



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.

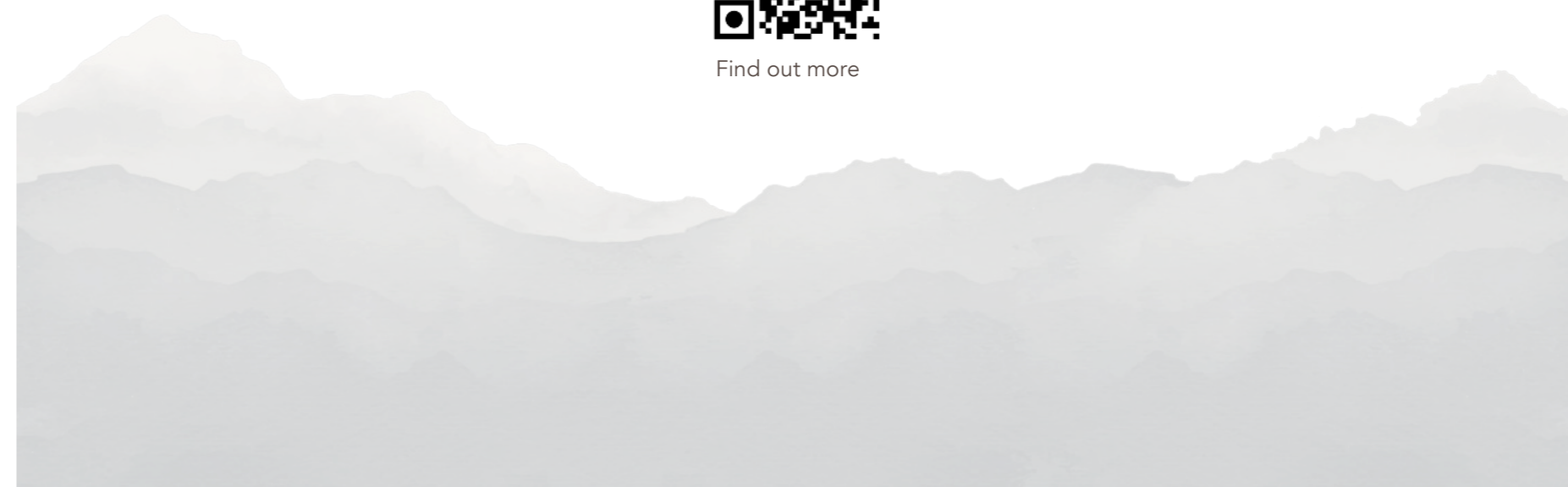
A NEW TRANSFORMATION IN SPACES AND ARTWORK

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.



点心 DIM SUM

蒸 STEAMED

	每份 (per portion)		每份 (per portion)
S1 四川钟水饺 (3pcs) 	12	S6 冲绳叉烧包 (3pcs)	12
Szechwan-style Poached Pork Dumpling 茹でワンタン四川旨辛ごまソース		Steamed Okinawa Barbecued Pork Bun 沖縄産黒糖のチャーシューまん	
S2 樱花鲜虾饺 (3pcs) 	12	S7 双米鸡肉荷叶饭 (2pcs)	12
Steamed Sakura Prawn Dumpling 桜エビ入りエビ蒸し餃子		Steamed Duo-Flavour Black and White Glutinous Rice with Chicken wrapped in Lotus Leaf 鶏肉ともち米のちまき	
S3 鱼子烧卖 (3pcs)	12	S8 双味小笼包 (4pcs) 	16
Steamed "Siew Mai" with Tobiko とびこ入り豚肉の蒸しシュウマイ		Duo-flavour Xiao Long Bao 小籠包2種盛り(オリジナル/麻辣味)	
S4 波菜虾饺 (3pcs)	12	S9 芦笋虾肠粉 (3pcs)	12
Steamed Spinach Shrimp Dumpling エビとほうれん草入り蒸し餃子		Steamed Rice Roll with Prawn and Asparagus エビとアスパラガスの米粉クレープ包み	
S5 野菌松露饺 (3pcs) 	12	S10 叉烧肠粉 (3pcs)	12
Steamed Assorted Mushroom Truffle Dumpling トリュフとエビ入り蒸し餃子		Steamed Rice Roll with Roasted Barbecued Pork 釜焼きチャーシューの米粉クレープ包み	

