

Mastering Authentic Fujian Cuisine with Quality Ingredients

掌握好食材·原味福建菜

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Ningde Yellow Croaker
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莆田好食材地图

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

招牌黄花鱼, 莆田第一鲜



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
香港铜锣湾酒店连续 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

Originating from the Home of
Yellow Croakers in China, Ningde Fujian
招牌第一鲜 宁德黄花鱼



莆田
PUTIEN

掌握好食材·原味福建菜

Mastering Authentic Fujian Cuisine with Quality Ingredients

NO SERVICE CHARGE, NO GST 免消费税, 免服务费。
*We Absorb



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 Seasonal Ingredient Festivals

莆田只做食材节

到莆田，一起过美食节!

Experience the Freshest Seasonal Flavours at PUTIEN!

January 1月	February 2月	March 3月	April 4月	May 5月	June 6月	July 7月	August 8月	September 9月	October 10月	November 11月	December 12月
海蛎节 Oyster Festival	盆菜节 Pot of Goodies Festival	海蛎节 Oyster Festival	哆头蛏节 Duotou Clam Festival	哆头蛏节 Duotou Clam Festival	哆头蛏节 Duotou Clam Festival	哆头蛏节 Duotou Clam Festival	鳗鱼节 Eel Festival	鳗鱼节 Eel Festival	鳗鱼节 Eel Festival	羊肉节 Lamb Festival	海蛎节 Oyster Festival
羊肉节 Lamb Festival			鲍鱼节 Abalone Festival	鲍鱼节 Abalone Festival	鲍鱼节 Abalone Festival	鲍鱼节 Abalone Festival	梭子蟹节 Gazami Crab Festival	梭子蟹节 Gazami Crab Festival	大闸蟹节 Hairy Crab Festival	大闸蟹节 Hairy Crab Festival	羊肉节 Lamb Festival

掌握好食材·原味福建菜

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PUTIEN MICHELIN STARS TOUR

MICHELIN Guide Singapore 2016-2023
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 24 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!



2022年



2021年線上頒獎



2019年



2018年



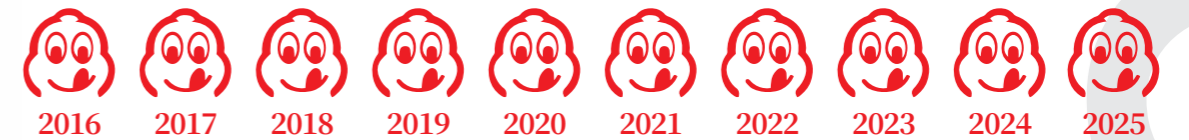
2017年



2016年

莆田米其林摘星之旅

MICHELIN Guide Hong Kong 2016-2025
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.



PUTIEN Must-Try Dishes 莆田必吃推荐

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-Hours

Kids Love It
宝贝爱吃

**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

Fresh-baked Yellow Croaker
鲜焗黄花鱼

\$28.8
/400g

\$39.8
/600g

\$52.8
/800g

Freshly Baked in 6 Minutes
**现点
现焗**
6分钟

No Water Added!
全程不加一滴水!



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

Shredded Pork with Sesame Bun
黄金荷叶包 (Minimum order 2pcs (2片起售))

\$5.8
pc(片)



福建名菜
Fujian Signature
Dish

PUTIEN Crispy Oysters
一品海蛎煎

\$19.8
regular(例)



Kids Love It
宝贝爱吃

Braised Luffa with Dried Scallop
瑶柱烩丝瓜

\$16.8
regular(例)



莆田讲究

“掌握好食材, 原味福建菜”

“三分靠厨师, 七分靠食材”

“Mastering Authentic Fujian Cuisine with Quality Ingredients”

“30% Culinary, 70% 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.

