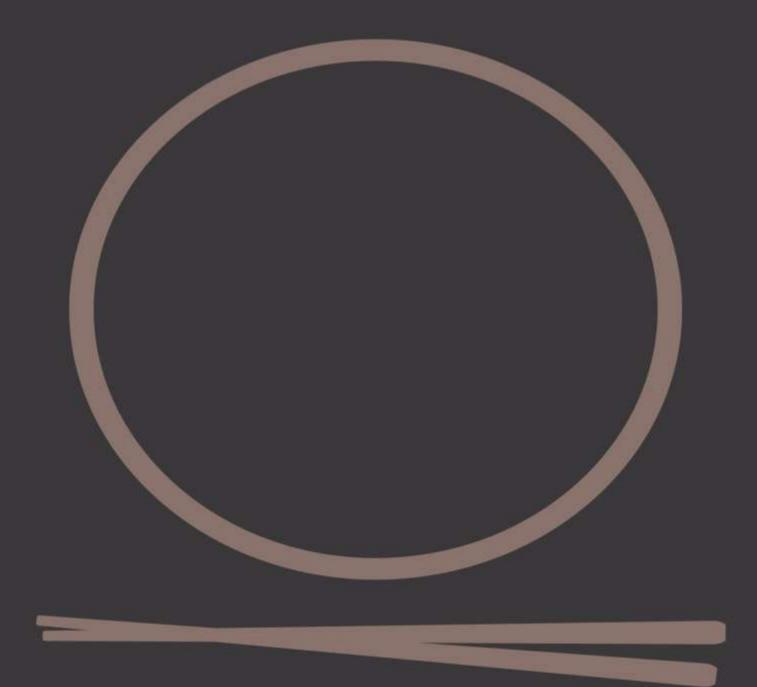
# uf a a



## BY JEREME LEUNG

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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.



#### APPETIZERS

前菜

## Braised beef shank served with five spices 五香牛展

## Preserved Chinese pickled served with X.O sauce XO 酱中国榨菜

#### Poached spinach roll with snow crab served with sesame sauce 长脚蟹肉菠菜卷配麻酱汁

Marinated drunken chicken topped with "Shao Xing" rice wine brine jelly 酒香醉鸡

Boiled pork belly slices served with garlic sauce and cucumber salad 蒜泥白肉拌小黄瓜

#### SOUP

精选汤羹

Hot & sour soup with Maldivian lobster served with bean curd and black fungus 马代龙虾酸辣羹

