



# 莆田好食材地图

## THE MAP OF PUTIEN'S FINEST INGREDIENTS

### 掌握好食材 · 原味福建菜

Fresh Ingredients, Original Taste

掌握好食材, 原味福建菜  
三分靠厨师, 七分靠食材

莆田食材节, 尝鲜一整年  
宁德黄花鱼, 百秒蒸出鲜  
莆田哆头蛭, 蛭霸六百年  
头水紫菜鲜, 胜过吃海鲜  
武夷大红袍, 武夷山泉泡  
四大名果甜, 甜到心里面  
九月珠黄豆, 盐卤出豆腐  
手打扁肉汤, 皮比馅还香

莆田鲜海蛎, 越吃越蛎害  
古法晒海盐, 技艺上千年  
莆田红菇鲜, 原味出深山  
兴化炒米粉, 地道妈祖面  
传统手工艺, 百年名特产  
寻找好食材, 上山又下海  
苦练数十载, 掌握好食材



1 武夷山  
武夷峰山泉  
Wu Yi Mountain  
Wuyifeng Spring Water



2 武夷山  
大红袍  
Wu Yi Mountain  
Da Hong Pao Tea



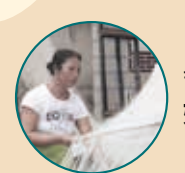
3 福建偏远山区, 长汀  
红菇  
Changting-A Faraway Mountainous  
District in Fujian  
Red Mushroom



4 莆田涵江厚峰村  
手打扁肉  
Han Jiang District Hou Feng Village  
in Putian City  
Handmade Bian Rou



5 莆田市  
盐卤豆腐  
Putian City  
Bittern Bean Curd



6 莆田黄石镇  
妈祖面线  
Huang Shi Town in Putian City  
Mazu Mee Sua



7 莆田黄石镇  
兴化米粉  
Huang Shi Town in Putian City  
Heng Hwa Bee Hoon



8 莆田江口镇  
江口海蛎  
Jiang Kou Town in Putian City  
Jiang Kou Oyster



9 莆田三江口镇哆头村  
哆头蛭  
Duo Tou Village San Jiang Kou Town  
in Putian City  
Duo Tou Clam



10 中国黄花鱼之乡——福建宁德  
宁德黄花鱼  
Home of Yellow Croakers in China - Ningde,  
Fujian  
Ningde Yellow Croaker



11 莆田仙游县  
南日鲍  
Nanri Island in Putian City  
Nanri Abalone



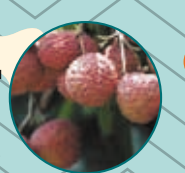
12 莆田东海沿线  
头水紫菜  
Putian along the East China Sea  
First Harvest Seaweed



13 莆田市  
福建海盐  
Putian City  
Fujian Sea Salt



14 (四大名果)  
莆田仙游县  
老树枇杷  
Xian You County in Putian City  
Loquat from Aged Trees



15 (四大名果)  
莆田市  
老树荔枝  
Putian City  
Lychee from Aged Trees



16 (四大名果)  
莆田市  
老树龙眼  
Putian City  
Longan from Aged Trees



17 (四大名果)  
莆田仙游县度尾镇  
老树文旦柚  
Du Wei Town Xian You County in Putian City  
Wendan Pomelo from Aged Trees



# 莆田米其林摘星之旅

MICHELIN Guide Singapore 2016-2022  
**One MICHELIN Star Restaurant**  
 PUTIEN Kitchener Road Outlet



PUTIEN, a home-grown Chinese cuisine brand was established by the founder -Mr Fong Chi Chung in 2000 on Kitchener Road, Singapore, as a tribute to his hometown. Over the past 23 years, PUTIEN insists on using only the finest ingredients in order to present the unpretentious dishes with a focus on bringing out the original taste of each ingredient and the brand has since grown to a global brand with over 90 outlets, and received numerous gourmet awards locally and abroad. The restaurant's flagship-PUTIEN Kitchener Road outlet was awarded a One MICHELIN Star for 6 consecutive years since 2016!



# PUTIEN MICHELIN STARS TOUR

MICHELIN Guide Hong Kong 2016-2022  
**MICHELIN Bib Gourmand Restaurant**  
 Causeway Bay Outlet



In 2014, PUTIEN ventured into Hong Kong and has since grown rapidly to a stable of 8 outlets locally. The Causeway Bay outlet has been consecutively crowned as Hong Kong MICHELIN Bib Gourmand Restaurant for 9 years for its superb gastronomic experience and heartwarming service.





☆ 福建 3宝 ☆

CLASSIC TREASURES OF PUTIEN

### 福建红菇海鲜卤面 Fujian Red Mushroom Seafood Lor Mee

海味咸香 (Savoury Seafood Flavour)

食材  
新升级

A Fresh Upgrade on  
Our Ingredients

一碗面14种好食材，  
汤浓料足，桌桌必点。

A bowl of silky smooth noodles flavoured with  
14 fresh ingredients in a rich thick stock.

\$18.8

例(regular)/800g

\$37.6

中份(medium)/1600g

\$56.2

大份(large)/2400g

#### 汤越红,菇越鲜

天生地养的野生红菇,自带天然色素。

The redder the soup the fresher  
the mushrooms.

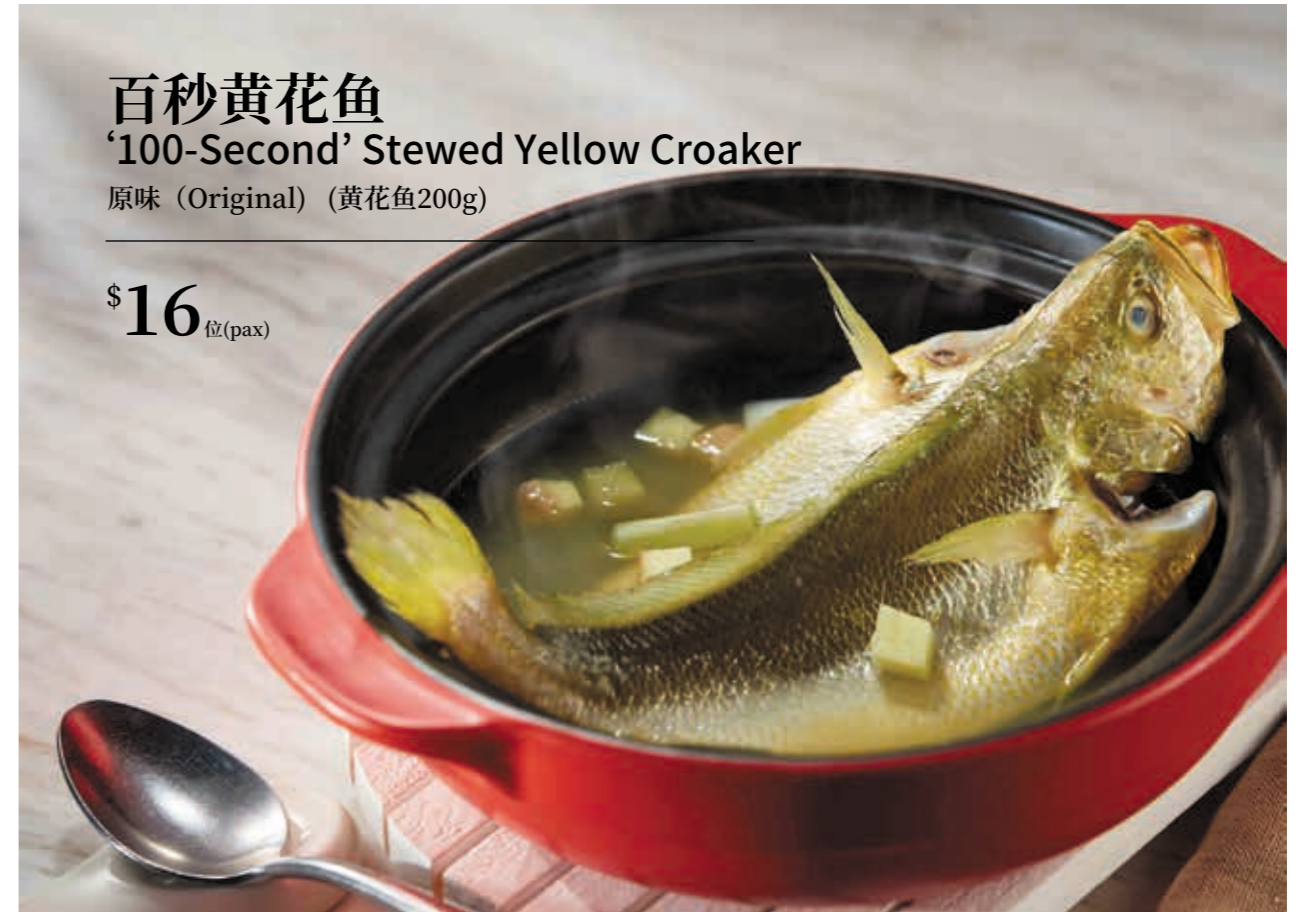
Wild red mushrooms are naturally pigmented.  
After soaking and boiling, the soup turns a beautiful  
rose red.

