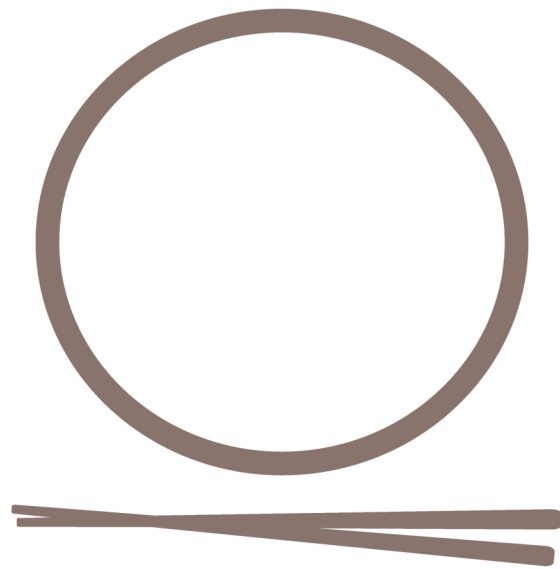


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BY JEREME LEUNG

## A CELEBRATION OF HAPPINESS THROUGH FLAVORS

At Ufaa, every dish tells a story of tradition and innovation, inspired by the vibrant flavors of Chinese cuisine and enriched with a touch of Maldivian flair. Our menu showcases an exceptional blend of Cantonese classics, Sichuan spice, and contemporary interpretations, all crafted with the finest ingredients and meticulous attention to detail.

Explore a culinary journey that features everything from wok-fried Maldivian lobster to Sichuan-style poached beef and double-boiled chicken consommé with abalone.

To complete your experience, our selection of desserts, including mango pudding and fried sesame dumplings, promises a sweet finale.

Ufaa invites you to discover happiness through every bite, set against the stunning backdrop of the Maldives.

### FOOD ALLERGY

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

# DINNER A LA CARTE

## 前菜 APPETIZER

蜜汁炸五花肉 Crispy pork belly, sprinkled with savory honey dressing (P, G, SF, S)	\$32
长脚蟹肉鲜果色拉 Crab meat, avocado and seasonal fruit salad (SF, D, E)	\$38
百香果虾球 Tiger prawns with passion fruit dressing (SF, D, E)	\$38
避风塘炒鲜鱿鱼 Sautéed squid with crispy garlic and shallot (SF, A)	\$34
姜蓉盐水鸡 Chilled salted chicken served with ginger scallion sauce (GF)	\$32
香煎带子配胡麻酱 Pan-seared scallops, served with homemade sesame sauce (SF, S, N)	\$36
卤水牛肋肉片 Marinated beef ribs rubbed with five spice (G, S)	\$38

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## 精选汤羹 SOUP

海鲜酸辣羹 Hot and sour soup with mixed seafood (SF)	\$38
香芹牛肉羹 Minced black Angus beef broth with Chinese celery and egg white (E)	\$38
鲍鱼片元贝菜胆炖鸡汤 Double-boiled chicken consommé served with abalone, scallop and baby cabbage (SF)	\$36

## 烧味 CHINESE BARBECUE

北京烤鸭（一只） Whole roasted Peking duck, served with pancakes and condiments* (G, N, S) Serves two (2) people	\$169    \$69*
港式烧鸭 (每份) Roasted duck, Cantonese style (S)	\$58

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## 美馐/肉禽类 MEAT & POULTRY

蒜烧汁牛仔粒 Stir-fried Black Angus beef tenderloin with Chef's garlic sauce* (G)	\$58    \$26*
黑椒牛柳粒 Stir-fried Black Angus beef tenderloin with black pepper, Cantonese style* (D, G)	\$58    \$26*
香辣澳洲牛小排 Wok-fried Australian Wagyu beef short ribs with Sichuan peppercorns (G, SF, A)	\$54
腰果爆炒鸡球 Wok-fried boneless chicken served with cashew nuts (G, N)	\$38

## 川味菜品 SICHUAN

辛辣南乳椒盐羊排柳 Spicy New Zealand lamb chop with fermented red bean curd (A)	\$64
干煸鸡肉丝 Wok-fried shredded chicken with chili and scallions (G, A, SF)	\$54
水煮牛肉片 Sichuan-style poached Black Angus beef in a spicy chili broth* (G, A)	\$66    \$23*
风味萝卜牛腩煲 Braised Wagyu beef brisket with radish in casserole* (G, A, SF)	\$68    \$28*
干锅香辣笋尖肉片 Spicy pork belly and bamboo shoot dry hotpot (G, A, P, SF)	\$48

