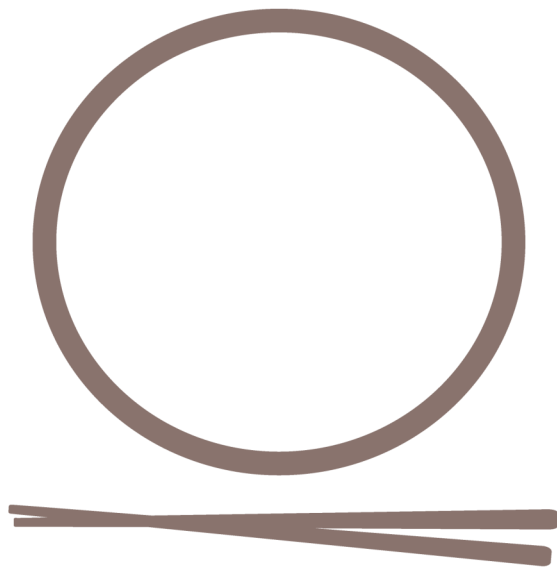


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BY JEREME LEUNG

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.

LUNCH A LA CARTE

中式面条 CLASSIC CHINESE NOODLES

红烧牛腩面 Black Angus beef brisket with beef broth and hand-pulled noodles (G, N, S, SF, E)	\$38
雪菜笋尖手切牛肉面 Sliced Black Angus beef striploin, bamboo shoots, pickled cabbage, beef broth and hand-pulled noodles (G, N, E, S)	\$36
沙茶酱肉碎捞面配馄饨汤 Wonton soup, minced pork noodles with Cantonese style satay sauce (SF, G, P)	\$32
海鲜虾汤面 Mixed seafood in shrimp broth with hand-pulled noodles (SF, G, S, E)	\$32

点心精选 DIM-SUM SELECTION

上海小笼包 (6件) Xiao Long Bao, Shanghainese pork dumplings (6 pieces) (P, G)	\$30
带子干蒸烧麦 (6件) Siew mai, scallop, shrimp and pork dumplings (6 pieces) (P, G, E)	\$32
蜜汁叉烧菠萝包 (3件) Char siu buns, Chinese barbecue pork with pineapple (3 pieces) (P, N, G, E)	\$22
水晶菜肉饺 (6件) Steamed vegetables and pork dumplings (6 pieces) (P, G, SF)	\$32
猪肉鲜虾腐皮卷 (4件) Deep-fried shrimp and pork bean curd rolls (4 pieces) (SF, P)	\$28

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

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

黑蒜鲜虾饺 (6件) Har Kau, shrimp and black garlic dumplings (6 pieces) (SF, GF, DF)	\$32
松化鸡蛋挞 (2件) Cantonese style egg tart (2 pieces) (E, G, D)	\$16
水晶上素饺 (6件) Crystal vegetarian dumplings (6 pieces) (V)	\$24
现烤牛肉酥 (4件) Oven-baked fluffy minced beef pastries (4 pieces) (G, D, A)	\$24
鸡肉时蔬春卷 (4件) Chicken and mixed vegetable spring rolls (4 pieces) (G)	\$25
咖喱羊肉盒子 (4件) Deep-fried curried lamb fluffy parcel (4 pieces) (D, G)	\$29
沙律明虾角 (6件) Deep-fried shrimp dumplings served with seasonal fruit dressing (6 pieces) (SF, D, E, G)	\$24

午市精选 LUNCH SPECIAL

蚝油香港芥兰炒牛肉 Stir-fried Black Angus beef striploin with kale in oyster sauce (SF, G)	\$46
蒜香银鱼仔蛋炒饭 Fried rice with crispy whitebait and fried garlic (E, G)	\$26
潮州蒸海鲈鱼 Steamed Mediterranean seabass, Teo Chew style	\$46

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南洋风味甘香虎虾 Stir fried tiger prawns with sun-dried baby shrimps and curry leaves (SF, G)	\$34
火腩大蒜豆腐煲 Stir-fried pork belly with bean curd and garlic casserole (P, G, SF)	\$36
干煸蒜子炒白菜苗 Wok-fried bok choy with garlic	\$19

甜品 DESSERT

哈密瓜香芒西米露配荔枝冰沙 Honey melon, mango and sago served with lychee sorbet (D)	\$18
时令水果拼盘 Seasonal fruit platter	\$18

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