



四川饭店

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, 菜心是愛 – '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.

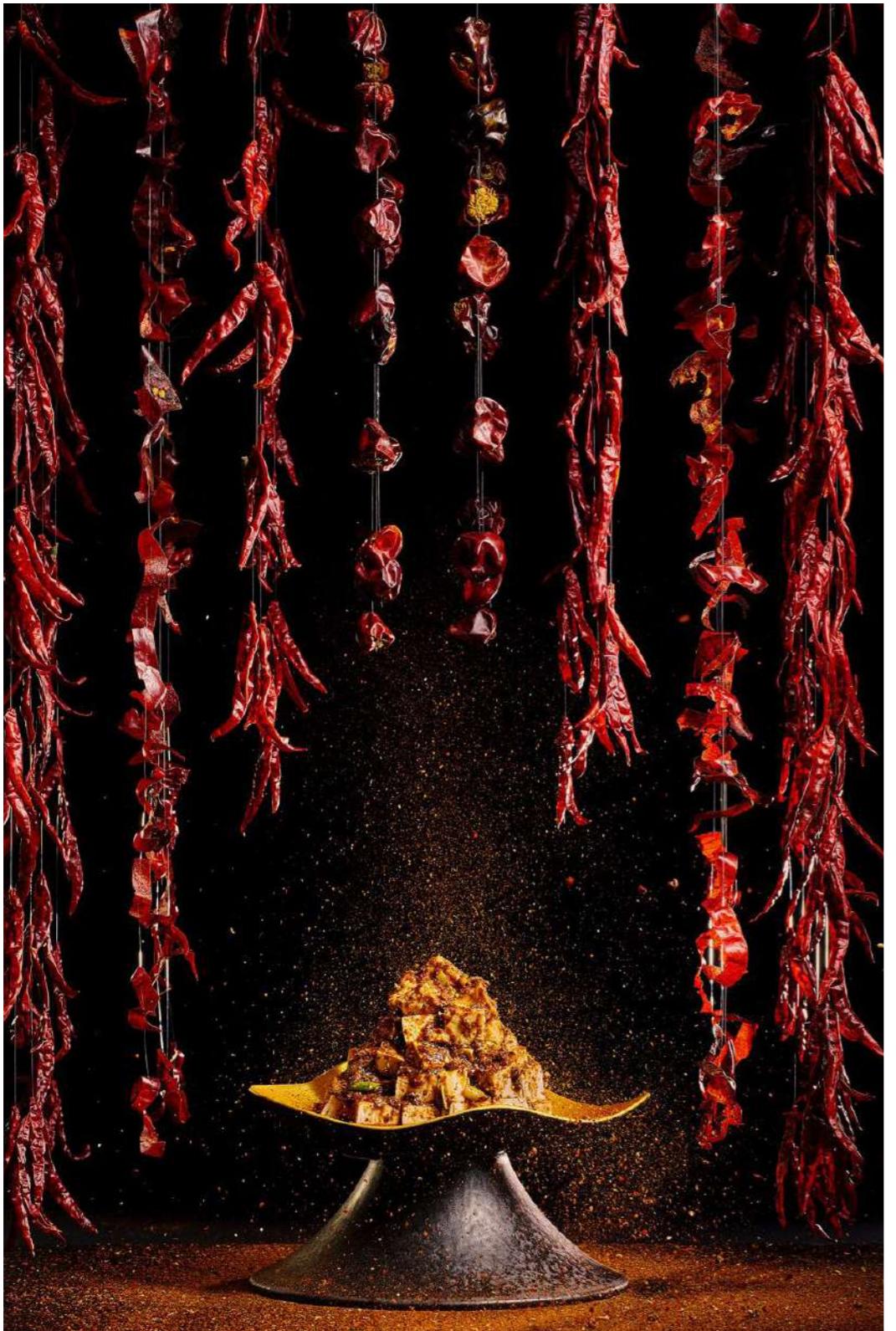
#### A NEW TRANSFORMATION IN SPACES AND ARTWORK

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.

招牌  
SIGNATURES



金目鲷 酸辣鲜腐皮烹调方式  
Kinmedai Fish in Sour and Spicy Sauce with Fresh Yuba  
金目鲷 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 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
葱烧北海道樽山海参 Stewed Premium Hokkaido Hiyama Sea Cucumber 北海道産樽山干しナマコのネギ煮込み	108	北海道曼加利察回锅肉 (陈建民式/成都式) Szechwan-style Stir-fried Hokkaido Mangalica Pork, Cabbage and Piman Cooking style: Chen Kenmin / Cheng Du 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／成都式)	78
金目鲷 酸辣鲜腐皮烹调方式 Kinmedai Kinmedai Fish in Sour and Spicy Sauce with Fresh Yuba 金目鲷 生湯葉入りサンラーソース	34	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
水煮红斑片 Boiled Sliced Red Grouper Fillet with Szechwan Pepper Sauce スジアラの山椒オイル煮	56	正宗陈担担面 (干) Chen's Original Spicy Dry Noodles 本場四川の汁なし担々麺	18
低温调理青椒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	58	陈稻庭乌冬担担面 (汤) Chen's Original Spicy Inaniwa Noodle Soup 稻庭うどんの担々麺	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 Hon- ey-glazed Hokkaido Pork Char Siew 焼き物二種 盛り合わせ	52	蟹黄蟹肉锅粑 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