Double boiled chicken consommé served with scallop and baby cabbage 元贝菜胆炖靓鸡汤

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



## CHEF SPECIALTIES SEAFOOD 美馔**/**海鲜类

#### Baked Maldivian lobster with scrambled egg, served with deep fried Chinese bun 滑蛋辣椒焗马代龙虾

#### Stir-fried Maldivian lobster served with Sichuan pepper and dried red chili 花椒辣子爆马代龙虾

#### Pan-fried king prawn served with sweet and sour sauce 干煎南极明虾

#### Sweet and sour prawn served with lychee 咕唠荔枝虾球

#### Stir-fried scallop and prawn served with asparagus in XO sauce 极品酱爆芦笋带子虾球

#### Stir-fried scallop and prawn with celery 巧手芹香带子虾球

Grilled black cod fillet served with honey and black pepper sauce 蜂蜜黑椒烤鳕鱼柳

Steamed black cod fillet served with red chopped chili 剁椒蒸鳕鱼柳

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CHEF SPECIALTY POULTRY

美馔/肉禽类



Double boiled pork slices cooked in clay pot 醋香回锅肉

Stir-fried boneless chicken meat served with black bean sauce 豉椒爆鸡球

Wok-fried boneless chicken meat served with cashew nuts 腰果爆鸡球

Stir-fried beef tenderloin served with garlic sauce 蒜烧汁牛仔粒

Stir-fried beef tenderloin served with black pepper sauce 黑椒汁牛仔粒

> Stir-fried seasonal mixed greens 田园四宝蔬

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#### **RICE/NOODLE**

饭/面食



#### Fried rice with chicken meat and caviar "TOBIKKO" 鸡粒飞鱼籽炒饭

#### Fried rice with shrimps and scallops in X.O sauce 虾仁带子炒饭

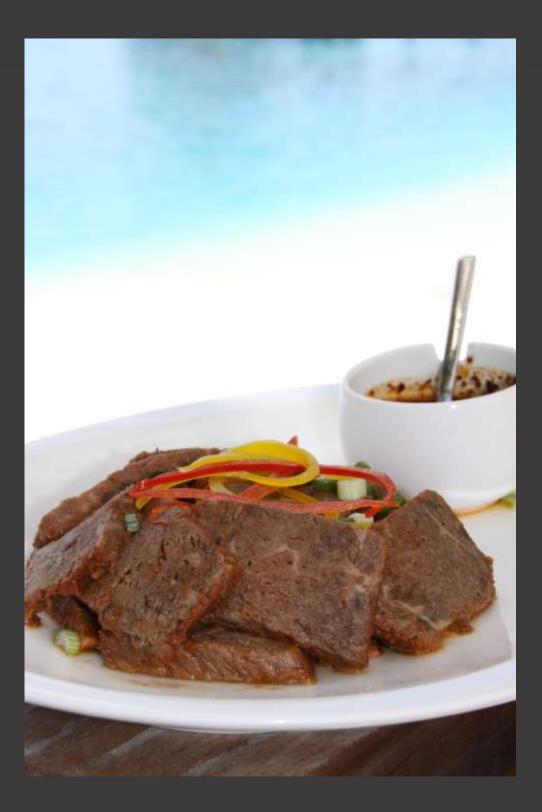
#### Fried rice noodle served with beef and bean sprouts in soy sauce 干炒肥牛河

#### Stir-fried rice noodle served with beef in black bean sauce 豉汁肥牛拌河粉

#### Fried handmade noodle served with mixed seafood 海鲜干炒手拉面

### Braised beef shank served with five spices

五香牛展



Preserved Chinese pickled served with X.O sauce XO 酱中国榨菜



## Poached spinach roll with snow crab served with sesame sauce 长脚蟹肉菠菜卷配麻酱汁



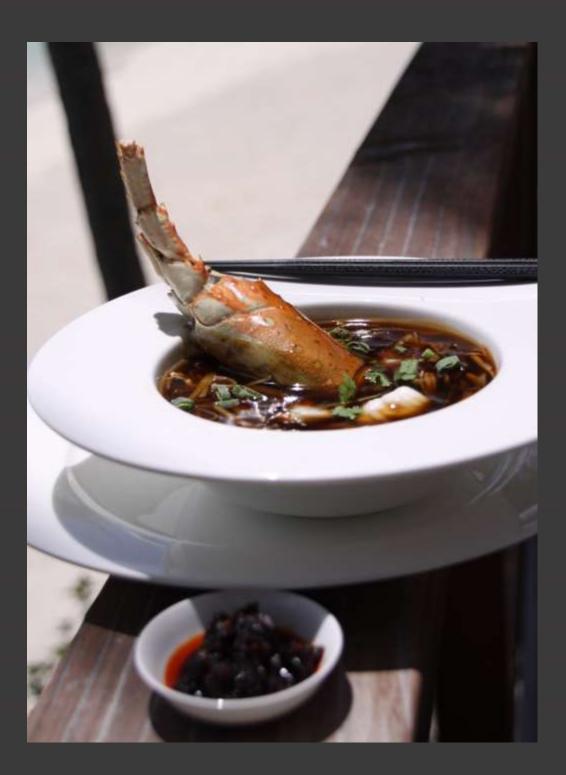
## Marinated drunken chicken topped with "Shao Xing" rice wine brine jelly 酒香醉鸡



