



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.

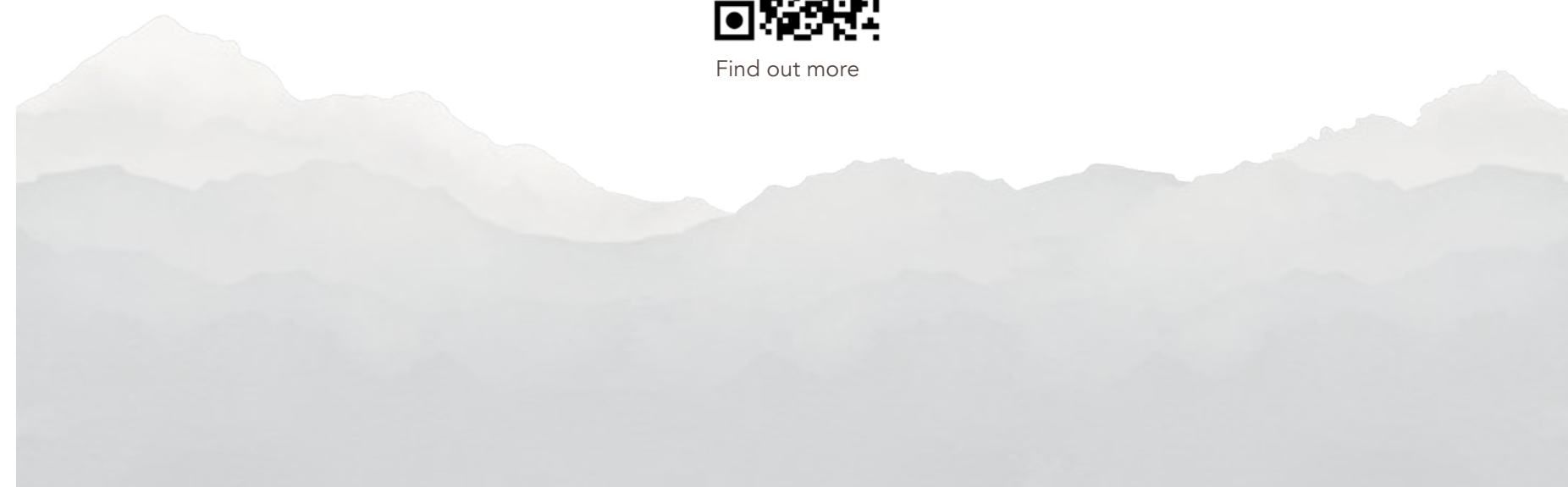
A NEW TRANSFORMATION IN SPACES AND ARTWORK

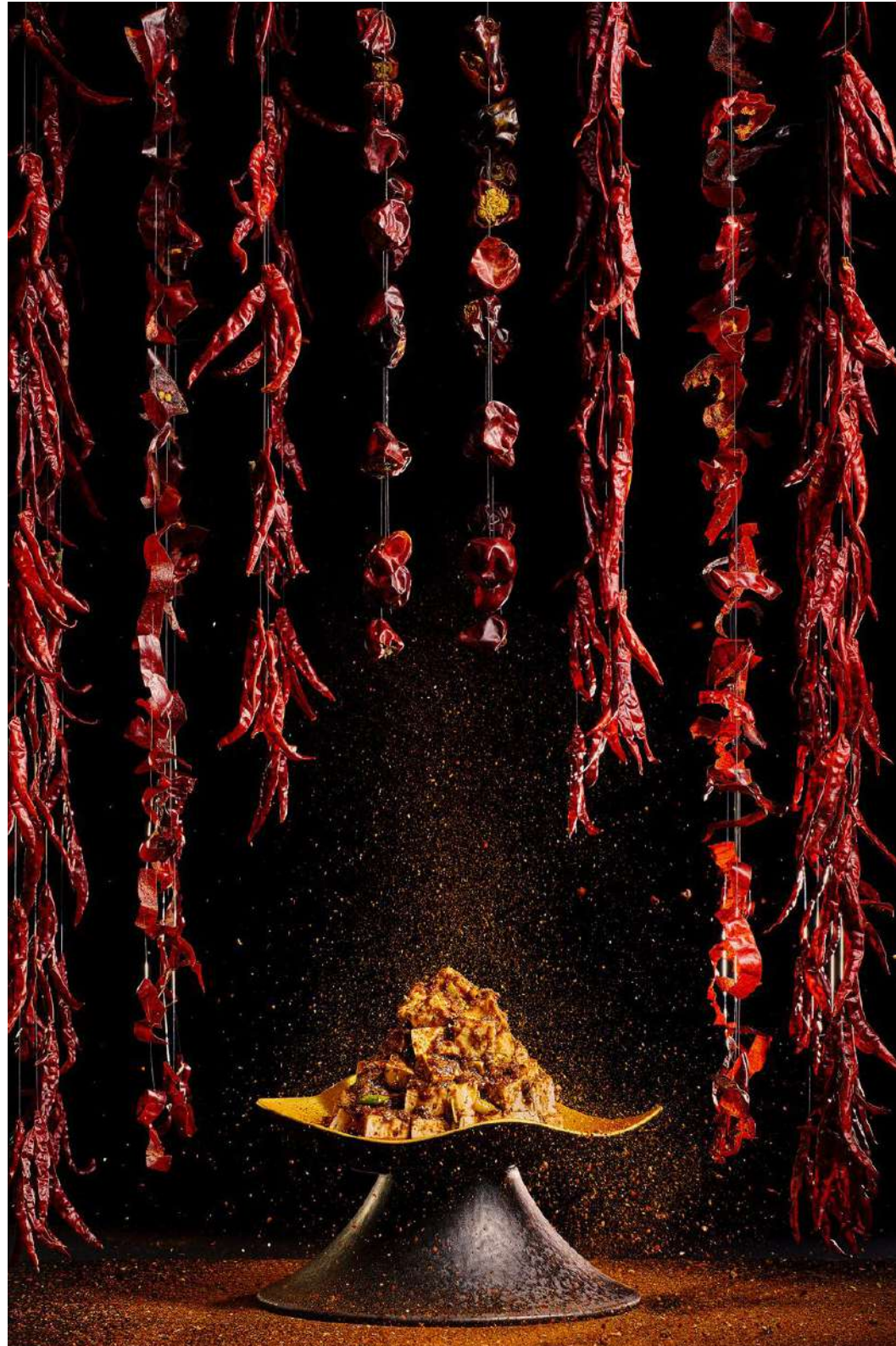
Shisen Hanten by Chen Kentaro steps into a new decade with a revitalised interior that bridges the past and present, weaving together stories from Japan, China and Singapore, while celebrating the harmony of diverse cultures.

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.





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

SIGNATURES 招牌

| | 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 ㄣ 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 パイスー炒め | 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 ㄣ (陈建民式/成都市) 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ボークのホイコウ ロウ(陳建民式/成都市) | 78 |
| 金目鯛 ㄣ 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 一百 克 (per 100gm) 34 | 陈麻婆豆腐 ㄣ 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 ㄣ 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） ㄣ 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 | 58 | 陈稻庭乌冬担担面（汤） ㄣ Chen's Original Spicy Inaniwa Noodle Soup 稲庭うどんの担々麺 | 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 |

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

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



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

前菜
APPETISERS

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

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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〜

SOUP 汤

| | 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 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 | 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 | | |
| 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 燕の巣 | 88 | | |

(上汤金华火腿 / アラス加蟹肉 / 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 <i>(An advance order of 1 day is required)</i> 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 ㊄ 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 | 58 | 118 | 烧味双拼 ㊄ Duo Combination Barbecued Specialties 焼き物二種 盛り合わせ | 52 |
| 二度烹调 (鸭松生菜包 姜葱炒鸭件 黑椒炒鸭件 鸭粒炒饭 鸭丝焖伊面) 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 | 川味香炸鹌鹑 ㊄ Deep-fried Quail in Szechwan-style ウズラの揚げ物 四川スパイス仕立て | 32 |
| 另加鱼子酱 Add on Sturion Osetra Caviar (30gm) 追加＋キャビア(30gm) | | 80 | | |

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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

活海鮮
LIVE SEAFOOD

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 | 26 |
| 红斑 Red Grouper 紅ハタ | 20 |
| 笋壳 Marble Goby (Soon Hock) 淡水大はぜ | 16 |
| 金目鯛  Kinmedai 金目鯛 | 34 |

