



四川飯店
SHISEN HANTEN
by CHEN KENTARO

MICHELIN
2025

春色满园

As spring approaches with nature echoing the spirit of renewal
that defines the New Year, Shisen Hanten by Chen Kentaro
presents a Luxurious Lunar New Year delicacies.



喜庆满堂宴 PEACE MENU

风生水起大鱼生

三文鱼生

Prosperity Salmon Yu Sheng

蟹肉干贝金菇羹

Crabmeat and Dried Scallop Soup
with Golden Enoki Mushrooms

鲜百合芦笋炒虾球

Wok-fried Prawns with Fresh Lily Bulb and Asparagus

蚝皇发菜六头鲍鱼花菇时蔬

Braised South Australian 6-head Abalone, Mushrooms
and Black Moss in Oyster Sauce

樱花虾生炒腊味糯米饭

Wok-fried Glutinous Rice with Chinese Sausages
topped with Crispy Sakura Shrimps

杏仁布丁 | 脆皮鸳鸯年糕卷

Almond Pudding | Crispy Duo-flavour Nian Gao Roll

\$168 per guest (每位)

Minimum 2 guests / 至少两位





幸福团圆宴 FORTUNE MENU

鱼跃龙门大鱼生
红鲷三文鱼生

Prosperity Madai and Salmon Yu Sheng

蟹黄鹅肝汤

Foie Gras Chawanmushi with Crab Roe Soup

清蒸鲈鱼件

Steamed Sea Perch Fillet with Superior Sauce

蚝皇发菜四头鲍鱼伴花菇时蔬

Braised South African 4-head Abalone, Mushrooms
and Black Moss in Oyster Sauce

樱花虾生炒腊味糯米饭

Wok-fried Glutinous Rice with Chinese Sausages
topped with Crispy Sakura Shrimps

杏仁布丁 | 脆皮鸳鸯年糕卷

Chilled Almond Pudding | Crispy Duo-flavour Nian Gao Roll

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



富丽堂皇宴 MAJESTIC MENU

鱼跃龙门大鱼生
鲍鱼红鲷鱼三文鱼生

Fortune Abalone, Madai and Salmon Yu Sheng

上汤火腿阿拉斯加蟹肉燕窝羹

Bird's Nest with Alaskan Crab and Dry-cured Jinhua Ham Soup

金银蒜蒸龙虾

Steamed Lobster with Golden and Silver Garlic

蚝皇檣山海参带子伴时蔬

Braised Hiyama Sea Cucumber and Scallop
with Seasonal Vegetables in Oyster Sauce

黑松露鹅肝生炒腊味糯米饭

Wok-fried Glutinous Rice with Foie Gras,
Chinese Sausage & Black Truffle

燕窝椰子布丁 | 脆皮鸳鸯年糕卷

Coconut Fantasy
Almond Pudding topped with Bird's Nest with Young Coconut |
Crispy Duo-flavour Nian Gao Roll

\$308 per guest (每位)
Minimum 2 guests / 至少两位





合家欢乐宴 TRIUMPHANT MENU

鸿运当头大鱼生
红鲷鱼生
Prosperity Madai Yu Sheng

蟹黄鹅肝汤
Foie Gras Chawanmushi with Crab Roe Soup

鲜百合芦笋炒虾球
Wok-fried Prawns with Fresh Lily Bulb and Asparagus

蒜香脆皮樱花鸡
Crispy Roasted Sakura Chicken with Fragrant Garlic

柚子油浸笋壳鱼
Deep-fried Marble Goby with Yuzu Sauce

蚝皇发菜四头鲍鱼伴时蔬
Braised South African 4-head Abalone, Black Moss
and Seasonal Vegetables in Oyster Sauce

樱花虾生炒腊味糯米饭
Wok-fried Glutinous Rice with Chinese Sausages
topped with Crispy Sakura Shrimps

时果冰粉 | 脆皮鸳鸯年糕卷
Chilled Szechwan Jelly with Seasonal Fruits |
Crispy Duo-flavour Nian Gao Roll

