



## The Map of PUTIEN's Finest Ingredients 莆田好食材地图

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.

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

### Houfeng 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 (CGIA), these loquats ripen naturally on the trees and are sold only 30 days a year.

3

### Putian Nanri Island Nanri Abalone

Nanri abalone is a China-protected geographical indication product (CGIA) 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.

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.

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.

10

### Putian City Fujian Sea Salt

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

13

### Duwe Town Xianyou County, PUTIEN Four Famous Fruits – Wendan Pomelo from Aged Trees

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

## Mastering Authentic Fujian Cuisine with Quality Ingredients

# 掌握好食材, 原味福建菜

## NO SERVICE CHARGE, NO GST 免消费税, 免服务费.

\*We Absorb



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

## 招牌第一鲜 宁德黄花鱼



No outside foods and drinks are allowed to be consumed in the restaurant. We seek your understanding for any out of stock items.  
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。

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

### 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.

### 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。

### 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.

### 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。



Signature Desserts 招牌甜品



Chilled Loquat in Herbal Jelly  
薄荷枇杷冻



Lotus Seed with White Fungus Soup  
莲子雪耳汤



Brown Sugar Lava Rice Cake  
红糖爆浆糍粑

Fujian Classic Tea & Beverages 福建茶&饮品



Oolong Lemon Tea  
乌龙柠檬茶



Home-cooked Pearl Barley with Wintermelon  
冬瓜薏米水



Fruity Veggie Juice  
曲氏健康果汁



Soursop Juice  
红毛榴莲汁



Fresh Watermelon Juice  
鲜榨西瓜汁

Chrysanthemum Tea with Wolfberries 枸杞胎菊茶	\$3.80 pax(位)	Wuyi Mountain Da Hong Pao 武夷山大红袍	\$9.80 pax(位)	Coca-Cola Classic / Zero 经典可乐 / 0糖	\$3.80 can(罐)330ml
Evian 矿泉水	\$3.80 Bottle(瓶)330ml	Anxi Tie Guan Yin 安溪铁观音	\$6.80 pax(位)	Sprite 雪碧	\$3.80 can(罐)330ml

P.Ferraud & Fils Cabernet Sauvignon, France 皮.费罗父子 赤霞珠, 法国	\$78.00 Bottle(瓶)750ml	Torbreck Old Vines Mourvèdre Shiraz Grenache, Australia 萄贝老藤玛塔罗西拉歌海娜, 澳洲	\$98.00 Bottle(瓶)750ml	Tsingtao Beer 青岛啤酒	\$9.80 Bottle(瓶)325ml
Chateau De Sours Quarry Blanc, France 旷世干白葡萄酒, 法国	\$98.00 Bottle(瓶)750ml	Shang Yang Tai Chinese Baijiu 上阳台酱香型白酒	\$79.00 Bottle(瓶)100ml	Heineken Beer 喜力啤酒	\$10.80 Bottle(瓶)325ml
			\$259.00 Bottle(瓶)500ml	Tiger Beer 虎牌啤酒	\$10.80 Bottle(瓶)325ml

Steamed Rice 米饭	\$1.50 bowl(碗)	Wet Tissue 湿纸巾	\$0.50 pc(片)	Appetizer 开胃小菜	\$3.00 plate(碟)
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NO SERVICE CHARGE, NO GST 免消费税, 免服务费.

莆田  
PUTIEN

MICHELIN Guide Singapore 2016-2023  
One MICHELIN Star Restaurant  
PUTIEN Kitchener Road Outlet  
KR 老店连续 7 届荣获米其林一星餐厅

MICHELIN Guide Hong Kong 2016-2025  
MICHELIN Bib Gourmand Restaurant  
Causeway Bay Outlet  
香港铜锣湾店连续 10 年  
荣获米其林必比登推荐餐厅

Dianping Must-Eat List  
SG Kitchener Road 2024 必吃榜  
Beijing王府中环 2021 必吃榜  
SG RWS 2019 必吃榜



现点  
现焗  
6分钟

No Water Added!  
全程不加一滴水!