## Boiled pork belly slices served with garlic sauce and cucumber salad 蒜泥白肉拌小黄瓜



Hot & sour soup with Maldivian lobster served with bean curd and black fungus 马代龙虾酸辣羹



Double boiled chicken consommé served with scallop and baby cabbage 元贝菜胆炖靓鸡汤

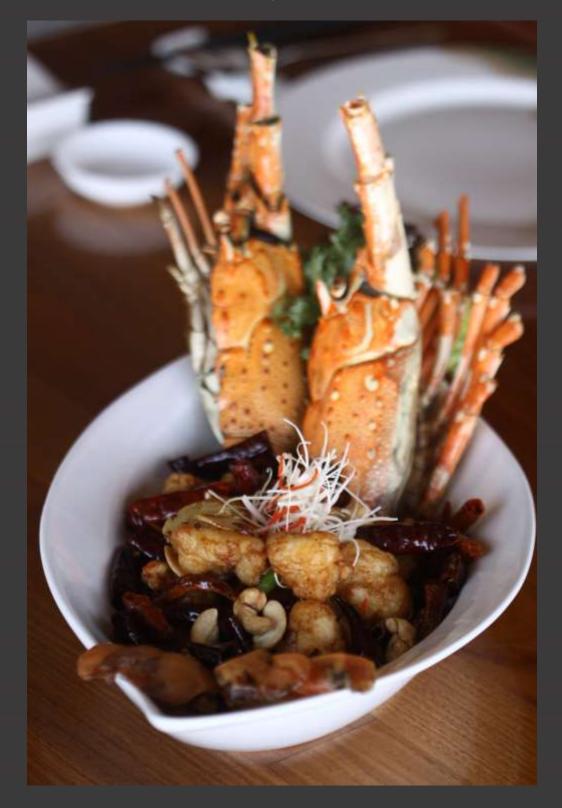


Baked Maldivian lobster with scrambled egg, served with deep fried Chinese bun 滑蛋辣椒焗马代龙虾



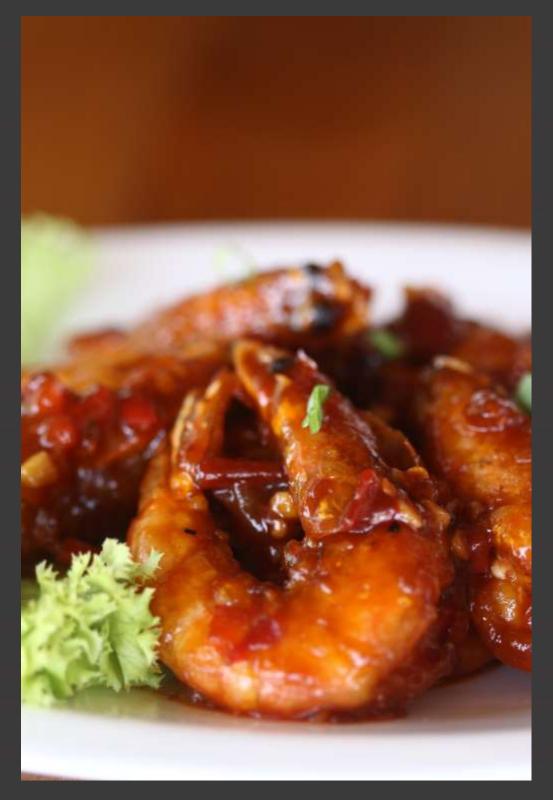
## Stir-fried Maldivian lobster served with Sichuan pepper and dried red chili 花椒辣子爆马代龙虾

