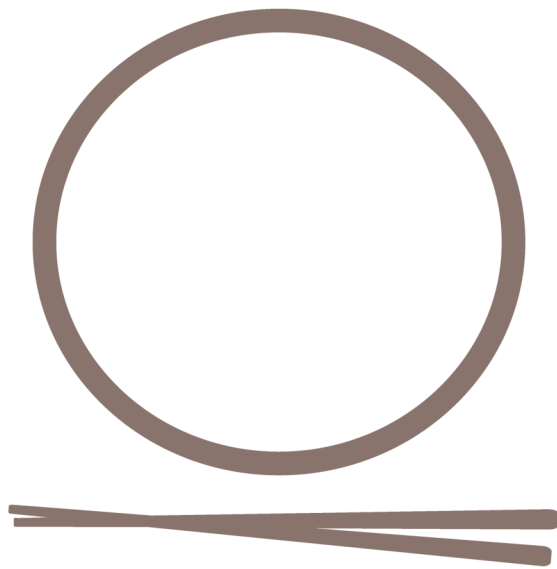


u f a a



BY JEREME LEUNG

A CELEBRATION OF HAPPINESS THROUGH FLAVORS

Discover the essence of Chinese culinary tradition with Ufaa's thoughtfully curated lunch menu. Featuring hand-pulled noodle soups, dim sum delicacies, and wok-fried classics, every dish is crafted to offer a perfect balance of flavor, texture, and authenticity.

From savory options like Black Angus beef brisket noodle soup to delicate har kau with shrimp and black garlic, our menu reflects the rich heritage of Cantonese and regional Chinese cuisine. Complement your meal with vibrant stir-fries, such as tiger prawns with sun-dried baby shrimp and curry leaves, or finish with a sweet touch like honey melon and mango sago with lychee sorbet.

Let Ufaa transform your midday into a celebration of happiness and extraordinary flavors.

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.

À LA CARTE LUNCH

中式面条 CLASSIC CHINESE NOODLES

红烧牛腩面	\$48
Black Angus beef brisket with beef broth and hand-pulled noodles (G, N, S, SF, E)	
鸡丝麻酱冷面	\$34
Sesame paste cold noodles with shredded chicken and black truffle (S, G)	
素斋麻酱冷面	\$28
Sesame paste cold noodles with seasonal vegetable (S, G)	
沙茶酱肉碎捞面配馄饨汤	\$42
Wonton soup, minced pork noodles with Cantonese style satay sauce (SF, G, P)	
海鲜虾汤面	\$42
Mixed seafood in shrimp broth with hand-pulled noodles (SF, G, S, E)	

点心精选 DIM SUM SELECTION

上海小笼包 (6件)	\$42
Xiao Long Bao, Shanghainese pork dumplings (6 pieces) (P, G)	
带子干蒸烧麦 (6件)	\$44
Siew mai, scallop, shrimp and pork dumplings (6 pieces) (P, G, E)	
蜜汁叉烧菠萝包 (3件)	\$38
Char siu buns, Chinese barbecue pork with pineapple (3 pieces) (P, N, G, E)	

All prices are in US\$, subject to 10% service charge and 16% T-GST.

* Additional charge for half and full board meal plans.

A - ALCOHOL || D - DAIRY || D - DAIRY FREE || GF - GLUTEN FREE || G - GLUTEN || N - NUTS || E - EGG || SF - SEAFOOD || P - PORK

点心精选 DIM SUM SELECTION

黑蒜鲜虾饺 (6件) Har Kau, shrimp and black garlic dumplings* (6 pieces) (SF, GF, DF)	\$48 \$12*
松化鸡蛋挞 (2件) Cantonese style egg tart (2 pieces) (E, G, D)	\$28
水晶上素饺 (6件) Crystal vegetarian dumplings (6 pieces) (V)	\$32
现烤牛肉酥 (4件) Fluffy oven-baked pastries filled with minced beef (4 pieces) (G, D, A)	\$28
鸡肉时蔬春卷 (4件) Chicken and mixed vegetables spring rolls (4 pieces) (G)	\$32
鸡肉酥盒子 Deep-fried chicken in fluffy parcel (SF, G, D)	\$38
沙律明虾角 (6件) Deep-fried shrimp dumplings served with seasonal fruit dressing* (6 pieces) (SF, D, E, G)	\$48 \$12*

All prices are in US\$, subject to 10% service charge and 16% T-GST.

