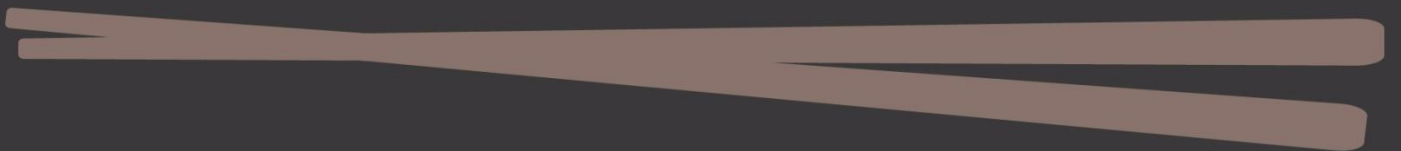
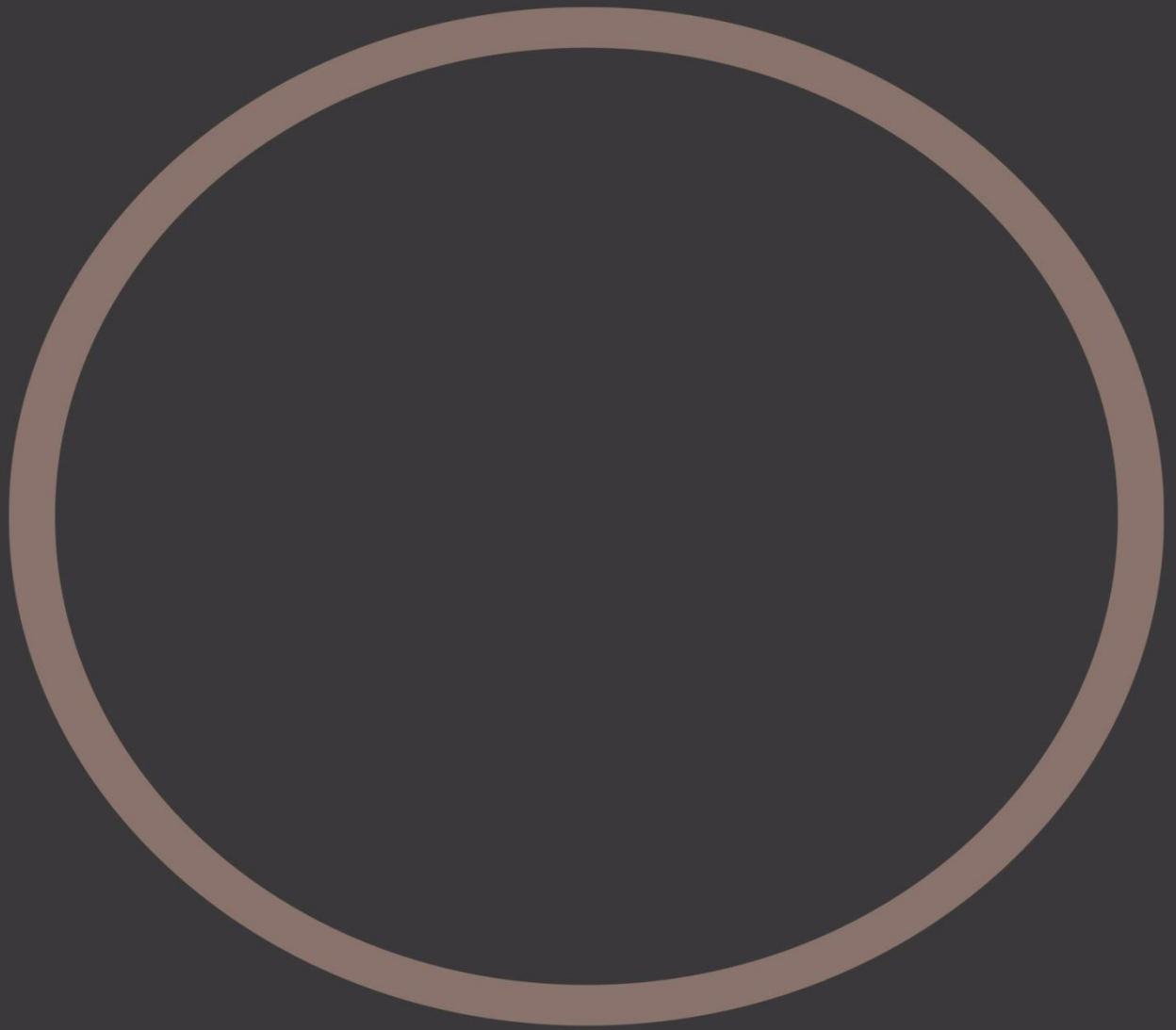
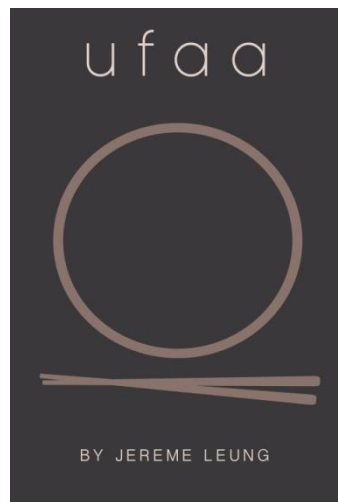