Fresh-baked  
Yellow Croaker  
鲜焗黄花鱼

- ✓ Sourced Directly from Ningde, Fujian 福建宁德 原产地直供
- ✓ Freshly caught, chilled and delivered to our restaurant 活鱼锁鲜 冰鲜到店
- ✓ Certified as a China National Geographical Indication (GI) Product 中国国家地理标志保护产品



# PUTIEN Must-Try Dishes 莆田必吃推荐

Fresh-baked Yellow Croaker  
鲜焗黄花鱼

\$28.8  
/400g

\$39.8  
/600g

\$52.8  
/800g



No Water Added!  
全程不加一滴水!

Fujian Wild Red  
Mushroom Chicken Soup  
福建野生红菇炖鸡汤

\$6.8  
pax(位)

蒸制60分钟  
Steamed for 60mins

1pax

Wild Fujian  
Red Mushroom  
福建野生红菇

Fujian Seafood Lor Mee  
福建海鲜卤面

\$14.8 \$29.6  
regular(例) medium(中)

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



酸甜可口  
Sweet & Sour  
Flavor

PUTIEN Sweet &  
Sour Pork with Lychees  
莆田荔枝肉

\$17.8 \$26.7  
regular(例) medium(中)



福建名菜  
Fujian Signature  
Dish

PUTIEN Crispy Oysters  
一品海蛎煎

\$19.8  
regular(例)



道道经典  
Classic dishes

Premium Starter Platter  
精选四小拼

\$19.8  
regular(例)



Braised Luffa with Dried Scallop  
瑶柱烩丝瓜

\$16.8  
regular(例)





“Mastering Authentic Fujian Cuisine with Quality Ingredients”  
“30% Culinary, 70% Quality Ingredients”  
“掌握好食材, 原味福建菜”  
“三分靠厨师, 七分靠食材”

### First-Harvest Seaweed—Jiangshan Village, Putian 【头水紫菜—莆田蒋山村】

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.

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”!

## Fujian Starter 福建特色小菜

Premium Starter Platter  
精美四小拼

\$19.8  
regular(例)

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

\$9.8  
regular(例)

Chilled Fujian “Tusun Jelly”  
福建土笋冻

\$9.8  
regular(例)

Braised Pig Intestine  
九转粉肠

\$18.8  
regular(例)

Braised Homemade  
Bamboo Shoot  
家乡焖笋干

\$8.8  
regular(例)

Braised Homemade  
Bean Curd  
卤水软豆腐

\$7.8  
regular(例)

Drunken Cockles  
一品醉蚶

\$12.8  
regular(例)



Premium Starter Platter  
精美四小拼

(Braised Pig Intestine, Seaweed with Mini Shrimp,  
Bamboo Shoot, Braised Bean Curd)

A classic; savour 4 well-loved  
signature starters at once.  
道道经典，一次吃全！

\$19.8 例(regular)



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

Sweet & Sour (酸甜)

\$9.8 例(regular)



Chilled Fujian  
"Tusun Jelly"  
福建土笋冻 🌶️

Savoury, Slightly Sweet & Sour (咸鲜酸甜)

\$9.8 例(regular)



Braised Pig Intestine  
九转粉肠

Braised Flavour (卤香)

\$18.8 例(regular)



Braised Bamboo Shoot  
家乡焖笋干

Braised Flavour (卤香)

\$8.8 例(regular)



Braised Homemade  
Bean Curd  
卤水豆腐

Braised Flavour (卤香)

\$7.8 例(regular)



Drunken Cockles  
一品醉蚶 🌶️

Garlicky & Mildly Spicy (鲜香)

\$12.8 例(regular)



“Mastering Authentic Fujian Cuisine with Quality Ingredients”  
“30% Culinary, 70% Quality Ingredients”  
“掌握好食材, 原味福建菜”  
“三分靠厨师, 七分靠食材”

Oysters – Jiangkou Port, Putian  
【海蛎—莆田江口港】

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.  
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”!



