

莆田

PUTIEN

掌握 好食材

掌握好食材 原味福建菜

Mastering Authentic Fujian Cuisine
with Quality Ingredients



莆田好食材地图

The Map of PUTIEN's Finest Ingredients

2 Ningde, Fujian – Home of Yellow Croakers in China Ningde Yellow Croaker

Every yellow croaker must weigh between 180g and 200g for a naturally sweet and tender meat.



5 Putian Jiangkou Town Jiangkou Oyster

Putian Xinghua Bay Jiangkou Port, where the salinity of seawater ranges from 15 to 18 degrees, produces oysters with a fresh and sweet taste.



3 Putian Nanri Island Nanri Abalone

Nanri abalone is a China-protected geographical indication product (CGI) and originates from the 25th parallel north, a prime breeding area for abalone.



6 Coast of Donghai, Putian First Harvest Seaweed

The first harvest of fully grown seaweed every year, deemed to be the 'crème de la crème' of seaweed.



1 Wuyi Mountain Early Spring Da Hong Pao

Early spring Da Hong Pao is the first batch of tea harvested in the golden period of harvesting which only lasts for 15 days.



4 Putian Hanjiang, Duotou Village Duotou Clams

Duotou Village, a high-grade breeding ground for razor clams, has been farming them for over 600 years.



7 Remote Mountains of Fujian in Changting Red Mushroom

Growing only twice a year, the ideal picking time is a limited 4-hour period in the early morning of summer.



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8 Huangshi Town, Putian Mazu Mee Sua

Mee sua making is a traditional craft passed down through generations; this laborious and time-consuming technique involves 8 fully handmade steps.



11 Houbeng Village, Putian Jiangkou Handmade Bian Rou

Bian Rou dumpling wrapper is made of meat! Every dumpling wrapper is hand pounded 12,000 times to become paper thin.



14 Xianyou County, PUTIEN Four Famous Fruits – Shufeng Loquat from Aged Trees

A China-protected geographical indication product (CGII), these loquats ripen naturally on the trees and are sold only 30 days a year.



9 Huangshi Town, Putian Heng Hwa Bee Hoon

Handmade using premium quality rice through more than 10 complex steps, this technique has been listed as an intangible cultural heritage.



12 Putian City Brined Bean Curd

Selecting premium-grade 'September Pearl' soybeans, made purely by hand, without the use of gypsum in the brine, using salt instead.



15 Jiangkou District, PUTIEN Four Famous Fruits – Chenzi Lychee from Aged Trees

An old brand of lychees in the lychee world - Putian Chenzi Aged Tree Lychee. Produced from aged trees, it only bears fruit for 20 days a year.



10 Putian City Fujian Sea Salt

Using a thousand-year-old traditional technique, it is made from seawater and naturally sun-dried.



13 Duwei Town Xianyou County, PUTIEN Four Famous Fruits – Wenda Pomelo from Aged Trees

A China-protected geographical indication product (CGII), pomelos are plucked from old trees. The older the tree, the sweeter the fruit!



16 Jiangkou District, PUTIEN Four Famous Fruits – Song Feng Ben Longan from Aged Trees

A China-protected geographical indication product (CGII), these longan trees are located at the latitude of 25 degrees north. It is the golden region for longan production in China.





PUTIEN Restaurant Has Been Awarded The No.1
Fujian Cuisine Brand in the World

2022&2023
福建菜连锁餐饮营收规模
全球第一品牌



来源：弗若斯特沙利文，基于对全球福建菜连锁餐饮市场的研究，
以2022年及2023年全年营收计，于2024年1月完成调研

SINCE 1961
FRUIT OF SULLIVAN
沙利文
颁发日期
2024年2月
FS-2024-MPC-20281

莆田餐厅全球福建菜连锁 餐饮品牌市场地位确认书

*弗若斯特沙利文，基于对全球福建菜连锁餐饮市场的研究，
以及2022年及2023年全年营收计，于2024年1月完成调研

莆田米其林摘星之旅

PUTIEN MICHELIN STARS TOUR



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 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 100 outlets, and received numerous gourmet awards locally and abroad. The restaurant's flagship-PUTIEN Kitchener Road outlet was awarded a One MICHELIN Star for many consecutive years since 2016!



2016 2017 2018 2019 2020 2021 2022 2023 2024 2025

莆田10醉

10 SIGNATURE DISHES OF PUTIEN



鲜焗黄花鱼 \$31.8
Fresh-baked Yellow Croaker
/400g



福建野生红菇炖鸡汤 \$5.8
Fujian Wild Red Mushroom
Chicken Soup
位(pax)



莆田荔枝肉 \$16.8
PUTIEN Sweet & Sour pork
with Lychees
例(regular)



福建海鲜卤面 \$14.8
Fujian Seafood Lor Mee
例(regular)



金汤佛跳墙 \$39.8
Golden Broth Buddha
Jumps Over the Wall
位(pax)



精美四小拼 \$22.8
Premium Starter Platter
位(regular)



酥炒芋芯 \$16.8
Stir-fried Yam
位(regular)



鲍鱼辣椒小炒肉 \$29.8
Stir-fried Spicy Abalone and Pork
例(regular)



一品海蛎煎 \$19.8
PUTIEN Crispy Oyster
例(regular)



香烟头水紫菜 \$19.8
Claypot Braised Seaweed
例(regular)



莆田讲究

“掌握好食材, 原味福建菜”

“Mastering Authentic Fujian Cuisine with Quality Ingredients”

【头水紫菜—莆田蒋山村】

First-Harvest Seaweed—Jiangshan Village, Putian

头水紫菜鲜, 胜过吃海鲜。只有每年第一次采割的紫菜, 才有资格叫头水紫菜, 一年仅有7天黄金采割期! 产量稀少被誉为紫菜中的“黄金”!

First-harvest seaweed, a rare and fresh seafood, harvested annually for a 7-day golden harvest period, making it the 'golden seaweed' due to its scarcity.



特色小菜 Starter

精美四小拼 \$ 22.8
Premium Starter Platter
例(regular)

福建土笋冻 \$ 9.8
Chilled Fujian "Tusun Jelly"
例(regular)

九转粉肠 \$ 18.8
Braised Pig Intestine
例(regular)

咸香黄花鱼 \$ 18.8
Deep-fried Yellow Croaker
例(regular)

冰镇南日鲍 \$ 16.8
Iced Nanri Abalone
只(pc)

一品醉醋 \$ 12.8
Drunken Cockles
例(regular)

虾苗头水紫菜 \$ 9.8
Seaweed and Mini Shrimps
Dressed with Sauce
例(regular)

阿元香草鸡 \$ 12.8
Ah Yuan Fragrant Herbal Chicken
例(regular)

冰浸苦瓜 \$ 7.8
Iced Bitter Gourd
例(regular)

家乡焖笋干 \$ 8.8
Braised Bamboo Shoot
例(regular)

卤水豆腐 \$ 7.8
Braised Homemade Bean Curd
例(regular)



精美四小拼

Premium Starter Platter

(粉肠, 紫菜, 竹干, 卤水豆腐)

道道经典, 一次吃全!

