



新春菜单

LUNAR NEW YEAR MENU
2025



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

- | | | |
|---|---|----------------|
|  | Crab Meat Causa | \$28 |
| | Peruvian Spicy Potato, Avocado Guacamole
Kimchi Emulsion, Caviar | |
|  | CHIFA! Drunken Abalone | \$36 |
| | Umeshu Jello, Tomato, Avocado Oil,
Sour Plum Powder | |
|  | Sakura Chicken Tusan | \$20
3pcs |
| | Sakura Chicken Skewer with "Anticucho" Sauce | |
|  | CHIFA! Abalone Siu Mai | \$16
3pcs |
| | Abalone, Chicken, Water Chestnut,
"Aji Panca" Mayo | |
| | 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 | |
|  | Mariscos Salteados | \$40 |
| | Scallop, Prawn, Squid, Pork
Sautéed Vegetables | |
|  | 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 Sautéed Vegetables
XO Sauce | |



Pork
含有猪肉



Vegetarian
素食



Spicy
含有辣椒



Dairy
奶制品



Shellfish
含有壳类



Locally Sourced
本地农产品



Sustainably Sourced Produce
可持续采购的农产品

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

STARTERS

Hen "Caldo Criollo" Chimichurri Soup

Long Boiled Chicken Broth,
Chinese Herbs and Flower Mushroom

Lomo Salteado Spring Roll

Wok-fried Beef Tenderloin

Yellowtail Tiradito

Sliced Raw Yellowtail, Caviar, "Red Leche de Tigre" Sauce
(Supplement \$4)

Crab Meat Ume

Umeshu Jello, Tomato, Avocado Oil,
Sour Plum Powder
(Supplement \$4)

MAINS

Chaufa Sakura Shrimp and Conpoy

Dried Sakura Shrimp, Crispy Dried Scallop, Shredded Egg,
Wok-fried Grains of Fragrant Rice, Quinoa and Deep-fried Wonton Noodle

KrUYOC Pollo

Sakura Chicken, Kyuri, Onion, Bell Pepper, Pineapple,
Sweet and Sour Sauce, Fragrant Rice

Barramundi with Coriander Sauce

Grilled Barramundi Fillet, Peruvian Chili Panca,
Broccoli, Fragrant Rice
(Supplement \$8)

Saho Fan Saltaedo

Wagyu Beef, Bean Sprout, Spring Onion, Flat Rice Noodle
(Supplement \$6)

DESSERTS

Churros

Dulce Tres Leche Dips, Cinnamon Powder

Tres Leches CHIFA! 2.0

Coconut Sponge Cake Infused with Three Milk, "Dulce de Leche" Cream

Cream Volteada

Caramel, Cinnamon, Cream Cheese, Fresh Berries



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KIDS MENU \$20
CHOICE OF
BEVERAGE | STARTER | MAIN | DESSERT

BEVERAGE

Orange Juice
Apple Juice
Pineapple Juice

STARTERS

Corn Soup
Sweet Corn and Egg White

Chicken Siu Mai
Chicken and Water Chestnut

MAINS

Crispy Chicken Cutlet
Shredded Egg, Sweet and Sour Sauce, Fragrant Rice

Ee-fu Noodles Duck Roast
Roasted Duck, Bean Sprouts, Mushrooms

Sweet and Sour Fish Fillet
Barramundi Fillet, Steamed Broccoli, Fragrant Rice

DESSERTS

 **Vanilla Ice Cream**
Fresh Berries

 **Chocolate Ice Cream**
Fresh Berries



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CHIFA! LUNAR NEW YEAR 2025

\$168

富贵吉祥

AUSPICIOUS BEGINNING

辛盘献瑞捞生

鲍鱼, 带子, 三文鱼, 脆鱼皮, 柚子话梅酱,
薄脆, 芝麻花生, 玉米粒, 藜麦, 秘鲁脆玉米粒, 五香粉,
白萝卜丝, 胡萝卜丝, 黄瓜, 葱花, 彩色腌蔬菜

