



四川飯店

SHISEN HANTEN

by CHEN KENTARO





陳建太郎 | Chen Kentaro

Chen Kentaro's culinary journey is a remarkable testament to the legacy of his family and the rich traditions of Szechwan Cuisine. His grandfather, Chen Kenmin, emigrated from Szechwan, China, to Japan in 1952 and established Shisen Hanten in Tokyo in 1958, where he pioneered the cuisine known as Chūka Szechwan Ryori. Kentaro's father, Chen Kenichi, known as Japan's "Szechwan Sage" (料理の鉄人) and one of the nation's most celebrated 'Iron Chefs,' elevated the family business to new heights.

Inspired by watching his father compete on Iron Chef, Kentaro joined the family business at the age of 21. He was trained in Cheng Du, China, the heart of Szechwan Cuisine, where he mastered its rich flavours. In 2014, he opened Shisen Hanten by Chen Kentaro and garnered multiple accolades, including two and one star from The MICHELIN Guide Singapore from 2016.

Throughout his journey, Kentaro has upheld the values and traits instilled in him by his family, particularly the commitment to service and hospitality embodied in their motto, 菜心是爱 – 'Cook with your heart.' This philosophy has fostered a tradition of appreciation, compliments, and recognition within the Chen family.

As he continues to carry forward the legacy of his grandfather and father, Kentaro is not just honouring Chūka Szechwan Ryori; he is also innovating and redefining them for a new generation. His journey is a celebration of family, culture, and the enduring power of culinary artistry.

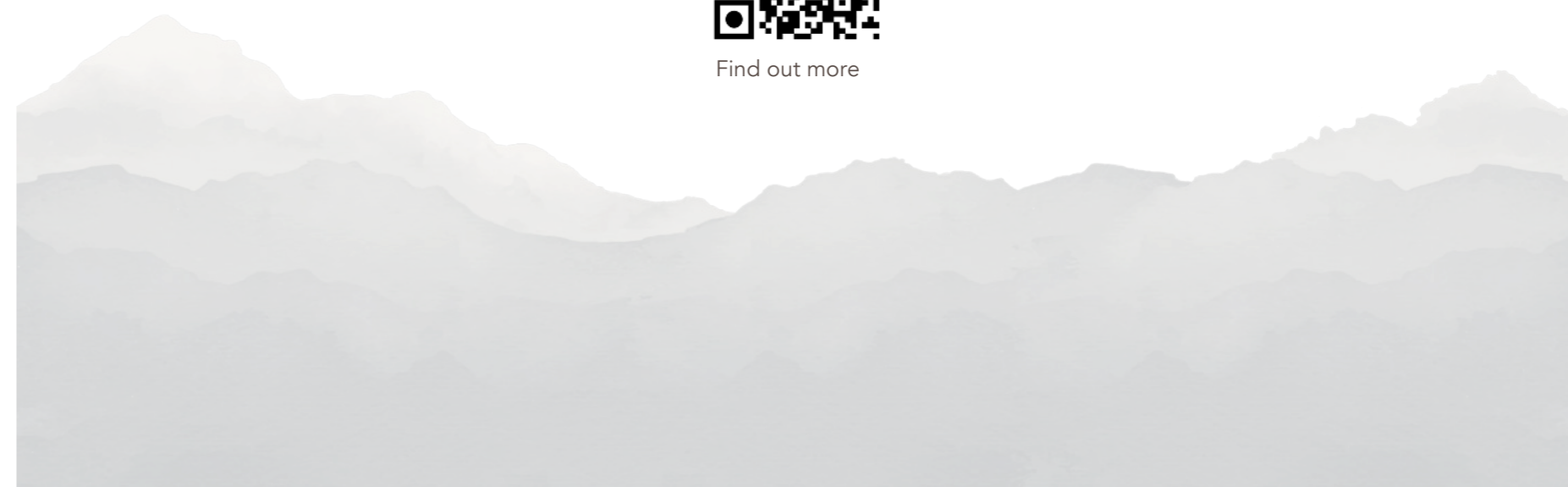
#### **A NEW TRANSFORMATION IN SPACES AND ARTWORK**

Shisen Hanten by Chen Kentaro steps into a new decade with a revitalised interior that bridges the past and present, weaving together stories from Japan, China and Singapore, while celebrating the harmony of diverse cultures.