ufada



BY JEREME LEUNG



UFAA (WHICH MEANS 'HAPPINESS' IN MALDIVIAN) IS PRESENTED BY CELEBRATED CHEF JEREME LEUNG. *UFAA* IS AN INNOVATIVE CHINESE CULINARY CONCEPT THAT SHOWCASES AUTHENTIC EXPERIENCES WHICH HIGHLIGHTS THE ICONIC FLAVORS FROM THE DISTINCTIVE CULTURES AND PROVINCES ACROSS CHINA.

THE RESTAURANT PRESENTS VARIOUS DINING OPTIONS INCLUDING FRESH HANDMADE CRISP NOODLES AND DIM SUM; PREMIUM HOTPOT WITH CHEF LEUNG'S SIGNATURE BROTH AND TOP QUALITY PRODUCE, AS WELL AS EXQUISITE SET DINNERS DESIGNED BY THE MAESTRO. *UFAA'S* PRODUCE IS SOURCED DAILY FROM THE MALDIVIAN SURROUNDINGS, INCLUDING MALDIVIAN LOBSTER AND FRESH FRUIT, SALADS AND HERBS FROM THE RESORTS OWN GARDEN ISLAND, MANDHOO, AND IS ENHANCED BY CHEF LEUNG'S SIGNATURE DELICATE FLAVORS EVOKING THE SENSE OF HOME.

THE MOOD IS INSPIRED BY THE ISLAND'S RELAXED FEELING, WITH HINTS OF CHINESE TRADITIONS. THE TEAHOUSE WITHIN *UFAA* OFFERS COMMUNAL SPACES AND PRIVATE ROOMS FOR GUESTS TO MINGLE OVER TEAS, DIM SUM, NOODLES, AND MAHJONG GAME DURING THE DAY. AT SUNDOWN, UNDER THE STARLIT SKY, SAVOR THE FLAVORFUL REUNION HOTPOT FEATURING THE CHEF'S PICK OF THE FRESHEST SEAFOOD AND PRIME MEATS SUCH AS KOBE BEEF.

FOR GUESTS WITH A PENCHANT FOR ALL THINGS REFINED, THE CHINESE RESTAURANT LOCATED ON THE FIRST LEVEL EXUDES A STYLISH AURA INSPIRED BY CHINESE HERITAGE AND MODERN ART. SELECT FROM THE EXCLUSIVE MENUS INTRODUCED BY CHEF LEUNG FEATURING THE MAESTRO'S CREATIVE INTERPRETATION OF THE FINEST PROVINCIAL CHINESE CUISINE.