CHIFA Lohei Prosperity Toss

Abalone, Scallop, Salmon, Crispy Fish Skin, Yuzu Sour Plum Sauce,
Lohei Cracker, Sesame Peanuts, Corn Kernel, Quinoa, Canchita, Pepper Powder,
Daikon, Carrots, Kyuri, Spring Onion, Assorted Pickled Vegetables

十全大补乌鸡汤

乌鸡, 药膳, 枸杞, 卷心菜

Herbal Black Chicken Soup

Black Chicken, Chinese Herbs, Goji Berries, Chinese Cabbage

横财就手

秘鲁香料, 上等酱油, 白萝卜, 姜丝

Braised Pork Knuckles

Peruvian Spices, Premium Soya Sauce, Daikon, Ginger Pickles

或

OR

哈哈大笑

鲜虾, 鼓油王

Wok Fried Prawns

Supreme Soya Sauce

发财好事

发菜, 蚝鼓, 小棠菜

Dried Oyster with Shanghai White Cabbage

Fatt Choy, Dried Oyster

金芋满堂

腊肠, 虾米, 芋头, 香菇, 香米

Chinese Sausage Taro Rice

Chinese Sausage, Dried Shrimp, Taro, Mushroom, Fragrant Rice

团圆美满

彩色汤圆, 黑糖, 姜, 年糕

Glutinous Rice Balls with Chinese New Year Cake

Assorted Rice Balls, Brown Sugar, Ginger, Chinese New Year Cake



Sharing set menu for minimum 2 person.

Prices are subject to prevailing government tax and service charge.

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CHIFA! LUNAR NEW YEAR 2025

\$228

合欢富贵

HARMONY AND FORTUNE

辛盘献瑞捞生

鲍鱼, 带子, 三文鱼, 脆鱼皮, 柚子话梅酱,
薄脆, 芝麻花生, 玉米粒, 藜麦, 秘鲁脆玉米粒, 五香粉,
白萝卜丝, 胡萝卜丝, 黄瓜, 葱花, 彩色腌蔬菜

CHIFA Lohei Prosperity Toss

Abalone, Scallop, Salmon, Crispy Fish Skin, Yuzu Sour Plum Sauce,
Lohei Cracker, Sesame Peanuts, Corn Kernel, Quinoa, Canchita, Pepper Powder,
Daikon, Carrots, Kyuri, Spring Onion, Assorted Pickled Vegetables

蟹肉番茄梅酒冻

梅酒冻, 牛油果油, 话梅粉

Ume Crab Meat with Heirloom Tomato

Umeshu Jello, Avocado Oil, Sour Plum Powder

十全大补乌鸡汤

乌鸡, 药膳, 枸杞, 卷心菜

Herbal Black Chicken Soup

Black Chicken, Chinese Herbs, Goji Berries, Chinese Cabbage

鸿运当头

脆炸石斑鱼, 玉米粒, 青豆, 糖醋酱

Crispy Whole Grouper Fish

Deep-Fried Grouper, Corn Kernel, Green Peas, Sweet and Sour Sauce

横财就手

秘鲁香料, 上等酱油, 白萝卜, 姜丝

Braised Pork Knuckles

Peruvian Spices, Premium Soya Sauce, Daikon, Ginger Pickles

或

OR

哈哈大笑

鲜虾, 鼓油王

Wok-Fried Prawns

Supreme Soya Sauce

发财好事

发菜, 蚝鼓, 小棠菜

Dried Oyster with Shanghai White Cabbage

Fatt Choy, Dried Oyster, Shanghai White Cabbage

金芋满堂

腊肠, 虾米, 芋头, 香菇, 香米

Chinese Sausage Taro Rice

Chinese Sausage, Dried Shrimp, Taro, Mushroom, Fragrant Rice

团圆美满

彩色汤圆, 黑糖, 姜, 年糕

Glutinous Rice Balls with Chinese New Year Cake

Assorted Rice Balls, Brown Sugar, Ginger, Chinese New Year Cake



Sharing set menu for minimum 2 person.