Seafood  
招牌海鲜

Fresh-baked Yellow Croaker 鲜焗黄花鱼	\$28.8 /400g
"100-Second" Stewed Yellow Croaker 百秒黄花鱼	\$16.8 pax (位)
Deep-fried Squirrel Yellow Croaker 松鼠黄花鱼	\$39.8 /600g
Deep-fried Yellow Croaker 咸香黄花鱼	\$18.8 regular(例)
Deep-fried Teggiri Fish 香炸马鲛鱼	\$7.2 pc (片)
PUTIEN Crispy Oyster 一品海蛎煎	\$19.8 regular(例)
Herbal Prawn 药膳竹筒虾	\$6.8 pax(位)
Steamed Shrimp with Vermicelli and Garlic 粉丝蒜蓉蒸虾	\$25.8 regular(例)
Crispy Butter Prawns 上汤焗生虾	\$26.8 regular(例)
Braised Sea Cucumber with Chestnuts 板栗海参煲	\$48.8 regular(例)
Stir-fried Chilli Clams 辣汁花蛤	\$16.8 regular(例)







## Fresh-baked Yellow Croaker 鲜焗黄花鱼

\$28.8 /400g

\$39.8 /600g

\$52.8 /800g



No Water Added!  
全程不加一滴水!

## Direct from Ningde to Store Cold-Chain Chilled Delivery 福建宁德渔港冰鲜空运直达门店!



**Direct from Fujian Ningde, the hometown of China's Yellow Croaker.**

**原产地直供：来自中国黄花鱼之乡“福建宁德”**

Recognised as a China National Geographical Indication Product, praised as the “Golden Fish”.

宁德黄花鱼, 是中国国家地理标志保护产品。有“鱼中黄金”的美誉。



**Grown on a natural diet of small fish and shrimp, giving the flesh a more tender texture.**

**吃天然小鱼虾长大的运动型黄花鱼，口感更鲜嫩**

Raised in Sandu'ao National Aquatic Germplasm Reserve, with garlic-clove-like flaky meat that is delicate and fresh.

生长在宁德三都澳国家级水产种质资源保护区，吃天然小鱼小虾自然长成，肉质呈蒜瓣状，口感鲜嫩。



**Caught at dawn, chilled immediately, delivered fresh to our restaurant.**

**凌晨捕捞，活鱼锁鲜，全程冰鲜到店**

Exclusive night-fishing method preserves the fish's natural golden colour — like wearing golden armour. Flash-frozen right after capture and kept chilled throughout transport to lock in freshness and texture.

专属夜捕工艺，避免阳光破坏鱼体黄色素，以保持金黄色泽，就像披着黄金甲；捕捞后马上急冻锁鲜，全程冰鲜运到门店，保证鱼的肉质和鲜度。

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

原味 (Original) (黄花鱼200g)

A revolutionary breakthrough!  
Stewed precisely within 100 seconds.

革命性的突破!

只用100秒，蒸熟一条鱼。

\$16.8 位(pax)



## Deep-fried Squirrel Yellow Croaker 松鼠黄花鱼

Sweet & Sour, Slightly Spicy (酸甜微辣)

\$39.8 /600g

\$52.8 /800g





## Deep-fried Yellow Croaker 咸香黄花鱼

Crispy (酥香)

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

黄花鱼特有的蒜瓣肉，  
一口咸香脆嫩。

\$ **18.8** 例(regular)

## Deep-fried Tenggiri Fish 香炸马鲛鱼

Savoury (咸鲜) (马鲛鱼100g/片)

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

外酥里嫩，口口鲜香！

\$ **7.2** 片(pc)

Minimum order 2pcs (2片起售)



## PUTIEN Crispy Oyster 一品海蛎煎

Savoury & Flavourful (咸鲜)

A real taste of Fujian cuisine.