### 百秒黄花鱼 '100-Second' Stewed Yellow Croaker

原味 (Original) (黄花鱼200g)

\$16

位(pax)



### 莆田扁肉汤

PUTIEN Bian Rou Soup

鲜甜微酸 (Savoury, Slightly Sour) (扁肉 8粒, 28g)

每位一碗开胃汤，  
扁肉从皮到馅都是肉做的。

Individual servings of our Bian Rou Soup  
with dumpling skin made of meat!

\$5.8

位(pax)

餐前必点  
A Must Have  
Starter





# 莆田10醉

## 10 SIGNATURE DISHES OF PUTIEN



福建名菜  
Famous Fujian Dishes

经典佛跳墙  
Traditional Buddha  
Jumps Over the Wall

醇鲜  
Rich and Flavourful

\$ 128  
位(pax)



福建名菜  
Famous Fujian Dishes

一品海蛎煎  
PUTIEN Crispy Oysters

咸鲜  
Savoury & Flavourful

\$ 19.8  
例(regular)



精美四小拼  
Starters Platter

\$ 19.8  
例(regular)



辣汁花蛤  
Stir-fried Chilli Clams

\$ 16.8  
例(regular)  
\$ 25.2  
中份(medium)



椒盐猪手  
Deep-fried Pork Trotters  
with Salt & Pepper

\$ 7.8  
片(piece)  
2片起售(Minimum order 2 pcs)



酥炒芋芯  
Stir-fried Yam

\$ 16.8  
例(regular)  
\$ 25.2  
中份(medium)



大白菜炖软豆腐  
Braised Bean Curd with  
Chinese Cabbage

\$ 22.8  
例(regular)  
\$ 34.2  
中份(medium)



福州风味红糟鸡  
Claypot Chicken in Fermented  
Red Rice Wine

\$ 18.8  
例(regular)  
\$ 28.2  
中份(medium)



酒香竹筒虾  
Herbal Prawn

\$ 4.8  
例(pax)



鲍鱼辣椒小炒肉  
Stir-fried Spicy  
Abalone and Pork

\$ 28.8  
例(regular)  
\$ 43.2  
中份(medium)



## 特色小菜 Starter

精美四小拼  
Starters Platter

九转小肠  
Braised Pig Intestine

虾苗头水紫菜  
Seaweed and Mini Shrimps  
Dressed with Sauce

阿溜土笋冻  
Chilled Jello Worms

冰镇南日鲍  
Iced Nanri Abalone

家常猪蹄冻  
Cold Pork Trotters Jelly

咸香黄花鱼  
Deep-fried Yellow Croaker

一品醉酣  
Drunken Cockles

家乡焖笋干  
Braised Bamboo Shoot

阿元香草鸡  
Ah Yuan Fragrant Herbal Chicken

卤水豆腐  
Braised Homemade Bean Curd

冰浸苦瓜  
Iced Bitter Gourd





## 精美四小拼

### Starters Platter

(小肠45g, 紫菜60g, 笋干60g, 土笋冻3粒)

道道经典, 一次吃全!

A classic; savour 4 well-loved signature starters at once.

\$19.8 例(regular)



## 九转小肠

### Braised Pig Intestine

卤香 (Braised Flavour) (小肠90g)

坚持传统工艺, 手工肠套肠。

A satisfying dish of meticulously prepared intestines tirelessly washed and braised to perfection; a craft passed down with over 20 years of tradition.

\$18.8 例(regular)

3小时反复清洗,  
12味香料卤制, 弹牙入味。  
Continuously cleansed for 3  
hours and braised to perfection  
with 12 traditional herbs and  
spices.

莆田名菜  
Famous PUTIEN  
Dish





## 虾苗头水紫菜

Seaweed and Mini Shrimps Dressed with Sauce

酸甜 (Sweet & Sour) (紫菜120g)

每年第一批采割的紫菜，  
才有资格被称为“头水紫菜”，  
产量稀少被誉为“紫菜中的黄金”。

“First Harvest Seaweed” - the first batch of fully grown seaweed  
harvested every year, deemed the “crème de la crème” of seaweed.

\$9.8 例(regular)



每年头次采摘的紫菜,才能被称为头水紫菜  
First harvest seaweed refers to the first batch  
of picked seaweeds harvested for the year.



## 阿溜土笋冻

Chilled Jello Worms

咸鲜酸甜 (Savoury, Slightly Sweet & Sour) (25g/粒, 4粒)

风味小吃  
Local Flavour  
Specialty

冰鲜直送, 鲜甜原味!  
秘方酱汁浇着吃。

Freshly made each day; best savoured with in-house sauce.

\$9.8 例(regular)





## 冰镇南日鲍 Iced Nanri Abalone

原味 (Original) (80g)

吃天然海藻长大的鲍鱼, Q弹十足!

Bred on natural seaweed, with a delightfully juicy al dente bite.

\$16.8<sub>只(pc)</sub>



## 家常猪蹄冻 Cold Pork Trotters Jelly

卤香 (Braised Flavour) (猪蹄冻130g)

Q弹入味, 胶原满满。

An all-time favourite packed with flavour and rich in collagen.

\$9.8<sub>例(regular)</sub>





## 咸香黄花鱼

Deep-fried Yellow Croaker

酥香 (Crispy) (黄花鱼150g)

黄花鱼特有的蒜瓣肉，  
一口咸香脆嫩。

Bite into a perfect balance of savoury,  
crispy and tenderness.

\$ **14.8** 例(regular)

下酒好物  
Perfect with  
Alcohol



## 一品醉蚶

Drunken Cockles

鲜香 (Refreshing & Flavourful) (醉蚶 180g)

当天现做, 秘方酱汁, 鲜甜原味!

Freshly made each day; best savoured with house-sauce.

\$ **12.8** 例(regular)





## 家乡焖笋干

Braised Bamboo Shoot

卤香 (Braised Flavour) (笋干120g)

精挑细选的山笋干，  
用肉汁焖足8小时。

Finely selected mountain bamboo  
shoot, simmered in slow heat for  
8 hours, then braised for a savory finish.

\$ 8.8 例(regular)



## 阿元香草鸡

Ah Yuan Fragrant Herbal Chicken

卤香 (Braised Flavour) (香草鸡200g)

蘸着鲜香卤汁吃, 皮肉紧实更入味!

Braised sauce complements perfectly  
with firm and tender meat!

\$ 12.8 例(regular)





## 卤水豆腐

Braised Homemade Bean Curd

卤香 (Braised Flavour) (150g)

松软入味, 卤香浓郁。

Soft and sumptuously tasty.

\$ **7.8** 例(regular)



## 冰浸苦瓜

Iced Bitter Gourd

原味 (Original) (苦瓜14片)

蘸着蜂蜜, 苦瓜吃出水果味!

Dip it in honey for a refreshingly fruity taste!

\$ **7.8** 例(regular)







# 独特海鲜

## Seafood

### 经典佛跳墙

Traditional Buddha Jumps Over the Wall

### 黑松露炒龙虾

Stir-fried Truffle Lobster

### 鲍汁葱烧刺参

Braised Sea Cucumber Dressed in Abalone Sauce

### 福建淡糟香螺片

Stir-fried Conch in Fujian Fermented Red Rice Wine

### 一品海蛎煎

PUTIEN Crispy Oyster

### 辣汁花蛤

Stir-fried Chilli Clams

### 香炸马鲛鱼

Deep-fried Tenggiri Fish

### 酒香竹筒虾

Herbal Prawn

### 跳跳鱼撞豆腐

Mudskippers with Tender Bean Curd

### 软煎红烧跳跳鱼

Pan-fried Braised Mudskippers

### 香酥椒盐跳跳鱼

Crispy Salt and Pepper Mudskippers

### 鲍鱼辣椒小炒肉

Stir-fried Spicy Abalone and Pork

### 蒜蓉蒸虾

Steamed Prawn with Minced Garlic

### 软煎大黄花鱼

Pan-fried Yellow Croaker

### 剁椒大黄花鱼

Yellow Croaker with Fermented Diced Chilli

### 松鼠大黄花鱼

Deep-fried Squirrel Yellow Croaker

### 百秒黄花鱼

'100-Second' Stewed Yellow Croaker

### 酸菜黄花鱼

Stewed Yellow Croaker with Chinese Sauerkraut

### 番茄黄花鱼

Stewed Yellow Croaker with Tomato



### 经典佛跳墙

Traditional Buddha Jumps Over the Wall  
醇鲜 (Rich and Flavourful) (350g, 位份)

贵宾到, 吃贵宾菜!

山珍海味好食材, 文火慢煨出金汤。

Simmered for over ten hours, this is a highly nutritional soup comprising of a medley of premium ingredients; specially prepared for our distinguished guests.