Art is a major component of this transformation, weaving the story of Shisen Hanten's three generation legacy – each piece symbolising a milestone in the evolution.



Find out more





## THE STORY OF CHEN'S MAPO TOFU

Mapo Tofu (麻婆豆腐), a cherished dish in Chinese Cuisine, particularly in Szechwan cooking, translates to “pockmarked old woman tofu,” named after its creator. The story dates back to the late 19th century in Cheng Du, Szechwan province, during the Qing Dynasty. A woman known as “Mapo” (麻婆) ran a modest eatery and was recognised for her pockmarked face, which inspired the dish’s name.

Today, Mapo Tofu stands as a symbol of Szechwan Cuisine, celebrated not only for its rich history but also for its versatility, as chefs continue to adapt it while preserving its core flavours. At Shisen Hanten, Chef Chen Kentaro offers Shisen Hanten’s own interpretation, featuring stir-fried tofu in a hot, spicy sauce made from Szechwan pepper-flavoured fermented chilli bean paste and minced meat.

The fermented bean paste (Dou Ban Jiang) used in Chef Kentaro’s recipe has been aged for over three years in the Pi Du District of Cheng Du, China. This dish holds a special place in Chef Kentaro’s heart, as he fondly recalls the first time he tasted it during his childhood.

Mapo Tofu encompasses eight delightful elements - tingly-numb, spicy, hot, fragrant, crispy, tender, fresh, and savoury, making it a favourite among many guests. Chef Kentaro combines soft, silky tofu with ground pork and adds the fermented bean paste, chilli oil, and Szechwan peppercorns. This blend creates a dish that is brimming with comfort and umami flavours, and the characteristic numbing spiciness of Szechwan Cuisine.



## SIGNATURES 招牌



金目鯛 酸辣鲜腐皮烹调方式  
Kinmedai Fish in Sour and Spicy Sauce with Fresh Yuba  
金目鯛 生湯葉入りサンラーソース

	每位 (per guest)		每份 (per portion)
蟹黄鹅肝汤 Foie Gras Chawanmushi with Crab Roe Soup 蟹の旨味スープ〜フォアグラの 茶碗蒸し仕立て〜	38	张大千鸡 ㄟ Fried Chicken with Hot Pepper Sauce - Zhang Daqian Style 四川の画家 張大千が愛した鶏肉のス パイシー炒め	36
葱烧北海道檜山海参 Stewed Premium Hokkaido Hiyama Sea Cucumber 北海道産檜山干しナマコのネギ煮込み	108	北海道曼加利察回锅肉 ㄟ (陈建民式) Szechwan-style Stir-fried Hokkaido Mangalica Pork and Cabbage Cooking style: Chen Kenmin 北海道産マンガリツアポークのホイコウ ロウ(陳建民式)	78
金目鯛 ㄟ 酸辣鲜腐皮烹调方式 Kinmedai Kinmedai Fish in Sour and Spicy Sauce with Fresh Yuba 金目鯛 生湯葉入りサンラーソース	每百克 (per 100gm) 34	陈麻婆豆腐 ㄟ 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 Cheng Du, China 四川飯店伝統の麻婆豆腐	30
水煮红斑片 ㄟ Boiled Sliced Red Grouper Fillet with Szechwan Pepper Sauce スジアラの山椒オイル煮	每份 (per portion) 56	正宗陈担担面 (干) ㄟ Chen's Original Spicy Dry Noodles 本場四川の汁なし担々麺	18
低温調理青椒A5和牛排 Stir-fried A5 Wagyu Beef Sirloin with Japanese Green Peppers in Low Temperature Cooking 和牛A5サーロインの“低温調理” チンジャオロース	68	陈担担面 (汤) ㄟ Chen's Original Spicy Noodle Soup 担々麺	18
烧味双拼 明炉脆皮烧肉, 北海道豚叉烧 Duo Combination Barbecued Specialties Crispy Roasted Pork Belly, Barbecued Honey-glazed Hokkaido Pork Char Siew 焼き物二種 盛り合わせ	52	蟹黄蟹肉锅粬 Scorched Rice with Crabmeat and Roe in Claypot 蟹の旨味たっぷりきのこ入り 自家製おこげ	38

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

# 前菜

## APPETISERS



四川飯店招牌五小碟  
Shisen Hanten Five Signature Appetisers  
前菜盛り合わせ五種  
(Menu items may change seasonally)