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## 美馐/海鲜类 SEAFOOD

蜜汁酱油烤智利海鲈鱼片 Oven baked Chilean seabass fillet with honey and soy marinate* (G, P, E)	\$66    \$24*
姜葱豆豉龙虾煲 Maldivian lobster with ginger, scallion and black bean in casserole* (SF, G, A)	\$88    \$34*
鲍汁菌油澳洲开边汤鲍 Braised Australian abalone in truffle oil and abalone sauce* (SF, G, A)	\$89    \$30*
黑蒜蒸深海银鳕鱼柳 Steamed Chilean seabass fillet with fermented black garlic* (G)	\$66    \$24*
爆炒花椒风味龙虾 Wok-fried Maldivian lobster meat with "Hua Jiao" Sichuan peppercorns* (SF, A)	\$88    \$34*
蒜蓉奶柠老虎虾 Tiger prawns with garlic and cream lemon sauce (SF, D, G)	\$57
黑松露酱爆炒澳洲带子 Stir-fried Australian scallops with black truffle sauce (SF)	\$57
南洋风味甘香虎虾 Stir-fried tiger prawn with sun-dried baby shrimp and curry leaves (SF, G)	\$52
避风塘炒罗氏虾 Stir-fried freshwater prawns with crispy garlic and shallot (SF, A, G)	\$52
咕啫荔枝虾球 Sweet and sour prawns with lychee (SF)	\$48

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## 游水海鲜 LIVE SEAFOOD FROM THE LOBSTER TANK

马尔代夫龙虾（每百克）**Maldivian Lobster**

\$25 per 100g

准备方式（任选一种）Preparation style (Choose one)

黄油奶柠焗

Baked with butter and lemon cream sauce (D, SF)

黄面酱蒜子焗

Baked with garlic and fermented yellow bean paste (SF, A)

南洋风味甘香炒

Stir-fried with sun-dried baby shrimp and curry leaves (G, SF)

姜葱豆豉炒

Braised with ginger, scallion and black bean (G, SF, A)

蒜蓉辣味蒸

Steamed with spicy garlic sauce (G, SF)

## 蔬菜 VEGETABLES

奶白菜苗

Bok choy

\$19

菜心苗

Choy sum

\$19

香港芥兰

Kale

\$19

西兰花

Broccoli

\$19

### Choices of Sauce:

干煸蒜子炒 / XO酱炒 / 蚝油炒

Wok fried with garlic / XO sauce / oyster sauce

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## 饭/面食 RICE/NOODLE

鸡粒豆角玉米蛋炒饭 Fried rice with diced chicken, long beans and sweet corn (E, G)	\$36
粒粒烧味蛋炒饭 Fried rice with assorted Chinese barbecue meats (P, G, N, E, A, SF)	\$42
蒜香银鱼仔蛋炒饭 Fried rice with whitebait and fried garlic (G, E)	\$36
黑椒海鲜炒乌冬面 Seafood udon noodles with cabbage and black pepper (G, SF)	\$38
干炒肥牛河 Fried rice noodles with sliced Black Angus beef and bean sprouts in soy sauce (G, SF)	\$42

## 甜品 DESSERT

香芒布丁配奶皇芝麻球 Classic mango pudding, served with fried creamy custard sesame dumpling (G, D, E, S)	\$22
哈密瓜香芒西米露配荔枝冰沙 Honey melon, mango and sago served with lychee sorbet (D)	\$20
芝士金丝香蕉配雪糕 Crispy banana with cheese, served with ice cream (D, G)	\$20
时令水果拼盘 Seasonal fruit platter	\$20

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## 儿童菜单 KIDS MENU

烤玉米鸡胸肉配西兰花 Grilled corn-fed chicken breast with broccoli	\$24
手撕鸡配脆瓜沙律菜 Roasted chicken shreds with cucumber and carrot (N)	\$22
番茄虾仁鸡汤蒸蛋白 Pan-fried shrimp with tomato and egg (SF)	\$18
清蒸银鳕鱼配白米饭 Steamed fish legine fillet with steamed rice	\$25
酸甜虾仁配澳门炒饭 Sweet and sour prawns with Macau fried rice (SF)	\$18
中式牛肉番茄荟饭 Chinese beef risotto with tomatoes	\$22
三文鱼香肠青豆蛋炒饭 Fried rice with salmon sausage and green peas	\$18
鲜虾带子蔬菜炒粉丝 Fried glass noodles with shrimp, scallop and egg (SF)	\$18

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