



MANDARIN  
ORCHARD  
SINGAPORE  
BY MERITUS

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

**Shisen Hanten by Chen Kentaro marks its third year as the  
highest Michelin-rated Chinese restaurant in Singapore**



Shisen Hanten Executive Chef Chen Kentaro

*Singapore, 25 July 2018*—*Shisen Hanten by Chen Kentaro* at Mandarin Orchard Singapore has been awarded two stars in The MICHELIN Guide Singapore 2018, marking its third consecutive year as the highest Michelin-rated Chinese restaurant in Singapore.

“We are truly grateful to be receiving this honour yet again,” said Executive Chef Kentaro. “As we maintain our place amongst the world’s top restaurants bearing

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the Michelin hallmark, we are ever more driven to keep upping our game and remain relevant in Singapore’s remarkably vibrant food scene.”

“This achievement could not have been possible without the incredible teams at Shisen Hanten by Chen Kentaro and Mandarin Orchard Singapore, and our loyal customers who continue to embrace Shisen Hanten with their patronage.”

Dating back over a century, The MICHELIN Guide selects the best restaurants and hotels in the 28 countries it currently covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, The MICHELIN Guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists.

While the exact formula to attaining the revered Michelin star distinction remains a closely guarded secret, inspectors of various nationalities are known to base their anonymous assessment on the quality of ingredients used, mastery of flavour and cooking techniques, the personality of the chef in the cuisine, value for money, and consistency between visits.

A two-star rating is described as “a restaurant worth a detour, indicating excellent cuisine and skilfully and carefully crafted dishes of outstanding quality”.

Shisen Hanten by Chen Kentaro celebrates the flavours of traditional Szechwan cuisine. Debuting in Singapore in 2014, the restaurant is 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



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bringing to fruition his grandfather's vision of contributing to a greater appreciation of Szechwan cuisine through Shisen Hanten's signature dishes.

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

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#### About Mandarin Orchard Singapore, by Meritus *Home of Asian Grace, Warmth and Care since 1971*

An icon of world-class Asian hospitality, *Mandarin Orchard Singapore* stands tall in the heart of renowned shopping and entertainment district, Orchard Road. The hotel's 1,077 spacious rooms and suites offer views of the surrounding city skyline, and are designed with modern conveniences that cater for business and leisure travellers alike. All rooms are equipped with complimentary Wi-Fi, a smartphone solution for unlimited 4G data as well as free local and international calls, and complimentary in-room movies on demand.

The hotel features over 30,000 square feet of versatile meeting and banquet spaces, as well as a vibrant line-up of restaurants that includes *Chatterbox*, home of the legendary Mandarin Chicken Rice, and *Shisen Hanten by Chen Kentaro*—the highest Michelin-rated Chinese restaurant in Singapore. For travellers seeking bespoke amenities, Mandarin Orchard Singapore offers exclusive privileges at its executive club lounge facility, *Meritus Club Lounge at Top of the M*.

Right on the doorstep of Mandarin Orchard Singapore is the high-end shopping destination, Mandarin Gallery, making for an all-encompassing retail and hospitality experience for guests of the hotel.

Mandarin Orchard Singapore scored its sixth win as *Best City Hotel-Singapore* at the 28<sup>th</sup> Annual TTG Travel Awards in 2017. The hotel was also named *Best Upscale Hotel-Singapore* at the Travel Weekly Asia Readers' Choice Awards 2017.

Visit [www.meritushotels.com/orchard](http://www.meritushotels.com/orchard) for more information, or book direct to unlock an extra 10% off room offers when you sign up as a Meritus Rewards member.

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