吃过海蛎煎，才算吃过福建菜。

\$ **19.8** 例(regular)

福建名菜

Famous Fujian  
Dishes

## Herbal Prawn 药膳竹筒虾

Aromatic Wine Flavour (酒香味)

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

当归老酒煨活虾，  
虾肉嫩弹汤底鲜甜。

\$ **6.8** 位(pax)





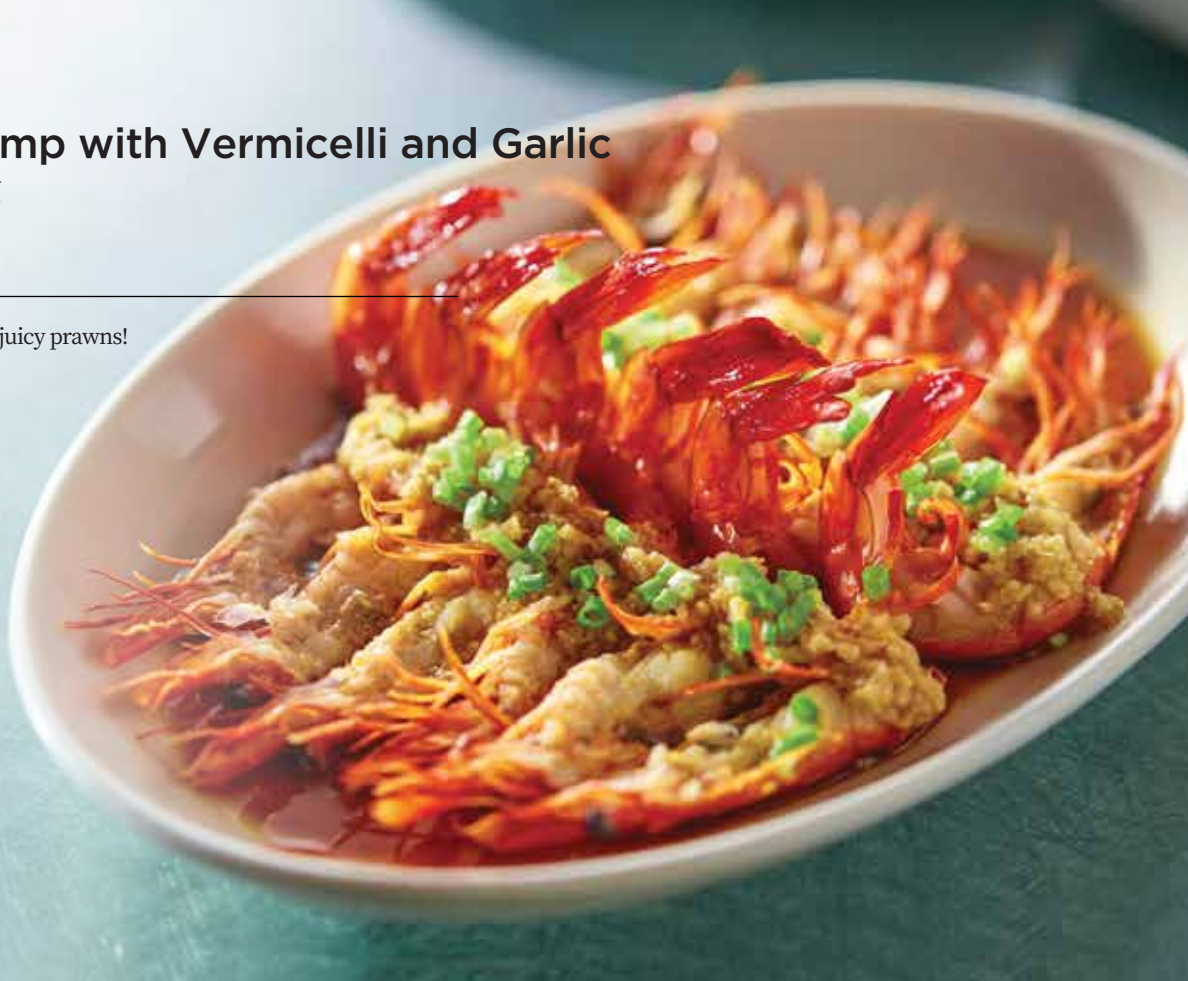
Steamed Shrimp with Vermicelli and Garlic  
粉丝蒜蓉蒸虾

Garlicky (蒜香)

Using only tender, fresh and juicy prawns!  
虾肉鲜甜弹嫩!