	每位 (per guest)		每份 (per portion)
四川飯店招牌五小碟  Shisen Hanten Five Signature Appetisers 前菜盛り合わせ五種	32	四川糖醋海蜇 Szechwan-style Sweet and Sour Jellyfish クラゲの四川甘酢風味	20
播椒皮蛋豆腐 Chilled Tofu and Century Egg with Shishito Chilli 播椒皮蛋豆腐	24	蒜泥云白肉  Steamed Sliced Pork with Spicy Garlic Sauce ウンパイロウ(スパイシーガーリックソ ース)	28
四川飯店名菜棒棒鸡  Chilled Steamed Chicken with Spicy Sesame Sauce 四川飯店名菜バンバンジー	28	夫妻肺片  Szechwan Sliced King Mushrooms with Spicy, Mouth-numbing Mala Sauce (Vegetarian) エリンギ茸とキクラゲの四川名物 麻辣ソース	20
口水鸡  Chilled Spicy Steamed Chicken with Cashew Nuts よだれ鶏	28	私房醬萝卜 Homemade Pickled Turnip Seasonal Roots Vegetables 当店自慢の大根の漬け物	15

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## SOUP 汤



蟹黄鹅肝汤  
Foie Gras Chawanmushi with Crab Roe Soup  
蟹の旨味スープ〜フォアグラの茶碗蒸し仕立て〜

	每位 (per guest)		每位 (per guest)
时日老火靚汤 Soup of the Day 本日のスープ	16	北海道日高昆布排骨汤	20
四川海鲜酸辣汤 Szechwan Hot and Sour Seafood Soup 海鮮入りサンラータン	18	北海道産昆布と桜スベアリブ・大根・ニンジン・トウモロコシの蒸しスープ	
蟹黄鹅肝汤 Foie Gras Chawanmushi with Crab Roe Soup 蟹の旨味スープ〜フォアグラの 茶碗蒸し仕立て〜	38	佛跳墙 (需1日预定) "Buddha Jumps Over the Wall" (An advance order of 1 day is required) 壺入り特製スープ	108
燕窝 Bird's Nest 燕の巢	88		

(上汤金华火腿 / 阿拉斯加蟹肉 / 蟹黄 / 松露蛋白伴上汤)  
Preparation Method: Superior Consommé with Dry-cured Jinhua Ham | Alaskan Crabmeat | Crabmeat White with Superior Consommé and Roe | Truffle Egg  
金華ハムのチャイナコンソメスープ | アラスカ産タラバガニスープ | 蟹卵スープ | トリュフ淡雪仕立てチャイナコンソメスープ

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北海道豚叉焼  
Barbecued Honey-glazed Hokkaido Shirobuta Pork Char Siew  
北海道産白豚のチャーシュー

## BARBEQUED SPECIALITIES 烧烤

	半只 (Half)	全只 (Whole)		每份 (per portion)
乳猪全体 (需1日预定) Barbecued Suckling Pig (An advance order of 1 day is required) 子豚の丸焼き (前日要予約)	-	428	明炉脆皮烧肉 Crispy Roasted Pork Belly 豚バラ肉のサクサク焼き	38
爱尔兰银山当归鸭  Roasted Irish Silver Hill Duck in Herbaceous Dang Gui Sauce 四川飯店特製ローストロンドンダック	60	118	北海道豚叉焼 Barbecued Honey-glazed Hokkaido Shirobuta Pork Char Siew 北海道産白豚のチャーシュー	48
北京烤鸭 Classic Peking Duck 北京ダック	60	118	麻辣北海道猪颈肉叉焼  Barbecued Mala Hokkaido Shirobuta Pork Collar 北海道白豚の麻辣チャーシュー	48
二度烹调 (鸭松生菜包   姜葱炒鸭件   黑椒炒鸭件   鸭粒炒饭   鸭丝焗伊面) Second course for Peking Duck: Wrapped in Lettuce   Sautéed with Spring Onion and Ginger   Sautéed with Black Pepper Sauce   Wok-fried Rice with Diced Duck Meat   Braised Ee Fu Noodles with Shredded Duck 北京ダックの肉を調理いたします。5種類から お選びください (レタス包み   葱生姜炒め   黒胡椒炒め   チャーハン   焼きそば)	18	36	烧味双拼  明炉脆皮烧肉, 北海道豚叉焼 Duo Combination Barbecued Specialties Crispy Roasted Pork Belly, Barbecued Honey-glazed Hokkaido Shirobuta Pork Char Siew 焼き物二種 盛り合わせ	52
另加鱼子酱 Add on Sturion Osetra Caviar (30gm) 追加+キャビア(30gm)		80	川味香炸鹌鹑  Deep-fried Quail in Szechwan-style ウズラの揚げ物 四川スパイス仕立て	32