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CEVICHEs AND SMALL PLATES

- | | | |
|---|--|--------------|
| | Yellowfin Tuna Tamarind Ceviche  | \$32 |
| | Sweet and Sour "Tamarind Leche de Tigre",
Avocado, Kyuri and Daikon | |
|  | Crab Meat Causa  | \$28 |
| | Peruvian Spicy Potato, Avocado Guacamole
Kimchi Emulsion, Caviar | |
|  | CHIFA! Drunken Abalone  | \$36 |
| | Umeshu Jello, Tomato, Avocado Oil,
Sour Plum Powder | |
| | Wagyu Torched Tiradito | \$42 |
| | Torched Wagyu, "Sillao Leche de Tigre",
Charcoal Oil, Crispy Quinoa
Roasted Corn with Wasabi Emulsion | |
|  | Kong Bak Bao Criollo | \$18
2pcs |
| | Roast Pork Chinese Style with
"Chalaca" Salsa, Textures of Sweet Potatoes | |
| | Pika Pika Pepper Salt Silver Fish | \$16 |
| | Crispy Silver Fish, Garlic Salted Chili | |
|  | Concha Marina | \$23
3pcs |
| | Grilled Scallops Skewer with "Anticucho" Sauce | |
|  | Camaron Tigre | \$24
3pcs |
| | Tiger Prawn Skewer with "Anticucho" Sauce | |
|  | Beef Chino  | \$38
3pcs |
| | Ribeye Skewer with "Anticucho" Sauce | |
|  | Sakura Chicken Tusan  | \$20
3pcs |
| | Sakura Chicken Skewer with "Anticucho" Sauce | |



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Chef's Recommendation

DIM SUMS

- | | | |
|--|--|--------------|
|  | CHIFA! Abalone Siu Mai  | \$16
3pcs |
| Abalone, Chicken, Water Chestnut, "Aji Panca" Mayo | | |
|  | Purple "Sipan" Dumpling  | \$10
3pcs |
| Codfish, Prawn and Scallop, Wasabi Mayo | | |
|  | Charcoal Char Siu Bao | \$10
3pcs |
| Charcoal Bun with Chinese Barbecued Pork | | |
|  | La Hoja Bao | \$9
3pcs |
| Vegetarian Bao | | |
|  | El Camaron Spring Roll | \$12
3pcs |
| Prawn Spring Roll, Wasabi Mayo | | |
|  | Wanton Frito | \$15
6pcs |
| Prawn and Chicken, "Aji Panca" Mayo | | |

SOUPS

- | | | |
|---|---|------|
|  | Hen "Caldo Criollo" Chimichurri Soup  | \$16 |
| Long Boiled Chicken Broth, Chinese Herbs and Flower Mushroom | | |
|  | Chino - Peruano Corn Soup | \$15 |
| Crab Meat, Sweet Corn and "Amarillo Aji" Chili | | |
|  | De Conchas Pollo Soup | \$18 |
| Chicken Broth, Dried Scallops, Wawa Cabbage Flower Mushroom | | |



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Chef's Recommendation

CHIFA! SPECIAL

- | | | |
|---|--|----------------------------------|
|  | Roasted Pork CHIFA! | \$24 |
| | Chinese Roasted Pork, "CHIFA! Chili",
"Tamal de Arroz" Dumpling and Lettuce Taco | |
|  | Kong Pao Pollo Con Castanas De Caju | \$26 |
| | Chicken, Cashew Nuts, Dried Chili, Asparagus,
Aji Panca, Black Vinegar | |
|  | 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, Potatoes "Chicharron", Saltado Sauce | |
|  | Typhoon Shelter Iberico Pork Chop | \$52 |
| | Crispy Garlic, Tausi and Chopped Chili, Homemade
"Chicha de Jora", Sweet Chili Sauce | |
|  | Mariscos Salteados  | \$40 |
| | Scallop, Prawn, Squid, Pork
Sautéed Vegetables | |
|  | CHIFA Lohei Prosperity Toss | \$68
Regular
\$88
Large |
| | Abalone, Scallop, Salmon, Crispy Fish Skin,
Yuzu Sour Plum Sauce, Lohei Cracker, Sesame Peanuts,
Corn Kernel, Quinoa, Canchita, Pepper Powder,
Daikon, Carrots, Kyuri, Spring Onion,
Assorted Pickled Vegetables | |
| | (Available from 18 Jan to 12 Feb 2025) | |

