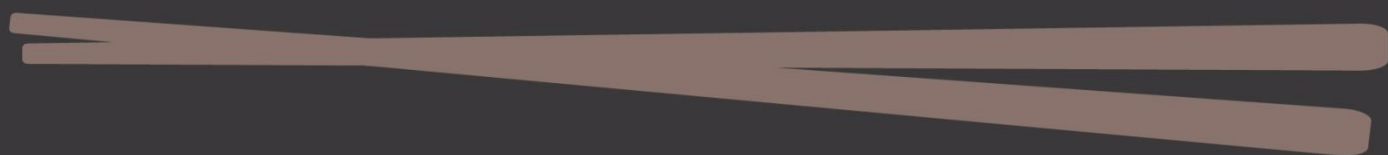
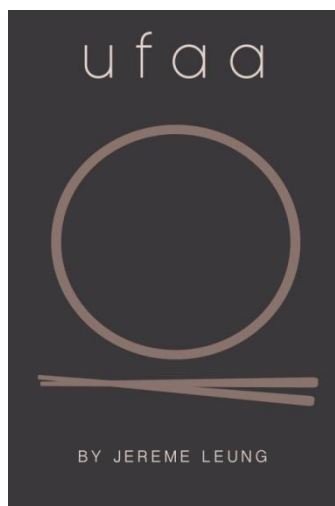


ufada



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.

tasting menu

套餐



APPETIZERS

精美冷菜

CHILLED OKRA, SPICED SOYA DRESSING

鲜汁冰镇秋葵

CHINESE YAM WITH GINGER JUICE

姜汁铁棒山药

SPICY CHICKEN MEAT WITH BRAISED EGGPLANT

鸡丝辣茄墩

FIVE SPICED BEEF FILLET

五香卤牛肉

SPECIAL SOUP

汤品

DOUBLE BOILED PORK CONSOMMÉ WITH ALMOND AND CABBAGE

南北杏奶白炖猪小腿



MAIN DISHES

主菜

OVEN-BAKED COD FILLET WITH SPRING ONION

葱烤银鳕鱼扒

BAKED LOBSTER WITH CRISPY GARLIC

蒜香焗开边龙虾

RICE

米饭

CHOICE OF JASMINE RICE

OR

STEAMED RICE WITH GOOSE FAT AND CRISPY SHALLOTS

白米饭

或

鹅油捞饭

DESSERT

甜点

MANGO PUDDING WITH SEASONAL FRUITS

鲜芒果布丁，时鲜水果

\$98.00 per guest