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

## APPETISERS 前菜



四川饭店招牌五小碟  
Shisen Hanten Five Signature Appetisers  
前菜盛り合わせ五種

	每位 (per guest)	每份 (per portion)	每份 (per portion)
四川饭店招牌五小碟	32		
Shisen Hanten Five			
Signature Appetisers			
前菜盛り合わせ五種			
四川饭店名菜棒棒鸡	28		
Chilled Steamed Chicken with Spicy Sesame Sauce			
四川飯店名菜バンバンジー			
口水鸡	28		
Chilled Spicy Steamed Chicken with Cashew Nuts			
よだれ鶏			
四川糖醋海蜇	20		
Szechwan-style Sweet and Sour Jellyfish			
クラゲの四川甘酢風味			
云白肉 (蒜泥／椒麻)	28		
Steamed Sliced Pork with Spicy Garlic Sauce / Chinese Pepper Sauce			
ウンパイロウ(スペイシーガーリックソース／ネギ山椒ソース)			
夫妻肺片		20	
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			
私房酱萝卜			15
Homemade Pickled Turnip Seasonal Roots Vegetables			
当店自慢の大根の漬け物			
擂椒皮蛋茄子			30
Steamed Japanese Eggplant and Century Egg with Shishito Chilli			
蒸し茄子とピータンの焼き シトウソースがけ			
蒜泥和牛排			48
Grilled A5 Wagyu Beef Sirloin with Spicy Garlic Sauce			
和牛A5サーロイン“低温調理” のスペイシーガーリックソースがけ			

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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)

时日老火靓汤  
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  
北海道産昆布と桜スペアリブ・大根・人参・トウモロコシの蒸しスープ

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

佛跳墙 (需1日预定)  
"Buddha Jumps Over the Wall"  
(An advance order of 1 day is required)  
董入り特製スープ

108

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

燕窝  
Bird's Nest  
燕の巣

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 | ア拉斯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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每位  
(per guest)

20

## BARBEQUED SPECIALITIES



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

	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
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	58	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
北京烤鸭 Classic Peking Duck 北京ダック	58	118	燒味双拼
二度烹调 (鸭松生菜包   姜葱炒鸭件   黑椒炒鸭件   鸭粒炒饭   鸭丝炒伊面) 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	Duo Combination Barbecued Specialties 焼き物二種 盛り合わせ
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 四川スタイル仕立て

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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

26

红斑  
Red Grouper  
紅ハタ

20

筍壳  
Marble Goby (Soon Hock)  
淡水大はぜ

16

金目鲷  
Kinmedai  
金目鯛

34

烹调方式: 干烧 | 清蒸 | 成都香辣豆豉 | 粉丝煲 | 水煮 |  
酸辣鲜腐皮 (额外\$30) | 锅炒狮子唐 (额外\$30)  
Cooking methods: Stir-fried with Chilli Sauce |  
Steamed with Soya Sauce | Steamed with Cheng Du Spicy  
Bean Paste | Stewed in Claypot with Rice Vermicelli | Stewed  
in Super-spicy Szechwan Pepper Sauce |  
味付けをお選び下さい: 香港酱油蒸し | 香港式酱油蒸し |  
特製ブラックビーンズの香り蒸し | 春雨土鍋煮込み | 唐辛子オ  
イルかけ

龙虾  
Lobster

每一百克  
(per 100gm)

澳洲龙虾 (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

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海鲜  
SEAFOOD



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

鱼 Fish	每份 (per portion)	海鲜 Seafood	每份 (per portion)
水煮红斑片 ◐◑ Boiled Sliced Red Grouper Fillet with Szechwan Pepper Sauce 紅ハタの山椒オイルかけ	56	干烧明虾 ◐◑ Stir-fried Prawns with Chilli Sauce 大えびのチリソース	46
石锅酸菜红斑片 ◐◑ 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	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	46
柚子蒸时鱼 Steamed Seasonal Fish Fillet with Yuzu Sauce 季節魚の蒸し物～香港式醤油ソース 柚子風味～	30	黑菌蛋黄酱虾球 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
剁椒蒸时鱼 Steamed Seasonal Fish Fillet with Pickled Peppers 季節魚の蒸し物～四川醸酵唐辛子 ソース～	30	北海道带子 Sautéed Hokkaido Scallops 北海道産ホタテ	50
黄椒蒸时鱼 ◐◑ Steamed Seasonal Fish Fillet with Yellow Pickled Peppers 季節魚の蒸し物～海南島産醸酵唐辛子 ソース～	30	烹调方式: XO酱   垂黄   黑菌 Preparation Method: Sautéed with XO Sauce   Sautéed with Yellow Chives   Truffle Mayonnaise 味付けをお選び下さい: XO酱炒め   黄ニラ炒め   トリュフマヨネーズソース炒め	52
宫保炒墨鱼 Sautéed Squid with Cashew Nuts and Szechwan Peppers 紋甲イカとカシューナッツの朝天唐辛子炒め	52		

