yellow Corn, Crispy Quinoa and Wonton Noodles,
Canchita and Pepper Powder, Daikon, Carrots, Kyuri, Spring Onion, Bell Peppers,
Colors of Pickled Vegetables

Sweet Chili Crab Causa

Peruvian Potatoes, Avocado Tartare, Sweet Kimchi Emulsion, Caviar

Abalone Golden "CHIFA!" Superior Broth

Fish Maw, Pumpkin Puree, Aji Amarillo, Sea Cucumber
Goji Berries Chinese Cabbage

Whole Grouper Fish Chicharron al Panko

Corn Cider Sweet Chili, Amarillo Chili Emulsion

Braised Kurobuta Belly

CHIFA Spices and Superior Soy Sauce,
Homemade Chili Daikon and Ginger Sprout Pickles

OR

Wagyu "Barbacoa"

A5 Kagoshima Wagyu Striploin on Charcoal Grill, CHIFA Sauce

Braised Conch Meat and Bamboo Pith with Broccolini

Fatt Choy, Lemongrass XO Sauce


Eight Treasures Chaufa in Pumpkin Bowl

Steamed Chaufa, Scallops, Duck Meat, Chinese Sausage, Dried Shrimp,
Chestnut, Shitake, Yellow Corn and Quinoa

Glutinous Rice Ball

Black Sesame Glutinous Rice Ball, Fermented Rice Soup,
Goji Berries, Sweet Osmanthus

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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

BAI JIU SHAKE UP PIKA PIKA

Salted Spicy Garlic Crispy Corn \$12

Crispy Silver Fish \$18

Salted Yolk Fish Skin \$22

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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

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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

Peruvian Style Marinate Chicken, Crackers and Pickles

Whole \$56

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

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Chef's Recommendation

WOKEAME and NOODLES



Chaufa SanSen

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

\$34
2-4pax



Wok Fried Seafood XO Aeropuerto

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

\$40
2-4pax

Ee-fu Noodles Duck Roast

Roasted Duck, Bean Sprouts and Bell Peppers

\$23
2-4pax

ACCOMPAÑAME

Pika Pika Pepper Salt Crispy Corn

Crispy Sweet Corn

\$12
2-4pax

Sichuan-Peru Potatoes

Stir-fried Peruvian Potatoes and Sichuan Pepper

\$12
2-4pax

Broccoli Garlic

Stir-fried Broccoli and Garlic

\$16
2-4pax



Asparagus "Fuego"

Stir-fried Asparagus and Garlic Salted Chili

\$18
2-4pax

White Rice

\$2

DESSERTS

Purple "Chicha Bebe" Man Tao

Peruvian Sweet Corn Ice Cream in Purple Bao

\$18

Mandarin Orange Arroz Con Leche

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

\$17



Tres Leches CHIFA!

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

\$17

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Chef's Recommendation



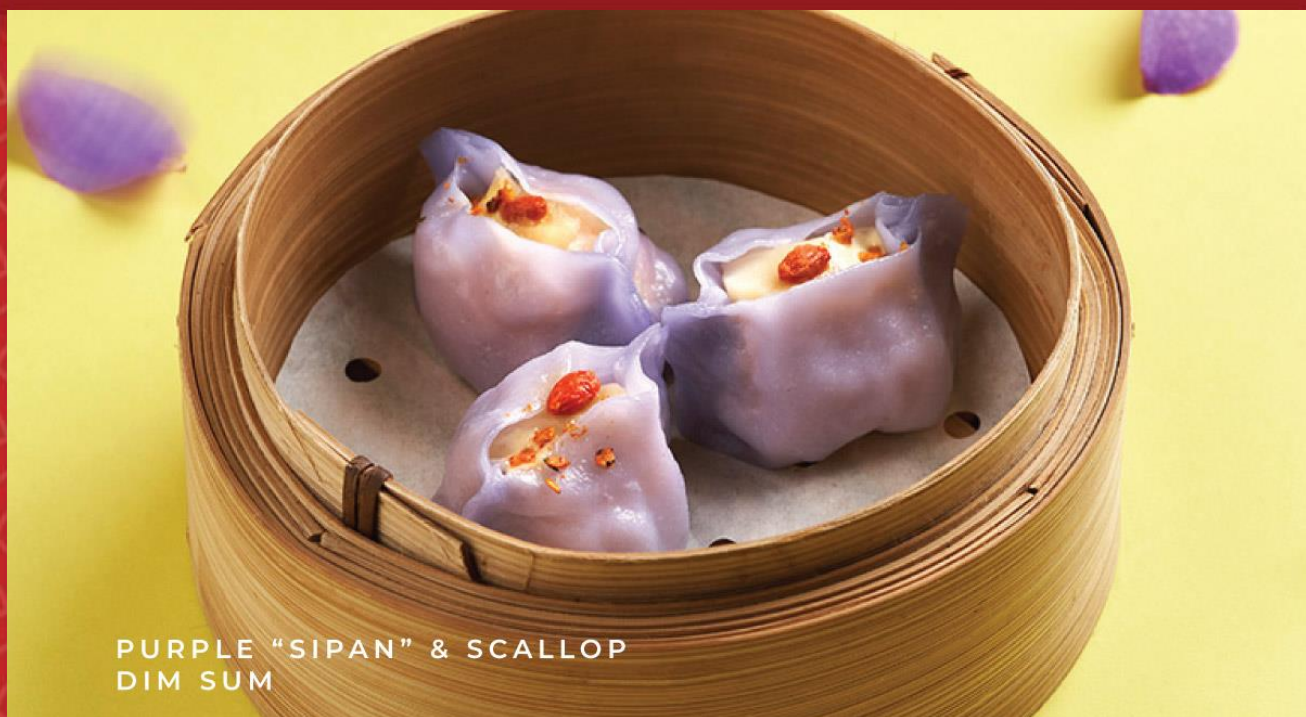
CHIFA TIRADITO!



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!



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view menu

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