Fujian Starter 福建特色小菜

Braised Bamboo Shoot
香焖高山笋干

\$ 8.8
regular (例)

Seaweed and Mini Shrimps
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)

Peppery Mini Abalone
椒麻小鲍鱼

\$ 8.8
regular (例)

Fujian Classic Starter Platter
福建特色四小拼

\$ 19.8
regular (例)

Braised Pig Intestine
九转粉肠

\$ 18.8
regular (例)

Drunken Cockles
一品醉蚶

\$ 12.8
regular (例)



Braised Bamboo Shoot 香焖高山笋干

Fujian Jian'ou mountain bamboo shoots
Braised in rich, fragrant braised pork broth for 8 hours
Tender and juicy

福建建瓯高山春笋, 浓香卤肉汁焖足8小时,
鲜嫩无渣。

\$ 8.8 例(regular)



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

\$ 9.8 例(regular)



Chilled Fujian "Tusun Jelly" 福建土笋冻 🌶️

\$ 9.8 例(regular)

Peppery Mini Abalone 椒麻小鲍鱼 🌶️

QQ-bouncy baby abalone from Nanri
Island - one bite at a time,
fragrant and spicy, so satisfying!

QQ弹弹的南日岛小鲍鱼
一口一个, 香麻过瘾

\$ 8.8 例(regular)



Fujian Classic Starter Platter 福建特色四小拼

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

道道经典, 一次吃全!

\$ **19.8** 例(regular)



Braised Pig Intestine 九转粉肠

Putian's "Braised Donuts" - Handmade sausage stuffed with sausage, braised with 12 kinds of spices, flavourful layer by layer.

莆田人的“卤味甜甜圈”

手工肠套肠, 12种香料卤制, 层层入味

\$ **18.8** 例(regular)



莆田名菜
Famous PUTIEN
Dish

Drunken Cockles 一品醉蚶

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

当天现做, 秘方酱汁,
鲜甜原味!

\$ **12.8** 例(regular)



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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.



Seafood 独特海鲜

PUTIEN Crispy Oyster 一品海蛎煎	\$ 19.8 regular (例)
‘100-Second’ Stewed Yellow Croaker 百秒黄花鱼	\$ 16.8 pax (位)
Stir-fried Chilli Clam 辣炒花蛤	\$ 16.8 regular (例)
Deep-fried Tenggiri Fish 香炸马鲛鱼	\$ 7.2 pc (片)
Stir-fried Spicy Abalone and Pork 鲍鱼辣椒小炒肉	\$ 28.8 regular (例)
Herbal Prawn 酒香竹筒虾	\$ 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)
Fresh-baked Yellow Croaker 鲜焗黄花鱼	\$ 28.8 regular (例)
Deep-fried Squirrel Yellow Croaker 松鼠黄花鱼	\$ 39.8 regular (例)
Deep-fried Yellow Croaker 咸香黄花鱼	\$ 18.8 regular (例)
Braised Sea Cucumber with Chestnuts 板栗海参煲	\$ 48.8 regular (例)
Golden Broth Buddha Jumps Over the Wall 金汤佛跳墙	\$ 39.8 pax (位)



PUTIEN Crispy Oyster 一品海蛎煎

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



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

A revolutionary breakthrough!
Steam a fish in just 100 seconds.
革命性的突破!
只用100秒, 蒸熟一条鱼。

\$ **16.8** 例(regular)



进店必点
Highly
Recommended

原汁
原味鲜
Original flavor

东南亚
风味
Southeast
Asian flavor



Stir-fried Chilli Clam 辣炒花蛤

\$ **16.8** 例(regular)



Deep-fried Tenggiri Fish 香炸马鲛鱼

\$ **7.2** 片(pc) Minimum order 2pcs (2片起售)

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

A sizzling favourite!
爆炒出香, 吃不腻。

\$ **28.8** 例(regular)

\$ **43.2** 中份(medium)

