



客座主廚 陳建太郎
Guest chef Chen Kentaro

星級匠心·味啟醉月

A Michelin-Starred Sichuan Feast Awaits



榮獲《新加坡米其林指南》一星榮譽的「四川飯店」
1-MICHELIN-starred Shisen Hanten by Chen Kentaro



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日本川菜傳奇「四川飯店」第三代傳人 陳建太郎主廚

Sichuan Hanten: Chef Kentaro Chen's Culinary Legacy

陳建太郎承襲祖父陳建民的匠心精神，將川菜帶向世界。他的祖父「日本川菜之父」陳建民，1958 年創立四川飯店，改良麻婆豆腐、回鍋肉、擔擔麵，讓川菜風靡日本，並培育逾 15,000 名川菜廚師。其父陳建一則在《料理鐵人》締造 19 連勝，推動日式麻婆豆腐風潮，並獲頒日本「現代の名工」與「黃綬褒章」殊榮，成為家喻戶曉的名廚。

2014 年，陳建太郎將品牌拓展至新加坡，融合匠心與創新，2016 年摘下米其林二星，至今仍保持星級殊榮。如今，餐廳全面升級，他仍親迎賓客，傳遞家的溫度。秉持家族信念「菜心是愛」，每道料理皆承載真摯情感，讓川菜在國際舞台綻放光彩。

Kentaro Chen carries forward the culinary legacy of his family, bringing Sichuan cuisine to the world stage. His grandfather, Kenmin Chen, known as the "father of Chinese Sichuan cooking" in Japan, founded Sichuan Hanten in 1958, refining classics like Mapo Tofu, Twice-Cooked Pork, and Dandan Noodles, while training over 15,000 chefs. His father, Kenichi Chen, became a household name after achieving 19 consecutive wins on "Iron Chef", popularizing Japanese-style Mapo Tofu, and receiving Japan's Contemporary Master Craftsman and Yellow Ribbon Medal honors.

In 2014, Kentaro expanded the brand to Singapore, blending tradition with innovation. By 2016, he had earned two MICHELIN stars, setting a new benchmark for Chinese cuisine. With a recent restaurant revamp, he continues to personally welcome guests, creating a warm and inviting atmosphere. True to his family's philosophy "Cooking from the heart" each dish embodies passion and craftsmanship, ensuring Sichuan cuisine shines on the global stage.

菜
心
是
愛

午間 / 晚間套餐

Lunch & Dinner Set Menu

26-30 March 2025

四川飯店名菜棒棒雞 🥥 / 烏魚子椒麻米線

Chilled Steamed Chicken with Spicy Sesame Sauce

Mullet Roe with Spicy Peppercorn Rice Noodles

蒜泥雲白肉 🌶️ 🍖

Steamed Sliced Pork with Spicy Garlic Sauce

黑松露紅燒海參 🍖

Stewed Sea Cucumber with Black Truffle Mayonnaise

馬拉醬明蝦 🌶️

Deep-fried Prawns with Szechwan Mala Mayonnaise

酸辣腐皮魚 🌶️ 🍖

Fish in Sour and Spicy Sauce with Fresh Yuba

和牛陳麻婆豆腐 🌶️ 🥥 🍖

Chen's Mapo Doufu:

Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce
and 3-year Aged Bean Paste

from Pi Du District in Cheng Du, China with Wagyu Beef

四川時果冰粉 🥥

Chilled Szechwan Jelly with Seasonal Fruits

每位 NT\$3,280 (🥥 1,640 Points)

NT\$3,280 per person subject to 10% service charge

此套餐不適用於任何折扣優惠 This set menu is not eligible for any discount program

如果您對某些食物過敏或有特殊要求，請提前告知我們的服務員。

Please advise our staff if you have any food allergies or special dietary requirements in advance.

🥥 香格里拉會點數兌換 Shangri-La Circle Points Redemption

🥥 堅果類 Contains nuts

🌶️ 內含辣味食材 Contains spicy ingredient

🍖 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork