



四川飯店

SHISEN HANTEN

by CHEN KENTARO

LUNAR NEW YEAR À LA CARTE MENU



迎春贺捞起

A Toss for Prosperity and Happiness

	小 (S)	大 (L)
风生水起鱼生 三文鱼生 Prosperity Salmon Yu Sheng	78	128
鸿运当头鱼生 红鲷鱼生 Prosperity Madai Yu Sheng (Red Sea Bream)	88	138
龙翔虎跃鱼生 龙虾鱼生 Abundance Lobster Yu Sheng	108	158
鱼跃龙门鱼生 鲍鱼三文鱼生 Fortune Abalone and Salmon Yu Sheng	108	158
龙腾四海鱼生 龙虾鲍鱼三文鱼生 Wealthy Lobster, Abalone and Salmon Yu Sheng	158	208

另加 | Additional

	每份 (per portion)
红鲷 Madai	38
鲑鱼 Salmon	28
鲍鱼 Abalone	58
本地龙虾 Local Lobster	78
鱼子酱 Caviar	80

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

🌶️ 辣 Spicy 🍣 厨师推荐 Chef's Recommendation 料理長のお勧め料理 🌱 素 Vegetarian ベジタリアン

金焰炙珍庆富贵 Golden Flame Grilled Treasures

BARBECUED SPECIALTIES

	半 (Half)	全 (Whole)
大红南乳去骨猪全体 (需预定) Roasted Whole Boneless Suckling Pig (Advance Order Required)	-	438
爱尔兰银山当归鸭  Roasted Irish Silver Hill Duck in "Dang Gui" Sauce	68	128
蒜香脆皮樱花鸡 Crispy Roasted Sakura Chicken with Fragrant Garlic	38	70
	每份 (per portion)	
北海道白豚叉烧  Barbecued Honey-glazed Hokkaido Shirobuta Pork Char Siew		56

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鸿运当头福安康 Good Wealth & Good Health

APPETISERS

每位 (per guest)

四川饭店招牌五小碟
Shisen Hanten Appetiser of the Day 34

每份 (per portion)

四川糖醋海蜇
Szechwan-style Sweet and Sour Jellyfish 22

四川饭店名菜棒棒鸡 
Shisen Hanten Signature Cold
Steamed Chicken with Sesame Sauce 30

成都口水鸡 
Spicy Cold Steamed Chicken with Cashew Nuts 30

夫妻肺片  
Classic Szechwan Sliced King Mushroom
in a Spicy, Mouth-numbing Sauce 20

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金汤盈福庆团圆 Golden Broth of Blessings and Reunion

SOUP

每位 (per guest)

佛跳墙 Buddha Jumps Over the Wall	108
燕窝 (上汤金华火腿 / 阿拉斯加蟹肉 / 蟹黄 / 松露蛋白伴上汤) Bird's Nest <i>Preparation Method: Superior Consommé with Dry-cured Jinhua Ham / Alaskan Crabmeat / Crabmeat White with Superior Consommé and Roe / Truffle Egg</i>	98
蟹黄鹅肝汤  Foie Gras Chawanmushi with Crab Roe Soup	40
清盅八宝汤 Double-Boiled Eight Treasures Soup	28
北海道昆布花胶排骨汤 Double Boiled Fish Maw Soup and Kombu with Pork Ribs	28
四川海鲜酸辣汤  Szechwan Hot and Sour Seafood Soup	20

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包罗万有万事兴

Perfect Harmony & Golden Radiance

CHEN KENTARO SPECIALTIES

每份 (per portion)

四川饭店富贵盆菜

Shisen Hanten Fortune Pot of Abundance

488

陈麻婆豆腐  

Chen's Mapo Tofu

Stir-fried Tofu in Hot Szechwan Pepper-flavoured
Meat Sauce

32

石锅酸菜红斑片  

Stewed Sliced Red Grouper Fillet with Pickled Vegetables
served in Hot Stone Pot

60

干烧明虾  

Stir-fried Prawns with Chilli Sauce

50

辣子鸡  

Deep-fried Diced Chicken with Szechwan Chilli Peppers

38

低温调理青椒A5和牛排 

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

68

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金玉满堂贺新春
Golden Abundance Reunion Feast

FESTIVE FAVOURITES

每位 (per guest)

日本吉滨干鲍  Japanese Dried Abalone	188
葱烧北海道檜山海参  Stewed Premium Hokkaido Hiyama Sea Cucumber	118
澳洲二头大鲍鱼 Australian 2-head Jumbo Abalone	138
南非四头鲍鱼花菇 Braised South African 4-head Abalone with Mushrooms	108

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吉祥如意贺新岁

Blessing of Joy & Bliss

FESTIVE FAVOURITES

每份 (per portion)

宫保鸡丁 Wok-fried Diced Chicken with Cashew Nuts and Red Peppers	38
烧汁焗大虾 Baked King Prawns with Signature Sauce	98
乌鱼子芦笋炒虾球 Stir-fried Mullet Roe with Asparagus and Prawns	50
香辣干锅鲍鱼 Spicy Wok-fried Abalone in Dry Pot Style	78
红烧发菜圆蹄 Braised Pork Knuckle with Black Moss	68
曼加利察回锅肉(陈建民式/成都式) Szechwan-style Stir-fried Hokkaido Mangalica Pork, Cabbage and Piman <i>Cooking style: Chen Kenmin / Cheng Du</i>	80
腊味炒时蔬 Sautéed Seasonal Vegetables with Chinese Sausages and Preserved Meat	38

