



CHIFA!

Peruvian-Chinese Cuisine
秘魯中式融合料理

A LA CARTE MENU
菜单



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



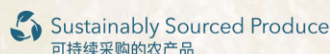
Dairy
奶制品



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

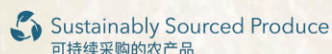
Dulce Tres Leche Dips, Cinnamon Powder

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, Oyster Sillao Sauce, Fragrant Rice

Ee-fu Noodles Duck Roast

Roasted Duck, Bean Sprouts, Mushrooms

Sweet and Sour Fish Fillet

Barramundi Fillet, Steamed Broccoli, Fragrant Rice

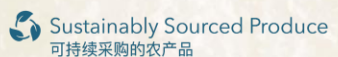
DESSERTS

 **Vanilla Ice Cream**

Fresh Berries

 **Chocolate Ice Cream**

Fresh Berries



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CHIFA! FIESTA de SEIS PLATOS CHOICE OF 6 DISHES

\$158++

Menu dishes are designed for sharing portion and will be served to table as ready.

CHOICE OF 2 STARTERS

Yellowfin Tuna Tamarind Ceviche

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

Crab Meat Causa

Peruvian Spicy Potato, Avocado Guacamole
Kimchi Emulsion, Caviar

Scallop & Prawn Skewers^(4pcs)

Grilled Scallops and Prawn Skewers,
"Anticucho" Sauce, Chalaca Salsa

Beef & Chicken Skewers^(4pcs)

Beef and Sakura Chicken Skewers,
"Anticucho" Sauce, Chalaca Salsa
(Supplement \$5)

Hen "Caldo Criollo"

Chimichurri Soup^(2portions)

Long Boiled Chicken Broth, Chinese Herb,
Flower Mushroom

Chino Peruano Corn Soup^(2portions)

Crab Meat, Sweet Corn and
"Amarillo Aji" Chili

CHOICE OF 2 SIDES

La Hoja Bao^(4pcs)

Vegetarian Bao

Purple "Sipan" Dumpling^(4pcs)

Codfish, Prawn and Scallop, Wasabi Mayo

Sichuan-Peru Potatoes

Stir-fried Peruvian Potatoes and
Sichuan Pepper

El Camaron Spring Roll^(6pcs)

Prawn Spring Roll, Wasabi Mayo
(Supplement \$6)

Broccoli Garlic

Stir-fried Broccoli and Garlic
(Supplement \$4)

Asparagus "Fuego"

Stir-fried Asparagus and Garlic Salted Chili
(Supplement \$6)

CHOICE OF 2 MAINS

Hamachi "Al Carbon"

Yellow Chili Sauce

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

Wok Fried Seafood

XO Aeropuerto

Wok-fried Chaufa, Sautéed Seafood,
Egg Omelette, Sautéed Vegetables,
XO Sauce

Charcoal Wagyu Chifero

Grilled Striploin, "Anticucho" Sauce
(Supplement \$20)

Mariscos Salteados

Scallop, Prawn, Squid, Pork
Seasonal Vegetables

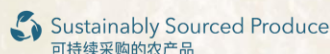
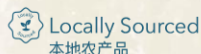
Typhoon Shelter

Iberico Pork Chop

Crispy Garlic, Tausi and Chopped Chili
Homemade "Chicha de Jora"
Sweet Chili Sauce
(Supplement \$10)

Whole Seabass Fish

(Supplement \$68)



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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 | |

 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

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
-  **Crab Meat and Shrimp Beancurd Roll**  \$16
3pcs
Steamed Beancurd with Chicken Broth
-  **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



Pork
含有猪肉



Vegetarian
素食



Spicy
含有辣椒



Dairy
奶制品



Shellfish
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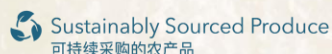
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Chef's Recommendation

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 | |



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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
2-4pax
Wok-fried Grains of Fragrant Rice, Quinoa and Fried Wonton Noodle with Pork Charsiu, Chicken, Prawns, Egg Omelette with Sautéed 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 Sautéed Vegetables
XO Sauce



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

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

ACCOMPAÑAME

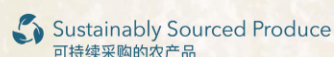
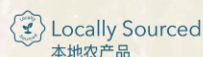
  **Sichuan-Peru Potatoes** \$12
2-4pax
Stir-fried Peruvian Potatoes and Sichuan Pepper

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

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

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

 **White Rice** \$2









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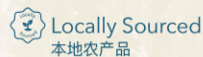
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Chef's Recommendation

DESSERTS

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



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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



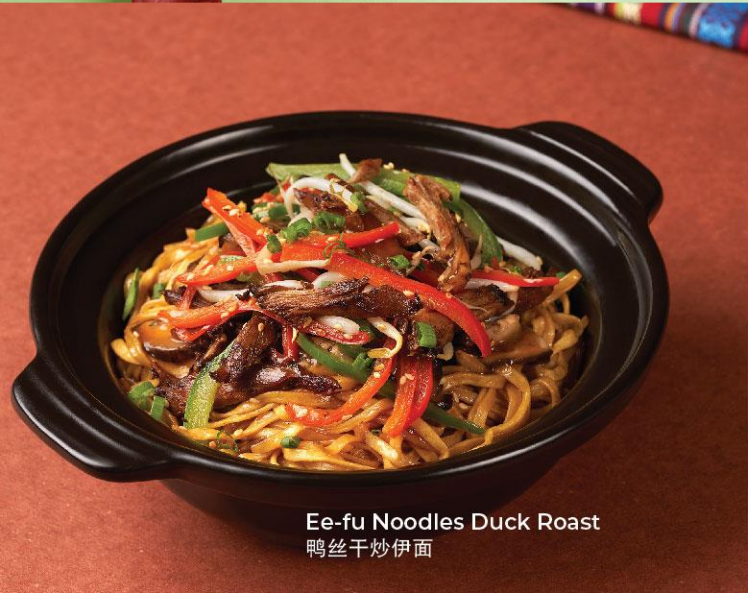
Scallops Sweet Hey Chu "Negrito" Sauce
带子甜醋酱



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