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活  
海  
鮮  
LIVE SEAFOOD



水煮龙虾  
Lobster Stewed in Super-spicy Szechwan Pepper Sauce  
ロブスター 唐辛子オイルかけ

魚 Fish	每一百克 (per 100gm)
多宝鱼 Turbot Fish ヒラメ	28
东星斑 East-spotted Grouper ハタ	28
笋壳 Marble Goby (Soon Hock) 淡水大はぜ	16
金目鯛  Kinmedai 金目鯛	34
忘不了 (需3日预定) Empurau (An advance order of 3 days is required)	时价 Seasonal Price

烹调方式: 港式清蒸 | 水煮 | 酸辣鲜腐皮 (额外\$30) | 锅炒狮子唐 (额外\$30)  
Cooking Methods: Steamed with Superior Soya Sauce | Stewed in Super-spicy Szechwan Pepper Sauce | Sour and Spicy Seasonal Fish with Fresh Yuba (additional \$30) | Wok-fried with Shishito Pepper (additional \$30)  
味付けをお選び下さい: 香港酱油蒸し | 唐辛子オイルかけ | 生湯葉入りサンラーソース (追加+\$30) | 濃厚煮込み 青山椒と獅子唐のせ(追加+\$30)

龙虾 Lobster	每一百克 (per 100gm)
澳州龙虾 (需预定) Live Australian Lobster (advance order required) オーストラリア産ロブスター (要予約)	时价 Seasonal Price
本地龙虾 Live Local Lobster ローカルロブスター	28

烹调方式: 干烧 | 清蒸 | 水煮  
Cooking methods: Stir-fried with Chilli Sauce | Steamed with Soya Sauce | Stewed in Super-spicy Szechwan Pepper Sauce  
味付けをお選び下さい: チリソース煮込み | 香港式酱油蒸し | 唐辛子オイルかけ

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# SEAFOOD 海鮮



水煮紅斑片  
Boiled Sliced Red Grouper Fillet with Szechwan Pepper Sauce  
紅ハタの山椒オイルかけ

## 魚 Fish

	每份 (per portion)
水煮紅斑片    Boiled Sliced Red Grouper Fillet with Szechwan Pepper Sauce 紅ハタの山椒オイルかけ	56
石鍋酸菜紅斑片    Stewed Sliced Red Grouper Fillet with Pickled Vegetables served in Hot Stone Pot 紅ハタの発酵白菜濃厚スープ～ 石鍋仕立て～	56
柚子蒸時魚 Steamed Seasonal Fish Fillet with Yuzu Sauce 季節魚の蒸し物～香港式醬油ソース 柚子風味～	每位 (per guest) 30

## 海鮮 Seafood

	每份 (per portion)
干燒明蝦    Stir-fried Prawns with Chilli Sauce 大えびのチリソース	46
馬拉醬明蝦    Deep-fried Prawns with Szechwan Mala Mayonnaise 大えびのスパイシーマヨネーズソース 炒め	46
黑菌蛋黃醬蝦球 Deep-fried Prawns with Truffle Mayonnaise 大エビのトリュフマヨネーズソース炒め	52
北海道帶子 Sautéed Hokkaido Scallops 北海道産ホタテ	50

烹調方式: XO醬 | 韭黃 | 黑菌  
 Preparation Method: Sauteed with XO  
 Sauce | Sauteed with Yellow Chives |  
 Truffle Mayonnaise  
 味付けをお選び下さい: XO醬炒め | 黄ニラ炒  
 め | トリュフマヨネーズソース炒め

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海味  
DRIED SEAFOOD



上: 葱焼北海道檜山海参 | 下: 日本吉浜干鲍  
 Top: Stewed Premium Hokkaido Hiyama Sea Cucumber, Fresh Crabmeat and Crab Roe |  
 Bottom: Japanese Dried Abalone  
 上:北海道産檜山干しナマコの蟹卵ソース | 下:吉浜産干しアワビ