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

点心 DIM SUM

炸/烘/煎 DEEP-FRIED / BAKED / PAN-FRIED

	每份 (per portion)		每份 (per portion)
T1 脆炸斋春卷 (3pcs) 	12	T4 奶酪荔枝球 (3pcs)	12
Deep-fried Vegetarian Spring Roll 五目野菜のバリバリ春巻		Baked Cheese Lychee Ball ライチとチーズの揚げ団子	
T2 紫菜腐皮卷 (3pcs)	12	T5 脆网炸虾卷 (3pcs)	12
Deep-fried Beancurd Skin Seaweed Roll 海苔香る揚げ湯葉巻き		Crispy Fried Shrimp Roll バリバリエビの包み揚げ	
T3 酥芋角 (3pcs)	12	T6 香煎鸳鸯糕 (3pcs) 	12
Deep-fried Taro Dumpling タロ芋の蜂の巣揚げ		Pan-fried Duo Flavour Yam and Carrot Cake 大根もち〜中国サラミとタロ芋の 二種の味わい〜	

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中午商务套餐 EXECUTIVE SET LUNCH

前菜

Appetiser _____

点心三品
Dim Sum Trio Combination
点心盛り合わせ三種

汤

Choice of Soup _____

时日老火靚汤 蟹黄鹅肝汤 (追加\$18)
Soup of the Day Foie Gras Chawanmushi with Crab Roe Soup (Additional \$18)
本日のスープ 蟹の旨味スープ〜フォアグラの茶碗蒸し仕立て〜 (追加+\$18)

主菜精选

Choice of Main Dish _____

1. 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
2. 马拉酱明虾
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
3. 酸菜蒸鲜鱼
Steamed Seasonal Fish Fillet in Pickled Vegetables (Additional \$8)
季節魚の発酵白菜濃厚スープ (追加+\$8)

饭

Rice _____

陈麻婆豆腐
Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce and
3-year Aged Bean Paste from Pi Du district in Cheng Du, China.
Served with Hokkaido Rice
四川飯店伝統の麻婆豆腐

甜品

Dessert _____

杏仁豆腐 芒果布丁
Chilled Almond Pudding Chilled Mango Pudding
アンニンドウフ マンゴープリン

58 per guest (每位)

Minimum of two guests | 至少两位 | 二名様より

价格需加收政府消费税及10%服务费

All prices are subject to service charge and GST. The Executive Set Lunch Menu is not available on Weekends, eve of Public Holidays and Public Holidays.

料金にはサービス料10%と税金が加算されます

前菜

Appetiser _____

四川飯店三冷碟
Shisen Hanten Trio Appetiser
前菜盛り合わせ三種

汤

Soup _____

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〜

主菜

Main Dish _____

干烧明虾
Stir-fried Prawns with Chilli Sauce
大えびのチリソース

黑醋咕啫肉
Sweet and Sour Pork with Black Vinegar
黒酢のスパタ

饭

Rice _____

陈麻婆豆腐
Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce and
3-year Aged Bean Paste from Pi Du district in Cheng Du, China.
Served with Hokkaido Rice
四川飯店伝統の麻婆豆腐

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

88 per guest (每位)

Minimum of two guests | 至少两位 | 二名様より

价格需加收政府消费税及10%服务费

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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	私房酱萝卜 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 Hokkaido Hidaka Kombu & Sakura Pork Rib Soup with Daikon, Carrot and Corn	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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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	北海道豚叉烧 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烧 🌶️ 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, 北海道豚叉烧 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

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

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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

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

鱼 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 | 黃ニラ炒
 め | トリュフマヨネーズソース炒め

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 辣 Spicy  廚師推薦 Chef's Recommendation 料理長のお勧め料理  素 Vegetarian ベジタリアン

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
火焰黑醋咕咾肉 Signature Sweet and Sour Pork with Black Vinegar, Flambé with Gin 黒酢のスプタ ~ジンフランベ~	38		

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

🌶️ Spicy 🍴 厨師推荐 Chef's Recommendation 料理長のお勧め料理 🌿 素 Vegetarian ベジタリアン



VEGETABLES • BEANCURD 蔬・豆・腐

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

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

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🌶️ Spicy 🍴 厨师推荐 Chef's Recommendation 料理長のお勧め料理 🌿 Vegetarian ベジタリアン

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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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

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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 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