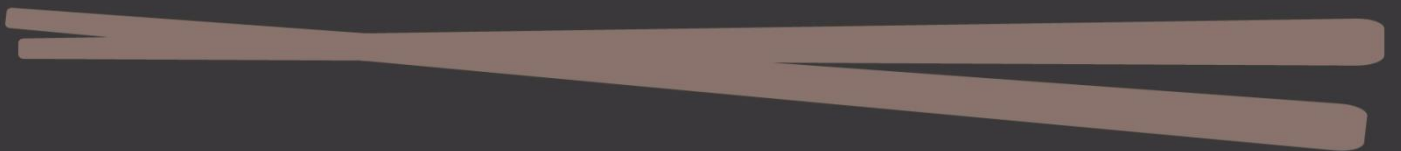
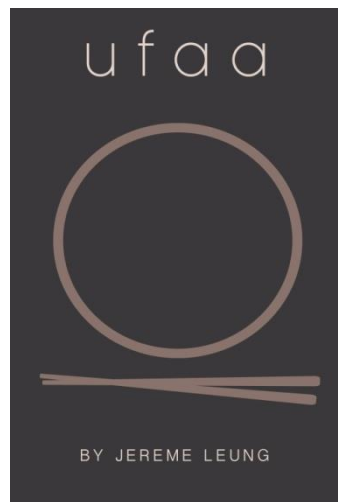


ufada



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

(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

(serves 2 guests)

龙虾 LOBSTER 387G ( 1PC ) 蟹 CRAB 120G 墨鱼 CALAMARI 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:

豆腐, 玉米棒, 2 种时令蔬菜, 莲藕, 金针菇, 香菇, 平菇, 蟹味菇, 南瓜, 自制手工面条, 白萝卜,  
土豆

BEAN CURD, SWEET CORN, TWO SEASONAL VEGETABLES, LOTUS ROOT, ENOKI  
MUSHROOMS, SHITAKE MUSHROOMS, OYSTER MUSHROOMS, SHIMEJI  
MUSHROOMS, PUMPKIN, HANDMADE NOODLE, WHITE RADISH, POTATO

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

# SOMMELIER RECOMMENDATIONS

## SPARKLING WINES

NV	CHATEAU STE MICHELLE, "BLANC DE NOIR", WASHINGTON, USA	\$60
NV	KRUG "GRAND CUVEE", CHAMPAGNE, FRANCE	\$420
NV	LOUIS ROEDERER "CARTE BLANCHE" DEMI SEC, CHAMPAGNE, FRANCE	\$285

## WHITE WINES

2010	CHARDONNAY, SPRINGFIELD, "WILD YEAST", ROBERTSON, SOUTH AFRICA	\$105
2010	CHENIN BLANC, KEN FORRESTER "FMC", STELLENBOSCH, SOUTH AFRICA	\$220
2005	CHENIN BLANC, NICOLAS JOLY, "LES VIEUX CLOS", LOIRE, FRANCE	\$145
2013	GELBER MUSKATELLER, TEMENT, "STEIRISCHE KLASSIK", STEIERMARK, AUSTRIA	\$125
2010	GEWÜRZTRAMINER, ZIND-HUMBRECHT, "TURCKHEIM", ALSACE, FRANCE	\$245
2010	KERNER, ABBAZIA DI NOVACELLA, TRENTO-ALTO-ADIGE, ITALY	\$105
2013	RIESLING, REICHSGRAF VON KESSELSTATT, "RK", MOSEL, GERMANY	\$95
2012	SAUVIGNON BLANC, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND	\$125

## RED WINES

2005	CABERNET, CHATEAU LAFITE, "CARRUADES DE LAFITE", BORDEAUX, FRANCE	\$650
2011	GRENACHE, COUDOLET DE BEAUCASTEL, COTES DU RHONE, FRANCE	\$150
2010	MERLOT, DUCKHORN, NAPA VALLEY, CALIFORNIA, USA	\$165
2010	CORVINA, ROCCA SVEVA, VALPOLICELLA SUPERIORE RIPASSO, VENETO, ITALY	\$99
2005	SYRAH, SPICE ROUTE, "MALABAR", SWARTLAND, SOUTH AFRICA	\$140
2010	TEMPRANILLO, PALACIOS "LA MONTESA" CRIANZA, RIOJA, SPAIN	\$75

## DESSERT WINES

2012	PRUNOTTO, MOSCATO D'ASTI, PIEMONTE, ITALY	750ML	\$80
2005	RIESLING, BALTHASAR RESS, AUSLESE, MOSEL GERMANY	100ML	\$30

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