



四川飯店

SHISEN HANTEN  
by CHEN KENTARO

LUNAR NEW YEAR SET MENU

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

All prices are subject to service charge and GST



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  
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 Vegetable 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 in 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 Prawn 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 Fruit | 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  
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 Prawn 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

XO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)

All prices are subject to service charge and GST

