# 一连续7年销量冠军一 莆田哆头蛏重磅回归!

PUTIEN's 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".



#### 官方认证的【福建哆头蛏指定推广机构】

Officially certified as [Designated Promotion Agency for Fujian Duotou Clams]

2019年, 莆田市涵江区三江口镇人民政府授权新加坡莆田餐饮集团作为 "福建哆头蛏指定推广机构"。

In 2019, the People's Government of Sanjiangkou Town, Hanjiang District, Putian City, Fujian Province, authorized Singapore PUTIEN Group as the designated promotion agency for 'Fujian Duotou Clams'.





▲ 莆田哆头髮节授牌现场 (出席嘉宾: 时任莆田副市长陈惠黔、莆田餐厅董事长方叔叔、美食家董克平、西贝董事长贾国龙等)
The award ceremony of the Putian Duotou Clam Festival (attended by guests including the then Deputy Mayor of Putian, Chen Huiqian, Chairman of PUTIEN Group, Uncle Fong, gourmet Dong Keping, Chairman of Xi Bei, Jia Guolong, and others).



8 Delectable Dishes, Feast on 2 at a Time!

Salt-baked Duotou Clam

## 铁板盐焗蛏

连续7年莆田餐厅哆头蛏销量冠军 PUTIEN Restaurant's bestselling Duotou clam dish for 7 consecutive

\$**29.8**/例(regular)

Salt-baked Duotou Clam



Steamed Duotou Clam with Minced Garlic

### 蒜蓉蒸海蛏

浓浓蒜蓉铺满鲜嫩肥蛏, 热油一淋,一盘吃不够!

Juicy clams steamed in aromatic garlic and drizzled with hot oil. So addictive!



Farmhouse Clam Soup 农家蛏溜汤

当地特色农家做法, 足足保留蛏子的鲜甜, 蛏汤又滑又鲜。

A traditional farmhouse recipe. Taste the delicate freshness of the clams in the soothing smooth soup



Red Mushroom Duotou Clam Soup

#### 红菇蛏汤

红菇配蛏,鲜上加鲜。 Delicacies overload with red mushrooms and razor clams.



\$29.8 /例(regular)



Scrambled Eggs with Duotou Clam \$26.8 蛏炒金黄蛋

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



Salt and Pepper Duotou Clam 椒盐哆头蛏

哆头蛏炸制金黄酥脆, 撒上椒盐, 咸鲜十足! Crisp, golden-brown clams with lashings of salt and pepper. Absolutely irresistible!



Stir-fried Duotou Clam with Ginger & Spring Onion

因为顾客心心念念, 今年决定正式回归! In response to feedback, the dish returns by popular



Duotou Clam in Aged Wine 老酒竖海蛏

老酒蒸蛏, 蛏肉鲜甜有酒香。

Steam Duotou Clam with aged wine to produce sweet and fresh Duotou Clam with aroma of wine.