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年年有余庆团圆 Year of Everlasting

LIVE SEAFOOD

每一百克 (per 100gm)

多宝鱼
Turbot

30

东星斑
East-spotted Grouper

28

金目鲷
Kinmedai

36

笋壳
Marble Goby (Soon Hock)

20

烹调方式: 清蒸 | 油浸 | 剁椒蒸 | 锅炒日本青椒 (额外\$38)
Cooking Method: Steamed with Soya Sauce | Deep-fried | Steamed with Pickled Chilli | Wok-fried with Shishito Peppers (additional \$38)

澳洲龙虾(需预定)
Live Australian Lobster (Advance Order Required)

时价
Market Price

烹调方式: 清蒸 | 干烧 | 宫保 | 蒜香豉油皇 | 金银蒜蒸
Cooking Method: Steamed with Soya Sauce | Stir-fried with Chilli Sauce | Stir-fried with Cashew Nuts and Red Peppers | Garlic Soya Sauce | Steamed with Minced Garlic

本地龙虾
Local Lobster

30

烹调方式: 清蒸 | 干烧 | 宫保 | 蒜香豉油皇 | 金银蒜蒸 | 柚子蒸
Cooking Method: Steamed with Soya Sauce | Stir-fried with Chilli Sauce | Stir-fried with Cashew Nuts and Red Peppers | Garlic Soya Sauce | Steamed with Minced Garlic | Yuzu Soya Sauce

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五谷丰登庆团圆

Bountiful Harvest Reunion Feast

RICE AND NOODLES

每位 (per guest)

稻庭担担面  

Chen's Original Spicy Inaniwa Noodles Soup

20

正宗担担面  

Chen's Original Spicy Noodles (Dry)

20

每份 (per portion)

浓汤龙虾焖稻庭面

Simmered Inaniwa Noodles with Lobster in Superior Stock

58

海鲜干炒面线

Wok-fried Somen With Assorted Seafood

42

古早味虾球焖伊面

Nostalgic-braised Ee Fu Noodles with Prawns

48

樱花虾生炒腊味糯米饭

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

38

蒜香A5和牛炒饭

Diced A5 Wagyu Garlic Fried Rice

38

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年年有余庆团圆 Year of Everlasting

DESSERT

每位 (per guest)

泡参桂圆炖金丝燕  98
Double-boiled Superior Bird's Nest
American Ginseng and Dried Longans

燕窝椰子布丁  58
Coconut Fantasy
Almond Pudding topped with Bird's Nest
with Young Coconut

牛油果海底椰 23
Avocado Sea Coconut Dessert

杨枝甘露 18
Mango Sago Pomelo

芒果布丁 16
Chilled Mango Pudding

时果四川冰粉  16
Chilled Szechwan Jelly with Seasonal Fruits

杏仁豆腐  16
Chilled Almond Pudding

每份 (per portion)

脆皮鸳鸯年糕卷 16
Crispy Duo Flavour Nian Gao Roll
(Pandan and Red Sugar) (4 pieces)

金元宝黄梨酥 12
Signature Baked Golden Pineapple Ingots
(2 pieces)

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锦绣素宴

Prosperous Vegetarian Feast

康健素鱼生 Vegetarian Yu Sheng	78
	每位 (per guest)
素酸辣汤 	18
Vegetarian Hot and Sour Soup	
红烧竹笙金菇羹	23
Braised Bamboo Pith with Enoki Mushrooms	
	每份 (per portion)
松露双菇炒时蔬	36
Sautéed Duo Mushrooms and Black Truffle with Seasonal Vegetables	
黑醋咕啫植物肉	32
Sweet and Sour Plant-based Meat in Black Vinegar	
宫保土豆芦笋	32
Stir-fried Asparagus with Potatoes, Cashew Nuts	
素麻婆豆腐  	28
Stir-fried Tofu in Hot Szechwan Pepper-flavoured Sauce	
素炒面线	30
Wok-fried Wheat Noodles with Seasonal Vegetables	
松子野菌炒饭	30
Wok-fried Rice with Assorted Mushrooms topped with Crispy Pine Nuts	

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LUNAR NEW YEAR SET MENU



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

All prices are subject to service charge and GST



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

蚝皇檜山海参带子伴时蔬
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

All prices are subject to service charge and GST



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

All prices are subject to service charge and GST



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

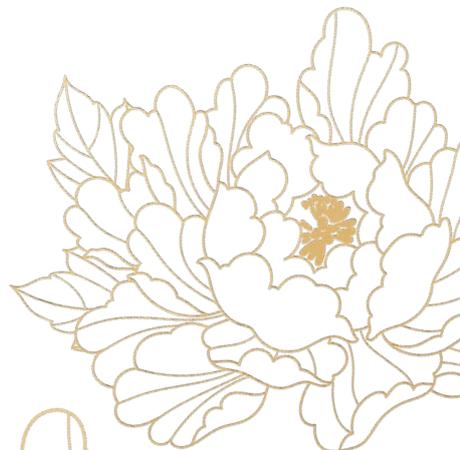
蚝皇发菜四头鲍鱼伴时蔬
Braised South African 4-head Abalone, Black Moss
and Seasonal Vegetables in Oyster Sauce

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

All prices are subject to service charge and GST



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)
8 guests and above / 八位以上

All prices are subject to service charge and GST





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)



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