\$25.8 例(regular)

经典蒜香!  
Classic Garlic  
Aroma!



Crispy Butter Prawns  
上汤焗生虾

Buttery (奶香)

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

\$26.8 例(regular)



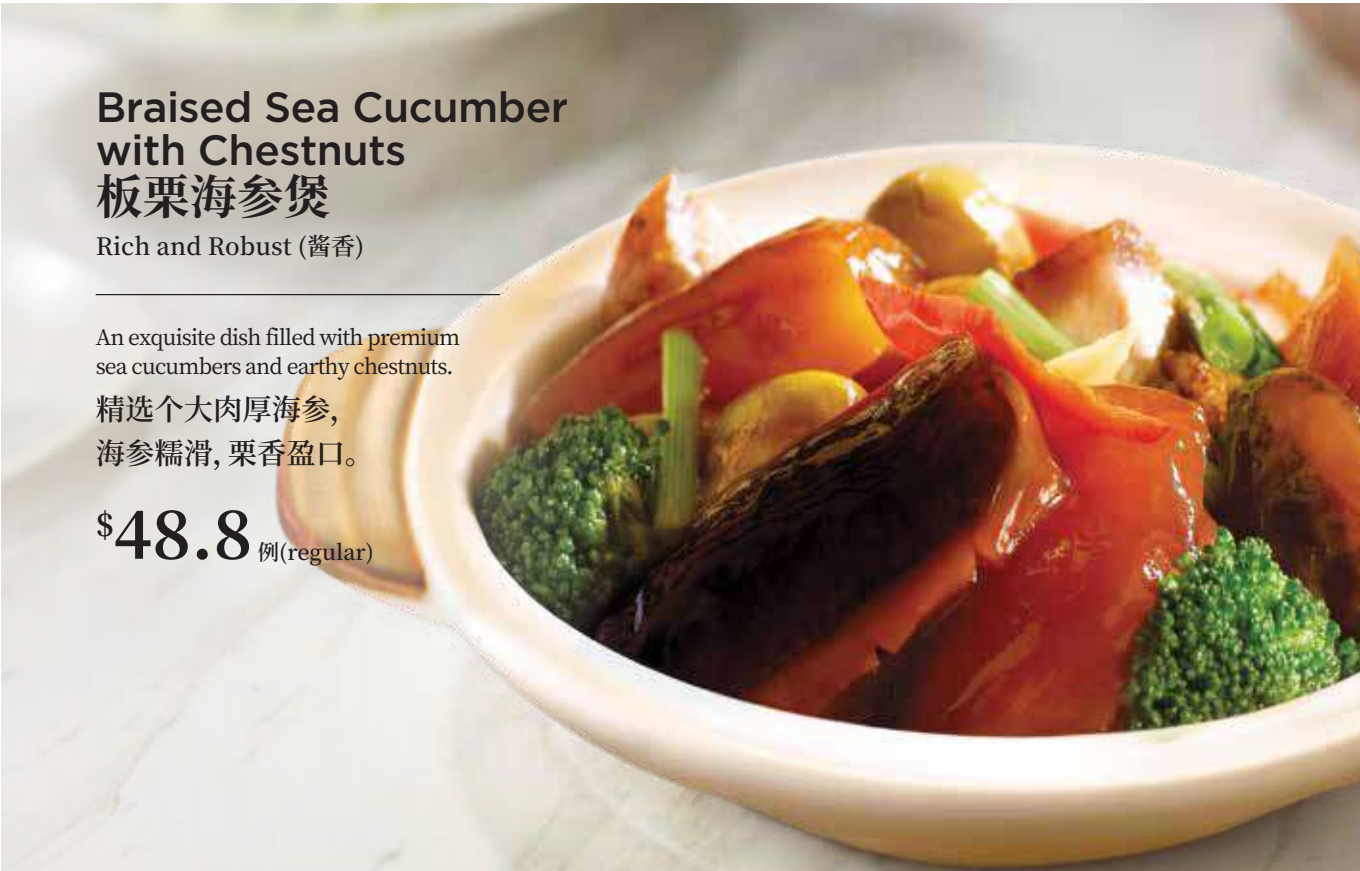
Braised Sea Cucumber  
with Chestnuts  
板栗海参煲