\$218 per guest (每位)
6 guests and above / 六位以上



荣华富贵宴 SPLENDOR MENU

鲍福盈门鱼生
鲍鱼红鲷鱼生
Fortune Abalone and Madai Yu Sheng

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

烧汁焗大虾
Baked King Prawns with Signature Sauce

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

剁椒蒸东星斑
Steamed East-spotted Grouper with Pickled Peppers

蚝皇发菜四头鲍鱼伴时蔬
Braised South African 4-head Abalone, Black Moss
and Seasonal Vegetables in Oyster Sauce

X.O.酱香煎北海道带子腊味糯米饭
Wok-fried Glutinous Rice with Chinese Sausages
topped with Pan-seared Hokkaido Scallop in X.O. Chilli Sauce

牛油果海底椰 | 脆皮鸳鸯年糕卷
Avocado Sea Coconut Dessert | Crispy Duo-flavour Nian Gao Roll

\$268 per guest (每位)
6 guests and above / 六位以上





祥和盛世宴
OPULENCE MENU

龙腾四海大鱼生
鱼子酱龙虾鲍鱼红鲷鱼生
Wealthy Lobster, Abalone, and Madai Yu Sheng
with Osetra Caviar

佛跳墙
Buddha Jumps Over the Wall

大红南乳猪全体 (全只)
Barbecued Suckling Pig
(Whole, Boneless)

鲜腐皮酸辣金目鲷
Kinmedai Fish in Sour and Spicy Sauce with Yuba

龙虾焖稻庭面
Simmered Inaniwa Noodles with Lobster
in Superior Stock

泡参桂圆炖金丝燕 | 脆皮鸳鸯年糕卷 | 金元宝
Double-boiled Bird's Nest with American Ginseng and Dried Longans |
Crispy Duo-flavour Nian Gao Roll | Golden Ingot Pineapple Cookie

\$388 per guest (每位)
Minimum 8 guests / 八位以上



锦绣素春宴
VEGETARIAN SET MENU

春和素锦鱼生
Healthy Vegetarian Yu Sheng

竹笙羊肚菌汤
Morel & Bamboo Pith Superior Broth

松露双菇炒时蔬
Sautéed Duo Mushrooms and Black Truffle
with Seasonal Vegetables

宫保土豆芦笋
Stir-fried Asparagus
with Potatoes, Cashew Nuts

斋炒面线
Wok-fried Wheat Noodles
with Seasonal Vegetables

时果冰粉 | 脆皮鸳鸯年糕卷
Chilled Szechwan Jelly with Seasonal Fruits |
Crispy Duo-flavour Nian Gao Roll

\$128 per guest (每位)





