Dinner Menu

Shisen Hanten Signature Appetisers

- Foie Gras Chawanmushi with Crab Roe Soup
- Stir-fried Prawn and Autumn Vegetable
- Braised Abalone in Soya Sauce
- Stir-fried Wagyu Beef with Spicy Garlic Sauce
- Noodle Soup with Pork and Assorted Mushrooms
- Chilled Almond Pudding with Persimmon

MICHELIN Guide's Point of View

The Mandarin Orchard hotel plays host to the first overseas branch of this Sichuan restaurant group from Japan. Crystal chandeliers and high ceilings add a certain grandeur to a room which is perched on the 35th floor - ask for a window table for the city views. The Sichuan specialities include steamed fish with diced hot red peppers and stewed beef in hot pepper sauce - but it is ‘Chen’s Mapo Doufu’ which is not to be missed.

Address

333 Orchard Road, Level 35 Orchard Wing, Mandarin Orchard Singapore, Singapore 238867

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time.
2. Payment must be completed to secure your seats.
3. For changes in reservation, please email info@gastromonth.com.
4. No change in reservation can be made less than 72 hours prior to dining.
5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
6. Seats will be allocated at the restaurant’s discretion and may be subjected to change without prior notice.
7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing.
8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly.