



四川飯店
SHISEN HANTEN
by CHEN KENTARO

EVENT KIT

THE HEART OF CUISINE IS LOVE;
COOK WITH YOUR HEART.

菜心是爱,用心做菜
- CHEN KENTARO





Shisen Hanten by Chen Kentaro is a stirring ode to family legacy.

Built on three generations of gastronomic excellence, this restaurant seamlessly connects the culinary traditions of China, Japan, and Singapore while paving the way to the future. It stands testimony to continuity and renewal; to the past shaping the present; and to tireless devotion to grace and hospitality.

This revered brand was introduced to Singapore by third-generation heir, Chef Chen Kentaro; and for ten years hence has delighted local audiences with its unique Chūka Szechwan Ryori (中華四川料理), a form of Szechwan cuisine adapted to Japanese tastes.

Now, its relaunch brings the journey to a new level; with transformed interiors and a new menu promising a more enriched, refined and elevated experience for diners.



Shisen Hanten by Chen Kentaro is celebrated as Singapore's sole specialist and MICHELIN-starred restaurant in Chūka Szechwan Ryori, a distinctive style of Japanese-Szechwan cuisine.

At the helm is Chef Chen Kentaro, the third-generation heir of Shisen Hanten. In 2014, he established Shisen Hanten in Singapore as his own venture, carrying forward his family's rich culinary heritage. For Kentaro's efforts, the restaurant was awarded two Michelin stars in 2016, making it the highest Michelin-rated Chinese restaurant in Singapore, a status it maintained until 2023. It has continued to be recognised for its excellence, retaining one Michelin star in both 2023 and 2024. Shisen Hanten by Chen Kentaro is also featured in La Liste's top 1000 restaurants in the world for 2025.

Drawing from Chūka Szechwan Ryori, the restaurant combines Chinese Szechwan flavours with refined Japanese techniques and ingredients. To ensure authenticity, quality, and peak seasonality, ingredients are sourced from skilled artisans in China, Japan, and other regions. Premium finds translate into exquisite dishes that combine the complex flavours of Szechwan cuisine with the delicate nuances of Japanese culinary techniques.

Diners enjoy hospitality embodied in the generational ethos of the Chen family, 'The heart of cuisine is love; cook with your heart,' in an interior of luxurious spaces adorned with stunning pieces of commissioned art.



AMBIENCE & SERVICE STYLE

An air of refined opulence defines the space, blending Japanese and Chinese elements with soft natural light and meticulous attention to detail. The atmosphere is elevated by synchronized tableside service and a layout designed to balance intimacy and openness through carefully considered sightlines.

The elegant glass-enclosed wine cellar showcases up to 1,740 bottles with soft lighting, Coravin devices, and rare whiskies and spirits. Suspended pendant lights highlight this striking centrepiece, completing the refined ambience.



Le Shan 乐山

Accommodates up to six guests, it is an ideal choice for small groups seeking a private dining experience.

Chong Qing 重庆

Offers space for up to eight guests for intimate, close-knit celebrations.

Chef' Table

Provides a front-row experience to the artistry of Chūka Szechwan Ryori, offering intimate interaction with the chefs.

Tian Fu 天府

Comfortably seats up to ten guests, making it perfect for slightly larger gatherings and more grandiose events.

Cheng Du 成都

Accommodates up to 20 guests, offering a luxurious dining experience tailored to each group's unique needs. For larger gatherings of up to 30 guests, the Tian Fu and Cheng Du rooms can be seamlessly combined to create one majestic space.

DINING CAPACITY

L34

Main Dining - 76pax (excluded Chef Table & Fu Shun)