\$ 128 位(pax)



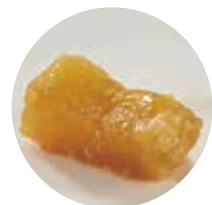
6头南日鲍  
(30g起)  
6-Head Nanri Abalone  
(approx. 30g)



海参  
(18g起)  
Sea Cucumber  
(approx. 18g)



黄金鱼翅  
(40g起)  
Shark Fin  
(approx. 40g)



深海鱼皮  
(10g起)  
Deep-sea Fish Skin  
(approx. 10g)



花菇  
(33g起)  
Japanese Flower Mushroom  
(approx. 33g)



瑶柱  
(12g起)  
Dried Scallop  
(approx. 12g)







## 黑松露炒龙虾

Stir-fried Truffle Lobster

菌香咸鲜 (Savoury & Earthy Fragrance)

新品推荐  
New  
Recommendation

龙虾尾切成块, 用黑松露、芦笋、彩椒炒香。  
虾球嫩滑, 松露香浓

Lobster tail chunks stir-fried with truffle, asparagus, and bell pepper.  
Tender lobster meat complemented with an earthy truffle fragrance.

\$ 128 例(regular) (龙虾肉200g)    \$ 192 中份(medium) (龙虾肉300g)





## 鲍汁葱烧刺参

Braised Sea Cucumber Dressed  
in Abalone Sauce

咸鲜 (Flavourful) (刺参80g)

新鲜鲍鱼熬  
制成的鲍鱼汁  
Abalone Sauce Is Made  
With Fresh  
Abalone

鲍汁香浓, 海参弹牙。

每一口都是精华。

Succulent sea cucumber paired with a  
rich abalone sauce.

Goodness in every bite.

\$29.8 位(pax)



## 福建淡糟香螺片

Stir-fried Conch in Fujian Fermented  
Red Rice Wine

糟香 (Fermented Red Rice Wine)

新品推荐  
New  
Recommendation

福建  
传统名菜  
Famous Fujian  
Traditional  
Dish

只取螺肉前段, 切至2毫米薄

先氽后爆炒, 一口脆嫩, 一口糟香!

Uses only the front of the conch flesh that is  
sliced to 2mm thick.

Stir-fry after blanching to guarantee crispy and  
fragrance conch meat!

\$49.8 例(regular) (螺片130g)

\$74.6 中份(medium) (螺片195g)





☆ 福建名菜 ☆



FAMOUS FUJIAN DISHES

一品海蛎煎

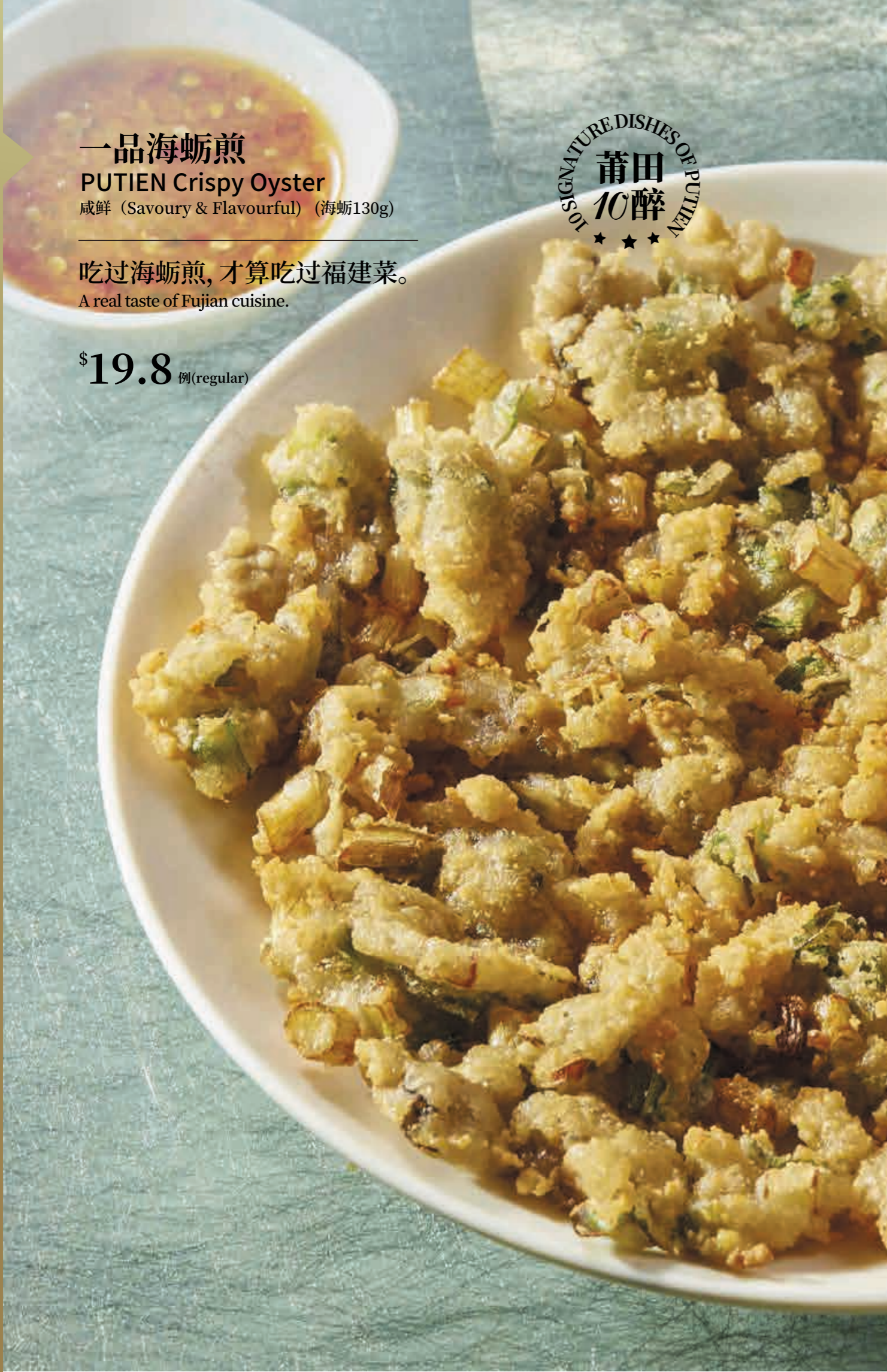
PUTIEN Crispy Oyster

咸鲜 (Savoury & Flavourful) (海蛎130g)

吃过海蛎煎, 才算吃过福建菜。

A real taste of Fujian cuisine.

\$19.8 例(regular)





## 辣汁花蛤 Stir-fried Chilli Clams

甜辣咸鲜(Sweet & Spicy, Savoury)

你吃过东南亚风味的辣炒花蛤吗?  
秘调辣汁, 甜辣入味。

Experience a taste of South East Asia with this home-style stir-fried dish of clams in house-made chilli sauce and spring onions.

\$ **16.8**  
例(regular) (花蛤280g)

\$ **25.2**  
中份(medium) (花蛤420g)



## 香炸马鲛鱼 Deep-fried Tenggeri Fish

咸鲜 (Savoury)

只取鱼肉中段, 所以更嫩!

Using only the middle part of the fish to guarantee tender meat!

\$ **6.8** 片(pc) (马鲛鱼100g/片)  
2片起售 (Minimum 2 pcs)