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

\$ 22.8 例(regular)

进店必点

Highly Recommended

招牌推荐

Signature Recommended

莆田 10 醉
PUTIEN 10 Signature
dishes



福建土笋冻

Chilled Fujian "Tusun Jelly"

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

福建必吃的特色小吃,
形似果冻, 清凉爽口。

A must-try delicacy in Fujian that is
crunchy and silky soft at the same
time.

\$ 9.8

例(regular)



九转粉肠

Braised Pig Intestine

卤香 (Braised Flavour)

莆田名菜
Famous
PUTIEN Dish

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.



咸香黄花鱼

Deep-fried Yellow Croaker

酥香 (Crispy)

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.

\$18.8 例(regular)



冰镇南日鲍

Iced Nanri Abalone

原味 (Original) (6头鲍)

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 只(pc)



一品醉蚶

Drunken Cockles

鲜香(Garlicky & Mildly Spicy)

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)



虾苗头水紫菜

Seaweed and Mini Shrimp
Dressed with Sauce
酸甜 (Sweet & Sour)



每年头次采割的紫菜，
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)



阿元香草鸡

Ah Yuan Fragrant Herbal Chicken
卤香 (Braised Flavour)

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)



冰浸苦瓜

Iced Bitter Gourd
原味 (Original)

薄至2mm的苦瓜片！
蘸上特制的荔枝蜜吃。

Bitter gourd sliced to 2mm thin! Dip
them in our special lychee honey for
a refreshing taste.

\$7.8

例(regular)



家乡焖笋干

Braised Bamboo Shoot
卤香 (Braised Flavour)

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 savoury finish.

\$8.8

例(regular)



卤水豆腐

Braised Homemade Bean Curd
卤香 (Braised Flavour)

松软入味，卤香浓郁。
Soft and sumptuously tasty.

\$7.8

例(regular)

独特海鲜 Seafood

莆田讲究

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【海蛎—莆田江口港】

Oysters – Jiangkou Port, Putian

莆田江口本地人叫“珠蛎”，个头小，味道鲜。莆田餐厅只选养足300天的，比普通海蛎多养120天！而且要当天捕捞，上岸现撬，主打一个“鲜”！

PUTIEN selects only pearl oysters that are small but succulent. They are bred 120 days longer than ordinary oysters and are shucked immediately after catching to ensure freshness.



百秒黄花鱼	\$16.8
'100-Second' Stewed Yellow Croaker	位(pax)
鲜焗黄花鱼	\$31.8
Fresh-baked Yellow Croaker	/400g
软煎黄花鱼	\$43.8
Pan-fried Yellow Croaker	/600g
松鼠黄花鱼	\$43.8
Deep-fried Squirrel Yellow Croaker	/600g
香炸马鲛鱼	\$7.2
Deep-fried Tenggiri Fish	片(pcs)
一品海蛎煎	\$19.8
PUTIEN Crispy Oyster	例(regular)
鲍鱼辣椒小炒肉	\$29.8
Stir-fried Spicy Abalone and Pork	例(regular)
辣汁花蛤	\$15.8
Stir-fried Chilli Clam	例(regular)
蒜蓉蒸虾	\$27.8
Steamed Prawn with Minced Garlic	例(regular)
药膳竹筒虾	\$5.8
Herbal Prawn	位(pax)
上汤焗生虾	\$26.8
Crispy Butter Prawns	例(regular)
吉品塘心鲍	\$48
Signature Braised Abalone	15头/位(pax)
金汤佛跳墙	\$39.8
Golden Broth Buddha Jumps Over the Wall	位(pax)
经典佛跳墙	\$158
Traditional Buddha Jumps Over the Wall	位(pax)

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

招牌第一鲜 宁德黄花鱼



*以2023年新加坡莆田餐饮集团菜品总销量来看，黄鱼综合销量占所有菜品销量的第一位。



Originating from the Home of Yellow Croakers in China, Ningde Fujian!
来自“中国大黄花鱼之乡”的宁德黄花鱼！

Ningde is one of China's key breeding grounds for large yellow croakers and directly supplies to PUTIEN restaurants. The waters here are clean and unpolluted, allowing the yellow croakers to grow by feeding on fresh small fish and shrimp, resulting in tender and succulent meat!

宁德，是中国大黄花鱼的核心养殖地之一，也是莆田餐厅的黄花鱼直采基地。这里水源干净无污染，黄花鱼们吃着鲜嫩的小鱼小虾长大，肉质鲜嫩肥美！

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

Yellow croakers contain a natural yellow pigment that fades when exposed to light. Therefore, they must be caught late at night to maximize the secretion of this pigment, ensuring that their bellies maintain a rich golden hue.

黄花鱼体内含有一种黄色素，见到光亮就会被分解褪色，因此，捕捞黄花鱼必须在深夜，这样鱼体才能最大程度地分泌黄色素，鱼肚才是金黄色。

Freshly chilled and delivered daily from the place of origin to the restaurant within 24 hours.
每天冰鲜到店，从原产地
到餐厅，全程不超过24小时

Yellow croakers lose oxygen quickly once out of water, so they are immediately iced and shipped overnight to PUTIEN restaurants worldwide to preserve its best freshness and texture.

由于黄花鱼一出海面就会缺氧死亡，
捕捞后必须马上封箱冰鲜，并连夜运往全球各地的莆田餐厅，最大化地保证鱼的肉质和鲜度。

百秒黄花鱼

'100-Second' Stewed Yellow Croaker
原味 (Original) (黄花鱼200g)

革命性的突破!
只用100秒, 蒸熟一条鱼。

A revolutionary breakthrough!
Stewed precisely within 100 seconds.

\$16.8 位(pax)

进店必点
Highly Recommended

1位
One pax

原汁
Original flavor



鲜焗黄花鱼

Fresh-baked Yellow Croaker
咸鲜 (Savoury)

鱼肉滑嫩, 焗到鲜香入味。

Smooth and tender fish baked to perfection
with a fresh and flavourful taste.

\$31.8 /400g

\$43.8 /600g

\$58.8 /800g



软煎黄花鱼

Pan-fried Yellow Croaker
酱香 (Soy Sauce Flavour)

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 /600g

\$58.8 /800g

招牌必点

Signature
Recommended

宁德
黄花鱼

Ningde Yellow
Croaker



松鼠黄花鱼

Deep-fried Squirrel Yellow Croaker

酸甜微辣 (Sweet & Sour, Slightly Spicy)

\$43.8 /600g

\$58.8 /800g



香炸马鲛鱼

Deep-fried Tenggiri Fish
咸鲜 (Savoury) (马鲛鱼100g/片)

外酥里嫩, 口口鲜香!

Tender fish meat with a crispy
finish on the outside,
satisfaction in every bite.

\$7.2 片(pc)

2片起售 (Minimum 2 pcs)





一品海蛎煎

PUTIEN Crispy Oyster

咸鲜 (Savoury & Flavourful) (海蛎220g)

吃过海蛎煎, 才算吃过福建菜。

A real taste of Fujian cuisine.

\$ 19.8 例(regular)



鲍鱼辣椒小炒肉

Stir-fried Spicy Abalone and Pork

咸鲜香辣 (Savoury & Spicy)

爆炒出香, 吃不腻。

A sizzling favourite!

\$ 29.8 例(regular)

\$ 44.7 中份(medium)



辣汁花蛤

Stir-fried Chilli Clam

甜辣咸鲜 (Sweet & Spicy, Savoury)



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.