火锅套餐

HOT POT SET MENUS

套餐 A: 龙宫百汇

MENU A: SEAFOOD HOT POT

\$188 (serves 2 guests)

南极敖虾 LANGOUSTINE 120G, 青口 GREEN MUSSEL 120G, 雪蟹脚 SNOW CRAB LEGS 120G, 蛤蜊 CLAMS 120G, 扇贝 SCALLOP 200G, 大明虾 KING PRAWN 200G, 珊瑚鱼 REEF FISH 120G

套餐 B: 海陆大战

MENU B: BEEF AND SEAFOOD HOT POT

\$198 (serves 2 guests)

龙虾 LOBSTER 387G (1PC) 蟹 CRAB 120G 墨鱼 CALAMRI 120G 牛眼肉 RIB EYE 200G

牛里脊 TENDERLOIN 200G 珊瑚鱼 REEF FISH 120G

点以上套餐均配以下食材:

THE FOLLOWING SIDE DISHES ACCOMPANY YOUR

HOT POT MEAL:

玉米棒, 两种时令蔬菜, 莲藕, 两种时令菇类, 南瓜, 河粉, 白萝卜, 土豆
SWEET CORN, TWO SEASONAL VEGETABLES, LOTUS ROOT, TWO SEASONAL
MUSHROOMS, PUMPKIN, RICE NOODLE, WHITE RADISH, POTATO

ALL PRICES ARE IN USD AND ARE SUBJECT TO 10% SERVICE CHARGE AND TGST

SOMMELIER RECOMMENDATIONS

SPARKLING WINES

NV	DOMAINE STE MICHELLE, "MICHELLE ROSE", WASHINGTON, USA	\$65
NV	KRUG "GRAND CUVÉE", CHAMPAGNE, FRANCE	\$420
NV	TAITTINGER, "NOCTURNE" REIMS, CHAMPAGNE, FRANCE	\$155

WHITE WINES

2012	CHENIN BLANC, KEN FORRESTER "FMC", STELLENBOSCH, SOUTH AFRICA	\$225
2012	CHENIN BLANC, NICOLAS JOLY, "LES VIEUX CLOS", LOIRE, FRANCE	\$145
2013	GELBER MUSKATELLER, TEMENT, "STEIRISCHE KLASSIK", STEIERMARK, AUSTRIA	\$125
2015	CHARDONNAY, ANTINORI, "BRAMITO", UMBRIA, ITALY	\$110
2012	GEWÜRZTRAMINER, ZIND-HUMBRECHT, "TURCKHEIM", ALSACE, FRANCE	\$245
2014	RIESLING, REICHSGRAF VON KESSELSTATT, "RK", MOSEL, GERMANY	\$95
2015	SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND	\$99
2015	TORRONTES, SANTA JULIA, MENDOZA, ARGENTINA	\$56

RED WINES

2010	CABERNET, CHATEAU LAFITE, "CARRUADES DE LAFITE", BORDEAUX, FRANCE	\$599
2010	CABERNET BLEND, CHATEAU LAGRANGE, ST. JULIEN, BORDEAUX, FRANCE	\$265
2013	CABERNET SAUVIGNON, HEARTLAND, LANGHORN CREEK, AUSTRALIA	\$85
2010	CORVINA, ROCCA SVEVA, VALPOLICELLA SUPERIORE RIPASSO, VENETO, ITALY	\$99
2014	MALBEC, FINCA LAS MORAS "BLACK LABEL", MENDOZA, ARGENTINA	\$79
2013	TEMPRANILLO, BODEGAS MAURODOS "PRIMA", TORO, SPAIN	\$130
2012	SYRAH, "THE CHOCOLATE BLOCK", WESTERN CAPE, SOUTH AFRICA	\$150

DESSERT WINES

2015	MOSCATO D'ASTI, PRUNOTTO, PIEDMONT, ITALY 750 ML	\$ 80
2003	RIESLING BEERENAUSSLESE, BALTHASAR RESS, RHEINGAU, GERMANY 100ML	\$30

PRICES ARE IN USD AND ARE SUBJECT TO 10% SERVICE CHARGE AND TGST

