



Intimate. Timeless.

WEDDING INSPIRATIONS AT
SHISEI HANTEN BY CHEN KENTARO





SHISEN HANTEN

Wedding Package 2017

Blissful	Lunch Set Menu	S\$1288++ per table
Cherish Sundays to Thursdays	Dinner Set Menu	S\$1388++ per table
Cherish Fridays, Eve and Day of Public Holiday	Dinner Set Menu	S\$1488++ per table
Always & Forever	Premium Set Menu	S\$1888++ per table

* Minimum of 120 persons to maximum of 150 persons
* Prices are subject to 10% service charge, and 7% GST
* 10 persons per table

Celebrate your special moments in true elegance, at *Shisen Hanten by Chen Kentaro*. Be treated to exquisite Szechwan cuisines, specially created by Celebrity Chef Chen Kentaro, as you enjoy a panoramic overview of the Singapore skyline from the 35th floor of Mandarin Orchard Singapore. The intimate atmosphere of the dining hall is perfect for bringing friends and families together as you celebrate your special occasion, making your event a truly magical one.

Package Inclusive of:

- Exquisite Chinese cuisine specially created by Executive Chef Chen Kentaro
- Assorted soft drinks and oriental tea throughout the event for up to four (4) hours
- Welcome drinks served during cocktail reception
- Special invitation to a dining experience for food tasting up to six (6) guests based on your confirmed menu
- One complimentary bottle of house wine per confirmed table
- Champagne fountain with a bottle of champagne to toast the joyous occasion

BEVERAGE

- 15-Litre beer barrels can be arranged at a special price of SGD\$400++ per open barrel
- Corkage fee for duty-paid and sealed wines or hard liquor can be arranged at S\$30++ per open bottle
- Additional house wine can be arranged at a special price of \$40 per open bottle

DECORATION

- A specially designed 5-tier wedding cake on display with an additional special cake by our Executive Pastry Chef for your private celebrations
- Specially designed wedding theme and floral decorations in the restaurant

WITH OUR COMPLIMENTS

- Personalized guest signature book, wedding token box
- Choice of unique wedding favors for all guests in attendance
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (printing of inserts not included)
- Usage of our one set of portable LCD projector & screen for your wedding video montage (optional)
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)
- One night stay in our Bridal Suite with complimentary welcome amenities and breakfast for two (2) persons at Top of the M or served in your room.
- Complimentary valet service for your bridal car

For enquiries, please call **6831 6262/6266** or email shisenhanten.orchard@meritushotels.com







幸福美满
BLISSFUL
LUNCH SET MENU

APPETISER

幸福拼盘

鲜果虾沙拉，烧肉，凉拌海蜇皮，春卷，八爪鱼

Double Happiness Platter

Prawn salad, roasted pork, marinated jellyfish, spring roll, octopus

SOUP

鲍鱼丝海味羹

Braised shredded abalone with seafood in superior broth

FISH

清蒸笋壳鱼

Steamed marble goby with premium soya sauce

POULTRY

脆皮烧鸡

Roasted crispy chicken

SEAFOOD

干烧明虾佐馒头

Stir-fried prawn with chili sauce served with Chinese bun

VEGETABLE

北菇响螺片时蔬

Braised sliced conch with shiitake mushroom and seasonal vegetable

RICE

腊味荷叶饭

Fried rice with dried sausage in lotus leaf

DESSERT

金瓜芋泥

Sweetened cream of pumpkin with yam paste

永结同心 A
CHERISH
DINNER SET MENU A

APPETISER

幸福拼盘

琵琶虾，腌鸭胸，凉拌海蜇皮，春卷，八爪鱼

Double Happiness Platter

Pipa prawn, smoked duck breast, marinated jellyfish, spring roll, octopus

SOUP

蟹肉燕窝羹

Bird nest and crabmeat in superior broth

FISH

清蒸笋壳鱼

Steamed marble goby with premium soya sauce

SEAFOOD

XO酱虾球西兰花

Stir-fried prawn and broccoli with XO sauce

POULTRY

脆皮烧鸡

Roasted crispy chicken

SEAFOOD

鲍鱼仔天百菇时蔬

Braised baby abalone with shiitake mushroom and seasonal vegetable

RICE

腊味荷叶饭

Fried rice with dried sausage in lotus leaf

DESSERT

金瓜芋泥

Sweetened cream of pumpkin with yam paste

永结同心 B
CHERISH
DINNER SET MENU B

APPETISER

幸福拼盘

薯仔虾，烧肉，凉拌海蜇皮，春卷，马拉酱带子

Double Happiness Platter

Potato prawn, roasted pork, marinated jellyfish, spring roll, scallop with mala sauce

