

Join us for an unforgettable culinary journey as Shisen Hanten presents its new Chef's Table Series – Winter Season. Experience the finest ingredients of the season through a meticulously curated eight-course menu, each dish a showcase of creativity, precision, and refined Szechwan artistry.

Hosted within an intimate eight-seat setting, this culinary showcase invites you to savour the essence of winter — available now for a limited time only.

CHEF'S TABLE EXCLUSIVE WINTER MENU

八寸风冬季前菜拼盘
Assorted Seasonal Appetiser – Japanese Hassun Style

北海道曼加利察煎饺子
Grilled Hokkaido Mangalica Pork Gyoza

香辣虎河豚干锅
Spicy Tiger Pufferfish in Dry-pot Style

葱烧檜山海参配什锦菌菇
Stewed Premium Hokkaido Hiyama Sea Cucumber
with Leek and Assorted Mushrooms

干烧牡丹虾春卷
Deep-fried Spring Roll with Botan Shrimp in Chilli Sauce

豆豉辣炒A5和牛
Stir-fried A5 Wagyu Beef with Fermented Black Bean and Chilli

白子陈麻婆豆腐配北海道砂锅饭
Stir-fried Tofu with Shirako (Cod Milt) in Hot Szechwan
Pepper-flavoured Meat Sauce and 3-year Aged Bean Paste
from Pi Du District in Chengdu, China

盐麴奶冻
Salt Koji Blancmange

Enjoy the Chef's Table Room with the seasonal menu at \$288 per person, for up to 8 guests with a minimum spend of \$2304.

Price is subject to service charge and GST.

Other credit card promotions, discounts, and loyalty membership privileges do not apply.

For any dietary restrictions, please inform us. Thank you.