\$ 15.8 例(regular)

\$ 23.7 中份(medium)



蒜蓉蒸虾

Steamed Prawn with Minced Garlic

蒜香 (Garlicky)

经典蒜香!

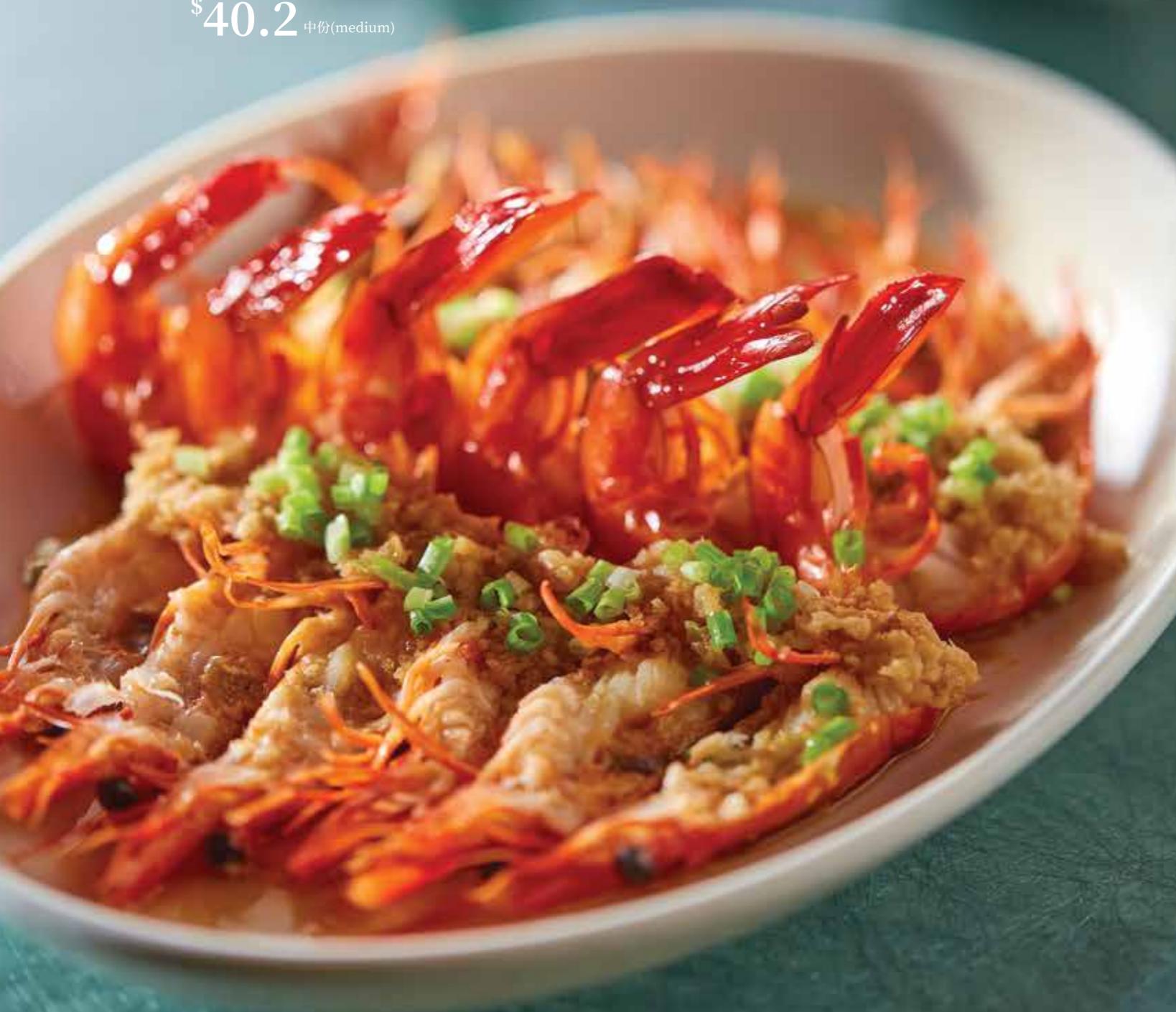
Classic Garlic
Aroma!

虾肉鲜甜弹嫩!

Using only tender, fresh and juicy prawns!

\$ 26.8 例 (regular)

\$ 40.2 中份 (medium)



药膳竹筒虾

Herbal Prawn

酒香味 (Aromatic Wine Flavour)

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.

\$ 5.8 位 (pax)



上汤焗生虾

Crispy Butter Prawns

奶香 (Buttery)

奶香浓郁, 鲜嫩多汁。
Buttery and rich, fresh, tender, and juicy.

\$ 26.8 例 (regular)

\$ 40.2 中份 (medium)



吉品塘心鮑
Signature Braised Abalone
咸鲜浓郁 (Rich and Flavourful)

吉品干鮑,形似元宝,寓意“富贵高升”。
吉品干鮑放入老母鸡、猪手、排骨、火腿煨焖72 小时,肉质弹糯。

Premium dried abalone, shaped like an ingot, symbolizes growing prosperity and is simmered for 72 hours with old hen, pork knuckles, pork ribs, and ham for a tender, chewy texture.

\$ 48 位(pax) (15头 Head)
\$ 88 位(pax) (10头 Head)

宴客
功夫菜
A Dish for Banquet!

金汤佛跳墙
Golden Broth Buddha Jumps Over the Wall
醇鲜 (Rich and Flavourful)

\$ 39.8 位(pax)

20年大厨经验
新嘉坡创新研发
新加坡米其林厨师团队监制
Created by Chef Zhang Xiaoli with 20 years experience.
Supervised by PUTIEN Singapore
MICHELIN Chef Team

莆田 10 醉
PUTIEN 10 Signature Dishes

南日鮑 Nanri Abalone
海参 Sea Cucumber
瑶柱 Dried Scallop
松茸 Matsutake Mushroom
竹笙 Bamboo Pith
花胶 Fish Maw

经典佛跳墙
Traditional Buddha Jumps Over the Wall
醇鲜 (Rich and Flavourful)

贵宾到,吃贵宾菜!
山珍海味好食材,文火慢煨出金汤。

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

\$ 158 位(pax)

6头南日鮑 6-head Nanri Abalone
海参 Sea Cucumber
黄金鱼翅 Golden Shark's Fin
深海鱼皮 Saltwater Fish Skin
花菇 Shiitake Mushroom
瑶柱 Dried Scallop
猪蹄筋 Pork Trotter Tendons
鸽子蛋 Quail Egg

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【番鸭—莆田】

Muscovy Duck – Putian

莆田本土番鸭, 以其纯白羽色和鲜艳红鼻而著称, 是制作泉州名菜“芋泥香酥鸭”和“姜母鸭”的关键食材。

Putian local ducks, known for their white feathers and bright red bills, are the key ingredient for the popular "Deep-fried Duck with Yam" and "Braised Duck with Ginger" from Quanzhou.