Rich and Robust (酱香)

An exquisite dish filled with premium  
sea cucumbers and earthy chestnuts.

精选个大肉厚海参,  
海参糯滑, 栗香盈口。

\$48.8 例(regular)



Stir-fried Chilli Clam  
辣汁花蛤

Sweet & Spicy, Savoury (甜辣咸鲜)

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

秘调辣汁, 甜辣入味。

\$16.8 例(regular)

东南亚  
风味  
Southeast  
Asian flavor





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

Betel Nut Yam – Fuding City, Fujian  
【槟榔芋—福建福鼎市】

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.

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!



## Fujian Classics Dish

### 福建经典菜

Stir-fried Yam 酥炒芋芯	\$16.8 regular(例)
Deep-fried Chicken with Garlic 脆皮蒜香鸡	\$19.8 half(半只)
Shredded Pork with Sesame Bun 黄金荷叶包	\$5.8 pc(片)
Deep-fried Pork Trotter with Salt & Pepper 椒盐猪手	\$7.2 pc(片)
Crispy Prawn Roll 风味虾枣	\$16.8 regular(例)
Deep-fried Duck with Yam 芋泥香酥鸭	\$24.8 regular(例)
PUTIEN Traditional Bean Curd Stew 莆田家乡焖豆腐	\$16.8 regular(例)
Fujian Golden Broth Buddha Jumps Over the Wall 福建金汤佛跳墙	\$39.8 pax(位)
Braised Nanri Abalone with Pork Belly 南日鲍鱼红烧肉	\$38.8 regular(例)



## Stir-fried Yam 酥炒芋芯

Sweet Charred Aroma (焦香微甜)

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

外酥内糯, 趁热才好吃!

\$16.8 例(regular)

\$25.2 中份(medium)

## Deep Fried Chicken with Garlic 脆皮蒜香鸡

Garlicky (蒜香)

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

皮脆肉嫩。

\$19.8 半只  
(half)

\$39.6 整只  
(whole)

## Shredded Pork with Sesame Bun 黄金荷叶包

Soy Sauce Flavour (酱香)

Pillowy, golden fried sesame bun is  
filled with stir-fried shredded lean pork  
for savoury burst of flavour in every bite.  
喷香的肉丝条, 夹入酥脆荷叶包。

\$5.8 片(pc)

Minimum order 2pcs (2片起售)



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

Savoury (咸香)

A tantalizing treat of collagen.  
肥肉全溶解, 留下胶原蛋白。

\$7.2 例(regular)

Minimum order 2pcs (2片起售)



## Crispy Prawn Roll 风味虾枣

Fragrant & Crispy (香脆)

Prawn and minced pork rolls deep-fried in  
a crispy batter.  
炸酥皮鲜虾肉卷。

\$16.8 例(regular)



## Deep-fried Duck with Yam 芋泥香酥鸭

Savoury (咸香)

Crispy fried yam encompasses a thick tender slice of duck.  
酥炸芋泥夹着厚切的卤鸭肉，  
酥糯咸香！

**\$24.8** 例(regular)

## Golden Broth Buddha Jumps Over the Wall 金汤佛跳墙

醇鲜 (Rich and Flavourful)