Fu Shun- 6 pax

L35

Le Shan - 6 pax

Chong Qing - 8 pax

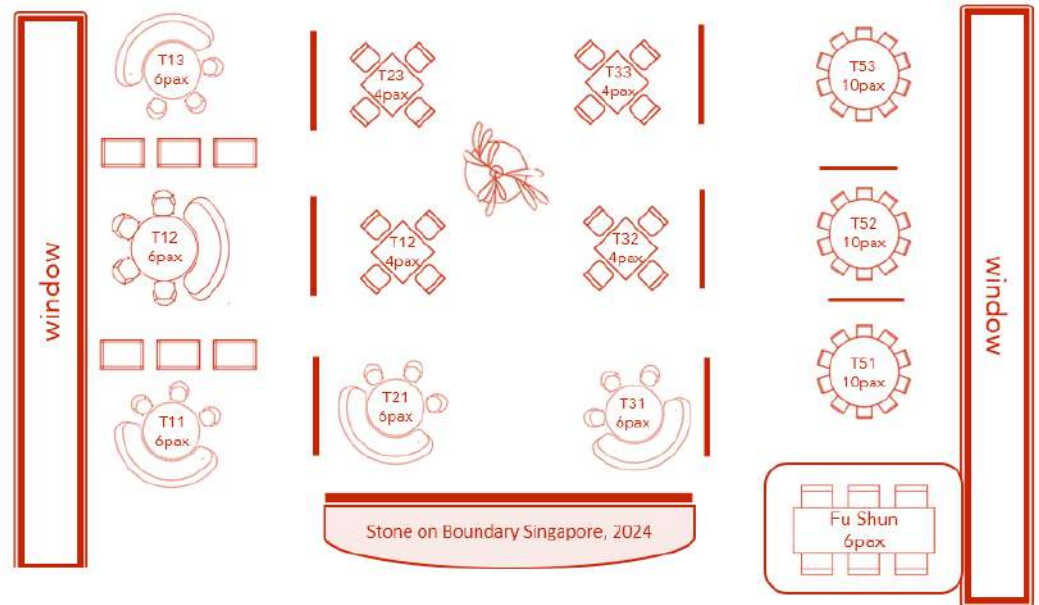
Tian Fu - 10 pax

Cheng Du - 20 pax

Total capacity: 44 pax

Exclusive Venue (L34 & 35)

Max capacity - up to 126 pax





DINING CAPACITY

L34

Main Dining - 76pax (excluded Chef Table & Semi PDR)

Semi PDR - 6 pax

L35

Le Shan - 6 pax

Chong Qing - 8 pax

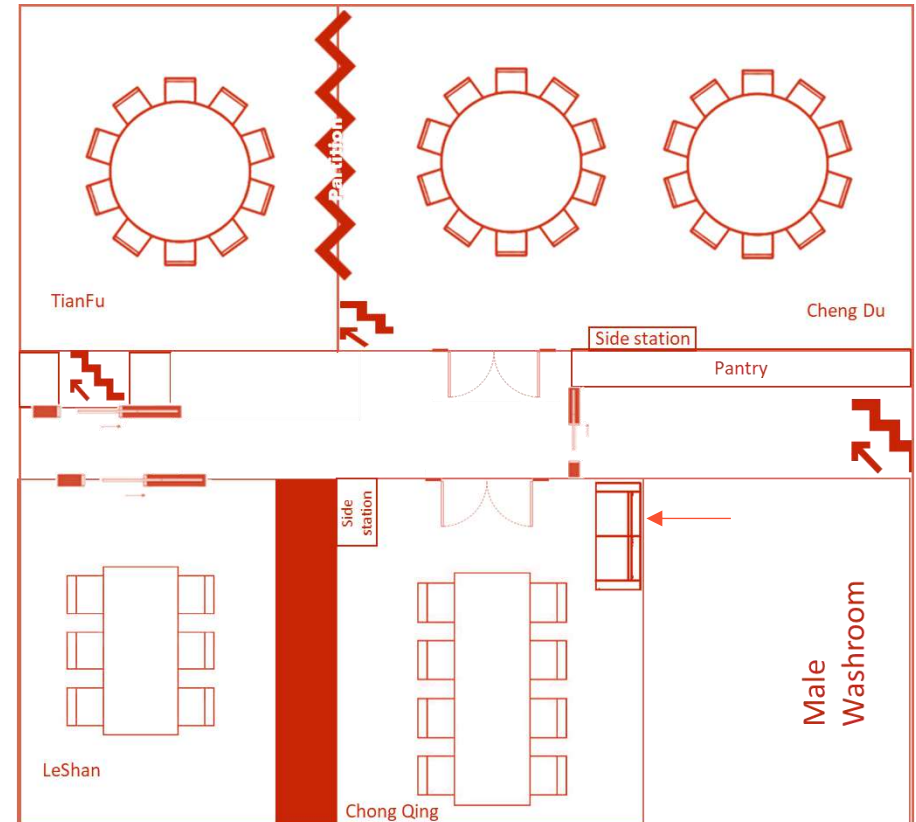
Tian Fu - 10 pax

Cheng Du - 20 pax

Total capacity: 44 pax

Exclusive Venue (L34 & 35)

Max capacity - up to 126 pax



Please note that this floor plan is not drawn in scale.





EVENT RATES

Lunch 11.30am to 3.30pm

Dinner 5.00pm to 10.00pm

Main Dining Hall (L34)

Minimum Spend of \$35,000⁺⁺

Private Rooms (L35)

Minimum Spend of \$11,000⁺⁺

Exclusive Venue (L34 & 35)

Minimum Spend of \$40,000⁺⁺

The provided timing includes setup and teardown. If you have any preferences, let us know and we will do our best to accommodate.

Please note the quoted rates are based on minimum F&B spend for venue booking and may vary with guest count or special requests.

