四川飯店

SHISEN HANTEN

by CHEN KENTARO

LUNAR NEW YEAR SET MENU

幸福团圆宴
FORTUNE MENU

红鲷鱼生
Prosperity Madai Yu Sheng

鲜淮山花胶炖鸡汤
Double-boiled Chicken Soup with Chinese Yam & Fish Maw

豆鼓日本红斑件
Steamed Japanese Red Grouper with Spicy Black Bean Sauce

蚝皇发菜南非三头鲍鱼伴花菇时蔬
Braised South African 3-head Abalone
with 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
Almond Pudding | Crispy Duo-flavour Nian Gao



$198 per guest (每位)
2 guests and above / 两位以上

All prices are subject to service charge and GST

富丽堂皇宴
MAJESTIC MENU

龙虾红鲷鱼生
Lobster and Madai Yu Sheng

蟹黄鹅肝汤
Foie Gras Chawanmushi with Crab Roe Soup

吉滨干鲍伴花胶
Braised Japan Dried Abalone with Fish Maw

X.O.酱蒸金目鲷
Steamed Kinmedai with X.O. Sauce

蛋白蒸龙虾黄焖稻庭面
Steamed Lobster with Egg White and Inaniwa Noodles

椰子燕窝布丁| 脆皮鸳鸯年糕 | 金元宝
Almond Pudding topped with Bird's Nest in Young Coconut |
Crispy Duo-flavour Nian Gao | Signature Baked Golden Pineapple Ingots

$388 per guest (每位)
2 guests and above / 两位以上

All prices are subject to service charge and GST

合家欢乐宴
TRIUMPHANT MENU

红鲷鱼生
Prosperity Madai Yu Sheng

蟹黄鹅肝汤
Foie Gras Chawanmushi with Crab Roe Soup

脆皮樱花鸡
Crispy Sakura Chicken

花生蜜麦大虾
Crispy Oat Crusted Prawns with Peanut Glaze

蚝皇发菜南非三头鲍鱼伴花菇时蔬
Braised South African 3-head Abalone
with Mushrooms and Black Moss in Oyster Sauce

柚子油浸笋壳鱼
Deep-fried Marble Goby with Yuzu sauce

樱花虾生炒腊味糯米饭
Wok-fried Glutinous Rice with Chinese Sausages
Topped with Crispy Sakura Shrimp

时果冰粉 | 脆皮鸳鸯年糕
Chilled Szechwan Jelly with Seasonal Fruits |
Crispy Duo-flavour Nian Gao

$238 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
SPLENDOUR MENU

红鲷鲍鱼鱼生
Prosperity Madai and Abalone Yu Sheng

燕窝干贝阿拉斯加蟹肉羹
Braised Bird's Nest, Dried Scallop and Alaskan Crab Meat Soup

爱尔兰银山当归鸭
Roasted Irish Silver Hill Duck in Herbaceous Dang Gui Sauce

花生蜜麦龙虾
Crispy Oat Crusted Lobster with Peanut Glaze

蚝皇发菜南非三头鲍鱼伴花菇时蔬
Braised South African 3-head Abalone
with Mushrooms and Black Moss in Oyster Sauce

清蒸多宝鱼
Steamed Turbot Fish with Premium Soya Sauce

XO酱香煎北海道带子腊味糯米饭
Wok-fried Glutinous Rice with Chinese Sausages
and Pan-seared Hokkaido Scallop in X.O. Sauce

杨枝甘露 | 脆皮鸳鸯年糕
Mango Pomelo | Crispy Duo-flavour Nian Gao



$308 per guest (每位)
6 guests and above / 六位以上

All prices are subject to service charge and GST

新春素宴
VEGETARIAN SET MENU

锦绣迎春素鱼生
Prosperity Vegetarian Yu Sheng

素翅金元聚福汤
Golden Vegetarian Fin Soup

鲜腐皮扒芦笋
Braised Asparagus with Fresh Yuba

宫保锦绣时蔬
Stir-fried Assorted Seasonal Vegetables with Cashew Nuts and Red Pepper

鲜菇菜泡饭
Poached Rice with Fresh Mushrooms and Seasonal Vegetables

时果冰粉 | 脆皮鸳鸯年糕
Chilled Szechwan Jelly with Seasonal Fruits |
Crispy Duo-flavour Nian Gao



$128 per guest (每位)

All prices are subject to service charge and GST