烹调方式: 港式清蒸 | 四川剁椒蒸 | 潮州咸菜蒸 | 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 | Steamed with Pickled Chilli | Steamed Teochew-style | 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 | 四川発酵唐辛子蒸し | 潮州スタイルのさっぱり蒸し | 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 | 成都香辣豆豉 | 粉丝煲 | 水煮
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: チリソース煮込み | 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

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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

魚
Fish

| | 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 |
| 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 |
| 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～ | 每位 (per guest) 30 |
| 剁椒蒸时鱼 🌶️ Steamed Seasonal Fish Fillet with Pickled Peppers 季節魚の蒸し物～四川醃酵唐辛子 ソース～ | 30 |
| 黄椒蒸时鱼 🌶️ 🍴 Steamed Seasonal Fish Fillet with Yellow Pickled Peppers 季節魚の蒸し物～海南島産醃酵唐辛子 ソース～ | 30 |

海鮮
Seafood

| | 每份 (per portion) |
|--|---------------------|
| 干烧明虾 🌶️ 🍴 Stir-fried Prawns with Chilli Sauce 大えびのチリソース | 46 |
| 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 |
| 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 |
| 北海道带子 Sautéed Hokkaido Scallops 北海道産ホタテ | 50 |
| 烹調方式: XO醬 韭黄 黒菌 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 | |
| 官保炒墨鱼 🌶️ 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  | 时价 Seasonal Price |
| 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 | 128 |
| 南非三头鲍鱼 South African 3-head Abalone 南アフリカ産3頭アワビ | 88 |
| 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 | 118 |
| 葱烧北海道檜山海参  | 108 |
| Stewed Premium Hokkaido Hiyama Sea Cucumber 北海道産檜山干しナマコのネギ煮込み | |



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)

肉
MEAT 类

| | 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 wit 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 | 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 | | |



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 蔬菜・豆腐

| | 每份 (per portion) | | 每份 (per portion) |
|--|---------------------|--|---------------------|
| 陈麻婆豆腐 辣、 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 辣、 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 辣、 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 辣、 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 |



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 ㄣ Vegetarian Hot and Sour Soup ヴィーガンサンラータン | 16 | 素鱼香日本茄子 ㊦ ㄣ Stewed Japanese Eggplant with Spicy Sauce ヴィーガンマーボー茄子 | 28 |
| 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 | 官保藕片芦笋 ㄣ 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ナ ッツの朝天唐辛子炒め | 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 | 干炒素菜面线 Wok-fried Vermicelli with Vegetables 季節野菜の炒め焼きそば | 28 |
| 素椒盐豆腐 Salt and Pepper Beancurd クリスピー豆腐 | 14 | 野菌蔬菜锅粬 ㊦ Scorched Rice with Assorted Mushrooms and Vegetables served in Claypot 五目野菜おこげ | 30 |
| 夫妻肺片 ㄣ 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 | 28 |
| 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 ㊦ ㄣ Stir-fried Tofu in Hot Szechwan Pepper-flavoured Sauce ヴィーガン麻婆豆腐 | 26 | | |



蟹黄蟹肉溜锅粬
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

面与饭
NOODLES & RICE

| 面 Noodles | 每位 (per guest) | 饭 Rice | 每份 (per portion) |
|---|-------------------|--|---------------------|
| 陈稻庭乌冬担担面（汤）   | 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）   | 18 | 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 |
| 鸡丝稻庭乌冬面（汤） | 18 | 蟹黄蟹肉锅粬  | 38 |
| Simmered Inaniwa Noodles with Chicken Soup 稲庭うどんの細切り鶏肉スープそば | | 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 | |
| 龙虾焖稻庭浓汤乌冬面 | 48 | 蟹肉鱼子炒饭 | 36 |
| Simmered Inaniwa Noodles with Lobster in Superior Stock ロブスターの濃厚煮込み稲庭うどん | | Wok-fried Rice with Crabmeat and Fish Roe 蟹肉ととびこ入りチャーハン | |
| | | | 每位 (per guest) |
| | | 龙虾昆布泡饭  | 48 |
| | | Poached Rice with Lobster and Kombu in Superior Stock ロブスターと昆布のお粥 | |

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 |
| 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 燕の巢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 |

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