	每位 (per guest)
日本吉浜干鲍  Japanese Dried Abalone 吉浜産干しアワビ	时价 Seasonal Price
蚝皇南非三头鲍鱼 South African 3-head Abalone 南アフリカ産3頭アワビ	88
葱烧北海道檜山海参  Stewed Premium Hokkaido Hiyama Sea Cucumber 北海道産檜山干しナマコのネギ煮込み	108

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肉  
MEAT 类



北海道曼加利察回锅肉(陈建民式)  
Szechwan-style Stir-fried Hokkaido Mangalica Pork, Cabbage and Piman (Cooking style: Kenmin style)  
北海道産マンガリツツアポークのホイコウロウ(陳建民式)

	每份 (per portion)		每份 (per portion)
辣子鸡 🌶️ 🍴 Deep-fried Diced Chicken with Szechwan Chilli Peppers 朝天唐辛子と鶏肉のサクサク香り炒め	36	青椒牛肉丝 🌶️ Stir-fried Shredded Wagyu Beef with Japanese Green Peppers 黒毛和牛とピーマンの細切り炒め	48
宫保鸡丁 🍴 Wok-fried Diced Chicken with Cashew Nuts and Red Peppers 鶏肉とカシューナッツの朝天唐辛子炒め	36	黒松露鵝肝A5和牛排 Pan-seared A5 Wagyu Beef Sirloin and Foie Gras with Black Truffle Sauce 和牛A5サーロインとフォアグラのトリュフ ソース炒め	108
张大千鸡 🌶️ 🍴 Fried Chicken with Hot Pepper Sauce - Zhang Daqian Style 四川の書画家 張大千が愛した鶏肉のス パイシー炒め	36	低温調理青椒A5和牛排 🌶️ Stir-fried A5 Wagyu Beef Sirloin with Japanese Green Peppers in Low Temperature Cooking 和牛A5サーロインの"低温調理"チンジャ オロース	68
北海道曼加利察回锅肉 🌶️ 🍴 (陈建民式) Szechwan-style Stir-fried Hokkaido Mangalica Pork and Cabbage Cooking style: Chen Kenmin 北海道産マンガリツツアポークのホイコウ ロウ(陳建民式)	78	水煮A5和牛排 🍴 Stewed A5 Wagyu Beef Sirloin with Szechwan Pepper Sauce 和牛A5サーロインの唐辛子煮込み	88
火焰黑醋咕啫肉 Signature Sweet and Sour Pork with Black Vinegar, Flambé with Gin 黒酢のスプタ ~ジンフランベ~	38		

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陈麻婆豆腐  
Chen's Mapo Doufu  
Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce and 3-year aged bean paste from Pi Du District in Cheng Du, China  
四川飯店伝統の麻婆豆腐

VEGETABLES • BEANCURD 蔬・豆・腐

	每份 (per portion)		每份 (per portion)
陈麻婆豆腐 🌶️ 🍴	30	松露双菇炒时蔬 🍴 🌿	32
Chen's Mapo Tofu		Sautéed Duo Mushrooms	
Stir-fried Tofu in Hot Szechwan		and Black Truffle with Seasonal	
Pepper-flavoured Meat Sauce		Vegetables	
and 3-year aged Bean Paste		季節野菜とマッシュルームのトリュフの	
from Pi Du District in		香り炒め	
Cheng Du, China			
四川飯店伝統の麻婆豆腐			
和牛牛筋陈麻婆豆腐 🌶️ 🍴	36	鲜腐皮蟹肉芦笋	38
Wagyu Beef Tendon		Braised Asparagus with Yuba	
Chen's Mapo Tofu		and Crabmeat	
Stir-fried Tofu in Hot Szechwan		生湯葉と蟹肉入りグリーンアスパラの	
Pepper-flavoured Meat Sauce		煮込み	
with Wagyu Beef Tendon			
牛筋煮込み和牛麻婆豆腐			
鱼香日本茄子 🌶️	30	干煸樱花虾四季豆	26
Stewed Japanese Eggplant		Wok-fried String Beans with	
with Spicy Garlic Sauce		Minced Pork with Sakura Ebi	
マーボー茄子		インゲン豆とサクラエビの香り炒め	