特制肉类 Meat

莆田荔枝肉
PUTIEN Sweet & Sour Pork with Lychees

\$ 16.8
例(regular)

脆皮蒜香鸡
Deep-fried Chicken with Garlic

\$ 19.8
半只(half)

小炒牛肉
Stir-fried Beef

\$ 19.8
例(regular)

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

\$ 18.8
例(regular)

百合香煎走地鸡
Pan-fried Fragrance Chicken with Lily Bulbs

\$ 29.8
半只(half)

黄金酥皮牛肋排
Golden Crispy Boneless Beef Rib

\$ 68.8
例(regular)

芋泥香酥鸭
Deep-fried Duck with Yam

\$ 26.8
例(regular)

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

\$ 7.8
片(pc)

闽南姜母鸭
Braised Duck with Ginger

\$ 26.8
例(regular)

黄金荷叶包
Shredded Pork with Sesame Bun

\$ 6.8
片(pc)

特制肉类

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)

\$25.2 中份(medium)

莆田10醉
PUTIEN 10 Signature
Dishes

脆皮蒜香鸡

Deep Fried Chicken
with Garlic

蒜香 (Garlicky)

皮脆肉嫩。

Evenly marinated chicken that is nicely crisp on the outside and absolutely tender on the inside.

\$19.8 半只
(half)

\$39.6 整只
(whole)



小炒牛肉

Stir-fried Beef

咸香鲜辣 (Savory)

镬气十足, 香辣爽口。

Packed with wok hei, fiery and refreshing.

\$19.8 例(regular)

\$29.7 中份(medium)



福州风味红糟鸡

Claypot Chicken in
Fermented Red Rice Wine

糟香 (Fermented Red Rice Wine)

\$18.8 例(regular)

\$28.2 中份(medium)

百合香煎走地鸡

Pan-fried Fragrance Chicken with Lily Bulbs

姜香咸香 (Gingery & Savoury)

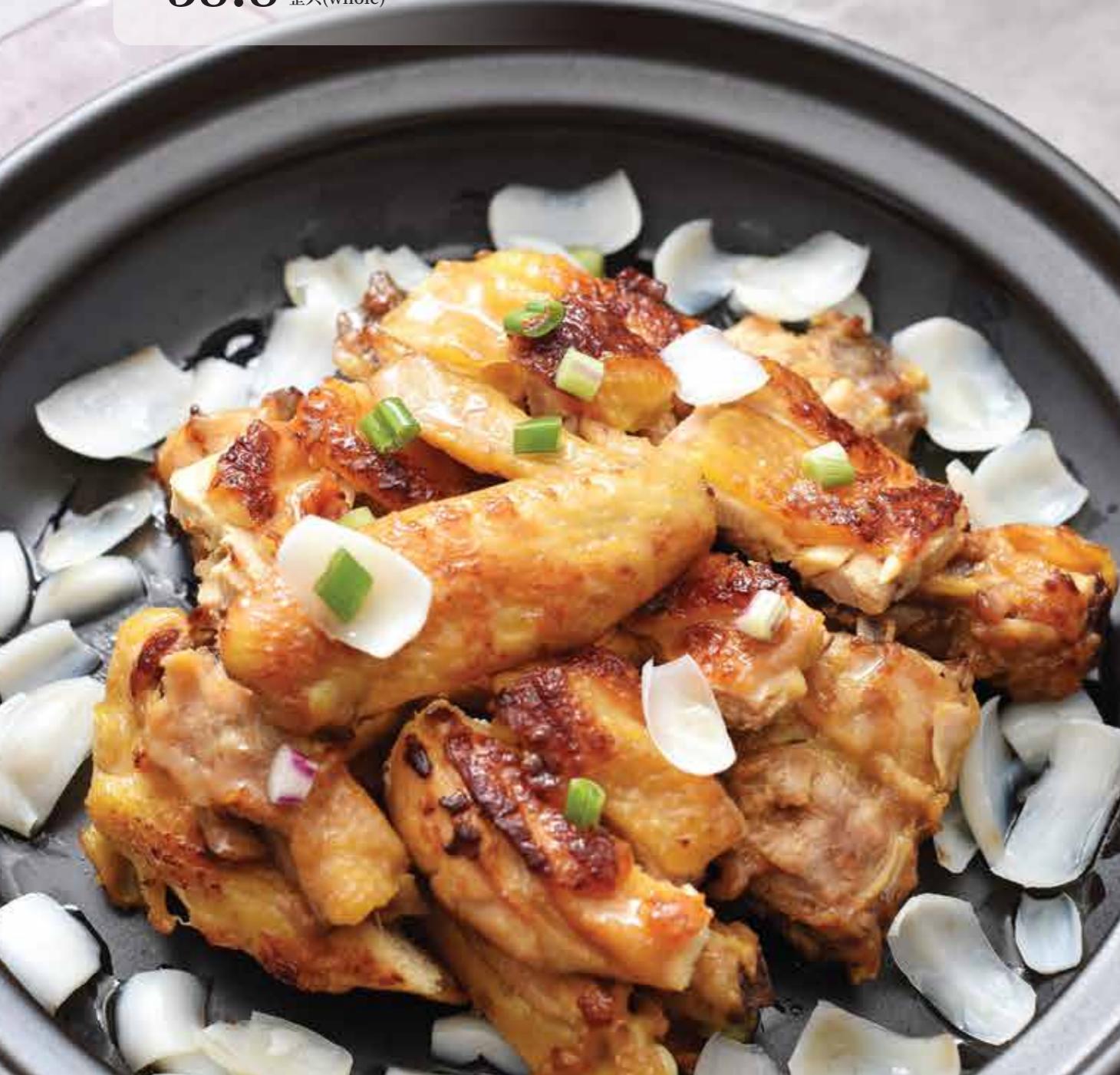


皮脆肉香, 鲜嫩有嚼劲!

Crispy on the outside, fragrant and tender with a chewy texture on the inside!

\$ 29.8 半只(half)

\$ 58.8 整只(whole)



黄金酥皮牛肋排

Golden Crispy Boneless Beef Rib

黑椒卤香 (Peppery & Braised Flavour)

主厨推荐
Chef's Recommendation

贴骨肉, 香!
Beef Ribs, Fragrant!

一整根贴骨牛肋排,
足足卤制3小时!

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

\$ 68.8 例(regular)



芋泥香酥鸭

Deep-fried Duck with Yam

咸香 (Savoury)

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.

\$ 26.8 例(regular)



闽南姜母鸭

Braised Duck with Ginger

咸香 (Savoury)

古法砂锅炖制, 鸭肉焦嫩入味
一定要搭配姜片一起吃。

Traditionally braised in claypot until duck is charred and
fully flavoured. Best paired with ginger slices!

\$ 26.8 例(regular)

\$ 40.2 中份(medium)

福建
传统名菜
A Traditional
Fujian Dish

只用
鸭腿肉
Uses whole
Duck Leg

3年老姜
叫姜母
Uses 3-Year Old
Ginger



椒盐猪手

Deep-fried Pork Trotter with
Salt & Pepper

咸香 (Savoury)

8小时的繁复烹调工序, 肥肉全溶解,
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)

满满胶原
Full of
collagen

外酥里嫩
Crispy Skin,
Collagen-rich
inner layer



黄金荷叶包

Shredded Pork with Sesame Bun
酱香 (Soy Sauce Flavour)

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 flavour in every bite.

\$ 6.8 片(pc)

2片起售
(Minimum order 2 pcs)



莆田讲究
“掌握好食材, 原味福建菜”
“Mastering Authentic Fujian Cuisine with Quality Ingredients”

【槟榔芋—福建福鼎市】

Betel Nut Yam – Fuding City, Fujian

在福鼎有莆田的槟榔芋种植基地, “水旱轮作”山泉水灌溉, 同一片田不能连着2年种植槟榔芋, 这样种出来的槟榔芋个个超过2斤重, 口感粉糯清甜!

