## **EXQUISITE SET MENU**

四川饭店招牌四小碟 Shisen Hanten Four Signature Appetisers

北海道日高昆布排骨汤 Hokkaido Hidaka Kombu & Sakura Pork Rib Soup with Daikon, Carrot and Corn

川味香炸鹌鹑 Deep-fried Quail in Szechwan-style

干烧双海鲜 Stir-fried Prawns and Hokkaido Scallops with Chilli Sauce

黑醋咕咾肉 Sweet and Sour Pork with Black Vinegar

陈麻婆豆腐佐北海道米饭 Chen's Mapo Tofu Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce and 3-year Aged Bean Paste from Pi Du District in Chengdu, China

杏仁豆腐或芒果布丁 Chilled Almond or Mango Pudding

138 per guest (每位) Minimum 2 guests / 至少两位

## **OPULENT SET MENU**

四川饭店招牌五小碟 Shisen Hanten Five Signature Appetisers

蟹黄鹅肝汤 Foie Gras Chawanmushi with Crab Roe Soup

爱尔兰银山当归鸭 Roasted Irish Silver Hill Duck in Herbaceous Dang Gui Sauce

干烧本地龙虾 Stir-fried Live Local Lobster with Chilli Sauce

蚝皇彩菇宫崎和牛 Sautéed Sliced Miyazaki Wagyu Beef Assorted Mushrooms with Oyster Sauce

陈麻婆豆腐佐北海道米饭 Chen's Mapo Tofu Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce and 3-year Aged Bean Paste from Pi Du District in Chengdu, China

时果四川冰粉 Seasonal fruits with Szechwan Jelly

188 per guest (每位) Minimum 2 guests / 至少两位

## **GRANDIOSE SET MENU**

四川饭店招牌五小碟 Shisen Hanten Five Signature Appetisers

蟹黄鹅肝汤

Foie Gras Chawanmushi with Crab Roe Soup

红烧南非三头鲍鱼花菇

Stewed South African 3-head Abalone with Shiitake Mushrooms in Soy Sauce

锅炒日本青椒时鱼

Wok-fried Seasonal Fish Fillet with Japanese Shishito Peppers

低温调理青椒A5宫崎和牛排

Stir-fried A5 Miyazaki Wagyu Beef Sirloin with Japanese Green Peppers in Low Temperature Cooking Method

陈麻婆龙虾佐北海道米饭

Chen's Mapo Tofu with Live Lobster Stir-fried Tofu & Lobster in Hot Szechwan Pepper-flavoured Meat Sauce Served with Hokkaido Rice

燕窝椰子布丁

Coconut Fantasy

Almond Pudding topped with Bird's Nest in Young Coconut Husk

238 per guest (每位)

Minimum 2 guests / 至少两位

## LAVISH SET MENU

四川饭店招牌五小碟 Shisen Hanten Five Signature Appetisers

燕窝蟹黄鹅肝汤 Bird's Nest Foie Gras Chawanmushi Crab Roe Soup

葱烧檜山海参 Braised Premium Hiyama Sea Cucumber with Japanese Leek

锅炒日本青椒时鱼 Wok-fried Seasonal Fish Fillet with Japanese Shishito Peppers

黑菌青椒A5宫崎和牛排 Stir-fried A5 Miyazaki Wagyu Beef Sirloin with Japanese Green Peppers in Low Temperature Cooking Method with Black Truffle

陈麻婆龙虾佐北海道米饭 Chen's Mapo Tofu with Live Lobster Stir-fried Tofu & Lobster in Hot Szechwan Pepper-flavoured Meat Sauce Served with Hokkaido Rice

燕窝椰子布丁 Coconut Fantasy Almond Pudding topped with Bird's Nest in Young Coconut Husk

388 per guest (每位) Minimum 2 guests / 至少两位