

SHISEN HANTEN, 2018 ❀❀

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Lunch Menu

(Minimum 2 pax)

\$ 78 + +

前菜精选

Shisen Hanten Appetiser Platter

蟹黄鹅肝蛋糕汤

Foie Gras Chawanmushi with Crab Roe Soup

宫保和牛肉

Stir-fried Beef and Cashew Nuts with Red Pepper

陈麻婆豆腐

“Chen’s Mapo Doufu” served with Hokkaido Rice


杏仁豆腐或芒果布丁

Cold Almond Pudding or Mango Pudding



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.

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

Opening Hours :

Monday to Friday

Lunch: 12.00pm to 3.00pm

Dinner: 6.00pm to 10.00pm

Saturday to Sunday

Lunch: 12.00pm to 2.45pm

Dinner: 6.00pm to 10.00pm