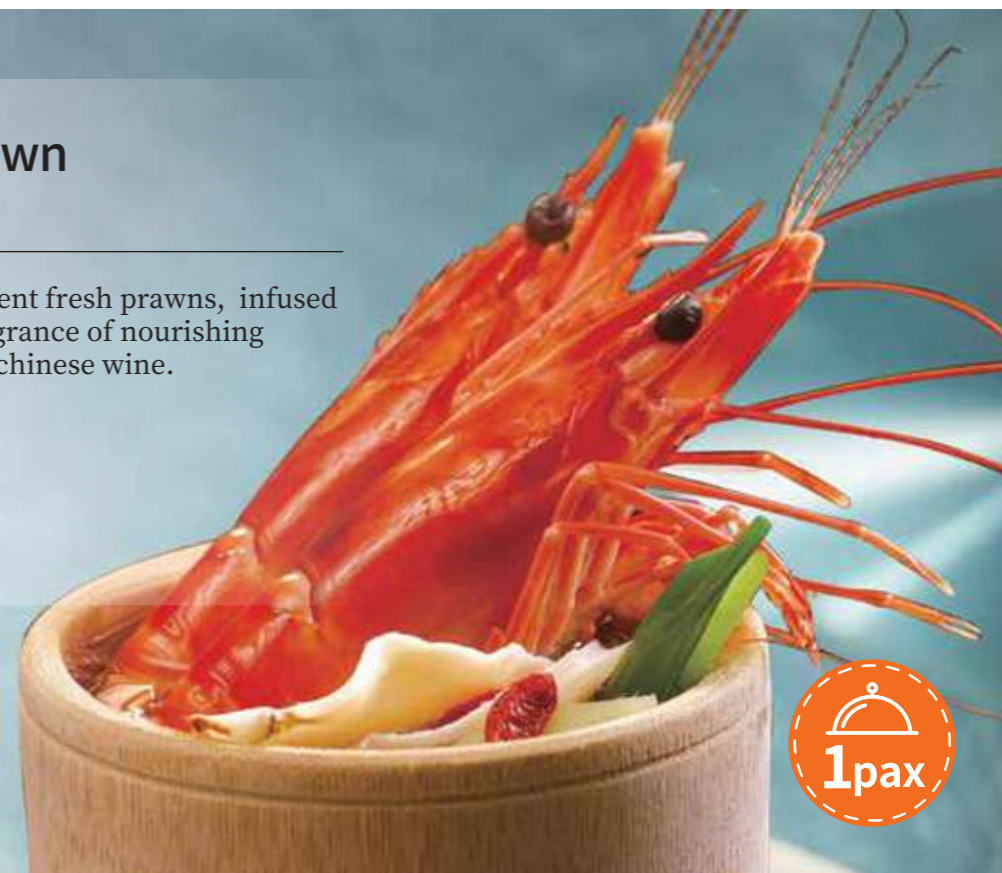


Herbal Prawn 药膳竹筒虾

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

\$ **25.8** 例(regular)



Crispy Butter Prawns 上汤焗生虾

\$ **26.8** 例(regular)

Fresh-baked Yellow Croaker 鲜焗黄花鱼

\$28.8 /400g

\$39.8 /600g

\$52.8 /800g



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, 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。

Deep-fried Squirrel Yellow Croaker 松鼠黄花鱼

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

黄花鱼外酥里嫩,
淋上酱汁酸甜微辣。

\$39.8 /600g

\$52.8 /800g



Deep-fried Yellow Croaker 咸香黄花鱼

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)