Fuding's betel nut yam plantation never grows on the same plot in 2 consecutive seasons, and uses mountain spring water, resulting in sticky, sweet and big 2 catties yam with a unique taste.



时令蔬菜 Vegetables

酥炒芋芯
Stir-fried Yam

\$ 16.8
例(regular)

肉松茄子
Deep-fried Eggplant with Pork Floss

\$ 13.8
例(regular)

瑶柱烩丝瓜
Braised Luffa with Dried Scallop

\$ 16.8
例(regular)

风味焖苦瓜
Braised Bitter Gourd

\$ 14.8
例(regular)

莆田地道焖豆腐
PUTIEN Traditional Bean Curd Stew

\$ 16.8
例(regular)

自制滑豆腐
Homemade Bean Curd

\$ 15.8
例(regular)

石锅滑豆腐
Stone Pot Homemade Bean Curd

\$ 16.8
例(regular)

上汤时蔬
Seasonal Vegetable in Superior Stock

\$ 16.8
例(regular)

芥兰豆皮
Stir-fried Kailan with Bean Curd Skin

\$ 16.8
例(regular)

鸡汤青口海带苗
Kelp Seedling and Mussels in Chicken Broth

\$ 16.8
例(regular)

叁巴水莲
Sambal White Water Snowflake

\$ 17.8
例(regular)

香焖头水紫菜
Claypot Braised Seaweed

\$ 19.8
例(regular)

时令
蔬菜

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)

\$25.2 中份(medium)

只用芋头
粉糯中段
Use Only the Glutinous
Center Section

福建特产
槟榔芋
Fujian Local Specialty
Betel Nut Taro

莆田 10 醉
PUTIEN 10 Signature
Dishes



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.

\$13.8 例(regular)

\$19.2 中份(medium)

POPULAR WITH CHILDREN
宝贝爱吃



瑶柱烩丝瓜

Braised Luffa with Dried Scallop

咸鲜 (Savoury)

丝瓜吸饱瑶柱的海味鲜甜,
一咬满口鲜美滋味。
Each mouthful is filled with luffa infused
with the dried scallop fragrance.

\$16.8
例(regular)

\$25.2
中份(medium)



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)

\$22.2
中份(medium)

莆田地道焖豆腐

PUTIEN Traditional Bean Curd Stew
咸鲜 (Savoury & Flavourful)

央视报道的焖豆腐,在莆田被称为"孝子羹"
是当地酒席的第一道菜,
将豆腐、山珍海味捣碎,鲜美滑嫩。

Putian's "Filial Piety Soup" is usually the first
dish served at banquets, featuring tofu and
various delicacies for a fresh and tender taste.

\$16.8 例(regular)

\$25.2 中份(medium)

逢年过节
必吃名菜
An Essential
Festive Dish

熬煮8小时
的大骨高汤
Pork Bone Broth
Stewed for
8-Hour



自制滑豆腐

Homemade Bean Curd
咸鲜 (Savoury & Flavourful)

\$15.8 例(regular)

\$23.7 中份(medium)

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

\$16.8 例(regular)

\$25.2 中份(medium)



香烟头水紫菜

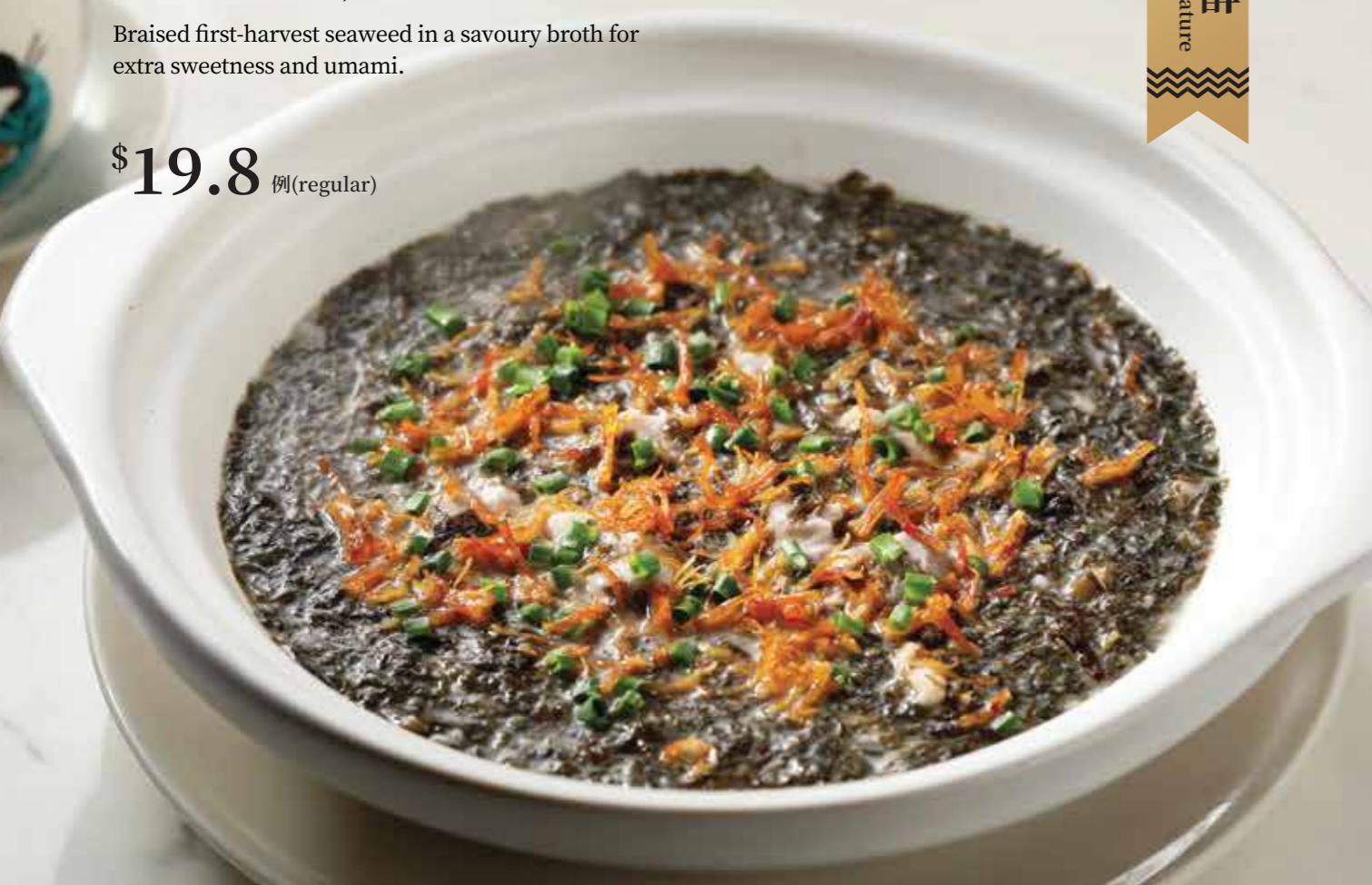
Claypot Braised Seaweed

头水紫菜香烟入味, 搭配鲜高汤更显鲜甜!