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海味

## DRIED SEAFOOD



上: 葱烧北海道檜山海参 | 下: 日本吉滨干鲍

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)

日本吉滨干鲍

Japanese Dried Abalone

吉浜産干しアワビ

时价

Seasonal

Price

128

澳洲二头大鲍鱼

Australian 2-head Jumbo Abalone

オーストラリア産2頭アワビ

88

南非三头鲍鱼

South African 3-head Abalone

南アフリカ産3頭アワビ

118

蟹黄北海道檜山海参

Stewed Hokkaido Hiyama

Sea Cucumber, Fresh Crabmeat  
and Crab Roe

北海道産檜山干しナマコの蟹卵  
ソース

108

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

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MEAT 肉类



北海道曼加利察回锅肉(陳建民式)

Szechuan-style Stir-fried Hokkaido Mangalica Pork, Cabbage and Piman (Cooking style: Kenmin style)  
北海道産マンガリツアポークのホイコウロウ(陳建民式)

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

每份  
(per portion)

48

官保鸡丁 Wok-fried Diced Chicken with Cashew Nuts and Red Peppers  
鶏肉とカシューなツツの朝天唐辛子炒め

36

黑松露鹅肝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

低温调理青椒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

58

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

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

98

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

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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

蔬・豆  
菜・腐

VEGETABLES • BEANCURD



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

	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	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	38
鱼香日本茄子 Stewed Japanese Eggplant with Spicy Garlic Sauce マーボー茄子	30	26
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		

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	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	黑醋咕咾植物肉 Sweet and Sour Plant-based Meat with Black Vinegar 大豆ミートの黒酢スパタ風
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
素金针菇粟米汤 Sweet Corn Soup with Enoki Mushrooms エノキ茸入りコーンスープ	16	宫保藕片芦笋 Stir-fried Asparagus with Sliced Lotus Root, Cashew Nuts and Red Peppers グリーンアスパラ.レンコンとカシューなツツの朝天唐辛子炒め
枸杞羊肚菌花菇汤 Double-boiled Morel Mushroom Soup クコの実.干ししいたけ.モリーユ菌の薬膳スープ	16	干炒素菜面线 Wok-fried Vermicelli with Vegetables 季節野菜の炒め焼きそば
素椒盐豆腐 Salt and Pepper Beancurd クリスピー豆腐	14	野菌蔬菜锅粑 Scorched Rice with Assorted Mushrooms and Vegetables served in Claypot 五目野菜おこげ
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	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
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	
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 廚師推薦 Chef's Recommendation 料理長のお勧め料理 素 Vegetarian ベジタリアン

## NOODLES &amp; RICE



蟹黄蟹肉溜锅耙  
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)

陈稻庭乌冬担担面 (汤) 陈稻庭乌冬担担面 (汤)  
Chen's Original Spicy Inaniwa Noodle Soup  
稻庭うどんの担々麺

18

正宗陈担担面 (干) 正宗陈担担面 (干)  
Chen's Original Spicy Dry Noodle  
本場四川の汁なし担々麺

18

鸡丝稻庭乌冬面 (汤) 鸡丝稻庭乌冬面 (汤)  
Simmered Inaniwa Noodles with Chicken Soup  
稻庭うどんの細切り鶏肉スープそば

18

龙虾焖稻庭浓汤乌冬面 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稻庭うどん

48

饭  
Rice每份  
(per portion)

什景炒饭 什景炒饭  
Wok-fried Rice with Barbecued Pork and Assorted Seafood  
五目チャーハン

34

柚子什锦牛锅巴 柚子什锦牛锅巴  
Scorched Rice with Wagyu Beef and Seafood in Claypot  
柚子風味の五目入り自家製おこげ

38

蟹黄蟹肉锅耙 蟹黄蟹肉锅耙  
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

蟹肉鱼子炒饭 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

龙虾昆布泡饭 龙虾昆布泡饭  
Poached Rice with Lobster and Kombu in Superior Stock  
ロブスターと昆布のお粥

48

每位  
(per guest)

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DESSERT 甜品



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

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

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

12

燕窝椰子布丁  
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

48

10年花雕酒巧克力蛋糕  
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～

16

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