* Additional charge for half and full board meal plans.

A - ALCOHOL || D - DAIRY || D - DAIRY FREE || GF - GLUTEN FREE || G - GLUTEN || N - NUTS || E - EGG || SF - SEAFOOD || P - PORK

午市精选 LUNCH SPECIAL

前菜 APPETIZERS

香辣牛肋肉片 Spicy sliced beef short ribs (S, G)	\$42
云耳手拍黄瓜 Chilled cucumber salad with black fungus (G)	\$28

厨师主菜 MAIN DISHES

避风塘鲜鱿鱼 Sautéed squid with crispy garlic and shallots	\$34
橙汁酥炸软壳蟹 Deep-fried soft-shell crabs with orange juice flavor (G, E, D)	\$48
糖醋炸全鱼 Deep-fried whole fish with sweet and sour sauce* (G)	\$48 \$12*
姜丝豉油蒸全鱼 Steamed whole fish with sliced ginger and soy sauce* (G)	\$58 18*
麻辣烤全鱼 Spicy grilled whole fish* (SF, G)	\$58 18*
潮州蒸海鲈鱼 Steamed Mediterranean seabass, Teo Chew style	\$54
南洋风味甘香虎虾 Stir-fried tiger prawns with sun-dried baby shrimps and curry leaves (SF, G)	\$48
咕咾荔枝虾球 Sweet and sour prawns with lychee	\$48
蒜烧汁牛仔粒 Stir-fried Black Angus beef tenderloin with Chef's garlic sauce* (G)	\$58 26*

All prices are in US\$, subject to 10% service charge and 16% T-GST.

* Additional charge for half and full board meal plans.

A - ALCOHOL || D - DAIRY || D - DAIRY FREE || GF - GLUTEN FREE || G - GLUTEN || N - NUTS || E - EGG || SF - SEAFOOD || P - PORK

午市精选 LUNCH SPECIAL

厨师主菜 MAIN DISHES

腰果爆鸡球 Wok-fried boneless chicken served with cashew nuts (G, N)	\$38
干锅香辣笋尖肉片 Spicy pork belly and bamboo shoots dry hotpot (G, A, P, SF)	\$48
干煸蒜子炒白菜苗 Wok-fried bok choy with garlic	\$26
沙煲蚝油香港芥兰 Stir-fried kale with oyster sauce in clay pot* (SF, G)	\$56 16*
蒜香银鱼仔蛋炒饭 Fried rice with crispy whitebait and fried garlic (E, G)	\$36
鸡粒豆角玉米蛋炒饭 Fried rice with diced chicken, long beans and sweet corn (E, G)	\$36

甜品 DESSERTS

哈密瓜香芒西米露配荔枝冰沙 Honey melon, mango and sago served with lychee sorbet (D)	\$20
时令水果拼盘 Seasonal fruit platter	\$20

All prices are in US\$, subject to 10% service charge and 16% T-GST.

* Additional charge for half and full board meal plans.

A - ALCOHOL || D - DAIRY || D - DAIRY FREE || GF - GLUTEN FREE || G - GLUTEN || N - NUTS || E - EGG || SF - SEAFOOD || P - PORK

水箱中的活龙虾 LIVE LOBSTER FROM THE 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)

避风塘炒

Stir-fried with crispy garlic and shallot (A)

南洋风味辣子炒

Chili lobster, Singapore style (SF, G, E)

黄油上汤焗龙虾面

Baked with butter and noodles (SF, A)

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)

现点即赠主食三选一：

Enjoy one complimentary side of your choice:

蒜香银鱼仔蛋炒饭

Fried rice with crispy whitebait and fried garlic (E, G)

韭黄豆芽干炒河粉

Fried rice noodles with Chinese chives and bean sprouts in soy sauce

菜丝干炒冬粉

Stir-fried vermicelli noodles with shredded vegetables

All prices are in US\$, subject to 10% service charge and 16% T-GST.

* Additional charge for half and full board meal plans.

A - ALCOHOL || D - DAIRY || D - DAIRY FREE || GF - GLUTEN FREE || G - GLUTEN || N - NUTS || E - EGG || SF - SEAFOOD || P - PORK