**\$39.8** 位(pax)



20年大厨经验  
主理创新研发  
新加坡米其林团队监制  
Created by Chef ZhuangXiaoLi with 20 years experience.  
Supervised by PUTIEN Singapore MICHELIN Chef Team



南日鲍  
Nanri Abalone



海参  
Sea Cucumber



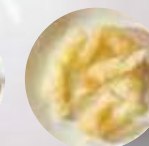
瑶柱  
Dried Scallop



松茸  
Matsutake Mushroom



竹笙  
Bamboo Pith



花胶  
Fish Maw



## PUTIEN Traditional Bean Curd Stew 莆田地道焖豆腐

Savoury & Flavourful (咸鲜)

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

**\$16.8** 例(regular)

**\$25.2** 中份(medium)

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

## Braised Nanri Abalone with Pork Belly 南日鲍鱼红烧肉

Savoury (咸香)

Nanri abalone from Fujian, stewed with pork over low heat.  
福建特产南日鲍，文火焖香鲜猪肉。

**\$38.8** 例(regular)





“Mastering Authentic Fujian Cuisine with Quality Ingredients”  
“30% Culinary, 70% Quality Ingredients”  
“掌握好食材, 原味福建菜”  
“三分靠厨师, 七分靠食材”

Muscovy Duck – Putian  
【番鸭—莆田】

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.  
莆田本土番鸭, 通身白羽, 鼻子血红, 个头比普通家鸭大。

Homestyle  
Dishes  
家常下饭菜

PUTIEN Sweet & Sour Pork 莆田荔枝肉	\$17.8 regular(例)
Braised Duck with Ginger 闽南姜母鸭	\$26.8 regular(例)
Fuzhou Claypot Chicken in Fermented Red Rice Wine 福州红糟鸡	\$18.8 regular(例)
Stone Pot Homemade Bean Curd 石锅滑豆腐	\$16.8 regular(例)
Stir-fried Beef 小炒牛肉	\$19.8 regular(例)
Stir-fried Spicy Abalone and Pork 鲍鱼辣椒小炒肉	\$28.8 regular(例)
Sambal White Water Snowflake 叁巴水莲	\$17.8 regular(例)
Spinach in Superior Stock 上汤苋菜	\$16.8 regular(例)







## PUTIEN Sweet & Sour Pork with Lychees

### 莆田荔枝肉

Sweet & Sour (酸甜)

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

福建传统名菜, 酸酸甜甜人人爱。  
真的有荔枝哦!

\$17.8 例(regular)

\$26.7 中份(medium)

酸甜可口

Sweet & Sour  
Flavor

## Braised Duck with Ginger 闽南姜母鸭

Savoury (咸香)

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

古法砂锅炖制, 鸭肉焦嫩入味,  
一定要搭配姜片一起吃。

\$26.8 例(regular)

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

Fermented Red Rice Wine (糟香)

\$18.8 例(regular)

\$28.2 中份(medium)



Stone Pot Homemade  
Bean Curd  
石锅滑豆腐

Savoury & Mildly Spicy (酱香微辣)

Tofu grilled on hot plate,  
resulting in a slightly charred exterior  
yet silky smooth on the inside;  
best paired with rice!  
石锅现煎, 外焦里嫩,  
拌着米饭吃更香。

\$16.8 例(regular)

\$25.2 中份(medium)



Stir-fried Beef  
小炒牛肉

Savory (咸香鲜辣)

Packed with wok hei, fiery and refreshing,  
镬气十足, 香辣爽口。

\$19.8 例(regular)

\$29.7 中份(medium)



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

Savoury & Spicy (咸鲜香辣)

A sizzling favourite!  
爆炒出香, 吃不腻。

\$28.8 例(regular)

\$43.2 中份(medium)



Sambal White Water  
Snowflake  
叁巴水莲

Flavourful & Mildly Spicy (酱香微辣)

Crisp and tender with a fragrantly spicy kick.  
快炒新鲜水莲菜, 鲜香脆嫩。

\$17.8 例(regular) \$26.7 中份(medium)



Spinach in Superior Stock  
上汤苋菜

Egg-yolk Flavour (蛋黄香)

Century egg mixed with salted egg to give it a burst  
of flavour.  
咸蛋黄炒香, 皮蛋入汤微火焖煮。

\$16.8 例(regular) \$25.2 中份(medium)





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

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

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.