Braised first-harvest seaweed in a savoury broth for extra sweetness and umami.

\$19.8 例(regular)

莆田 10 醉
PUTIEN 10 Signature
Dishes



鸡汤青口海带苗

Kelp Seedling and Mussels in Chicken Broth

又嫩又滑的海带苗, 加入青口和鸡汤更鲜甜!

Tender and silky kelp seedlings, cooked with mussels and chicken broth for extra sweetness and umami.

\$16.8

例(regular)

\$25.2

中份(medium)

新
New



芥兰豆皮

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)

\$25.2

中份(medium)



上汤时蔬

Seasonal Vegetables in Superior Stock

蛋黄香 (Egg-yolk Flavour)

咸蛋黄炒香, 皮蛋入汤, 汤浓菜鲜。

Fresh and crunchy seasonal vegetables complemented by the rich mixture of century egg and salted-egg sauce.

\$16.8 例(regular)

\$25.2 中份(medium)



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 its crisp and tender texture.

\$17.8 例(regular)

\$26.7 中份(medium)

莆田讲究
“掌握好食材, 原味福建菜”
“Mastering Authentic Fujian Cuisine with Quality Ingredients”

【红菇 - 福建武夷山】 Red Mushroom - Wuyi Mountain, Fujian

红菇是福建武夷山一带的食材珍品，对生长环境的土壤和气候十分挑剔，素有“中国纯天然高等野生山珍”之美称，因菌丝无法分离，无法进行人工种植，所以产量极为稀少，是难得的滋补佳品。

Red mushrooms, prized for their rich aroma and unique growing conditions, come from the Wuyi Mountain region in Fujian. Known for being extremely picky about soil and climate, they're often called "China's premium natural wild delicacy." Since their mycelium can't be separated, they can't be farm-grown, making them exceptionally rare and a highly valued ingredient.



靓汤鲜羹 Soup

黄白菜炖软豆腐
Braised Beancurd with Chinese Cabbage
\$ 22.8
例(regular)

福建野生红菇炖鸡汤
Fujian Wild Red Mushroom Chicken Soup
\$ 5.8
位(pax)

砂锅黄花鱼汤
Claypot Yellow Croaker Soup
\$ 32.8
例(regular)

黄白菜炖软豆腐

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。

Stirring 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)

\$34.2 中份(medium)

8小时高汤
熬制
Pork Bone Broth
Stewed for 8-Hour

POPULAR WITH CHILDREN
宝贝爱吃



福建野生红菇炖鸡汤

Fujian Wild Red Mushroom Chicken Soup

清甜 (Refreshing)

蒸煮60分钟, 野生红菇呈现天然
粉红汤色, 醇厚滋养。

Steamed for 60 minutes, the wild red
mushroom creates a naturally pink, rich and
nourishing broth.

\$5.8 位(pax)

福建野生红菇
Wild Fujian Red Mushroom

新
New

莆田
10
醉
PUTIEN 10 Signature
Dishes

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.

\$32.8 例(regular)

\$48.8 中份(medium)

汤鲜
Flavourful
Soup



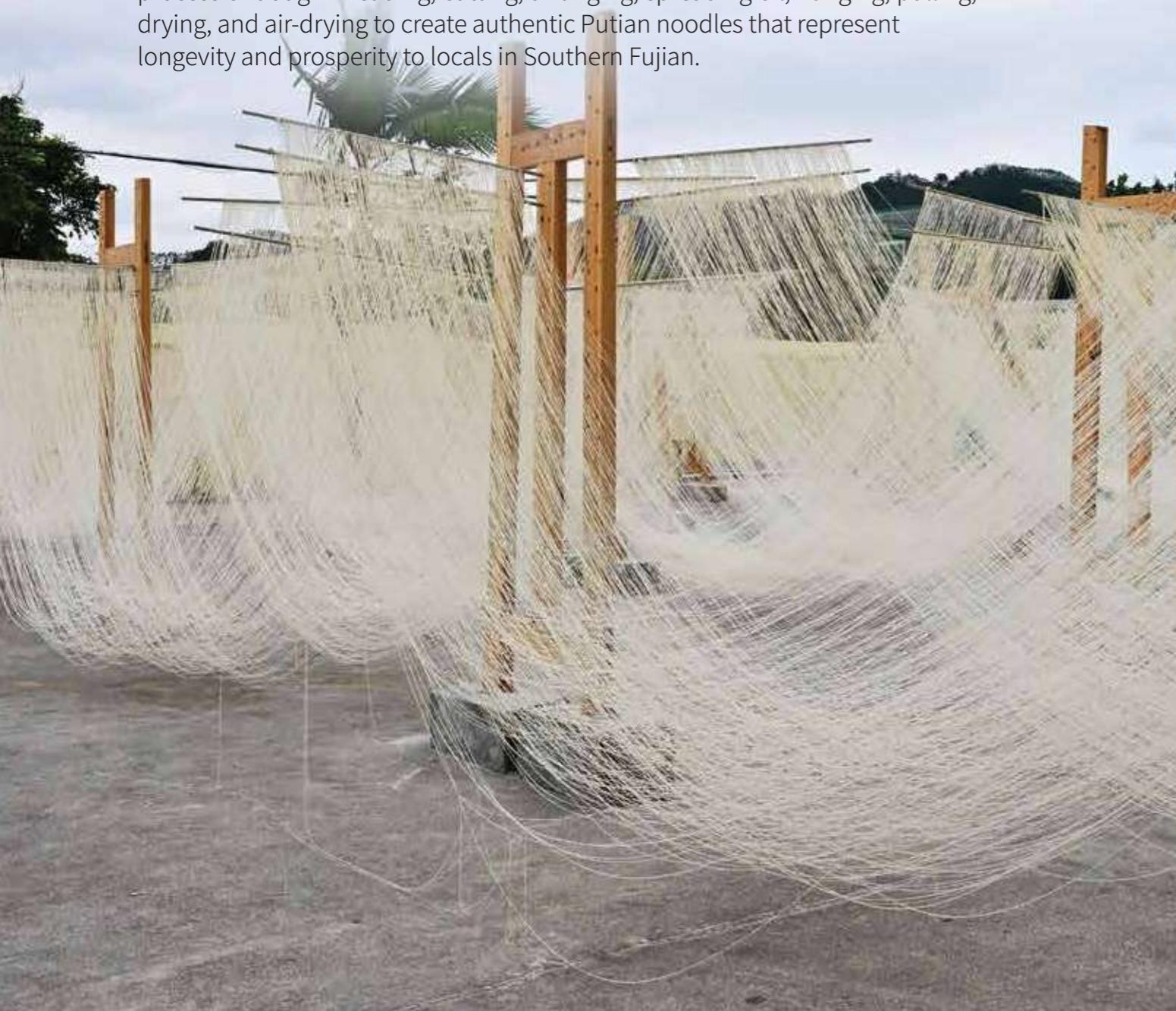
莆田讲究
“掌握好食材, 原味福建菜”
“Mastering Authentic Fujian Cuisine with Quality Ingredients”

【妈祖面线—莆田黄石镇】

Mazu Mee Sua – Huangshi Town, Putian

在莆田, 手工制作面线有几百年的历史, 费心费时, 和面、醒面、切面、盘面、抹油、披挂、拉面、上架、晾晒, 才能做出地道的莆田面线, 在闽南代表着“富贵吉祥, 长命百岁”的美好祝福。

Putian handmade noodles, a centuries-old tradition, involve a laborious process of dough kneading, cutting, arranging, spreading oil, hanging, pulling, drying, and air-drying to create authentic Putian noodles that represent longevity and prosperity to locals in Southern Fujian.