ORDER FORM		
四喜年糕 Four Happiness Assorted Cakes 瑶柱芋头糕, 腊味萝卜糕, 马蹄糕, 鸳鸯年糕 (红糖, 香兰) Steamed Yam Cake with Dried Scallops, Steamed Radish Cake with Chinese Sausages, Water Chestnut Cake, and Duo Flavour Nian Gao	\$48	
鸳鸯年糕 (红糖, 香兰) Duo-flavour Nian Gao (Pandan and Red Sugar)	\$45	
瑶柱芋头糕 Steamed Yam Cake with Dried Scallops	\$45	
腊味萝卜糕 Steamed Radish Cake with Chinese Sausages	\$45	
马蹄糕 Water Chestnut Cake	\$48	
金元宝黄梨酥 Signature Baked Golden Pineapple Ingots	\$45/8pcs	
四川饭店辣酱 Shisen Hanten Signature Chilli Sauce	\$24/bottle	
四川饭店精选X.O.酱 Shisen Hanten Signature X.O. Sauce	\$38/bottle	
陳建太郎精选碧根果核桃 Chef Kentaro's Signature Pecan Nuts coated with Honey	\$30/bottle	
蒜香脆皮樱花鸡 Crispy Roasted Sakura Chicken with Fragrant Garlic	\$78	
烧汁焗大虾 Baked King Prawns with Signature Sauce	\$98	
陈麻婆豆腐 Chen's Mapo Tofu Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce	\$30	
爱尔兰银山当归鸭 Roasted Irish Silver Hill Duck in "Dang Gui" Sauce	\$128	
樱花虾生炒腊味糯米饭 Wok-fried Glutinous Rice with Chinese Sausages and Crispy Sakura Shrimps	\$48	
黑松露鹅肝生炒腊味糯米饭 Wok-fried Glutinous Rice with Foie Gras, Chinese Sausages & Black Truffle	\$75	
四川饭店富贵盆菜 Shisen Hanten Abundance Fortune Pot List of ingredients: 元蹄 Pork Knuckle 发菜 Black Moss 蚝豉 Dried Oyster 原只鲍鱼(6头) Whole Abalone 日本带子 Fresh Scallops 海参 Sea Cucumber 冬菇 Shiitake Mushroom 烧鸭 Roasted Duck 烧肉 Roasted Pork Belly 天使虾 Live Prawns 津白 White Cabbage 红萝卜 Carrot 白萝卜 Radish 炸豆根 Deep-fried Gluten Puffs 炸芋头 Deep-fried Yam 鱼鳔 Fish Maw 腊肠 Traditional Chinese Sausages 润肠 Chinese Sausage (Filled with Pork Liver) 另外赠送三文鱼生, 樱花虾生炒糯米, 四川饭店辣酱 With Compliments: Salmon Yu Sheng and Wok-fried Glutinous Rice with Chinese Sausages and Crispy Sakura Shrimps and Shisen Hanten Signature Chilli Sauce	\$518	
四川饭店风生水起大鱼生 Shisen Hanten Prosperity Salmon Yu Sheng Additional ingredients: Madaï Fish - \$38 per portion Abalone - \$65 per portion Lobster - \$70 per portion Osetra Caviar - \$80 per portion	\$98 (Regular) \$128 (Large)	
春意庆典套餐 Springtime Celebration Bundle • Shisen Hanten Abundant's Fortune Pot (With compliments: Salmon Yusheng, Wok-fried Glutinous Rice with Chinese Sausages and Crispy Sakura Shrimps and Shisen Hanten's Signature Chilli Sauce) • Four Happiness Assorted Cakes • Chen's Mapo Tofu • Roasted Irish Silver Hill Duck in "Dang Gui" Sauce • Baked King Prawns with Signature Sauce	\$598	
Total		

* All Prices are Nett and are inclusive of GST.

PARTICULARS

NAME _____

COLLECTION ☐ Self pick-up _____ (DATE)

_____ (AM/PM)

☐ Delivery _____

MOBILE _____

EMAIL _____

TOTAL
AMOUNT _____



四川飯店

SHISEN HANTEN
by CHEN KENTARO

For orders and enquiries, please contact us at 8542 3089
or shisenhanten@ouerestaurants.com

- All prices are stated in Singapore Dollar and are inclusive of GST.
- Orders must be placed 3 days in advance prior to collection or delivery date.
- Free delivery is applicable for minimum order of \$600 nett (after discount).
For orders below \$600, delivery charges will be chargeable at \$60 per location.
- Self-collection will be available from 19 January to 3 March 2026, between 11am and 7pm daily.
On the eve of Lunar New Year, self-collection will be available from 11am to 3pm.
- Please take note that deliveries will not be available on the eve of the Lunar New Year, Day 1 and Day 2.
- Delivery time slots are between 11.30am to 3pm and 3pm to 7pm.
- Multiple locations within the same order will incur a delivery fee based on the total number of locations.
- Items are subject to availability upon receipt of completed order form.
- Orders, collections, or deliveries details may not be modified once payments are completed.
- Items are non-exchangeable and non-refundable. No refunds will be issued for cancellations.
- Discount is entitled only to Lunar New Year takeaway goodies from Shisen Hanten by Chen Kentaro, excluding the Springtime Celebration Bundle.
- Images shown are for illustration purposes only.



shisenhanten

shisenhanten.com.sg

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