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。

Soup &  
Vegetables  
汤品时蔬

Fujian Wild Red Mushroom Chicken Soup 福建野生红菇炖鸡汤	\$6.8 pax(位)
Braised Bean Curd with Chinese Cabbage Soup 黄白菜炖软豆腐汤	\$22.8 regular(例)
Braised Luffa with Dried Scallop 瑶柱烩丝瓜	\$16.8 regular(例)
Claypot Yellow Croaker Soup 砂锅黄花鱼汤	\$22.8 regular(例)
Stir-fried Kailan with Bean Curd Skin 芥兰豆皮	\$16.8 regular(例)
Deep-fired Eggplant with Pork Floss 肉松茄子	\$13.8 regular(例)





# Fujian Wild Red Mushroom Chicken Soup

## 福建野生红菇炖鸡汤

Refreshing (清甜)

Steamed for 60 minutes, the wild red mushroom creates a naturally pink, rich and nourishing broth.  
蒸煮60分钟, 野生红菇呈现天然粉红汤色, 醇厚滋养。

\$6.8 位(pax)



福建野生红菇  
Wild Fujian  
Red Mushroom



# Braised Luffa with Dried Scallop

## 瑶柱烩丝瓜

Savoury (咸鲜)

\$16.8 例(regular) \$25.2 中份(medium)



# Claypot Yellow Croaker Soup

## 砂锅黄花鱼汤

Savoury & Flavourful (咸鲜)

\$22.8 例(regular)

# Braised Bean Curd with Chinese Cabbage

## 黄白菜炖软豆腐

Savoury & Flavourful (咸鲜)

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

\$22.8 例(regular)

\$34.2 中份(medium)



# Stir-fried Kailan with Bean Curd Skin

## 芥兰豆皮

Savoury (咸鲜)

\$16.8 例(regular) \$25.2 中份(medium)



# Deep-fried Eggplant with Pork Floss

## 肉松茄子

Crispy & Savoury (酥脆咸香)

\$13.8 例(regular) \$19.2 中份(medium)



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

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**Mazu Mee Sua – Huangshi Town, Putian**  
**【妈祖面线—莆田黄石镇】**

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.

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。

## Fujian Mains

### 福建特色主食

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

Fujian Red Mushroom  
Seafood Lor Mee  
福建红菇海鲜卤面 **\$18.8**  
regular(例)

Fried Heng Hwa Bee Hoon  
兴化炒米粉 **\$14.8**  
regular(例)

Claypot Cabbage Rice  
砂锅包菜饭 **\$13.8**  
regular(例)

Mazu Mee Sua  
妈祖平安面 **\$14.8**  
regular(例)





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

Savoury Seafood Flavour (海味咸香)

**\$18.8**  
例(regular)

**\$37.6**  
中份(medium)



**Fujian Seafood Lor Mee  
福建海鲜卤面**

Savoury Seafood Flavour (海味咸香)

**\$14.8**  
例(regular)

**\$29.6**  
中份(medium)

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

**Fried Heng Hwa Bee Hoon  
兴化炒米粉**

Rice Aroma (米香)

**\$14.8**  
例(regular)

**\$29.6**  
中份(medium)

**Claypot Cabbage Rice  
砂锅包菜饭**

Braised Flavour (卤香)

**\$13.8**  
例(regular)

**\$27.6**  
中份(medium)

**Mazu Mee Sua  
妈祖平安面**

Mixed Seafood Flavour (海味咸香)

**\$14.8**  
例(regular)

**\$29.6**  
中份(medium)