



福建
当季

女子
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甲

SEASONAL MENU

Some call Putian cuisine "rustic". And rightly so.

It has no need for extravagant ingredients or elaborate presentation, only the quiet dedication to make every dish well. Our broth is simmered fresh each day for six hours with chicken and pork bones. Our signature Spice Mum Chilli Sauce is made in-house, Mazu Mee Sua and Heng Hwa Bee Hoon are still crafted by hand. In such simplicity lives the warmth of home.

Putian cuisine combines fresh farm ingredients with delicious seafood. Nestled between mountains and coast, Putian is blessed with fine ingredients close to home: oysters harvested at dawn, still carrying a hint of the sea, and wild Fujian red mushrooms freshly gathered from the forest floor. Even a bowl of PUTIEN Lor Mee brings the flavours of land and sea together. As the seasons turn, nature brings its finest to the table. We have always believed that truly good ingredients should be alive with freshness.

After a world of flavours, come home to PUTIEN.
The ingredients speak for themselves. Your palate will know.



Freshness Starts with the Broth!

Our broth is slow-simmered for over six hours with generous amounts of pork marrow bones, chicken and other ingredients.

No artificial flavouring. No shortcuts.
Just honest, natural flavour.



Ingredients You Can Trust

Rooted in Putian, Fujian, we have built our own supply chain to ensure every ingredient is fully traceable.

We use only seasonings from trusted brands.



The Fujianese can go 3 days without meat, but never 2 meals without seafood.

They believe the best ingredients need very little.
Steamed, lightly poached, simmered in soy sauce, or baked with fermented bean paste.

Every method is chosen to let the natural freshness shine.

“山泉水煮活鳗鱼”

Fresh live eel, cooked in clear spring water in 10 minutes.
Fresh Eel Cooked in Spring Water

\$29.8
regular

出口级活鳗 就是不一样 Export-Grade Live Eels

莆田的鳗鱼来自“中国鳗鱼之乡”广东顺德，只用出口级的日本鳗。

吃进口鳕鱼粉长大，口感更Q弹鱼味更浓。

Not all eels meet the export grade standards.

Live eels from PUTIEN come from the "hometown of eels in China".

These eels taste more tender and are fed with imported codfish powder.



• Japanese Eel

Lean and firm.
Limited supply.
Premium quality.



• American / European Eel

Rich and fatty.
Widely available and affordable.



安心活鳗鱼
扫码可溯源

鳗鱼要好吃

Freshness is Key



必须鲜活到店!
to Deliciousness!

从渔场运输到全球门店, 现捕现发, 保证鲜活到店活鳗鱼加热后呈现反卷状, 鲜美好吃!

To ensure exceptional taste, our live eels are transported directly from the fish farms to stores worldwide. Only live eels, when heated, contract their skin and curl, resulting in a delightful chewy texture.

普宁豆酱焗活鳗鱼
Baked Eel with Puning Bean Sauce

\$29.8
Regular

Naturally fermented Puning bean sauce enhances the eel's natural flavour.

福建红糟鳗

Eel in Fujian Fermented Red Rice Wine

\$29.8
Regular

A Must-Try Fujian Classic!

Eel tail, crispy outside and tender within, with a firm, flavourful bite.

酥炸鳗鱼尾 \$29.8
Crispy Fried Eel Tails

*Visuals are for illustration purposes. *Available daily while stocks last.

*图片仅供参考。*每日限量供应, 售完即止。