

9种吃法 一次点俩

\$52.8/2Dishes

9 Delectable Dishes,
Feast on 2 at a Time!

PUTIEN Duotou Clam Festival
莆田哆头蛸节

蒜蓉蒸海蛸

经典蒜香
Classic garlic
fragrance

浓浓蒜蓉铺满鲜嫩肥蛸，
热油一淋，一盘吃不够！
Juicy clams steamed in aromatic garlic and
drizzled with hot oil. So addictive!

\$29.8
/例(regular)



铁板盐焗蛸

连续6年
莆田销量冠军
A sizzling favourite
for 6 consecutive
years!

连续6年莆田餐厅哆头蛸销量冠军
PUTIEN Restaurant's bestselling
Duotou clam dish for 6 consecutive
years.

\$31.8
/例(regular)



九层塔海蛸煲

鲜甜海蛸和九层塔，淋上特调酱汁焖烧！
Sweet, succulent Duotou clams simmered
with basil and topped with special sauce.

\$29.8
/例(regular)



[chēng] 蛸 霸

莆田
PUTIEN



连续6年
莆田销量冠军*
A sizzling favourite for 6 consecutive years!

铁板盐焗蛸
Salt-baked Duotou Clam

[duō] 莆田哆头蛸 [chēng] 蛸霸新加坡

PUTIEN's Duotou Clams Cream of the Crop!

9种吃法 一次点俩 \$52.8/2 Dishes

9 Delectable Dishes,
Feast on 2 at a Time!



Stir-fried Spicy Duotou Clam
辣炒蛸子 \$29.8
/例(regular)

猛火快炒，鲜香微辣就是好吃！
Tossed over high fire, with just a touch of spice. A must-try!



汤越红，菇越鲜
The redder the
soup, the fresher
the mushrooms

Red Mushroom Duotou Clam Soup
红菇蛸汤 \$31.8
/例(regular)

春夏多喝汤，红菇鲜蛸汤。
A spring and summer delicacy. So deeply satisfying.



Scrambled Eggs with Duotou Clam
蛸炒金黄蛋 \$29.8
/例(regular)

一道百吃不厌的家常菜。
The delicious taste of home-cooking.



Salt and Pepper Duotou Clam
椒盐哆头蛸 \$31.8
/例(regular)

哆头蛸炸至金黄酥脆，撒上椒盐，咸香十足，
搭配爽脆炸米粉，更添嚼劲！
Crisp, golden-brown clams on a bed of deep-fried beehoon
with lashings of salt and pepper. Absolutely irresistible!



Putian Farmhouse Clam Soup
莆田农家蛸溜汤 \$31.8
/例(regular)

当地特色农家做法，足足保留蛸的鲜甜，
蛸汤又滑又鲜。
A traditional farmhouse recipe. Taste the delicate
freshness of the clams in the soothing smooth soup.



新升级
Fresh Upgrade!

Duotou Clam Steeped In Icy Lees
夏日冰爽酒糟蛸 \$23.8
/例(regular)

蛸子吸满酒糟香，一咬汁水“啵”地流出来！
Clams soaked in heady wine lees. Every mouthful is an
exquisite explosion of clam and wine. A refreshing
summer sensation!

Terms & Conditions: Promotion may not be used in conjunction with any other vouchers, discounts, member points accumulation and/or promotions. * Visuals are for illustration purposes. * While stocks last daily. * Prices stated and promotion given are before 10% service charge and GST. * Management reserves the right to amend terms and conditions of the promotion without prior notice. 使用条款和条件: *此优惠不得与其他促销活动、优惠券、会员积分或折扣同时使用; *菜品呈现以实物为准; *每日限量供应,售完为止; *所列价格与折扣均未含10%服务费和政府消费税; *莆田管理层保留修改促销条款和条件的权利,恕不另行通知。

*指 2015~2022年铁板盐焗蛸在莆田餐厅蛸子菜品中总销量领先 *Based on total sales of Salt-baked Duotou Clams at all PUTIEN Restaurants from 2015 to 2022.

第7届莆田哆头蛏节重磅上新啦

PUTIEN Duotou Clams Festival is back for the 7th year!

被CCTV《华人世界》、新加坡《联合早报》、《环球时报》

人民网等多家媒体联合报道

Widely featured on CCTV "Chinese World", Singapore "Lianhe Zaobao" and various other media platforms such as "Global Times" and "People's Daily Online".

