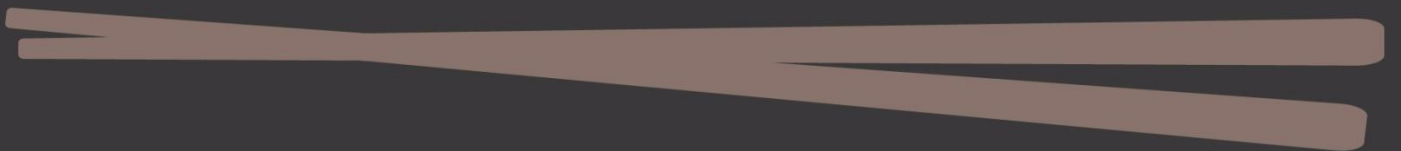
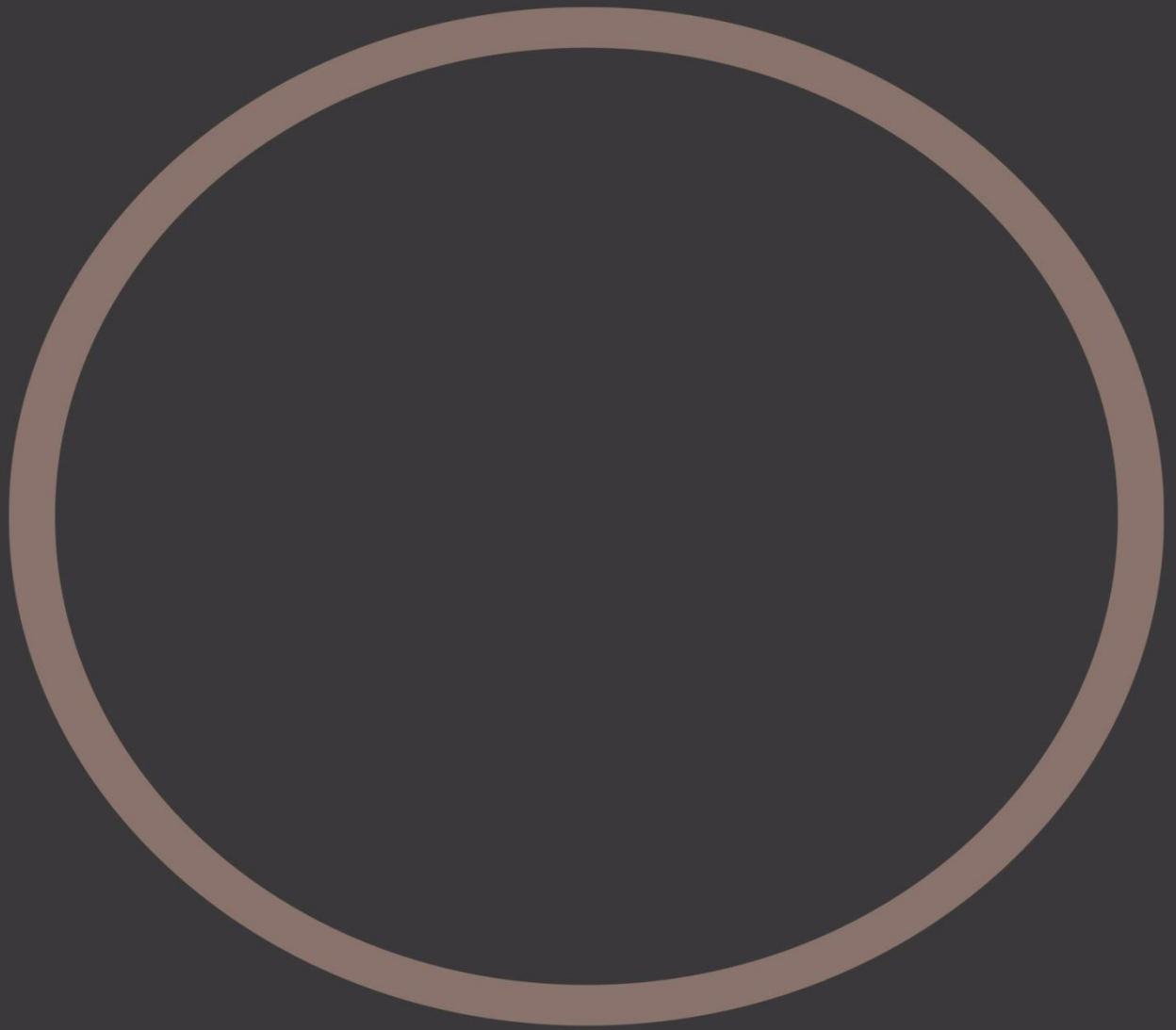


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BY JEREME LEUNG

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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
元贝菜胆炖靚鸡汤

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
咕啫荔枝虾球

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



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

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