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素食  
VEGETARIAN

	每位 (per guest)		每份 (per portion)
前菜三精选 Trio of Vegetarian Appetisers ヴィーガン前菜三種盛り	22	黑醋咕啫植物肉 Sweet and Sour Plant-based Meat with Black Vinegar 大豆ミートの黒酢スプタ風	30
素酸辣汤 Vegetarian Hot and Sour Soup ヴィーガンサンラータン	16	素鱼香日本茄子 Stewed Japanese Eggplant with Spicy Sauce ヴィーガンマーボー茄子	28
枸杞羊肚菌花菇汤 Double-boiled Morel Mushroom Soup クコの実・干しいたけ・モリーユ茸 の薬膳スープ	16	官保土豆藕片芦笋 Stir-fried Asparagus with Sliced Potatoes, Lotus Root, Cashew Nuts and Red Pepper ジャガイモグリーンアスパラ・レンコンとカ シューナッツの朝天唐辛子炒め	28
素椒盐豆腐 Salt and Pepper Beancurd クリスピー豆腐	14	干炒素菜面线 Wok-fried Vermicelli with Vegetables 季節野菜の炒め焼きそば	28
夫妻肺片 Szechwan Sliced King Mushrooms with Spicy, Mouth-numbing Mala Sauce エリンギ茸とキクラゲの四川名物 麻辣ソース	20	野菌蔬菜锅粑 Scorched Rice with Assorted Mushrooms and Vegetables served in Claypot 五目野菜おこげ	30
松露双菇炒时蔬 Sautéed Seasonal Vegetables with Duo Mushrooms and Truffle 季節野菜とキノコのトリュフオイル炒め	32	松子素丁香菇炒饭 Wok-fried Rice with Vegetables, Mushroom, Pine Nuts 松の実・マッシュルーム入り野菜 チャーハン	28
麻婆豆腐 Stir-fried Tofu in Hot Szechwan Pepper-flavoured Sauce ヴィーガン麻婆豆腐	26		

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面与饭  
NOODLES & RICE



蟹黄蟹肉锅粬  
Scorched Rice with Crabmeat and Crab Roe served in Claypot  
蟹の旨味たっぷりきのこ入り自家製おこげ

面 Noodles	每位 (per guest)	饭 Rice	每份 (per portion)
陈担担面 (汤)   Chen's Original Spicy Noodle Soup 担々麵	18	什景炒饭 Wok-fried Rice with Barbecued Pork and Assorted Seafood 五目チャーハン	34
正宗陈担担面 (干)   Chen's Original Spicy Dry Noodle 本場四川の汁なし担々麵	18	蟹黄蟹肉锅粬  Scorched Rice with Crabmeat and Crab Roe in Claypot 蟹の旨味たっぷりきのこ入り 自家製おこげ	38
鸡丝面 (汤) Simmered Noodles with Chicken Soup 細切り鶏肉スープそば	18	蟹肉鱼子炒饭 Wok-fried Rice with Crabmeat and Fish Roe 蟹肉ととびこ入りチャーハン	36
龙虾焖稻庭浓汤乌冬面 Simmered Inaniwa Noodles with Lobster in Superior Stock ロブスターの濃厚煮込み稲庭うどん	48	A5和牛金蒜炒饭 Wok-fried A5 Wagyu Garlic Rice A5和牛のガーリックチャーハン	36
海鲜干炒面线 Stir-fried Somen with Assorted Seafood 海鮮入り炒め焼きそば	40		

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 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

甜品  
DESSERT



时果四川冰粉  
Chilled Szechwan Jelly with Seasonal Fruits  
季節のフルーツと昔ながらの四川ゼリー

	每位 (per guest)		
杏仁豆腐 Chilled Almond Pudding アンニンドウフ	12	燕窝椰子布丁 	48
		Coconut Fantasy Almond Pudding topped with Bird's Nest in Young Coconut 燕の巣入りココナッツプリン	
芒果布丁 Chilled Mango Pudding マンゴープリン	12		
椰子雪糕杨枝甘露 Coconut Ice Cream, Mango Pomelo マンゴー・サゴ・ポメロ入 りココナッツミルク	16	10年花雕酒巧克力蛋糕 	16
		Équatorial Dark 55% Valrhona Chocolate Cake with 10-Year-Old Hua Diao Wine ガトーショコラ～10年甕だし 紹興酒風味～	
时果四川冰粉 	12	姜茶雪蛤炖泡参 Double-Boiled Hashima with Ginseng 生姜茶と雪蛤・高麗人参の薬膳 蒸しスープ	38
Szechwan Jelly with Seasonal Fruits 季節のフルーツと昔ながらの 四川ゼリー			

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