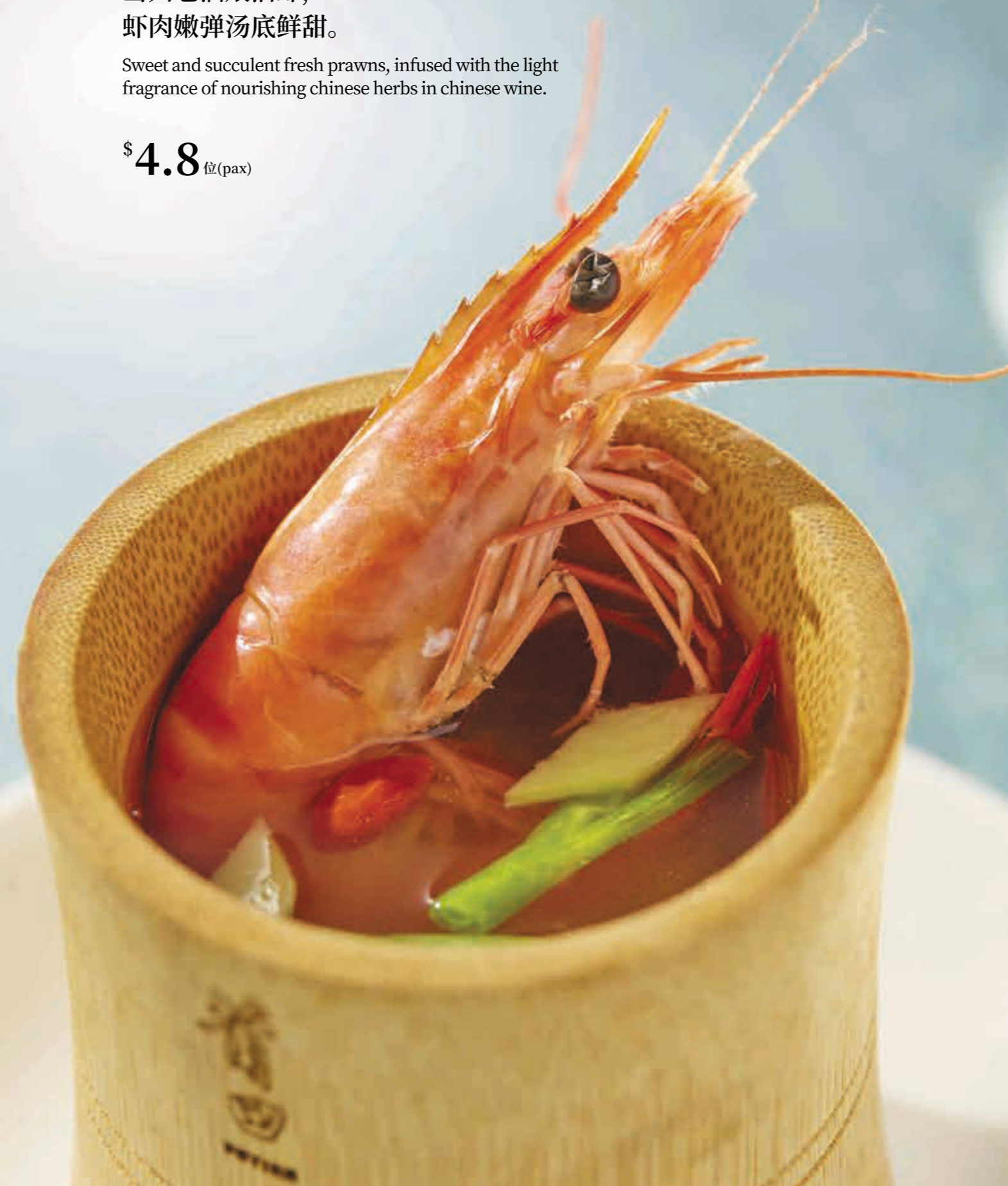
## 酒香竹筒虾 Herbal Prawn

酒香味 (Aromatic Wine Flavour) (虾 30g/只)

当归老酒煨活虾,  
虾肉嫩弹汤底鲜甜。

Sweet and succulent fresh prawns, infused with the light fragrance of nourishing chinese herbs in chinese wine.

\$ **4.8** 位(pax)





☆  
年度推荐

☆

RECOMMENDATION OF THE YEAR

### 跳跳鱼撞豆腐

Mudskippers with Tender Bean Curd

原味 (Original)

吃鱼、喝汤、捞豆腐

汤鲜味浓，原汁原味，真鲜！

A delicacy of fish, soup and bean curd.  
A thick and scrumptious bowl of hot soup,  
nourishing and soul-fulfilling.

\$ 25.8 例(regular) (800g)

\$ 38.8 中份(medium) (1200g)



### 软煎红烧跳跳鱼

Pan-fried Braised Mudskippers

酱香微甜 (Soy Sauce Flavour, Slightly Sweet)

\$ 25.8 例(regular) (180g)

\$ 38.8 中份(medium) (270g)



### 香酥椒盐跳跳鱼

Crispy Salt and Pepper Mudskippers

咸香 (Savoury)

\$ 25.8 例(regular) (180g)

\$ 38.8 中份(medium) (270g)





## 鲍鱼辣椒小炒肉

Stir-fried Spicy Abalone and Pork

咸香 (Savoury)



爆炒出香, 吃不腻。

A sizzling favourite!

**\$28.8** 例(regular) (300g) **\$43.2** 中份(medium) (450g)



南日鲍, 产自“中国鲍鱼主产区之一”的南日岛。南日岛水质优、潮流急, 海水盐度高, 这样环境下生长的鲍鱼才能肉厚紧实。Abalone deriving from Nanri Island, which is one of the main producers of abalone in China. With good quality waters, strong tides and high seawater salinity, Nanri abalone grows to become firm and juicy.



## 蒜蓉蒸虾

Steamed Prawn with Minced Garlic

蒜香 (Garlicky)

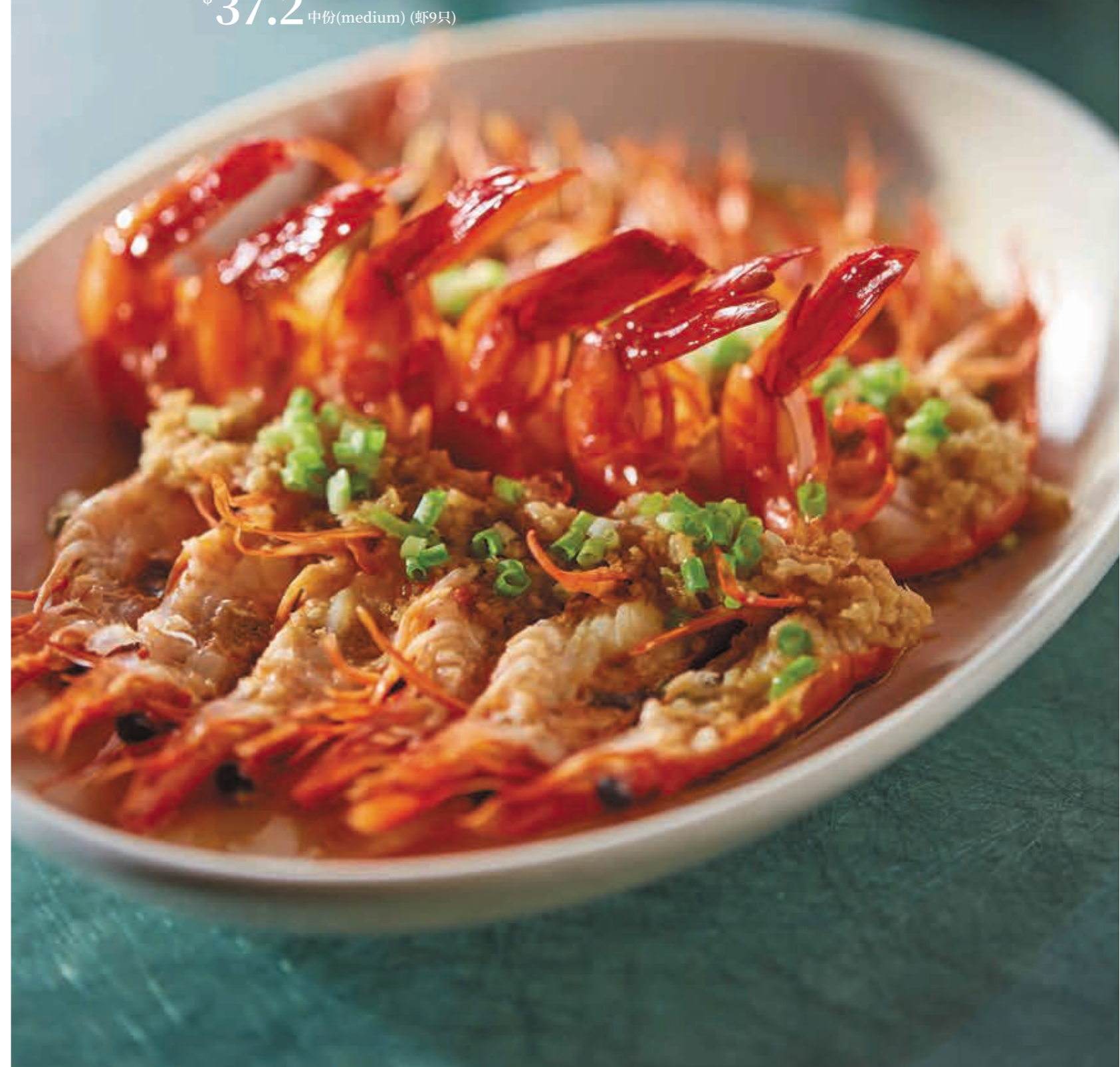
经典蒜香!  
Classic Garlic  
Aroma!

只用新鲜活虾, 虾肉鲜甜弹嫩!

Cooked with live prawns to ensure fresh and juicy meat!

**\$24.8** 例(regular) (虾6只)

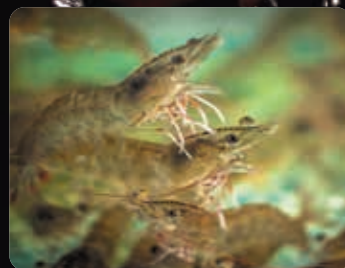
**\$37.2** 中份(medium) (虾9只)





# 来自黄花鱼之乡的 宁德黄花鱼

Originating from the Home of Yellow Croakers  
in China, Ningde Fujian



只吃天然海捕小鱼虾长大  
Fed only on small fishes and  
shrimps caught from the sea.



只有深夜捕捞的黄花鱼，  
鱼肚才是金黄色  
Only yellow croakers caught at  
midnight have golden maws.



冰鲜到店，从原产地到餐厅  
Chilled and delivered from source  
to restaurant.

## 软煎大黄花鱼

Pan-fried Yellow Croaker

酱香微甜 (Soy Sauce Flavour, Slightly Sweet) (黄花鱼500g)

一炸二煎三酱焖，口口香到心里面！

Pan-fried, seared, then gently braised. Satisfaction in  
every bite!

\$43.8 例(regular)





## 剁椒大黄花鱼

Yellow Croaker with Fermented Diced Chilli

香辣咸鲜 (Spicy, Savoury) (黄花鱼500g)

比剁椒鱼头还好吃!!

More delicious than the usual fish head version.