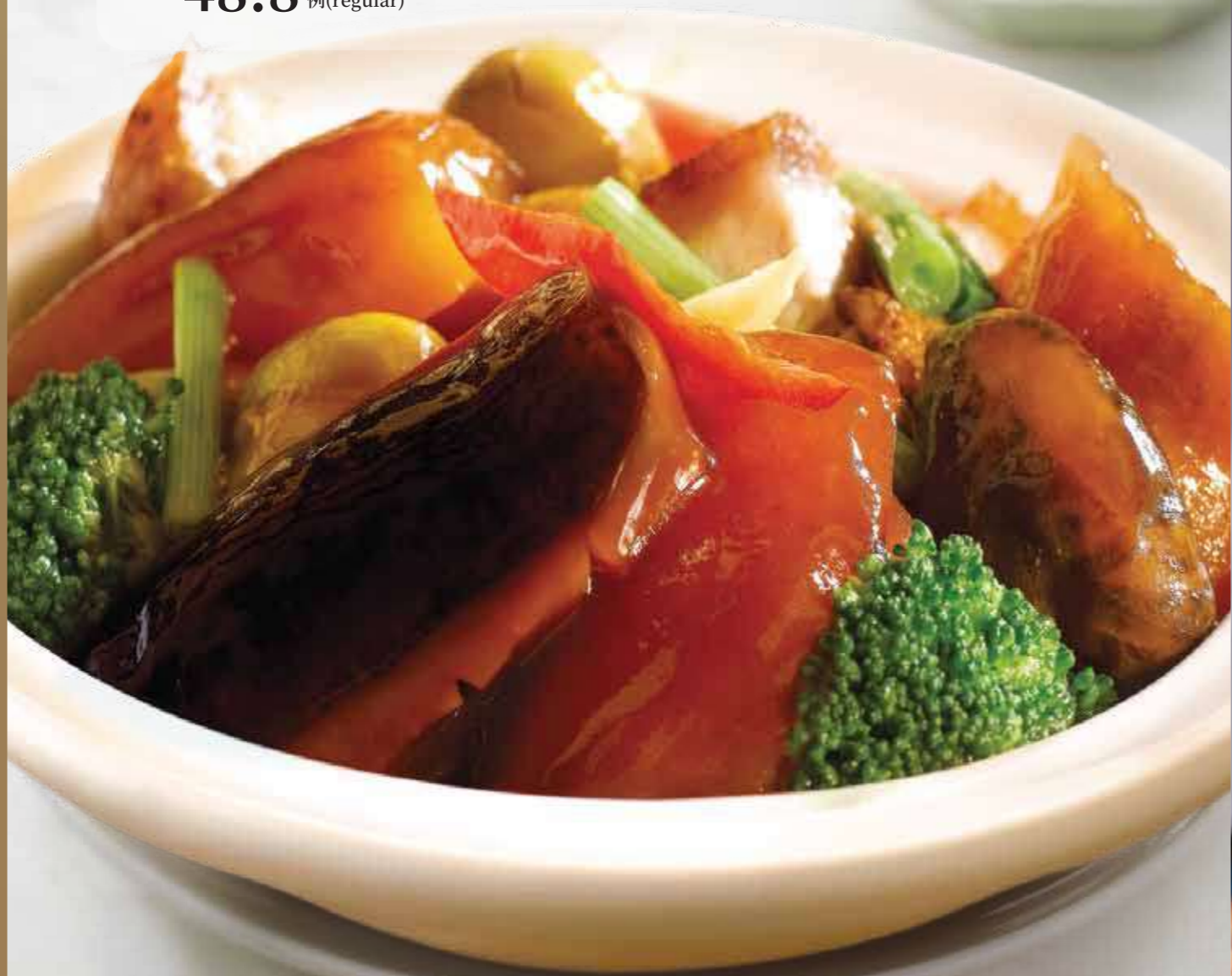


Braised Sea Cucumber with Chestnuts 板栗海参煲

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)



Golden Broth Buddha Jumps Over the Wall 金汤佛跳墙

\$ 39.8 位(pax)



20年大厨经验
庄肖笠创新研发
新加坡米其林团队监制
Created by Chef Zhuang XiaoLi 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

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【番鸭—莆田】

Muscovy Duck – Putian

莆田本土番鸭, 通身白羽, 鼻子血红, 个头比普通家鸭大。

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.