\$60



## Pan-fried king prawn served with sweet and sour sauce 干煎南极明虾

\$45



## Sweet and sour prawn served with lychee 咕唠荔枝虾球



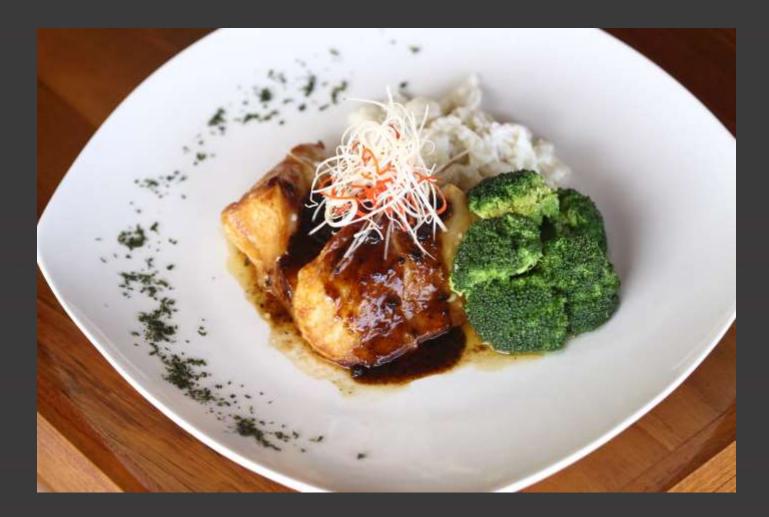
Stir-fried scallop and prawn served with asparagus in XO sauce 极品酱爆芦笋带子虾球



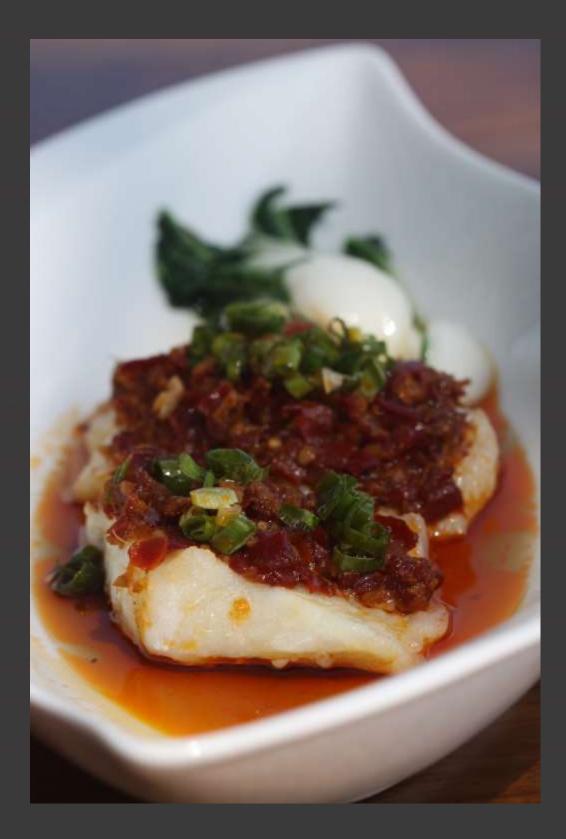
Stir-fried scallop and prawn with celery 巧手芹香带子虾球