主食 Main Course

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

\$ 18.8
例(regular)

福建海鲜卤面
Fujian Seafood Lor Mee

\$ 14.8
例(regular)

兴化炒米粉
Fried Heng Hwa Bee Hoon

\$ 13.8
例(regular)

农家擦粉
PUTIEN "Ca Fen"

\$ 13.8
例(regular)

砂锅包菜饭
Claypot Cabbage Rice

\$ 13.8
例(regular)

妈祖平安面
Mazu Mee Sua

\$ 13.8
例(regular)

镇店之宝

SIGNATURE DISH

进店必点
Highly Recommended

野生红菇
天然红
Natural red hue
from wild red mushrooms

POPULAR WITH CHILDREN
宝贝爱吃

福建红菇海鲜卤面

Fujian Red Mushroom Seafood Lor Mee
海味咸香 (Savoury Seafood Flavour)

\$18.8
例(regular)
\$37.6
中份(medium)
\$56.4
大份(large)

熬煮8小时
的大骨高汤
Pork Bone Broth
Stewed for
8-Hour

福建海鲜卤面

Fujian Seafood Lor Mee
海味咸香 (Savoury Seafood Flavour)

\$14.8
例(regular)
\$29.6
中份(medium)
\$44.4
大份(large)

莆田10
PUTIEN 10 Signature
Dishes

兴化炒米粉

Fried Heng Hwa Bee Hoon
米香 (Rice Aroma)

\$13.8
例(regular)
\$27.6
中份(medium)
\$41.4
大份(large)



\$3.6
罐(180g)

餐厅售卖中
Available for Sale

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 !



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.

\$13.8

例(regular)

\$27.6

中份(medium)

\$41.4

大份(large)

现点
现煲

Cooked to
Order

越嚼
越香

Flavourful in
Every Bite



农家擦粉

PUTIEN "Ca Fen"

咸鲜 (Savoury & Flavourful)

高汤选用猪棒骨和
老母鸡熬足8小时

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

\$13.8

例(regular)

\$27.6

中份(medium)

\$41.4

大份(large)

砂锅包菜饭

Claypot Cabbage Rice

卤香 (Braised Flavour)

家常现焖, 料足入味

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

\$13.8

例(regular)

\$27.6

中份(medium)

\$41.4

大份(large)



莆田讲究

“掌握好食材，原味福建菜”

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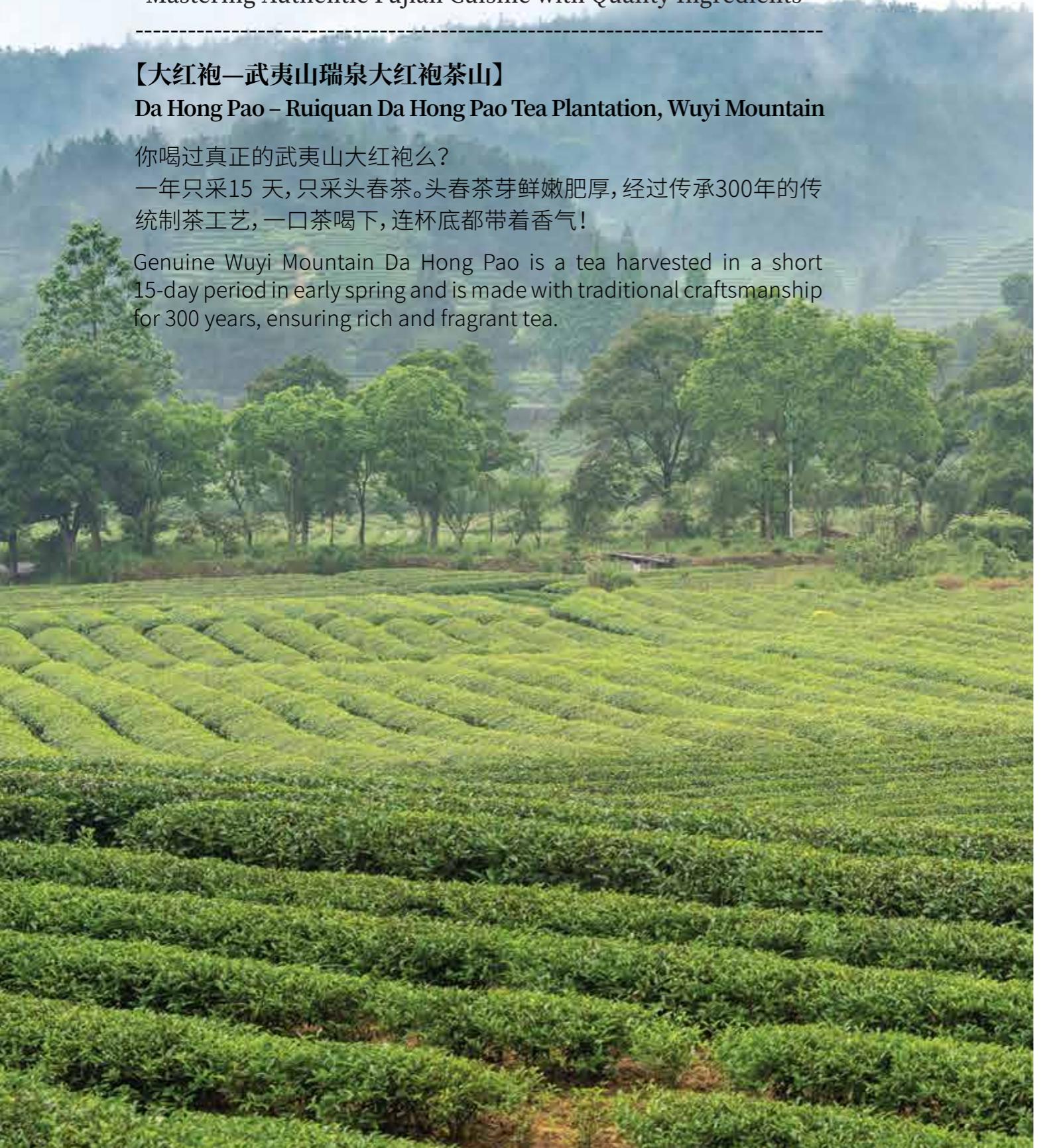
【大红袍—武夷山瑞泉大红袍茶山】

Da Hong Pao – Ruiquan Da Hong Pao Tea Plantation, Wuyi Mountain

你喝过真正的武夷山大红袍么？

一年只采15天，只采头春茶。头春茶芽鲜嫩肥厚，经过传承300年的传统制茶工艺，一口茶喝下，连杯底都带着香气！

Genuine Wuyi Mountain Da Hong Pao is a tea harvested in a short 15-day period in early spring and is made with traditional craftsmanship for 300 years, ensuring rich and fragrant tea.



甜品
Dessert

茶饮
Tea & Drinks

酒水
Alcoholic
Beverages

薄荷枇杷冻

Chilled Loquat in Herbal Jelly

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.