Meat 特制肉类

- PUTIEN Sweet & Sour Pork with Lychees
莆田荔枝肉 \$ 17.8
regular (例)
- Deep-fried Duck with Yam
芋泥香酥鸭 \$ 19.8
regular (例)
- Crispy Prawn Roll
风味虾枣 \$ 16.8
regular (例)
- Deep-fried Pork Trotter with Salt & Pepper
椒盐猪手 \$ 7.2
pc (片)
- Shredded Pork with Sesame Bun
黄金荷叶包 \$ 5.8
pc (片)
- Deep-fried Chicken with Garlic
脆皮蒜香鸡 \$ 19.8
half (半只)
- Claypot Chicken in Fermented Red Rice Wine
福州风味红糟鸡 \$ 18.8
regular (例)
- Spicy Stir-fried Beef
小炒牛肉 \$ 19.8
regular (例)
- Braised Duck with Ginger
闽南姜母鸭 \$ 26.8
regular (例)
- Braised Nanri Abalone with Pork Belly
南日鲍鱼红烧肉 \$ 38.8
regular (例)

PUTIEN Sweet & Sour Pork with Lychees 莆田荔枝肉

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 例(regular)

酸甜可口
Sweet & Sour
Flavor

Deep-fried Duck with Yam 芋泥香酥鸭

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!

\$ 19.8 例(regular)



Crispy Prawn Roll 风味虾枣

\$ 16.8 例(regular)



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

\$ 7.2 片(pc)

Minimum order 2pcs (2片起售)

Shredded Pork with Sesame Bun 黄金荷叶包

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 Chicken with Garlic 脆皮蒜香鸡

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)



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

\$ 18.8 例(regular)

\$ 28.2 中份 (medium)