揭秘!哆头蛏「蛏霸」美食圈的核心秘密!
Revealed in food circles! The secret of the Duotou clams!



品种好
Superb Species

明星蛏子品种,个头大品种好,600年养蛏史,来自优质产蛏基地。

Featuring the cream of the crop—large, tender Duotou clams, cultivated in a fishing village with over 600 years of rearing experience.



不含沙
No sand particles

日夜黑泥SPA,黑泥肥沃养分足,
上千年沉积,原生态养殖蛏肥无沙。

Cultivated in natural black mud formed over thousands of years and full of rich minerals, Duotou clams are plump and succulent, with excellent texture and no sand particles in every bite!



口感脆
Juicy and crisp texture

养在海水淡水交界处,水质咸度适宜,
比一般蛏子还要“脆”,入口脆嫩、鲜甜!

Farmed in an area where seawater and fresh water meets, Duotou clams are exposed to a right amount of salinity, resulting in its sweeter, more tender and crispy texture as compared to other clams.

古法祭蛏礼 - 传承600年,哆头村养蛏文化 Traditional Clam Cultivating Ritual – Duotou Village has over 600 years of experience in cultivating razor clams

传说吴圣天妃在唐代就开始尝试养蛏,她在莆田市兴角山上建有一处小水塘,把蛏苗放进其中,取名“蛏池”。一年后,养出的蛏子个大肥美,肉质鲜甜。哆头的渔民闻讯前来取经,吴圣天妃全部倾心相授。哆头蛏播种或丰收季节来临时,蛏农们就会连夜前往兴角山拜求“圣水”,将“圣水”洒在自家蛏田祈求哆头蛏永远丰收,千百年来这一古老的活动从未间断,蛏池圣水也因此从未枯竭。

Legend has it that Wu Sheng Tian Fei, the seas goddess, started farming razor clams in the Tang Dynasty. She built a small pond on Xingjiao Mountain in Putian, and planted razor clam seedlings in it, naming it the "razor clam pond".

One year later, the razor clams she raised were not only large and plump, but also sweet and succulent. Subsequently, the farmers from Duotou Village heard about it and sought to learn from her; she generously imparted her knowledge to them.

When the razor clam sowing or harvest season arrives, razor clam farmers will travel up to the Xingjiao Mountain overnight to pray for "holy water", They will then bring the "holy water" back and sprinkle it on their razor clam fields, praying for an eternal good harvest of razor clams. Till today, farmers from the Duotou Villages still carry out this traditional practice, with the "razor clam pond" thriving in abundance.



凌晨,兴角山蛏池取圣水
Fetching the "holy water" from Xingjiao Mountain during wee hours.



大街小巷锣鼓齐鸣,圣水巡游
A triumphant parade celebrating the arrival of the "holy water".



依古礼,圣水祭祀祈福大典
Performing the "holy water" ritual In accordance with ancient times.



蛏田播撒圣水,祈祷哆头蛏肥美丰收
Sowing "holy water" in the razor clam field and praying for a bountiful harvest of succulent Duotou clams.

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莆田哆头蛸节

Steamed Duotou Clam with Minced Garlic

蒜蓉蒸海蛸

经典蒜香
Classic garlic
fragrance

浓浓蒜蓉铺满鲜嫩肥蛸，
热油一淋，一盘吃不够！

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Crisp, golden-brown clams on a bed of deep-fried beehoon with lashings of salt and pepper. Absolutely irresistible!



新品
NEW!

Claypot Duotou Clam with Basil
九层塔海蛸煲

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鲜甜海蛸和九层塔，淋上特调酱汁焖烧！
Sweet, succulent Duotou clams simmered with basil and topped with special sauce.

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Putian Farmhouse Clam Soup

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Red Mushroom Duotou Clam Soup

红菇蛸汤

春夏多喝汤, 红菇鲜蛸汤。

A spring and summer delicacy. So deeply satisfying.

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汤越红,
菇越鲜!

The redder the soup
the fresher the mushrooms

天生地养的野生红菇,
自带天然色素, 泡水煮汤后,
汤汁颜色自然变成玫红色。

Wild red mushrooms are naturally pigmented.
After soaking and boiling, the soup turns a
beautiful rose red.