 Nuts 含有花生
  Pork 含有猪肉
  Vegetarian 素食
  Spicy 含有辣椒
  Dairy 奶制品
  Shellfish 含有壳类
  Locally Sourced 本地农产品
  Sustainably Sourced Produce 可持续采购的农产品

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Chef's Recommendation

CHIFA WHOLE FISH

(Dish may require 30 to 40mins to be served)

  **Seabass** \$118

  **Black Grouper** \$188

Cooking Method:

-  Deep Fried, Coriander Sauce
-  Roasted, Bijao Wrapped, "Sudado" Sauce
-  Sichuan Style, Chopped Pickled Jalapeño Pepper
-  Steamed, CHIFA! Soya Sauce

WOKEAME and NOODLES

  **Chaufa SanSen**  \$34
Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wonton Noodle with Pork Charsiu, Chicken, Prawns, Egg Omelette with Sautéed Vegetables
Tangy Sweet Sauce 2-4pax

 **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 Sautéed Vegetables
XO Sauce 2-4pax

Ee-fu Noodles Duck Roast \$23
Roasted Duck, Bean Sprouts and Bell Peppers 2-4pax

 **Sopa Sui Kao** \$20
Prawn Dumpling, Dried Scallop and Sole Fish Broth
Wonton Noodles 2pax

ACCOMPAÑAME

  **Sichuan-Peru Potatoes** \$12
Stir-fried Peruvian Potatoes and Sichuan Pepper 2-4pax

  **Broccoli Garlic** \$16
Stir-fried Broccoli and Garlic 2-4pax

 **Asparagus "Fuego"**  \$18
Stir-fried Asparagus and Garlic Salted Chili 2-4pax

 **Seasonal Vegetables** \$16
Stir-fried Seasonal Vegetables

 **White Rice** \$2

 Pork
含有猪肉

 Vegetarian
素食

 Spicy
含有辣椒

 Dairy
奶制品

 Shellfish
含有壳类

 Locally Sourced
本地农产品

 Sustainably Sourced Produce
可持续采购的农产品

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Chef's Recommendation

DESSERTS

-   **Cream Volteada** \$16
Caramel, Cinnamon, Cream Cheese, Fresh Berries
-  **Lime Pie CHIFA!** \$14
Vanilla Tart, Meringue, Fresh Berries
-   **Tres Leches CHIFA!**  \$12
Sponge Cake Infused with 3 Milk,
"Dulce de Leche" Cream, Lime Zest

 Pork 含有猪肉  Vegetarian 素食  Spicy 含有辣椒  Dairy 奶制品  Shellfish 含有壳类  Locally Sourced 本地农产品  Sustainably Sourced Produce 可持续采购的农产品