Spicy Stir-fried Beef

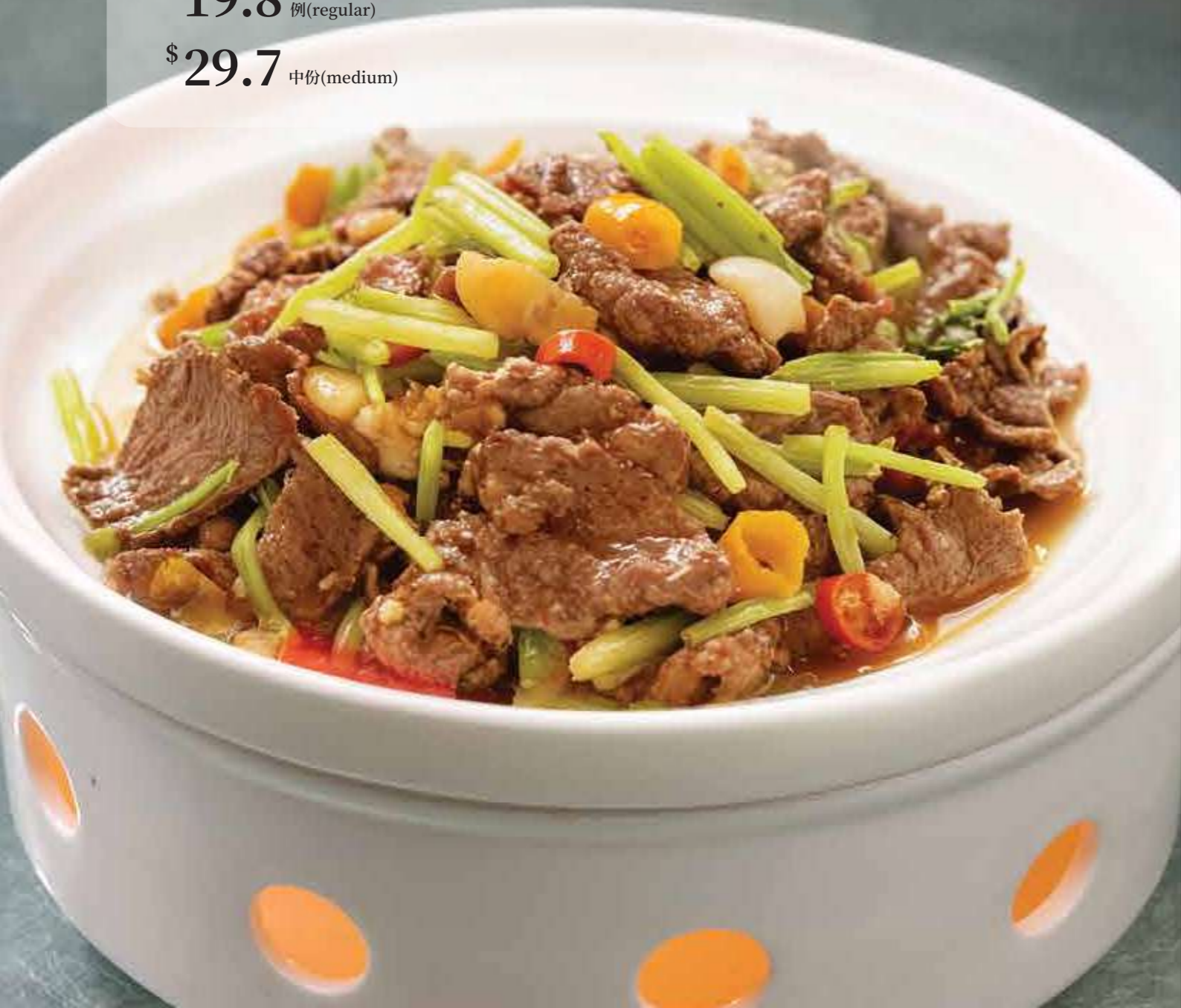
小炒牛肉 🌶️

Tender slices of premium beef seared over a roaring flame to capture smoky wok hei with a bold, spicy kick.

精选新鲜牛肉，
猛火快炒好滑嫩！

\$ 19.8 例(regular)

\$ 29.7 中份(medium)



Braised Duck with Ginger

闽南姜母鸭

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)

闽南名菜

Fujian-southern's
local delicacy



Braised Nanri Abalone with Pork Belly

南日鲍鱼红烧肉

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)



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【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.



Vegetables 时令蔬菜

- Braised Luffa with Dried Scallop \$ 16.8
瑶柱烩丝瓜 regular (例)
- Stir-fried Kailan with Bean Curd Skin \$ 16.8
芥兰豆皮 regular (例)
- Sambal White Water Snowflake \$ 17.8
叁巴水莲 regular (例)
- Deep-fried Eggplant with Pork Floss \$ 13.8
肉松茄子 regular (例)
- Stir-fried Yam \$ 16.8
酥炒芋芯 regular (例)
- Stone Pot Homemade Bean Curd \$ 16.8
石锅滑豆腐 regular (例)
- PUTIEN Traditional Beancurd Stew \$ 16.8
莆田地道焖豆腐 regular (例)
- Spinach in Superior Stock \$ 16.8
上汤苋菜 regular (例)



Braised Luffa with
Dried Scallop
瑶柱烩丝瓜

\$16.8 例(regular)

\$25.2 中份(medium)



Stir-fried Kailan with
Bean Curd Skin
芥兰豆皮

Fragrant, smooth and tasty.
清炒出香, 滑嫩爽口。

\$16.8 例(regular)

\$25.2 中份(medium)



Sambal White Water
Snowflake
叁巴水莲 🌶️

\$17.8 例(regular) \$26.7 中份(medium)



Deep-fried Eggplant with
Pork Floss
肉松茄子

\$13.8 例(regular) \$19.2 中份(medium)

Stir-fried Yam

酥炒芋芯

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)