Grilled black cod fillet served with honey and black pepper sauce 蜂蜜黑椒烤鳕鱼柳

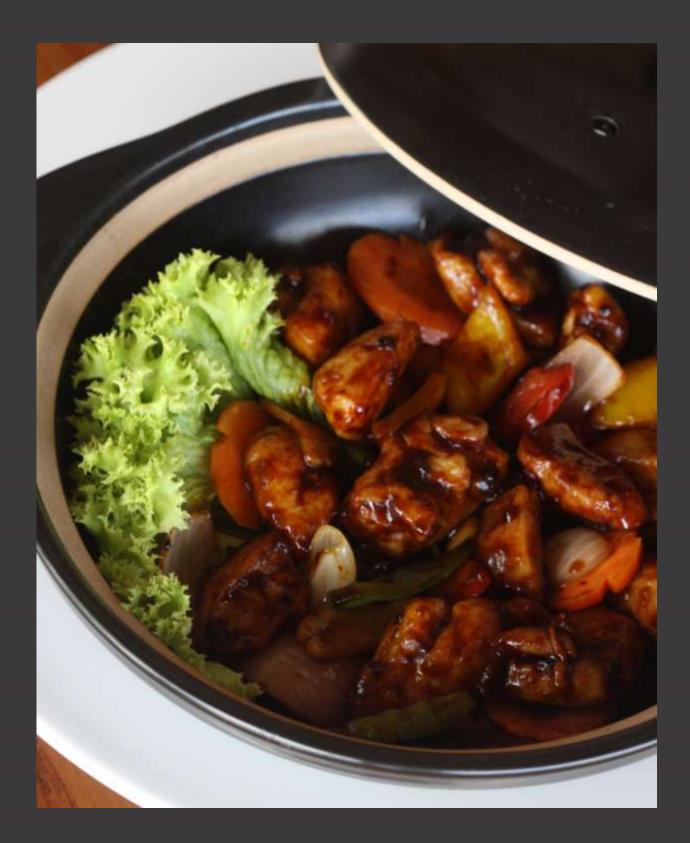


## Steamed black cod fillet served with red chopped chili 剁椒蒸鳕鱼柳



Double boiled pork slices cooked in clay pot 醋香回锅肉





## Wok-fried boneless chicken meat served with cashew nuts 腰果爆鸡球

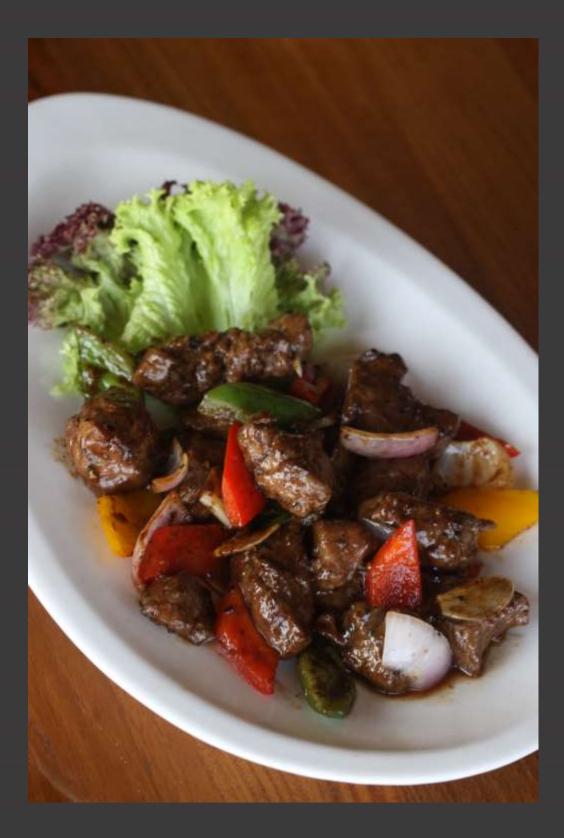




## Stir-fried beef tenderloin served with garlic sauce 蒜烧汁牛仔粒



## Stir-fried beef tenderloin served with black pepper sauce 黑椒汁牛仔粒



Stir-fried seasonal mixed greens 田园四宝蔬



Fried rice with chicken meat and caviar "TOBIKKO" 鸡粒飞鱼籽炒饭



Fried rice with shrimps and scallops in X.O sauce 虾仁带子炒饭





Fried rice noodle served with beef and bean sprouts in soy sauce 干炒肥牛河



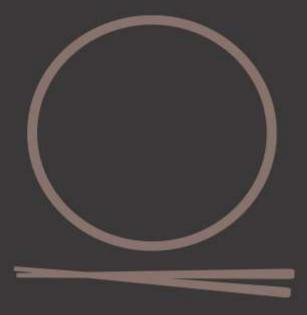
Stir-fried rice noodle served with beef in black bean sauce 豉汁肥牛拌河粉



Fried handmade noodle served with mixed seafood 海鲜干炒手拉面



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