\$43.8 例(regular)



## 松鼠大黄花鱼

Deep-fried Squirrel Yellow Croaker

酱香微辣 (Flavourful & Mildly Spicy)

黄鱼外酥里嫩, 淋上酱汁酸甜微辣。

Crunchy bite of yellow croaker with juicy and tender meat on the inside, drizzled with sweet and sour sauce with a mildly spicy kick.

\$59.8 例(regular) (黄花鱼800g)





☆ 进店必点 ☆

HIGHLY RECOMMENDED

### 百秒黄花鱼

'100-Second' Stewed Yellow Croaker

原味 (Original) (黄花鱼 200g)

经典招牌  
Classic Chef's  
Special

革命性的突破!

只用100秒, 蒸熟一条鱼。

A revolutionary breakthrough!  
Stewed precisely in 100 seconds.

\$16 位(pax)



### 酸菜黄花鱼

Stewed Yellow Croaker with Chinese Sauerkraut

酸菜味 (Chinese Sauerkraut Flavour) (黄花鱼 200g)

\$16 位(pax)



### 番茄黄花鱼

Stewed Yellow Croaker with Tomato

番茄味 (Tomato Flavour) (黄花鱼 200g)

\$16 位(pax)







## 特制肉类 Meat

### 椒盐猪手

Deep-fried Pork Trotters with Salt & Pepper

### 福州风味红糟鸡

Claypot Chicken in Fermented Red Rice Wine

### 芋香鸭

Deep-fried Duck with Yam

### 莆田荔枝肉

PUTIEN Sweet & Sour Pork with Lychees

### 脆皮蒜香鸡

Deep-fried Chicken with Garlic

### 黄金荷叶包

Shredded Pork with Sesame Bun

### 经典南煎肝

Stir-fried Liver

### 辣炒小肠

Stir-fried Braised Pork Intestine with Chilli

### 酸菜大肥肠

Braised Pork Intestine with Chinese Sauerkraut Soup

### 黄金酥皮牛肋排

Golden Crispy Boneless Beef Ribs

### 鲍鱼红烧肉

Braised Abalone with Pork Belly



## 椒盐猪手

Deep-fried Pork Trotters with Salt & Pepper

咸香 (Savoury) (160g/片)

8小时的繁复烹调工序, 肥肉全溶解,  
只留下胶原蛋白。

Cooked to perfection for a tantalizing treat of collagen.

\$ **7.8** 片(pc), 2片起售(Minimum order 2 pcs)



## 福州风味红糟鸡

Claypot Chicken in Fermented Red Rice Wine

糟香 (Fermented Red Rice Wine)

先腌后焗, 糟香入味, 味醇汁浓。

Thoroughly infused in red rice lees then simmered to  
release its rich bouquet.

\$ **18.8** 例(regular) (鸡肉260g)    \$ **28.2** 中份(medium) (鸡肉390g)



福建  
传统名菜  
A Traditional  
Fujian Dish





## 芋香鸭

Deep-fried Duck with Yam

咸香 (Savoury) (220g/例)

酥不膩  
Crispy &  
Non-greasy

酥炸芋泥夹着厚切的卤鸭肉, 酥糯咸香!

Crispy fried yam encompasses a thick tender slice of duck.

\$22.8 例(regular)



## 莆田荔枝肉

PUTIEN Sweet & Sour Pork with Lychees

酸甜 (Sweet & Sour)

福建传统名菜, 酸酸甜甜人人爱。

真的有荔枝哦!

A popular traditional Fujian dish - an appetising dish boasting a perfect balance of sourness and sweetness from the real lychees used.

\$16.8 例(regular) (160g)    \$25.2 中份(medium) (240g)





## 脆皮蒜香鸡

Deep-fried Chicken with Garlic

蒜香 (Garlicky) (500g/半只, 1000g/整只)

每日现腌, 皮脆肉嫩。

Using only premium grade chicken, the dish is freshly and evenly marinated every day, nicely crisp on the outside and absolutely tender on the inside.

半只 \$17.8 (half)

整只 \$35.6 (whole)





## 黄金荷叶包 Shredded Pork with Sesame Bun

酱香 (Soy Sauce Flavour) (50g/片, 2片起售)

喷香的肉丝条, 夹入酥脆荷叶包。

Pillowy, golden fried sesame bun is filled with stir-fried shredded lean pork for savoury burst of flavors in every bite.

**\$ 5.8** 片(pc), 2片起售(Minimum order 2 pcs)



## 经典南煎肝 Stir-fried Liver

酱香 (Soy Sauce Flavour)

猛火快炒, 猪肝又滑又嫩。

Stir-fried with high heat. The liver is quite tender.

**\$ 22.8** 例(regular) (猪肝150g)

**\$ 34.2** 中份(medium) (猪肝225g)

福建  
传统名菜  
A Traditional  
Fujian Dish





## 辣炒小肠

Stir-fried Braised Pork Intestine with Chilli

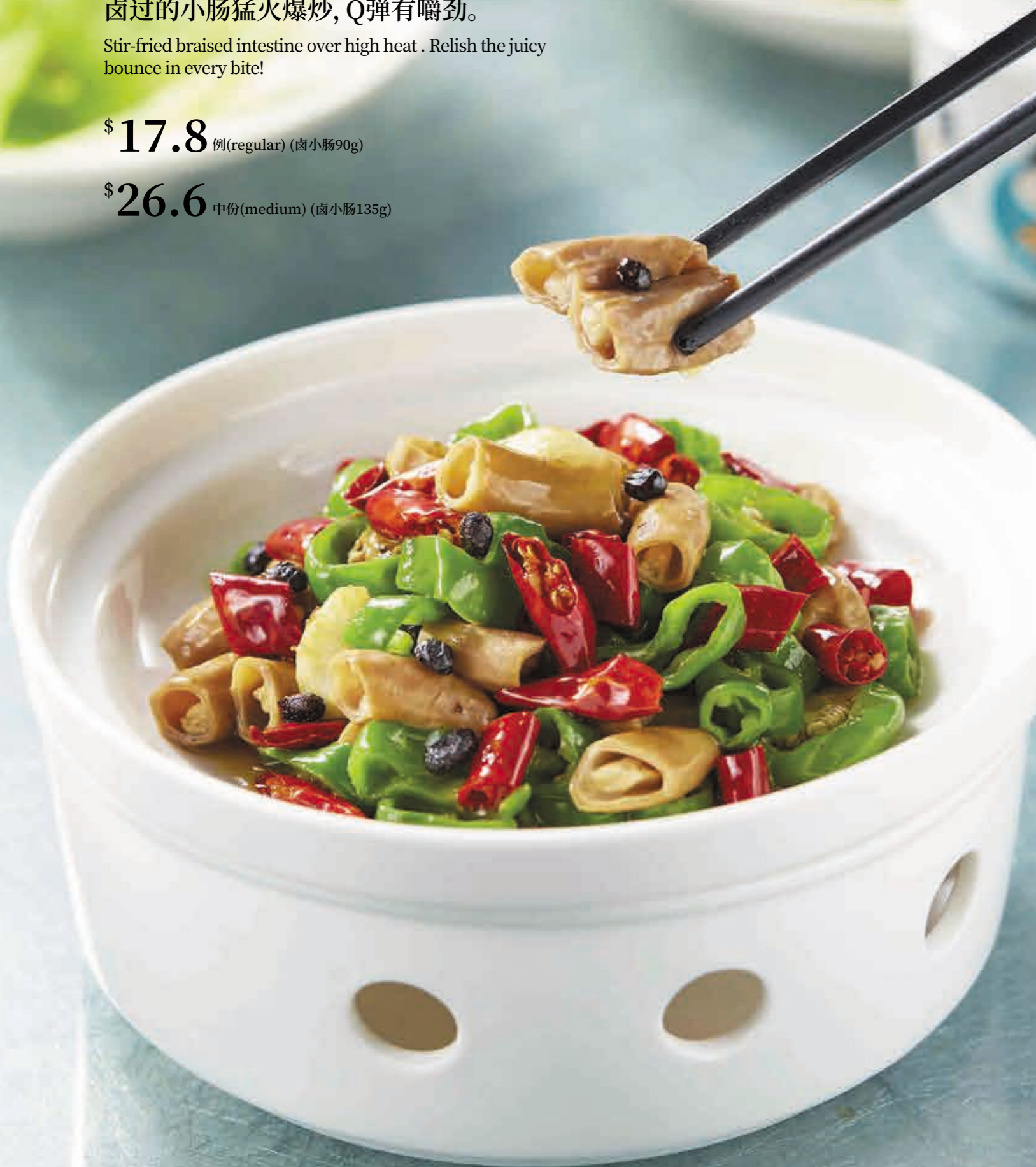
香辣 (Spicy)

卤过的小肠猛火爆炒, Q弹有嚼劲。

Stir-fried braised intestine over high heat. Relish the juicy bounce in every bite!

\$ 17.8 例(regular) (卤小肠90g)

\$ 26.6 中份(medium) (卤小肠135g)



## 酸菜大肥肠

Braised Pork Intestine with Chinese Sauerkraut Soup

酸爽开胃 (Tangy & Appetizing)

软糯Q弹的肥肠, 酸香脆爽的酸菜!