SOUP

鲍丝海味羹

Braised shredded abalone with seafood in superior broth

FISH

清蒸笋壳鱼

Steamed marble goby with premium soya sauce

SEAFOOD

双宝炒芦笋

Sautéed prawn and scallop with asparagus

POULTRY

东坡肉

Braised Dong Po Pork

SEAFOOD

海参冬菇时蔬

Braised sea cucumber with shiitake mushroom and seasonal vegetable

NOODLE

干烧伊府面

Braised ee-fu noodle with soya sauce

DESSERT

香茅青柠蒙芦荟冻

Aloe vera jelly with calamansi juice

百年好合
ALWAYS & FOREVER
PREMIUM SET MENU

APPETISER

前菜三精选 -

棒棒海蜇鸡，阿拉斯加蟹肉茶碗蒸，蚝葱鲷鱼

Trio of appetisers

Marinated jellyfish with cold steamed chicken in sesame sauce, chilled crabmeat chawanmushi, sashimi with leek and oyster sauce

SOUP

八宝燕窝汤

Double-boiled Bird's Nest with Chinese Herbal Soup

SEAFOOD

红烧五头鲍拌菜苗

Braised "5 headed abalone" with tender vegetable

FISH

清蒸红斑

Steamed red garoupa with premium soya sauce

POULTRY

伦敦烧鸭

London roast duck

SHELLFISH

干炒龙虾球

Stir-fried lobster in chilli sauce

NOODLE

麻辣海鲜伊面

Braised ee-fu noodle with seafood in Szechwan-style

DESSERT

冰糖燕窝

Double-boiled bird's nest with crystalized sugar





中菜晚宴菜单

A LA CARTE

CHINESE MENU

甄选您的菜单 Customise your own menu

BARBEQUED SPECIALITIES

烤乳猪

Barbecued suckling pig

脆皮烧鸡

Roasted crispy chicken

玫瑰豉油鸡

Braised Soya sauce chicken
with Chinese wine

伦敦烧鸭

London roast duck

FISH

东星斑

Grouper

红斑

Red grouper

龙虎斑

Hybrid grouper

笋壳

Marble goby (soon hock)

煮法：清蒸/ 油浸/ 潮州蒸

Preparation Style: Steamed /deep-fried /
steamed in Teochew style

中菜晚宴菜单
A LA CARTE
CHINESE MENU

甄选您的菜单 Customise your own menu

POULTRY

辣子鸡

Sautéed chilli peppers and chicken

宫保鸡丁

Stir-fried chicken with cashew nut
and red pepper

青椒和牛肉

Stir-fried wagyu beef with green pepper

黑椒和牛粒

Sautéed wagyu beef cubes with
capsicum in black pepper sauce

黑醋咕咾肉

Fried pork with sweet & sour sauce
in black vinegar

醉翁排骨

Spare ribs with Chinese rice wine sauce

东坡肉

Braised pork belly





中菜晚宴菜单

A LA CARTE

CHINESE MENU

甄选您的菜单 Customise your own menu

SEAFOOD

XO酱炒带子

Stir-fried Hokkaido scallop
with XO chilli sauce

赛螃蟹带子西兰花

Stir-fried Hokkaido scallop
with crab meat, egg white,
and broccoli

清炒露笋带子

Stir-fried Hokkaido scallop
with asparagus

金沙虾球

Stir-fried prawns with salted egg yolk

干烧明虾

Stir-fried prawn with chilli sauce

黑松露明虾

Stir-fried prawn with black truffle





四川飯店

SHISEN HANTEN

by CHEN KENTARO

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www.shisenhanten.com.sg