



CHIFA!

Peruvian-Chinese Cuisine
秘魯中式融合料理



**CHINESE NEW YEAR
SPECIALS**



Scan to
view menu

SAN 庙前
YŌU 三酉



CHIFA!

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*

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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YÖU 三酉



CHIFA!

BAI JIU SHAKE UP
白酒新韵

13 FEB - 19 FEB
(二月十三至二月十九)

五道菜套餐
鸡尾酒搭配
\$198

蟹来福满屋

Sweet Chili Crab Causa

秘鲁自制薯泥, 牛油果, 鱼子酱, 甜泡菜汁

青梅椰影 Plum Coco Whispers

尖不叻肉豆蔻低温慢煮水井坊, 番石榴干型黄酒, 绿茶青梅酒

鲍鱼金鸡迎春

Abalone Golden "CHIFA!" Superior Broth

鱼鳔, 海参, 南瓜蓉, 枸杞, 卷心菜

金猪呈祥

Braised Kurobuta Belly

秘鲁香料, 上等酱油, 自制辣酱, 白萝卜, 姜丝

白茶金龙醉 Drunken Dragon

叻沙西凤香甜酒, 鼠尾草青提汁酸甜剂, 福鼎白茶

金玉满堂

Eight Treasures Chaufa in Pumpkin Bowl

炒饭, 带子, 鸭肉, 腊肠, 虾米, 栗子, 香菇, 玉米粒, 藜麦

龙腾戏珠

Magical Dragon Ball Flame

白酒梨子芭菲花生碎黑枸杞蓉

南洋早茶 Bai Jiu Breakfast

咖椰油洗酒鬼酒, 陈皮茶酊剂, 烤土司, 椰子风味水, 麻辣酸甜剂

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CHIFA!

BAI JIU SHAKE UP PIKA PIKA
白酒新韵小吃

13 FEB - 19 FEB
(二月十三至二月十九)

Salted Spicy Garlic Crispy Corn \$12
辣蒜脆玉米粒

Crispy Silver Fish \$18
脆口白鱼

Salted Yolk Fish Skin \$22
咸蛋鱼皮

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SAN 庙前
YÖU 三酉



BAI JIU COCKTAILS

白酒鸡尾酒

13 FEB - 19 FEB

MOUTAI MILK PUNCH \$79

茅台奶拳

Moutai, Fruity Spice Wine, Sour Cherry Puree, Dark Chocolate
茅台, 中式果味香料葡萄酒, 酸樱桃果泥, 黑巧克力酱

RWSLING \$79

名胜司令

Moutai Infused Tamarind Vanilla, Bai Jiu Cello,
Clarified Sea Salt Pineapple, Cherry Pomegranate Cordial, Soda
酸子香草低温慢煮茅台, 白酒香甜酒, 海盐菠萝澄清液
樱桃红石榴酸甜剂, 苏打水

PANDAN SYMPHONY \$49

斑斓汾韵

Fenjiu Infused Milk Oolong, Rum Infused Lotus Leaves and Pandan Cake,
Lemon Cordial, Camellia Chrysantha Bitter, Lemon and Apple Juice
奶香金萱汾酒, 荷叶斑斓蛋糕蒸馏液, 柠檬酸甜剂, 金花苦精

PLUM COCO WHISPERS \$22

青梅椰影

Shui Jing Fang Infused Jackfruit and Nutmeg,
Yellow Wine Infused Dried Guava, Choya Green Tea Umeshu
尖不叻肉豆蔻低温慢煮水井坊, 番石榴干型黄酒, 绿茶青梅酒

DRUNKEN DRAGON \$22

白茶金龙醉

Xifeng Infused Laksa Leaves and Lemongrass
Sage Grape Cordial, White Tea, Lemon Juice
叻沙西凤香甜酒, 鼠尾草青提汁酸甜剂, 福鼎白茶

BAI JIU BREAKFAST \$22

南洋早茶

Jiugui Jiu Infused Kaya, Vodka, Tangerine Tincture,
Toast, Coconut Water, Spicy Cordial
咖椰油洗酒鬼酒, 陈皮茶酊剂, 烤土司, 椰子风味水, 麻辣酸甜剂

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