All prices stated are subject to prevailing service charge and gst



FOOD



Suggested Menu

四川饭店招牌五小碟

Shisen Hanten Five Signature Appetisers

蟹黄鹅肝汤

Foie Gras Chawanmushi with Crab Roe Soup

葱烧檜山海参

Braised Premium Hiyama Sea Cucumber with Japanese Leek

柚子蒸时鱼

Steamed Seasonal Fish Fillet with Yuzu Sauce

低温調理青椒A5 和牛排

Stir-fried A5 Wagyu Beef Sirloin with Japanese Green Peppers in
Low Temperature Cooking Method

陈麻婆龙虾佐北海道米饭

Chen's Mapo Tofu with Live Lobster

*Stir-fried Tofu & Lobster in Hot Szechwan Pepper-flavoured Meat Sauce
Served with Hokkaido Rice*

燕窝椰子布丁

Coconut Fantasy

Almond Pudding topped with Bird's Nest in Young Coconut Husk

\$298⁺⁺ per guest

Menu items are subject to changes based on availability and the discretion of the restaurant
All prices stated are subject to prevailing service charge and gst



BEVERAGE

Alcoholic drink:

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

White Wine: Ara Sauvignon Blanc 2023, Marlborough

Draught Beer: Yebisu Premium Draught, Meguro-ku, Tokyo

Sake: Tsukiyoshino Junmai Daiginjo Miyamanishiki, Nagano

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

Non-alcoholic drink:

Soft drinks: Coke, Sprite, Soda, Tonic

Chinese tea: Szechwan Harmony or Chrysanthemum Bud or Rose Aged Puer

Mineral water: Sparkling, Still

Sparkling tea: Copenhagen Sparkling Tea Lyserød 0%

Option 1:

4hrs free flow \$148⁺⁺/pax inclusive of Soft drinks, Chinese tea, Mineral water, Red wine, White wine & Beer

Option 2:

4hrs free flow \$158⁺⁺/pax inclusive of Soft drinks, Chinese tea, Mineral water, Sparkling tea, Red wine, White wine & Beer

Option 3:

4hrs free flow \$168⁺⁺/pax inclusive of Soft drinks, Chinese tea, Mineral water, Sparkling tea, Champagne, Sake, Red wine, White wine & Beer

Menu items are subject to changes based on availability and the discretion of the restaurant
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PAST EVENT

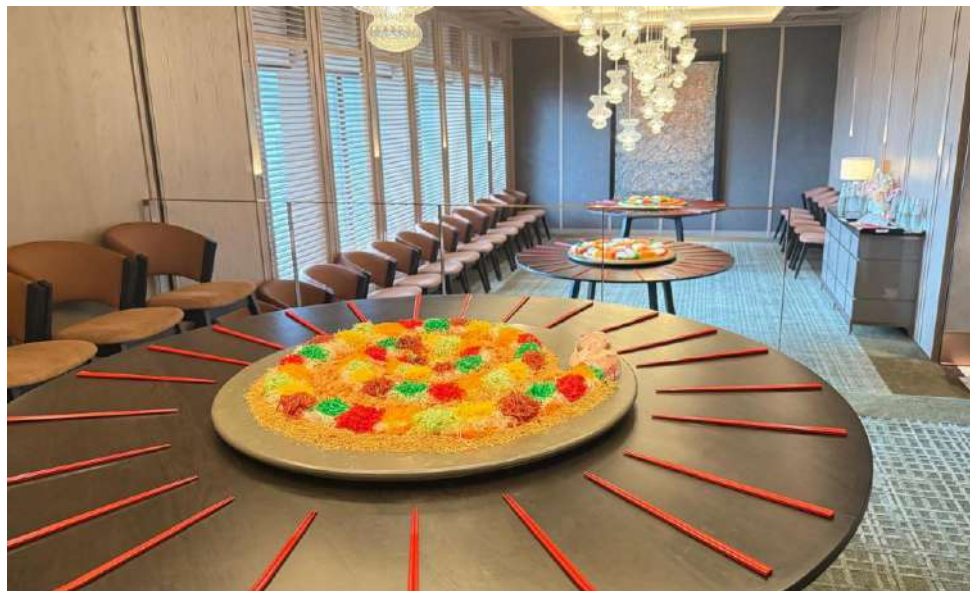


PAST EVENT





PAST EVENT





FAQS

Event booking – First come first served basic

Site viewing – Strictly by-appointment only

Set up – Furniture layout is fixed and cannot be rearranged. All external set-up and decorations must be removed by the client immediate after the event, unless discussed otherwise.

Dietary requirements – We are pleased to accommodate most dietary requirements and special request to the best of our ability. However, please note that we may not be able to fulfill all requests. Kindly be advised that our restaurant is not Halal-certified.

Confirmation – Menu, dietary requirements, set-up and final guest count must be confirmed at least 14 days prior the event date. Last minute changes are subject to availability.

Deposit – A deposit is required to secure your venue booking, with a minimum of 50% of the minimum spending and is non-refundable. Please note that the reservation will only be confirmed upon receipt of signed event agreement and the deposit of 50%.

OPERATING HOURS

Lunch

Monday – Sunday: 12-3.00pm

Dinner

Monday – Sunday: 6-10.30pm

Brunch

Weekends & Public Holidays: 11.30 – 3.15pm

FIND US

Address

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Enquires & Reservations

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Email: shisenhanten@ouerestaurants.com

Make Your Reservations [Here](#)

