



四川飯店
SHISEN HANTEN
by CHEN KENTARO

WEEKEND BRUNCH MENU

点心三品
Trilogy of Dim Sum

北京烤鸭
Classic Peking Duck

二度烹调

Second Course for Peking Duck
(Half Duck \$16 | Whole Duck \$26)

鸭松生菜包 | 姜葱炒鸭件 | 黑椒炒鸭件 | 鸭粒炒饭 | 鸭丝焖伊面)
(Wrapped in Lettuce | Sautéed with Spring Onion and Ginger | Sautéed with Black
Pepper Sauce | Wok-fried Rice with Diced Duck | Braised Ee Fu Noodle with Shredded Duck)

时日老火靚汤
Soup of the Day

or

蟹黄鹅肝汤 
Foie Gras Chawanmushi with Crab Roe Soup (Additional \$18)

日本青椒炒肉丝 
Stir-fried Shredded Pork with Japanese Piman

or

四川饭店干烧龙虾 
Shisen Hanten Signature Stir-fried Lobster with Chilli Sauce (Additional \$28)

陈麻婆豆腐佐北海道米饭 
"Chen's Mapo Doufu" Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce
Served with Hokkaido Rice

杏仁豆腐伴燕窝蛋挞
Chilled Almond Pudding with Bird's Nest Egg Tart

\$68++ per guest (每位)
Minimum 4 guests / 至少四位

Our Recommendation:
Peking Duck
4-5 guests - Half portion of Duck | 6-10 guests - Whole portion of Duck

Please inform our staff if a guest in your party has any food allergy.

 Chef's Recommendation

All prices are subject to service charge and GST