\$ 6.8 位(pax)



宝藏甜品
Treasure Dessert

餐后必吃
Must Try Dessert



建莲雪耳汤

Lotus Seed with White Fungus Soup
香甜 (Sweet and Refreshing)

福建建宁莲子，一抿即化。

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

\$ 4.8 位(pax)



桂花陈皮炖雪梨

Double-boiled Pear with Osmanthus and Aged Mandarin Peel
桂花花味 (Osmanthus Floral Fragrance)

满满桂花香，每一口都清甜滋润。

Refreshingly sweet, with the fragrance of osmanthus in every bite.

\$ 7.8 位(pax)



南瓜露

Pumpkin Cream with Ice Cream

清甜南瓜露，邂逅椰香冰淇淋。

A delightful treat of pumpkin cream with coconut ice-cream, blueberry sauce and peanuts.

\$ 5.8 位(pax)



白果芋泥

Yam Paste with Ginkgo Nuts

芋泥香滑，椰香十足。

Smooth and creamy yam paste, rich in coconut flavour.

\$ 5.8 位(pax)



福气满满三喜糕

Triple Blessings Steamed Cake Platter
糯香 (Sweet Pastries)

莆田传统糕点——红团、印糕、地瓜起。

Red Glutinous Rice Cake Imprinted Rice Cake

\$ 6.8 例(regular)



红糖爆浆糍粑

Brown Sugar Lava Rice Cake
糯香 (Sweet Pastries)

\$ 4.8 (4pc) \$ 7.2 (6pc)

武夷山大红袍礼盒

WuYi Mountain
Da Hong Pao Tea Gift Box

精品礼盒装(16小包)

Premium Gift Box (16 sachets)

选自武夷山正岩产区
10道制茶工艺, 300年代代传承。

Selecting only from the core cultivation area
in the WuYi Mountain.

10 steps of tea processing, passed down for
over 300 years.

\$98
(盒 Box)



武夷山大红袍

Wuyi Mountain Da Hong Pao

坚持“一芽三叶”手工采茶标准
10道传统制茶工艺
Strictly uses traditional tea picking
standards with 10 tea making techniques.

\$ 9.8 位(pax)



安溪铁观音

Anxi Tie Guan Yin

泉州安溪直供
Directly imported from Anxi,
Quanzhou.

\$ 7.8 位(pax)



枸杞胎菊茶

Chrysanthemum Tea
with Wolfberries

\$ 3.8 位(pax)
可续杯(refillable)



西瓜汁

Watermelon Juice

\$ 4.8 杯(glass)



冬瓜薏米水

(温/热)
Home-cooked Pearl Barley
with Wintermelon (warm/cold)

\$ 4.8 杯(glass)



乌龙柠檬茶

Oolong Lemon Tea

\$ 3.8 杯(glass)



红毛榴莲汁

Soursop Juice

\$ 6.8 杯(glass)



曲式健康果汁

Tropical Green Juice

\$ 6.8 杯(glass)

鲜榨玉米汁
Sweet Corn Juice

\$ 6.8 杯(glass)

温热
Warm

上阳台酱香型白酒

Shang Yangtai Chinese Baijiu

(53% ABV)

赤水河茅台镇核心产区。

古法陶坛贮存，锻造收藏级上阳台酱香型白酒，
越陈越香，入喉更绵柔。

*上阳台酒缘起于李白唯一传世书法真迹《上阳台帖》。

Produced in the core production area of Maotai Town, Chishui River and stored in traditional ceramic pottery, resulting in a collectible-grade Chinese Baijiu with sauce-aroma notes. The baijiu gets more fragrant and drinks more smoothly as it ages.

*The name "Shang Yangtai" derives from "To Yangtai Temple", which is the last remaining authentic calligraphy by the famous Chinese poet Li Bai.

\$79 瓶(bottle)/100ml \$259 瓶(bottle)/500ml

莆田专享批发价 (原价\$379)

Exclusive Distributor Price (U.P. \$379)



吃莆田菜·喝上阳台

Indulge in Shang Yangtai with Delicious PUTIEN Dishes



2022佳士得香港秋季拍卖会
北京预展晚宴指定用酒
Appointed Wine for Christie's
Hong Kong Auction Autumn 2022

莆田方叔叔推荐
Recommended by Uncle Fong



旷世干白葡萄酒

CHATEAU DE SOURS QUARRY BLANC

90 pts. JAMESUCKLING.COM 93 pts. Yves Beck

评分：

詹姆斯·萨克林 90 分
伊夫·贝克 93 分

- 国际葡萄酒和烈酒大赛铜奖
- Decanter 世界葡萄酒奖银奖

\$128/瓶Bottle(750ml)

Score:
James Suckling 90
Yves Beck 93

- Bronze Medal-International Wine and Spirit Competition
- Silver Medal - Decanter World Wine Award

思兰尼酒窖
精选黑皮诺

Sileni Cellar Selection
Pinot Noir

\$68 瓶(bottle/750ml)

皮.费罗父子 赤霞珠，
法国

P.Ferraud & Fils Cabernet
Sauvignon, France

\$78 瓶(bottle/750ml)

萄贝老藤玛塔罗西
拉歌海娜，澳洲

Torbreck Old Vines Mourvedre
Shiraz Grenache
(Barossa Valley, Australia)

\$128 瓶(bottle/750ml)

路易亚都勃艮第科多
尔干红

Louis Jadot Bourgogne
Côte D'or

\$148 瓶(bottle/750ml)

啤酒和软饮 Beer and Soft Drinks

可口可乐 \$3.8 罐(Can/330ml)
Coke

零度可口可乐 \$3.8 罐(Can/330ml)
Coke Zero

雪碧 \$3.8 罐(Can/330ml)
Sprite

苏打水 \$3.8 罐(Can/330ml)
Soda Water

矿泉水 \$3.8 罐(Can/330ml)
Evian

圣培露气泡水 \$9.8 瓶(Bottle/750ml)
San Pellegrino

普娜矿泉水 \$9.8 瓶(Bottle/750ml)
Acqua Panna

喜力啤酒 \$13.8 瓶(Bottle/330ml)
Heineken Beer

老虎啤酒 \$13.8 瓶(Bottle/330ml)
Tiger Beer

青岛啤酒 \$13.8 瓶(Bottle/330ml)
Tsingtao Beer

*白开水(冷/温) Water(ice/warm): \$0.8/位(pax) *开瓶费 Corkage Fee: \$30/瓶(bottle)

莆田好食材, 家宴添圆满

PUTIEN Premium Merchandise



开胃小菜 —— \$3.00 碟 plate

Appetizer

湿纸巾 —— \$0.50 张 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.

食物过敏和不耐受

如顾客对特定食材或调料过敏或不耐受,请在点餐前请告知我们的服务团队。
温馨提示严重过敏或不耐受的顾客,尽管我们会尽量小心处理,但由于共用的烹饪和准备区域,
仍有可能存在过敏原成分,敬请留意。

Food Allergies & Intolerances

Guests with allergies or intolerances are advised to inform our service team before placing orders
for food or beverages. Guests with severe allergies or intolerances should be aware that although all
due care is taken, due to shared cooking and preparation areas, there is a risk of allergen
ingredients still being present.

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 portion(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
Mastering Authentic Fujian Cuisine with Quality Ingredients