



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
Peruvian Spicy Potato, Avocado Guacamole
Kimchi Emulsion, Caviar | \$28 |
|  | CHIFA! Drunken Abalone
Umeshu Jello, Tomato, Avocado Oil,
Sour Plum Powder | \$36 |
|  | Sakura Chicken Tusan
Sakura Chicken Skewer with "Anticucho" Sauce | \$20
3pcs |
|  | CHIFA! Abalone Siu Mai
Abalone, Chicken, Water Chestnut,
"Aji Panca" Mayo | \$16
3pcs |
| | Charcoal Wagyu Chifero
Grilled Striploin, "Anticucho" Sauce | \$79 |
|  | Hamachi "Al Carbon" Yellow Chili Sauce
Grilled "Hamachi Collar" Served with Creamy Peruvian
"Aji Amarillo" Sauce and Chili Peppers | \$52 |
|  | Mariscos Salteados
Scallop, Prawn, Squid, Pork
Sautéed Vegetables | \$40 |
|  | Wok Fried Seafood XO Aeropuerto
Wok-fried Grains of Fragrant Rice, Quinoa and
Fried Wonton Noodle with Sautéed Scallops, Prawns,
Calamari, Egg Omelette with Sautéed Vegetables
XO Sauce | \$40
2-4pax |



Pork
含有猪肉



Vegetarian
素食



Spicy
含有辣椒



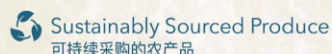
Dairy
奶制品



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

Roasted Cauliflower Causa

Olive Oil Caviar, Avocado, "Aji Panca" Mayo, Parmesan

Hen "Caldo Criollo" Chimichurri Soup

Long Boiled Chicken Broth,
Chinese Herbs and Flower Mushroom

Crab Meat Causa

Peruvian Spicy Potato, Avocado Guacamole
Kimchi Emulsion, Caviar

Sakura Chicken Tusan

Chicken Skewer with "Antichucho" Sauce

MAINS

Chaufa SanSen

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

Sopa Sui Kao

Prawn Dumpling, Wanton Noodles

Fish Bijiào

Grilled Barramundi, Peruvian Chili Panca,
Broccoli, Fragrant Rice

(Supplement \$8)

Lomo Saltado Viru

Stir-fried Wagyu Beef, Potatoes "Chicharron"
Flower Mushroom, Tomatoes, Saltado Sauce, Fragrant Rice

(Supplement \$8)

DESSERTS

Lime Pie CHIFA!

Vanilla Tart, Meringue, Fresh Berries, Lime Zest

Cream Volteada

Caramel, Cinnamon,
Cream Cheese, 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)



Pork
含有猪肉



Vegetarian
素食



Spicy
含有辣椒



Dairy
奶制品



Shellfish
含有壳类



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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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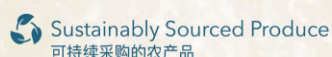
Chef's Recommendation

DIM SUMS

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

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





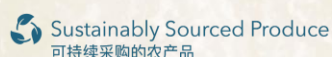
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Chef's Recommendation

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 | |



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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



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

\$40
2-4pax

Ee-fu Noodles Duck Roast

Roasted Duck, Bean Sprouts and Bell Peppers

\$23
2-4pax



Sopa Sui Kao

Prawn Dumpling, Dried Scallop and Sole Fish Broth Wonton Noodles

\$20
2pax

ACCOMPAÑAME



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



Seasonal Vegetables

Stir-fried Seasonal Vegetables

\$16



White Rice

\$2



Pork
含有猪肉



Vegetarian
素食



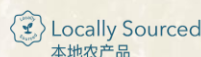
Spicy
含有辣椒



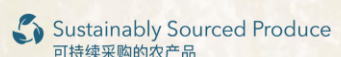
Dairy
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Shellfish
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Chef's Recommendation

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

 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



PURPLE "SIPAN" &
SCALLOP DIM SUM



YELLOWFIN TUNA
TAMARIND CEVICHE



WAGYU TORCHED
TIRADITIO



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