



四川飯店

SHISEN HANTEN  
by CHEN KENTARO

**PRESS RELEASE**  
**For Immediate Release**

**SHISEN HANTEN AT MANDARIN ORCHARD SINGAPORE PRESENTS DUCK SPECIALITIES  
BY BARBECUE AND ROAST MASTER CHEF NOBUYUKI SATO**

*Singapore, August 2014* – From 12<sup>th</sup> August, roast duck lovers are in for a delicious treat as *Shisen Hanten by Chen Kentaro* features signature duck specialities roasted to perfection by guest *Barbecue and Roast Master Chef Nobuyuki Sato*.

Acclaimed for his expertise in traditional roasting techniques unique to Cantonese and Szechwan cuisines, Chef Nobuyuki will be showcasing his masterful rendition of the whole roast duck in a variety of styles that highlight the delicate crispness of its skin and the juicy tenderness of its meat.

First in the line-up of his duck delicacies is the mouth-watering *Shisen Hanten Roasted Duck* (四川飯店烤鸭), a staple and much-talked about favourite on the main menu of all restaurants under the Shisen Hanten chain across Japan. Also not to be missed is the aromatic goodness of Chef Nobuyuki's *Osmanthus Pipa Duck* (琵琶鴨), named for its pear shape resembling that of a *Pipa* – one of the most popular, ancient Chinese string instruments. The osmanthus-scented whole duck is cut lengthwise and spread open, seasoned using Chef Nobuyu's very own recipe before it is air-dried, and then carefully roasted.

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For those preferring distinctly bolder flavours, a must try is the *Szechwan Tea-smoked Duck* (四川茶燻鴨), or the *Whole Duck stuffed with Hokkaido Rice and Goose Liver* (鵝肝北海道米饭填全鴨). Finally, Chef Nobuyuki pays delicious homage to traditional Chinese cuisine with his classic interpretation of *Duo Braised Duck in 'Local and Hong Kong' Styles* (星港潮式卤水鸭双拼).

The specially crafted promotional roast duck menu *at Shisen Hanten by Chen Kentaro* runs from 12<sup>th</sup> August for a limited period only. It is available for lunch from 12.00pm to 2.30pm, and for dinner from 6.00pm to 10.00pm. It is recommended to call in your reservation at least one day in advance for orders of whole roast duck.

For more information on *Shisen Hanten by Chen Kentaro*, visit [www.shisenhanten.com.sg](http://www.shisenhanten.com.sg). For dining reservations or enquiries, please call 6831 6262/66 or email [shisenhanten.orchard@meritushotels.com](mailto:shisenhanten.orchard@meritushotels.com).

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### About Shisen Hanten by Chen Kentaro

*Akasaka Szechwan Restaurant*, or Shisen Hanten as it is popularly known in Japan, was started in 1958 by the late Chen Kenmin who is regarded as Japan's "Father of Sichuan Cuisine."

Born in the Sichuan province of China, Chen Kenmin perfected his craft in Taiwan, Hong Kong and China before settling in Yokohama, Japan. Capitalising on his culinary expertise in Chinese food, he worked his way to become a culinary legend in Japan. His vision was to "make Shisen Hanten customers truly appreciate Sichuan food through all the five senses." He passed down his legacy to his eldest son, Chen Kenichi, who himself earned wide acclaim as one of Japan's most celebrated iron chefs.

Nicknamed "The Szechwan Sage," Chen Kenichi expanded the family business, branching out across Japan and imbuing his personal touch to the Shisen Hanten brand by incorporating fresh new ideas into the menu offerings. His signature dishes emphasised the seven basic flavours that give Sichuan food that distinct boldness, namely – sour, pungent, hot, sweet, bitter, aromatic, and salty.

To date, the Shisen Hanten chain boasts 14 branches in six cities across Japan, to include Fukuoka, Matsuyama, Nagoya, Takamatsu, Tokyo, and Yokohama. Chen Kenichi has also devoted his career to educating Japanese audiences about Sichuan cuisine. Amongst his bestselling cookbooks are – "Ironman Kenichi Chen's Chinese Cooking," "Today's Main Dish by Kenichi Chen," "My Honest Cooking," "Iron Pot Rules," and "Carrying on My Father's Work – Creating My Own Flavors." He also regularly appears on Japanese television for cooking demonstrations on popular shows such as NHK's "Kyo No Ryori" and Fuji TV's "Ryori No Tetsjin" (Iron Chef).

Chen Kenichi, in turn, passed down his love of Sichuan cuisine to his son, Chen Kentaro. Chen Kentaro followed in his father's footsteps and picked up the tools of the trade through observing his father in the kitchen and learning by experience. He further honed his skills by working in Sichuan restaurants around the Sichuan province in China from 2005 to 2008. Chen Kentaro is a rising star in Japan's culinary scene, often appearing on a number of popular cooking shows in Japan.

*Shisen Hanten by Chen Kentaro* at the Mandarin Orchard Singapore is the chain's debut outside of Japan, setting the stage for third-generation Chen Kentaro to continue his family legacy and introduce Japan's best loved Sichuan restaurant to audiences in Singapore.

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