



*Intimate. Timeless.*

WEDDING INSPIRATIONS AT  
SHISEN HANTEN BY CHEN KENTARO







SHISEN HANTEN

Wedding Package 2018

Blissful	Lunch Set Menu	S\$1688++ per table
Cherish	Dinner Set Menu	S\$1888++ per table
Always & Forever	Premium Set Menu	S\$2188++ 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, Singapore's only two Michelin-starred Chinese restaurant. Be treated to exquisite Szechwan cuisine, specially created by Celebrity Chef Chen Kentaro, as you enjoy a panoramic view of the Singapore skyline from the 35<sup>th</sup> 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 it 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 eight (8) 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

- Personalised 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 one set of portable LCD projector and 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](tel:68316262) or email [shisenhanten.orchard@meritushotels.com](mailto: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，棒棒鸡，马蹄卷

Double Happiness Platter

Prawn salad, roasted pork, marinated jellyfish, chicken with sesame sauce, water chestnut roll

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

POULTRY

脆皮烧鸡

Roasted crispy chicken

SEAFOOD

干烧明虾佐馒头

Stir-fried prawn with chilli sauce served with Chinese bun

VEGETABLE

海参北菇时蔬

Braised sea cucumber with shiitake mushroom and seasonal vegetable

RICE

干烧伊府面

Braised ee-fu noodle with chive and mushroom

DESSERT

香茅青柠檬芦荟冻

Aloe vera jelly with calamansi juice



永结同心 A  
CHERISH  
DINNER SET MENU A

APPETISER

幸福拼盘

棒棒鸡，叉烧，凉拌海蜇皮，马拉酱带子，天使虾

Double Happiness Platter

Chicken with sesame sauce, barbecued pork with honey glaze, marinated jellyfish, mayonnaise prawn, angel prawn

SOUP

蟹肉蟹黄羹

Braised crabmeat and crab roe in superior broth

FISH

清蒸澳洲红斑

Steamed Australian red grouper with premium soya sauce

SEAFOOD

XO酱虾球西兰花

Stir-fried prawn and broccoli with XO sauce

POULTRY

伦敦烧鸭

London roast duck

SEAFOOD

鲍鱼仔天百菇时蔬

Braised baby abalone with shiitake mushroom and seasonal vegetable

NOODLE

海鲜干烧面线

Stir-fried mee sua with assorted seafood

DESSERT

香茅青柠蒙芦荟冻

Aloe vera jelly with calamansi juice

永结同心 B  
CHERISH  
DINNER SET MENU B

APPETISER

幸福拼盘

葱油鸡，烧肉，凉拌海蜇皮，麻辣虾，蚝葱三文鱼

Double Happiness Platter

Chicken with leek oil, roasted pork, marinated jellyfish, mala prawn, marinated salmon with oyster sauce

SOUP

阿拉斯加蟹肉鲍丝干贝羹

Braised shredded abalone with Alaskan crabmeat and conpoy in superior broth

FISH

蒜蓉笋壳鱼

Steamed marble goby with garlic

SEAFOOD

干烧明虾

Stir-fried prawn with chilli sauce

POULTRY

黑醋咕咾肉

Fried pork with sweet and sour sauce in black vinegar

SEAFOOD

海参天白菇扒带子

Braised sea cucumber with shiitake mushroom topped with scallop

RICE

海鲜荷叶饭

Assorted seafood lotus leaf rice

DESSERT

杨枝甘露

Chilled mango puree with sago and pameló

百年好合  
ALWAYS & FOREVER  
PREMIUM SET MENU

APPETISER

前菜精选 -

棒棒鸡，麻辣虾，黑醋鲜蚝，凉拌海蜇皮，  
蒜泥和牛

Appetiser Platter

Chicken with sesame sauce, mala prawn, fried oyster in black  
vinegar, marinated jelly fish, grilled wagyu beef with spicy  
garlic

SOUP

燕窝蟹黄鹅肝汤

Foie gras chawanmushi with crab roe soup  
topped with bird's nest

SEAFOOD

红烧五头鲍鱼海参拌菜苗

Braised "5 headed abalone" with sea  
cucumber served with tender vegetable

FISH

日本青椒鲈鱼扒

Wok-fried sea perch with shishito pepper

SHELLFISH & NOODLE

干炒龙虾球伴蟹肉鱼子饭

Stir-fried lobster in chilli sauce  
served with wok-fried rice, crab meat and  
fish roe

DESSERT

装盘甜彩彩

杏仁豆腐，芒果布丁，日本蕨饼

Trio of Dessert

Almond pudding, mango pudding, warabi mochi







## 中菜晚宴菜单

### A LA CARTE

### CHINESE MENU

甄选您的菜单 Customise your own menu

#### BARBECUED 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 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 pepper 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 and 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 prawn 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

Level 35, Orchard Wing, Mandarin Orchard Singapore, 333 Orchard Road, Singapore 238867  
[www.shisenhanten.com.sg](http://www.shisenhanten.com.sg)