UFAA

CONRAD MALDIVES RANGALI ISLAND

DINNER À LA CARTE

A celebration of happiness through flavors. Experience Ufaa's Dinner à la Carte, where the rich traditions of Chinese cuisine meet the finest ingredients from around the world. Thoughtfully crafted by our culinary team, each dish celebrates authentic flavors, refined techniques, and exceptional quality. From the iconic Peking Duck and Maldivian Lobster to premium Australian Wagyu Beef, Chilean Seabass, and delicate Abalone, every course is designed to showcase the richness and diversity of Chinese cuisine.

DINNER À LA CARTE

APPETIZER

Crispy pork belly, sprinkled with savory honey dressing *(P)(G)(SF)(S)*	32
Crab meat, avocado and seasonal fruit salad *(SF)(D)(E)*	38
Tiger prawns with passion fruit dressing *(SF)(D)(E)*	38
Sautéed squid with crispy garlic and shallot *(SF)(A)*	34
Chilled salted chicken served with ginger scallion sauce *(GF)*	32
Pan-seared scallops, served with homemade sesame sauce *(SF)(S)(N)*	36
Marinated beef ribs rubbed with five spice *(G)(S)*	38

SOUP

Hot and sour soup with mixed seafood *(SF)*	38
Minced black Angus beef broth with Chinese celery and egg white *(E)*	38
Double-boiled chicken consommé served with abalone, scallop and baby cabbage *(SF)*	36

CHINESE BARBECUE

Whole roasted Peking duck, served with pancakes and condiments* *(G)(N)(S)* Serves two (2) people	169 || 69*
Roasted duck, Cantonese style *(S)*	58

MEAT & POULTRY

Stir-fried Black Angus beef tenderloin with Chef's garlic sauce* *(G)*	68 || 28*
Stir-fried Black Angus beef tenderloin with black pepper, Cantonese style* *(D)(G)*	68 || 28*
Wok-fried Australian Wagyu beef short ribs with Sichuan peppercorns *(G)(SF)(A)*	54

(A) Alcohol · (D) Dairy · (G) Gluten · (GF) Gluten free · (N) Nuts · (E) Egg · (SF) Shellfish
(P) Pork · (S) Sesame

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.
All prices are in US$, subject to 10% service charge and 17% T-GST.
* Additional charge for half and full board meal plans.

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MEAT & POULTRY · CONTINUED

Wok-fried boneless chicken served with cashew nuts *(G)(N)*	38

SICHUAN

Spicy New Zealand lamb chop with fermented red bean curd *(A)*	64
Wok-fried shredded chicken with chili and scallions *(G)(A)(SF)*	54
Sichuan-style poached Black Angus beef in a spicy chili broth* *(G)(A)*	66 || 23*
Braised Wagyu beef brisket with radish in casserole* *(G)(A)(SF)*	68 || 28*
Spicy pork belly and bamboo shoot dry hotpot *(G)(A)(P)(SF)*	48

SEAFOOD

Oven baked Chilean seabass fillet with honey and soy marinate* *(G)(P)(E)*	66 || 24*
Maldivian lobster with ginger, scallion and black bean in casserole* *(SF)(G)(A)*	88 || 34*
Braised Australian abalone in truffle oil and abalone sauce* *(SF)(G)(A)*	89 || 30*
Steamed Chilean seabass fillet with fermented black garlic* *(G)*	66 || 24*
Wok-fried Maldivian lobster meat with “Hua Jiao” Sichuan peppercorns* *(SF)(A)*	88 || 34*
Tiger prawns with garlic and cream lemon sauce *(SF)(D)(G)*	57
Stir-fried Australian scallops with black truffle sauce *(SF)*	57
Stir-fried tiger prawn with sun-dried baby shrimp and curry leaves *(SF)(G)*	52
Sweet and sour prawns with lychee *(SF)*	48

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LIVE LOBSTER FROM THE TANK*

MALDIVIAN LOBSTER* · $25* PER 100G

PREPARATION STYLE (CHOOSE ONE)

Baked with butter and lemon cream sauce *(D)(SF)*

Baked with garlic and fermented yellow bean paste *(SF)(A)*

Braised with ginger, scallion and black bean *(G)(SF)(A)*

Steamed with spicy garlic sauce *(G)(SF)*

VEGETABLES

Bok choy	19
Kale	19
Broccoli	19

Choices of Sauce: Wok fried with garlic / XO sauce / oyster sauce

RICE/NOODLE

Fried rice with diced chicken, long beans and sweet corn *(E)(G)*	36
Fried rice with assorted Chinese barbecue meats *(P)(G)(N)(E)(A)(SF)*	42
Fried rice with whitebait and fried garlic *(G)(E)*	36
Seafood udon noodles with cabbage and black pepper *(G)(SF)*	38
Fried rice noodles with sliced Black Angus beef and bean sprouts in soy sauce *(G)(SF)*	42

DESSERT

Classic mango pudding, served with fried creamy custard sesame dumpling *(G)(D)(E)(S)*	22

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DESSERT · CONTINUED

Honey melon, mango and sago served with lychee sorbet *(D)*	20
Crispy banana with cheese, served with ice cream *(D)(G)*	20
Seasonal fruit platter	20

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