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**PRESS RELEASE**

**For Immediate Release**

**Shisen Hanten by Chen Kentaro is Singapore's highest Michelin-rated Chinese restaurant for the second consecutive year**



Shisen Hanten Executive Chef Chen Kentaro with his father, celebrity Iron Chef Chen Kenichi

***Singapore, 30 June 2017*** – *Shisen Hanten by Chen Kentaro* at Mandarin Orchard Singapore has been awarded two stars in the Michelin Guide Singapore 2017, retaining its lead as the highest Michelin-rated Chinese restaurant in Singapore for the second year running.

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SHISEN HANTEN BY CHEN KENTARO IS SINGAPORE'S HIGHEST MICHELIN-RATED CHINESE RESTAURANT FOR THE SECOND CONSECUTIVE YEAR / 2

Shisen Hanten by Chen Kentaro made its Singapore debut in 2014, the product of a proud culinary legacy that began with the founding of Japan's first Szechwan restaurant in 1958 by Chen Kenmin who is regarded as the "Father of Szechwan cuisine in Japan."

Executive Chef Chen Kentaro, grandson of Chen Kenmin and son of celebrity Iron Chef Chen Kenichi who is nicknamed "The Szechwan Sage," takes pride in bringing to fruition his grandfather's vision of contributing to a greater appreciation of Szechwan cuisine through Shisen Hanten's signature dishes.

"To be in the elite ranks of the world's finest dining establishments is a dream come true," said Chef Kentaro. "I am inspired even more to keep raising the bar for Shisen Hanten and making an impact in Singapore where the dining scene is fiercely competitive."

"I share this proud achievement with the teams at Shisen Hanten and Mandarin Orchard Singapore, and with our loyal customers who remain ever generous in their friendship and support."

The globally renowned Michelin guide dates back over a century, with its revered star distinction allocated annually by inspectors of different nationalities who anonymously assess restaurants around the world.

While the exact formula to making the highly coveted list remains a closely guarded secret of Michelin, inspectors are known to base their assessment on five criteria: quality of the ingredients used, mastery of flavour and cooking techniques, the personality of the chef in his cuisine, value for money, and consistency between inspections.

A two-star rating is described in the guide as "Exceptional cooking, worth a detour."



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Shisen Hanten by Chen Kentaro celebrates the seven basic flavours of Szechwan cuisine: sour, pungent, hot, sweet, bitter, aromatic and salty. Signature favourites not to be missed include Chen's Mapo Doufu, Chen's Original Spicy Noodle Soup, Stewed Fish Fillet in Spicy Szechwan Chilli Pepper, and Deep-fried Chicken in Spicy Szechwan Chilli Pepper. Also available on the menu is a delicious selection of authentic Cantonese classics, alongside recently introduced specialty dishes.

For more information on Shisen Hanten by Chen Kentaro, visit [www.shisenhanten.com.sg](http://www.shisenhanten.com.sg).

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