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Chef's Recommendation



Yellowfin Tuna Tamarind Ceviche
黄旗金枪鱼罗望子塞维切



Wagyu Torched Tiradito
凉拌灼和牛片



Crab Meat Causa
蟹肉薯泥塔



CHIFA! Drunken Abalone
秘魯醉鮑魚



Purple "Sipan" Dumpling
玉米鲜虾带子紫饺



CHIFA! Abalone Siu Mai
鲍鱼烧卖



Sakura Chicken Tusan
串烤鸡肉



Charcoal Wagyu Chifero
碳烧和牛



El-Camaron Spring Roll
鲜虾春卷



Wanton Frito
黄金云吞



Kong Bak Bao Criollo (2pc)
控肉包



Hamachi "Al Carbon"
Yellow Chili Sauce
秘鲁烤油甘鱼



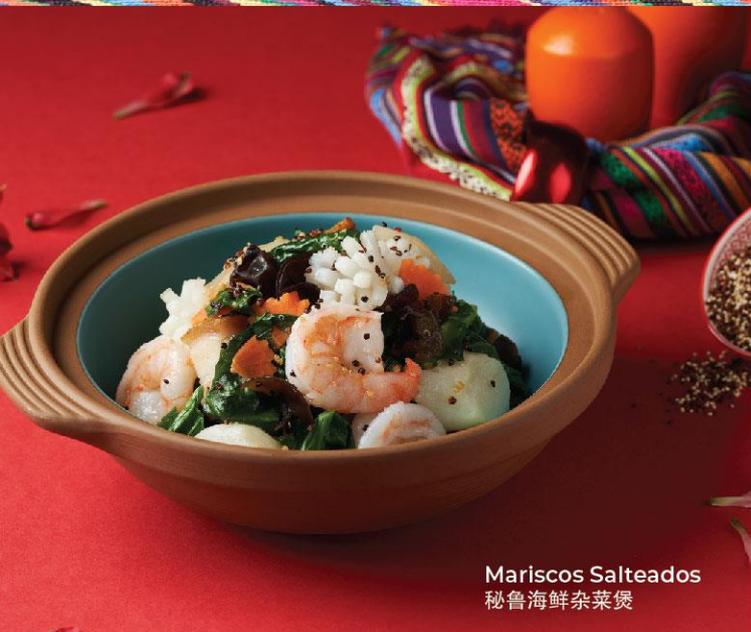
Roasted Chicken "A la Brasa"
秘鲁碳香烤鸡



Typhoon Shelter Iberico Pork Chop
避风塘猪排



Roasted Pork CHIFA
烤金猪盘



Mariscos Salteados
秘鲁海鲜杂菜煲



Scallops Sweet Hey Chu "Negrito" Sauce
带子甜醋酱



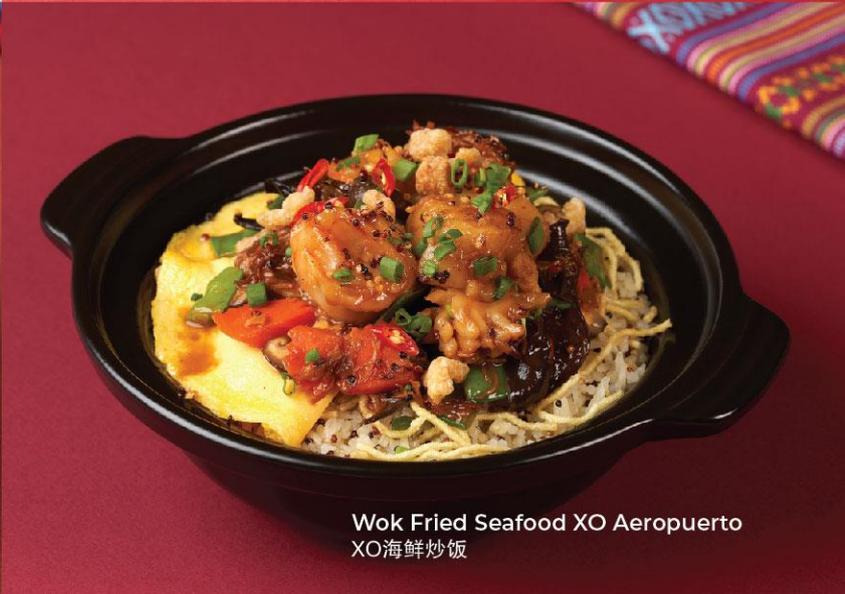
Sopa Sui Kao
水饺干贝汤面



Kong Pao Pollo Con Castanas De Caj
秘鲁宫保鸡丁



Ee-fu Noodles Duck Roast
鸭丝干炒伊面



Wok Fried Seafood XO Aeropuerto
XO海鲜炒饭



Roasted, Bujao Wrapped, "Sudado" Sauce
秘魯式焦葉烤魚



Sichuan Style,
Chopped Pickled Jalapeño Pepper
川式腌制雷派尼辣椒



Deep Fried, Coriander Sauce
脆炸与芹香酱



Steamed, CHIFA! Soya Sauce
清蒸豉油

Cream Volteada
焦糖布丁



Lime Pie Chifa!
青柠派

