

PUTIEN
DESSERT



南瓜露 🍁


Pumpkin Cream with Ice-Cream

\$ 4.90

清甜的南瓜汁、椰子味的冰淇淋、少许花生碎组合出这道别出心裁的美味南瓜露。

Cream of pumpkin with coconut ice-cream, further enlivened with pulot hitam and grated peanuts for a delightful treat.





番薯丸

Sweet Potato Balls

\$ 5.90 / 6pcs

莆田传统风味甜品，选用有机红心番薯，口味自然甘甜。炸制金黄后洒上芝麻，外酥内糯，尽享好滋味。

Deep fried till crisp with a fragrance of sesame seeds that dotted the balls - a satisfying flavour of mashy sweet potato goodness.

白果芋泥 🍵

Hot Yam Paste with Ginkgo Nuts

\$ 3.90

芋泥作为闽菜甜品的代表作之一，已有百年历史。制成后貌似冷食，实则热食。香郁甜润，细腻可口。亦是莆田待客宴近尾声时，最后一道“压轴”甜品。

Smooth, delicate texture of yam paste with ginkgo nuts and just the right level of sweetness that leaves you wanting more.



🍵 精选 Specialties. 10% Service Charge & Prevailing GST are applicable.
照片仅供参考 菜肴以实物为准 Actual dish presentation may differ from photos shown.

花生汤圆

Glutinous Rice Balls in Peanut Soup

\$ 3.90

汤圆起源于宋朝。是用各种果饵做馅，外面用糯米粉搓成球，煮熟后，吃起来香甜可口，饶有风趣。中国文化习俗里，吃汤圆意味合家幸福、万事如意。

Served in a bowl of peanut soup, the glutinous balls are soft and chewy in texture. Allow the creamy fillings to ooze out upon first bite.



莲子桂圆红枣汤

Double-boiled Longan Tea with Lotus Seed

\$ 4.90

滋补甜品！银耳润肺养元气，疗效比同燕窝；红枣健脾开胃，补气养血；莲子去心火，养心去噪。

Lotus seed is said to be particularly nutritious and good for the spleen, heart and kidneys. Combined with dried longan and red dates, this sweet soup also symbolises harmony and happiness.



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时令水果拼
Seasonal Fruit Platter

\$ 11.90 \$17.90

精选当季佳果。经厨师巧妙配搭，果香馥郁、造型别致优雅，尽显艺术气息！

A tasty selection of fresh fruits. Seasonal fruits are a special highlight.



香茅果冻

Lemongrass Jelly with Fruits

\$ 3.90

自制天然香茅果冻加入新鲜水果丁，食之冰凉爽口，甜而不腻。

Lemongrass jelly topped with mixed fruits such as watermelon, dragonfruit, kiwi, honeydew. Every spoonful is as refreshing.



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