



MANDARIN
ORCHARD
SINGAPORE
BY MERITUS

PRESS RELEASE

For Immediate Release

SHISEN HANTEN BY CHEN KENTARO AWARDED TWO STARS IN THE FIRST EDITION OF THE MICHELIN GUIDE SINGAPORE



Chinese Iron Chef Chen Kenichi and son, Shisen Hanten Executive Chef Chen Kentaro

Singapore, 21 July 2016 – Mandarin Orchard Singapore’s eponymous Szechwan restaurant, *Shisen Hanten by Chen Kentaro*, has been awarded two stars in the Michelin Guide Singapore 2016 – Singapore’s first-ever list of Michelin hotels and restaurants. The accolade makes Shisen Hanten by Chen Kentaro the highest Michelin-rated Chinese restaurant island-wide.

“We are beyond thrilled and grateful to join the exclusive ranks of the world’s finest dining establishments,” said Executive Chef Chen Kentaro. “When we

Meritus Hotels & Resorts
333 Orchard Road
Singapore 238867
T (65) 6235 7788
F (65) 6235 6688
www.meritushotels.com



MANDARIN
ORCHARD
SINGAPORE
BY MERITUS

SHISEN HANTEN BY CHEN KENTARO AWARDED TWO STARS IN THE FIRST EDITION OF MICHELIN GUIDE SINGAPORE /2

launched the restaurant in 2014, we knew it was imperative we go the extra mile to stand out in the wonderfully diverse culinary scene of Singapore. To now receive this highly coveted distinction by Michelin is an honour that inspires us even more to keep pushing our boundaries.”

“I share this accomplishment with the teams at Shisen Hanten and Mandarin Orchard Singapore, and more importantly with our guests who have been most generous in their support,” added Chef Kentaro.

Shisen Hanten by Chen Kentaro is the product of a proud culinary legacy that began with the founding of Japan’s first Szechwan restaurant in 1958 by Chen Kenmin, regarded as the “Father of Szechwan cuisine in Japan.”

Carrying on the family tradition is his eldest son, Chen Kenichi, nicknamed the “Szechwan Sage” and acclaimed as one of Japan’s most celebrated Iron Chefs. It was Chen Kenichi that expanded the family business, branching out across Japan and imbuing his personal touch to the menu offerings of Shisen Hanten.

Shisen Hanten by Chen Kentaro is the brand’s first foray outside of Japan, helmed by third-generation Chen Kentaro. Himself a rising culinary star in Japan, Chef Kentaro meticulously articulates his mastery of Szechwan cuisine through creative menus that incorporate the freshest of seasonal ingredients to celebrate the signature flavours of Shisen Hanten.

The most popular item on the menu is *Chen’s Mapo Doufu*, an original Chen family recipe using *doubanjiang* (chilli broad bean paste) that is fermented over three years. The end result is an extraordinarily soft and silky tofu dish that is best enjoyed when deliciously paired with a bowl of fragrant Hokkaido rice. Other must-try dishes are *Chen’s Original Spicy Noodle Soup*; *Stewed Fish Fillet in Super Spicy Szechwan Pepper Sauce*; and *Sautéed Szechwan Chilli Pepper and Chicken*.



MANDARIN
ORCHARD
SINGAPORE
BY MERITUS

SHISEN HANTEN BY CHEN KENTARO AWARDED TWO STARS IN THE FIRST EDITION OF MICHELIN GUIDE SINGAPORE /3

To suit the milder palate, the level of spiciness of fiery Szechwan dishes at Shisen Hanten by Chen Kentaro may be adjusted upon request. Also available on the menu is a delicious selection of authentic Cantonese dishes.

In celebration of Shisen Hanten by Chen Kentaro's milestone achievement, all diners from now until 29th July will receive complimentary servings of *Chen's Mapo Doufu*.

For more information, visit www.shisenhanten.com.sg. For reservations, call +65 6831 6262/66 or email shisenhanten.orchard@meritushotels.com.

– End –

Press Contact:

Ikram Zainy
Manager, Marketing Communications
Mandarin Orchard Singapore, by Meritus
T +65 6831 6051
M +65 9168 2740
ikram.zainy@meritushotels.com