酸辣开胃, 越吃越想吃!

Tender and chewy pig intestines with tangy and crispy Chinese sauerkraut!

Appetizing sour and spicy flavours sure to satisfy all cravings!

\$ 28.8 例(regular) (卤大肠头150g) \$ 43.2 中份(medium) (卤大肠头225g)



新品推荐  
New  
Recommendation



## 黄金酥皮牛肋排

Golden Crispy Boneless Beef Ribs

黑椒卤香 (Peppery & Braised Flavour) (680g/例)

一整根贴骨牛肋排, 足足卤制3小时!  
蘸上本店自制黑椒汁, 香!

Whole beef ribs braised for 3-hour long!  
Paired with PUTIEN homemade black pepper sauce!

\$ **68.8** 例(regular)

主厨推荐  
Chef's  
Recommendation

贴骨肉, 香!  
Beef Ribs,  
Fragrant!

## 鲍鱼红烧肉

Braised Abalone with Pork Belly

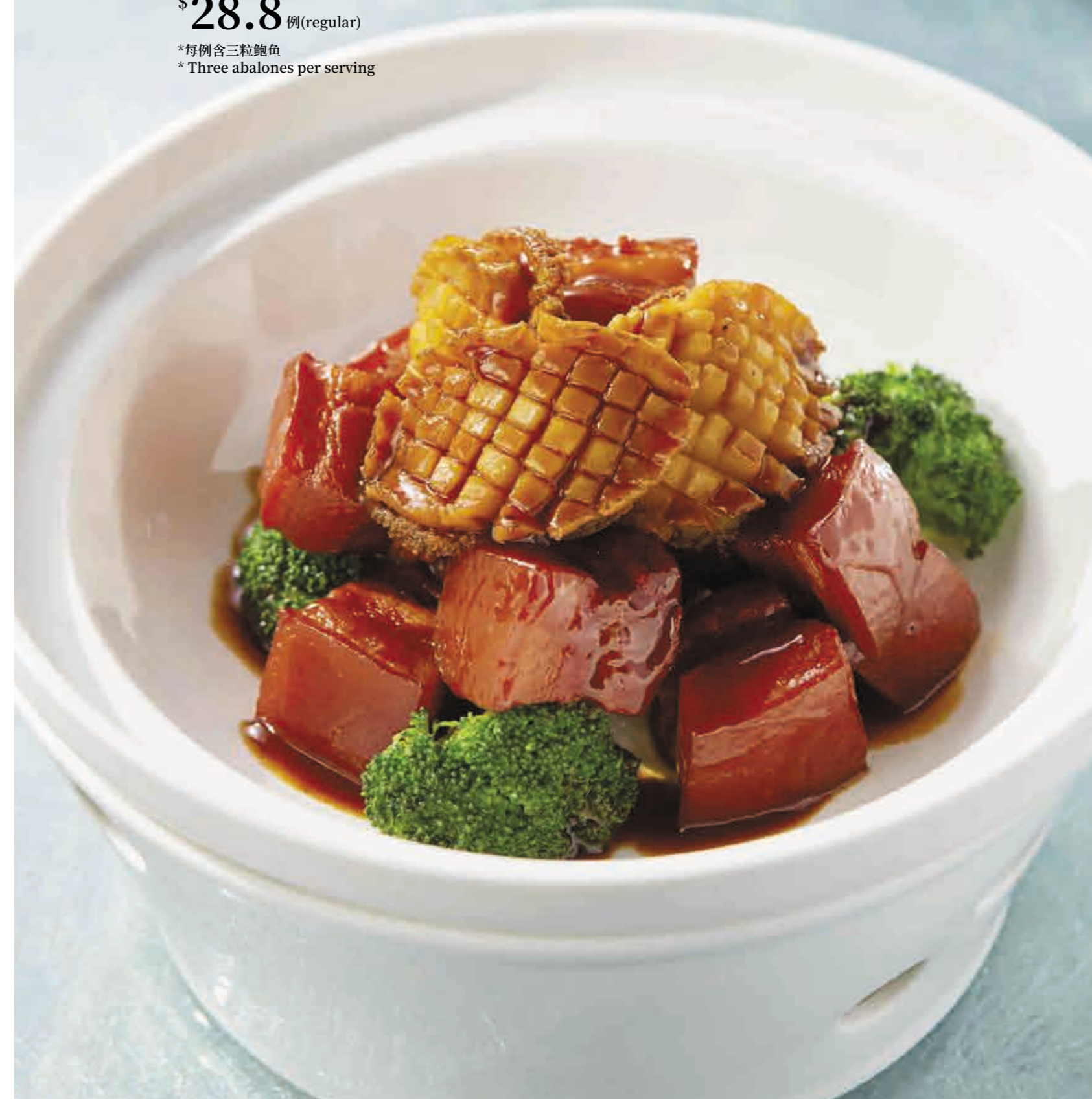
咸香 (Savoury) (300g/例)

福建特产南日鲍, 文火焖香鲜猪肉。

Nanri abalone from Fujian, stewed with pork over low heat.

\$ **28.8** 例(regular)

\*每例含三粒鲍鱼  
\* Three abalones per serving







## 时令蔬果 Vegetables

酥炒芋芯  
Stir-fried Yam

芥蓝豆皮  
Stir-fried Kailan with Bean Curd Skin

肉松茄子  
Deep-fried Eggplant with Pork Floss

蒜香荷兰豆  
Stir-fried Snow Peas with Garlic

莆田地道焖豆腐  
PUTIEN Traditional Bean Curd Stew

叁巴水莲  
Sambal White Water Snowflake

石锅滑豆腐  
Stone Pot Homemade Bean Curd

上汤时蔬  
Seasonal Vegetables in Superior Stock

风味焖苦瓜  
Braised Bitter Gourd

家烧海带苗  
Home-cooked Kelp Seedlings

鲜贝烩丝瓜  
Braised Luffa with Scallop



## 酥炒芋芯

Stir-fried Yam

焦香微甜 (Sweet Charred Aroma)



外酥内糯, 趁热才好吃!

Crispy brown on the outside, glutinous texture on the inside, enjoy its best tasting moment as soon as it is served!

\$16.8 例(regular) (240g) \$25.2 中份(medium) (360g)



## 芥蓝豆皮

Stir-fried Kailan with Bean Curd Skin

咸鲜 (Savoury)

清炒出香, 滑嫩爽口。

Fragrant, smooth and tasty.

\$16.8 例(regular) (芥蓝200g, 豆皮 100g) \$25.2 中份(medium) (芥蓝300g, 豆皮 150g)





## 肉松茄子

Deep-fried Eggplant with Pork Floss

酥脆咸香 (Crispy & Savoury)

茄子酥酥脆脆, 裹上肉松咸香十足。

Crunchy and savoury deep-fried eggplant  
tossed in fragrant pork floss.

\$ **16.8**

例(regular) (200g)

\$ **25.2**

中份(medium) (300g)



## 蒜香荷兰豆

Stir-fried Snow Peas with Garlic

原味 (Original)

看着青翠, 吃着清脆。

A delicate green, crisp taste!

\$ **14.8**

例(regular) (荷兰豆180g)

\$ **22.2**

中份(medium) (荷兰豆270g)



清爽家常菜

A Home-cooked  
Favourite

## 莆田地道焖豆腐

PUTIEN Traditional Bean Curd Stew

咸鲜 (Savoury & Flavourful)

逢年过节  
必吃名菜  
An Essential  
Festive Dish

加了海鲜、鸡蛋一起焖制, 真香!

Deliciously simmered with seafood and eggs.

\$ **15.8**

例(regular) (豆腐400g)

\$ **23.6**

中份(medium) (豆腐600g)





## 叁巴水莲

### Sambal White Water Snowflake

酱香微辣 (Flavourful & Mildly Spicy)

快炒新鲜水莲菜, 鲜香脆嫩。

White water snowflake stems cooked in an instant to retain it's crisp and tender texture.

