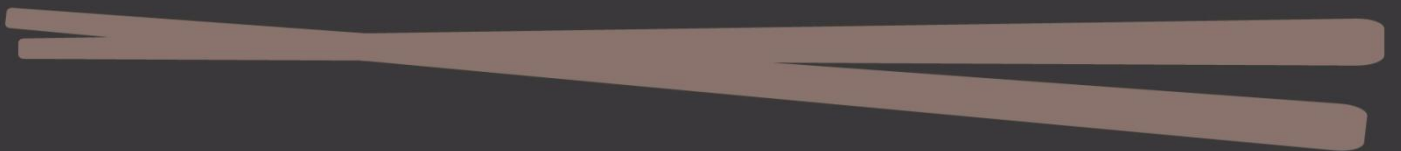
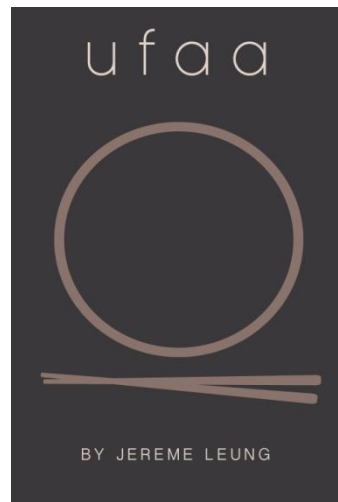


ufada



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.

点心 dim sum

鲜蟹肉小笼包

"XIAOLONG BAO" - PORK AND CRAB MEAT DUMPLINGS
\$28.00

梅干菜肉烧饼

OVEN-BAKED SESAME DUMPLINGS SERVED WITH PRESERVED MUSTARD
\$19.00

奶黄流沙包

CREAM CUSTARD AND SALTED DUCK EGG STEAMED BUN
\$22.00

xo 鲜虾萝卜糕

RADISH PUDDING SERVED WITH PRAWNS AND XO SAUCE
\$22.00

鲜带子烧卖

"SIEWMAI" - SHRIMP AND PORK DUMPLINGS WITH SCALLOP
\$33.00

香菇鲜肉春卷

SPRING ROLL FILLED WITH MUSHROOM, PORK AND SHRIMP
\$22.00

五香羊肉菜馍

WHEAT FLOUR PANCAKES FILLED WITH SPICED SLOW COOKED LAMB
\$22.00

番茄海鲜塔

OVEN-BAKED SEAFOOD AND SUN-DRIED TOMATO TART
\$18.00

面 noodles



红烧牛腩刀削面

"DAO XIAO MIAN"

HANDMADE SHAVED NOODLES SERVED WITH BRAISED BEEF BRISKET

\$28.00

兰州牛肉面

LANZHOU SLICED BEEF NOODLES INFUSED WITH CORIANDER

\$22.00

榨菜肉丝汤面

HANDMADE NOODLES WITH PICKLED SICHUAN VEGETABLES AND SHREDDED PORK

\$22.00

雪菜手切牛肉面

"SUET CHOY"

BEEF NOODLES SERVED WITH SALTED MUSTARD PLANT

\$30.00

七彩肉酱面

DICED PORK AND ASSORTED VEGETABLES SERVED WITH NOODLES

\$22.00

香葱云吞米粉

WONTON VERMICELLI IN BROTH

\$28.00

夏日缤纷凉米粉

CHILLED VERMICELLI WITH PORK, SERVED WITH SEASONAL VEGETABLES
AND SESAME SAUCE

\$22.00

三鲜水饺汤

CHINESE "SHUI JIAO" DUMPLINGS IN BROTH

\$22.00