

Shisen Hanten's Weekend Brunch - Flavours of the Orient

Welcoming the 'Flavours of the Orient'. Experience the epitome of weekend leisure dining - where we uncover the stories of Chūka Szechwan Ryori flavours together.

88 per guest (每位) Minimum 2 guests / 至少两位

Terms and Conditions:

周末早午餐菜单仅于周末及公共假期的11:30AM至3:15PM供应,最晚入座时间为1:45PM。每席用餐时间限90分钟,且全桌宾客须一选择早午餐菜单。若有特定饮食需求,可享用每位\$68的定制素食菜单,但须在同桌其他客人选择早午餐菜单的情况下提供。所价格均需缴纳商品及服务税和服务费。

The weekend brunch menu is available exclusively on weekends and public holidays from 11:30AM to 3:15PM, with the last seating at 1:45PM. Each dining experience is limited to 90 minutes, and the entire table must order from the brunch menu. If any guest in the group has specific dietary needs, a customised vegetarian menu is available for \$68 per guest. This special menu is only offered for group dining as part of the weekend brunch selection. All prices are subject to GST and service charge.



Beverage Menu

Champagne

Devaux "Cuvée D" Brut M.V., Côte des Bar

98 per bottle

White

Domaine Yves Cuilleron "Les Vignes d'à Côté" Viognier 2022, Rhone

Ara Sauvignon Blanc 2024, Marlborough

Weingut Hüls Riesling 2021, Mosel

88 per bottle

Red

Torbreck "Old Vine" G.S.M 2021, McLaren Vale

Tinto Negro "Uco Valley" Malbec 2021, Mendoza

Tabalí Talinay Pinot Noir 2020, Limari Valley

88 per bottle

Aged Mandarin Cocktail (Free Flow)
Gin infused with 20 year-aged Mandarin Peel, Cinnamon, Grapefruit,
Ginger, Goji Berries, Star Anise, and Chilli.
Served with House Tonic, Fresh Grapefruit, and Lemon Peel

48 per guest

Non-alcoholic

Copenhagen Sparkling Tea Lyserød 0%

68 per bottle

三小碟 (仅供一次) Shisen Hanten Trio Appetiser (Served Once)

海蜇皮、棒棒鸡、夫妻肺片 Szechwan-style Sweet and Sour Jellyfish, Chilled Steamed Chicken with Spicy Sesame Sauce, Szechwan Sliced King Mushrooms with Spicy, Mouth-numbing Mala Sauce (Vegetarian)

汤(任选其一,仅供一次) Choice of Soup (Served Once)

瑶柱蟹肉鱼鳔羹 Dried Scallops, Crab Meat & Fish Maw Soup

四川酸辣汤 **S**zechwan Hot and Sour Soup

蟹黄鹅肝汤 (追加\$18) [©] Foie Gras Chawanmushi with Crab Roe Soup (Additional \$18)

点心 Dim Sum

鱼子烧卖 Steamed "Siew Mai" with Tobiko

酥芋角 Deep-fried Taro Dumpling

腊味萝卜糕 [®] Pan-fried Chinese Sausage Radish Cake

波菜虾饺 Steamed Spinach Shrimp Dumpling

沖绳叉烧包 Steamed Okinawa Barbecued Pork Bun

四川钟水饺 [®] Szechwan-style Poached Pork Dumpling

鸡肉荷叶饭 Steamed Glutinous Rice with Chicken wrapped in Lotus Leaf

烧烤 BBQ

煎北京鸭 Pan-seared Peking Duck

北海道豚叉烧 Barbecued Honey-glazed Hokkaido Shirobuta Pork Char Siew

明炉脆皮烧肉 Crispy Roasted Pork Belly

主菜 Main Course

干煸四季豆 Wok-fried String Beans

辣子鸡丁 ⑩、

Deep-fried Diced Chicken with Szechwan Chilli Peppers

担担面(干) �� 丶 Chen's Original Spicy Dry Noodle

鸡丝稻庭乌冬面(汤) Simmered Inaniwa Noodles with Chicken Soup

麻婆豆腐佐北海道白米饭 ��

Chen's Mapo Tofu with Hokkaido Rice

蒜香和牛粒炒饭 Diced Wagyu Garlic Fried Rice

Special add on

干烧明虾 (每份额外加点\$8) ⑩ \ Stir-fried Prawns with Chilli Sauce (Additional \$8 per portion)

黑醋咕咾肉 (每份额外加点\$5) Signature Sweet and Sour Pork with Black Vinegar (Additional \$5 per portion)

甜品 Dessert

芒果布丁 Chilled Mango Pudding

杏仁豆腐 Chilled Almond Pudding

时果四川冰粉 Szechwan Jelly with Seasonal Fruits

素食

Vegetarian Set Menu 🔻

前菜三精选 Shisen Hanten Trio Appetiser

素金针菇粟米汤 Sweet Corn Soup with Enoki Mushrooms

野菌松露饺 Steamed Assorted Mushroom Truffle Dumpling

官保藕片芦笋 Stir-fried Asparagus with Sliced Lotus Root, Cashew Nuts and Red Peppers

松露双菇炒时蔬 Sautéed Seasonal Vegetables with Duo Mushrooms and Truffle

素麻婆豆腐 🍩 🔪 Stir-fried Tofu in Hot Szechwan Pepper-flavoured Sauce

时果四川冰粉 Szechwan Jelly with Seasonal Fruits

68 per guest (每位)