\$ **16.8** 例(regular) (水莲150g)    \$ **25.2** 中份(medium) (水莲225g)



## 石锅滑豆腐

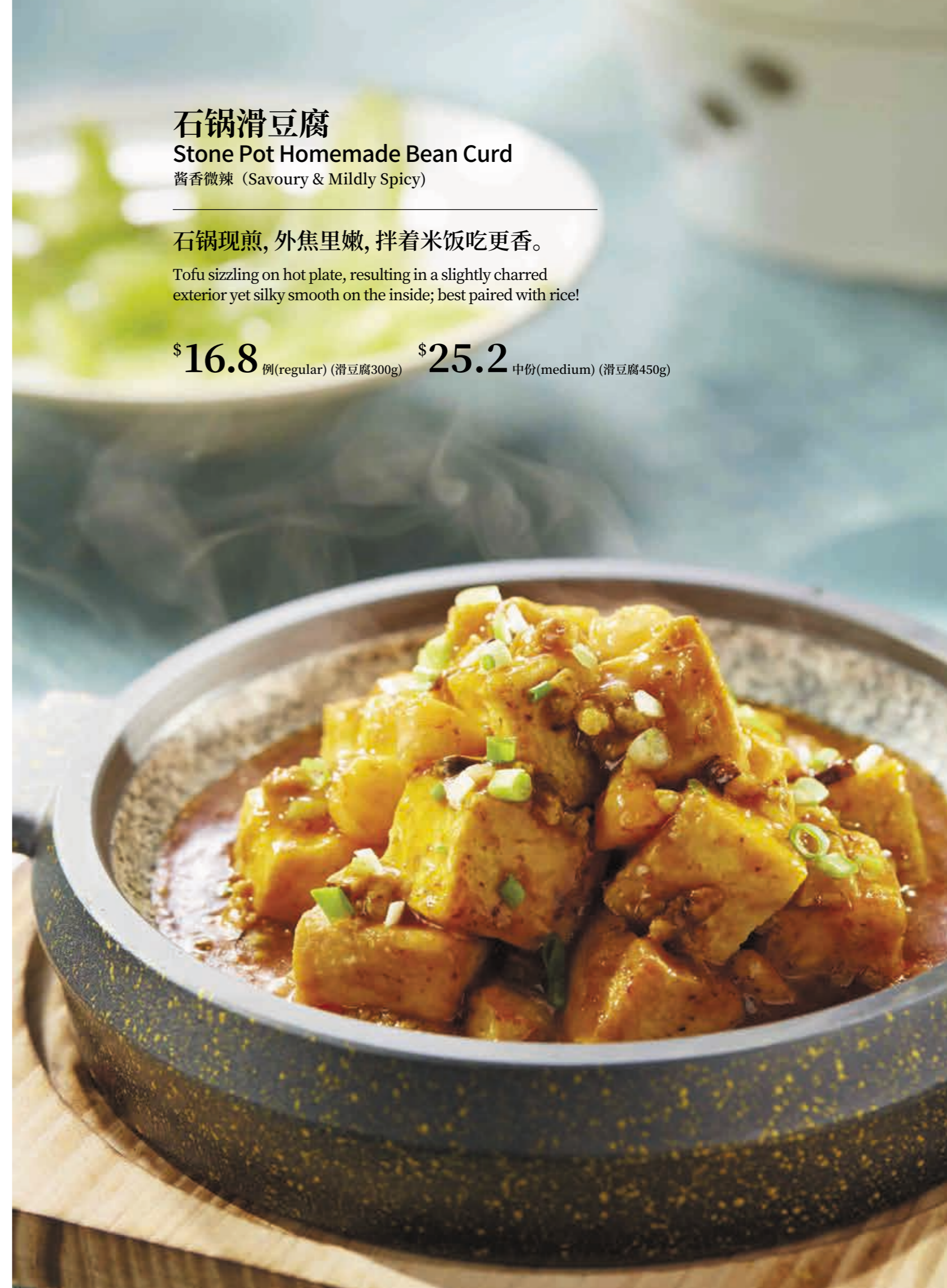
### Stone Pot Homemade Bean Curd

酱香微辣 (Savoury & Mildly Spicy)

石锅现煎, 外焦里嫩, 拌着米饭吃更香。

Tofu sizzling on hot plate, resulting in a slightly charred exterior yet silky smooth on the inside; best paired with rice!

\$ **16.8** 例(regular) (滑豆腐300g)    \$ **25.2** 中份(medium) (滑豆腐450g)





## 上汤时蔬

Seasonal Vegetables in Superior Stock

蛋黄香 (Egg-yolk Flavour)

人气必点  
Highly  
Popular

咸蛋黄炒香, 皮蛋入汤微火焖煮  
汤浓菜鲜、滑嫩咸香。

The soft and tender seasonal vegetables are infused with the rich supreme-stock mix of century egg and salted egg to give it a burst of flavour.

\$16.8 例(regular) (时蔬 200g) \$25.2 中份(medium) (时蔬 300g)



## 风味焖苦瓜

Braised Bitter Gourd

酱香 (Soy Sauce Flavour)

先煎后焖, 汁浓味厚。

Carefully pan fried, stewed to perfection and covered with thick sauce.

\$14.8 例(regular) (300g)

\$22.2 中份(medium) (450g)





## 家烧海带苗 Home-cooked Kelp Seedlings

咸鲜 (Savoury)

又嫩又滑的海带苗, 加了鸡汤更入味!

Delicate and smooth kelp seedlings infused with the flavourful chicken broth.

\$ **16.8** 例(regular) (海带苗150g)

\$ **25.2** 中份(medium) (海带苗225g)

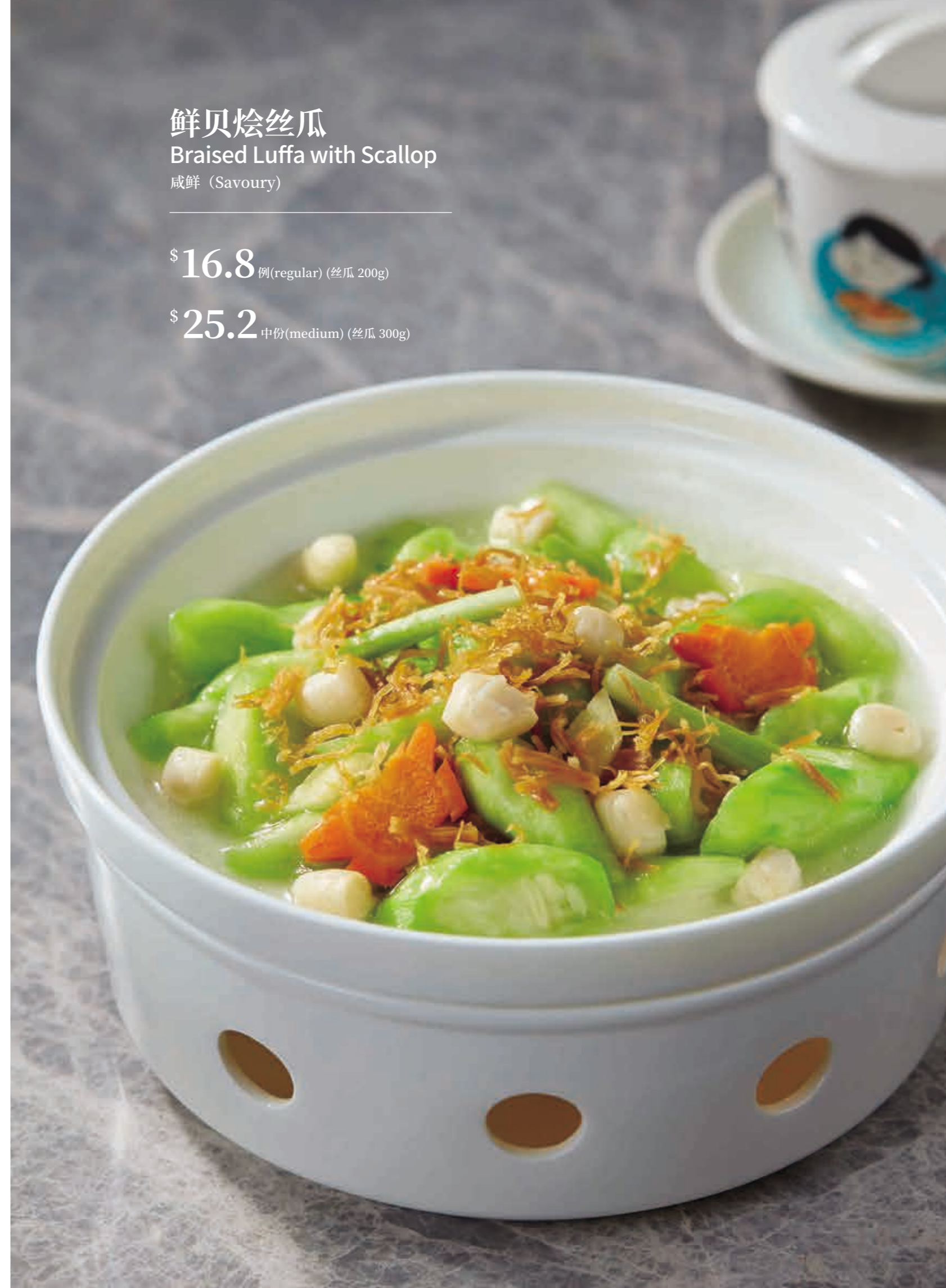


## 鲜贝烩丝瓜 Braised Luffa with Scallop

咸鲜 (Savoury)

\$ **16.8** 例(regular) (丝瓜 200g)

\$ **25.2** 中份(medium) (丝瓜 300g)







## 靓汤鲜羹 Soup

大白菜炖软豆腐  
Braised Bean Curd with Chinese Cabbage

砂锅黄花鱼汤  
Claypot Yellow Croaker Soup

刺参蒸鸡汤  
Sea Cucumber in Chicken Soup





## 大白菜炖软豆腐

Braised Bean Curd with Chinese Cabbage

咸鲜 (Savoury & Flavourful)

只选用黄芯大白菜和莆田自制农家软豆腐，  
大骨高汤熬制8小时。

Starring carefully selected yellow core Chinese cabbage and PUTIEN's  
homemade silky tofu; all simmered in a superior broth for 8 hours.

\$22.8 例(regular) (800g)    \$34.2 中份(medium) (1200g)



熬足8小时  
的大骨高汤  
Pork Bone Broth  
Stewed For 8-hour!

## 砂锅黄花鱼汤

Claypot Yellow Croaker Soup

原味 (Original)

炖出奶白色, 才是好鱼汤!

A hearty good bowl of milky white soup.

\$25.8 例(regular) (800g)

\$38.8 中份(medium) (1300g)

汤鲜

Flavourful  
Soup





# 刺参蒸鸡汤

## Sea Cucumber in Chicken Soup

清香 (Refreshing)

现蒸4小时  
Steamed For  
4-hour

蒸出来的鸡汤!  
只用盐调味, 汤比参还鲜

Chicken soup made by steaming!  
Taste the freshness of the lightly salted soup!

\$32.8 位(pax) (300g)







## 风味主食 Main Course

福建红菇海鲜卤面  
Fujian Red Mushroom Seafood Lor Mee

福建海鲜卤面  
Fujian Seafood Lor Mee

农家擦粉  
PUTIEN "Ca Fen"

铁锅包菜饭  
PUTIEN Cabbage Rice

兴化炒米粉  
Fried Heng Hwa Bee Hoon

妈祖平安面  
Mazu Mee Sua





☆  
镇店之宝

☆  
SIGNATURE DISH

### 福建红菇海鲜卤面 Fujian Red Mushroom Seafood Lor Mee

海味咸香 (Savoury Seafood Flavour)

食材  
新升级

A Fresh Upgrade on  
Our Ingredients

一碗面14种好食材，  
汤浓料足，桌桌必点。

A bowl of silky smooth noodles flavoured with  
14 fresh ingredients in a rich thick stock.

\$18.8     \$37.6     \$56.2  
例(regular)/800g     中份(medium)/1600g     大份(large)/2400g

#### 汤越红, 菇越鲜

天生地养的野生红菇, 自带天然色素。

The redder the soup the fresher  
the mushrooms.

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



### 福建海鲜卤面 Fujian Seafood Lor Mee

海味咸香 (Savoury Seafood Flavour)



虾仁  
Prawn  
(24g)

蛭干  
Dried Clam  
(6g)

花蛤  
Clams  
(40g)

\$13.8     \$27.6     \$41.2  
例(regular)/800g     中份(medium)/1600g     大份(large)/2400g



香港四大才子之一的“食神”——蔡澜先生  
与莆田餐厅创始人方志忠先生合照。

One of the four great talents of Hong Kong  
“Food God” Mr Chua Lam, taking a photo with  
PUTIEN’s founder Mr Fong Chi Chung.



## 农家擦粉

PUTIEN "Ca Fen"

咸鲜 (Savoury & Flavourful)

食材用得贵, 汤底才入味!

我们的高汤, 可都是用猪棒骨和老母鸡熬出来的。

Featuring a flavoured superior broth lovingly braised with the premium ingredients of pork collar and aged chicken.

**\$12.8**

例(regular)/800g

**\$25.6**

中份(medium)/1600g

**\$38.2**

大份(large)/2400g



## 铁锅包菜饭

PUTIEN Cabbage Rice

卤香 (Braised Flavour)

莆田人的家常焖饭, 现焖上桌, 料足入味。

包菜、卤肉、虾米、香菇、蛭干和干贝。

Traditional home-style hearty fried rice, suitable for any meal of the day. Cooked with cabbage, braised meat, baby shrimps, mushrooms, clams and scallops.

**\$12.8**

例(regular)/400g

**\$25.6**

中份(medium)/800g

**\$38.2**

大份(large)/1200g





# 兴化炒米粉

## Fried Heng Hwa Bee Hoon

米香 (Rice Aroma)

**\$12.8** 例(regular)/350g  
**\$25.6** 中份(medium)/700g  
**\$38.2** 大份(large)/1050g



兴化米粉产地:莆田黄石镇  
Origin of Heng Hwa Bee Hoon:  
Huangshi Town, Putian.



一定要搭配“辣妈辣椒酱”  
酸辣好吃!  
Must be paired with “PUTIEN Spice Mum Chilli Sauce”  
Deliciously hot and sour!

**\$4.6** 罐(Bottle)/180g 餐厅售卖中 Available for Sale



# 妈祖平安面

## Mazu Mee Sua

海味咸香 (Mixed Seafood Flavour)

一碗妈祖面, 幸福长寿保平安。

Have a bowl of Mazu Mee Sua for a smooth-sailing life.

**\$12.8** 例(regular)/550g  
**\$25.6** 中份(medium)/1100g  
**\$38.2** 大份(large)/1650g







## 甜品 Dessert

薄荷枇杷冻  
Chilled Loquat in Herbal Jelly

桂花陈皮炖雪梨  
Double-boiled Pear with Osmanthus  
and Aged Mandarin Peel

酥炸冰心榴莲  
Deep-fried Durian Puree

建莲雪耳汤  
Lotus Seed with White Fungus Soup

香甜金钱粿  
Glutinous Rice Dessert





## 薄荷枇杷冻

Chilled Loquat in Herbal Jelly  
(130g/位)

枇杷熬汁成冻, 酸甜爽口。

PUTIEN mixes the loquat with traditional Chinese herbs and serves it as a light, nutritious dessert.

\$5.8 位(pax)



## 桂花陈皮炖雪梨

Double-boiled Pear with Osmanthus and Aged Mandarin Peel  
(220g/位)

满满桂花香, 每一口都清甜滋润。

Refreshing mouthful of osmanthus fragrance with every bite.

\$7.8 位(pax)



## 酥炸冰心榴莲

Deep-fried Durian Puree  
榴莲果香 (Fruity Aroma of Durian) (70g, 位用)

榴莲果肉做馅, 新加坡特色甜品。  
A rich and creamy durian delight not to be missed by every durian devotee.

\$7.8 位(pax)



UNIQUELY SINGAPORE  
非常新加坡

饭后必点  
Must Order  
After Meal



## 建莲雪耳汤

Lotus Seed with White Fungus Soup

香甜 (Sweet and Refreshing) (160g/位)

福建  
传统甜点  
A Traditional  
Fujian Dessert

福建建宁莲子, 一抿即化。

Lotus seeds from Fujian Jian Ning that melts in your mouth!

\$6.8 位(pax)



## 香甜金钱粿

Glutinous Rice Dessert

香甜 (Sweet Charred Aroma)

福建  
传统甜点  
A Traditional  
Fujian Dessert

香甜软糯,  
金钱粿以糯米粉制成金币形状而得名。

Sweet and fluffy. Rice cakes made with glutinous rice flour in the shape of a golden nugget.

\$13.8 例(regular) (软粿230g)

\$20.6 中份(medium) (软粿345g)





# 莆田好食材

## PUTIEN Premium Merchandise



### 兴化米粉礼盒

Heng Hwa Bee Hoon Gift Box

米粉要好吃，米好是关键  
The key to delicious bee hoon is  
in the quality of rice used

\$10.8  
1000g



### 妈祖面线礼盒

Mazu Mee Sua Gift Box

太阳晒的纯面线  
入选为「非物质文化遗产」美食  
Sun-dried all natural mee sua

\$12.8  
1000g

\* 价格不含消费税。

\* Prevailing GST is applicable.

# 莆田好食材

## PUTIEN Premium Merchandise

### 武夷山大红袍礼盒

WuYi Mountain Da Hong Pao Tea Gift Box

精品礼盒装(8g×16小包)  
Premium Gift Box (8g×16 sachets)

\$98



### 辣妈辣椒酱

PUTIEN Spice Mum Chilli Sauce

\$4.6  
(罐 Bottle)  
180g





开胃小菜 ————— \$3.00/碟 plate  
Appetizer

湿纸巾 ————— \$0.50/片 pc  
Wet Tissue

米饭 ————— \$1.50/碗 bowl  
Steamed Rice

非本餐厅的食物、酒水或饮料, 请勿带进本餐厅享用。个别菜品如有售空, 敬请谅解。  
No outside foods and drinks are allowed to be consumed in the restaurant.  
We seek your understanding for any out of stock items.

照片仅供参考, 菜肴以实物为准。  
Actual dish presentation may differ from photo shown.

价格附加服务费 (10%) 及消费税。  
10% service charge and prevailing GST are applicable.

#### 菜单份量说明:

- 1、菜肴默认以例为单位(2-3人享用), 中份(4-6人享用), 大份(7-10人享用)。
  - 2、菜式中标记的鲜货食材份量为未处理前毛重;  
菜式中标记的干货食材为泡发后称量计重;  
汤、主食类菜肴标记成品份量为菜肴总重量。
- ※ 如有任何问题或特殊需求, 可咨询餐厅服务人员。

#### Clarification for weights and portions stated:

1. All dishes are served in regular portions(approximately 2-3 pax), medium portion(approximately 4-6 pax), and large portion(approximately 7-10 pax).
  2. Fresh ingredients are weighed before processing.  
Dried ingredients are weighed after rehydrating.  
Soups and Mains are weighed as the final serving portion.
- \* Please do not hesitate to approach our friendly staff should you have any queries or if you have any special dietary requirements.

# 掌握好食材·原味福建菜

## Fresh Ingredients, Original Taste