Stone Pot Homemade Bean Curd

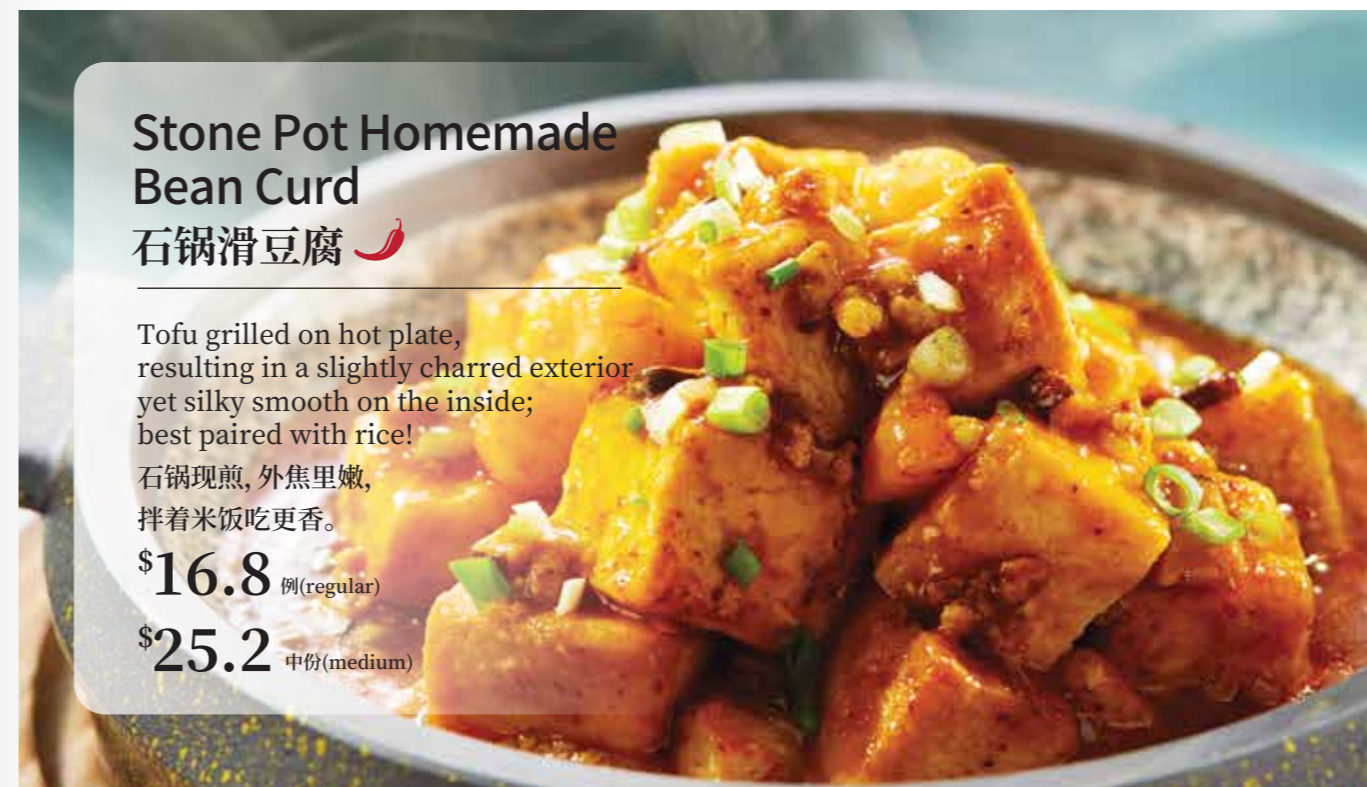
石锅滑豆腐

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)



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



PUTIEN Traditional Beancurd Stew 莆田地道焖豆腐

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



Spinach in Superior Stock 上汤苋菜

\$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 & Main Course 汤羹&主食

- | | |
|---|-------------------------------|
| 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
黄白菜炖软豆腐 | \$ 22.8
regular (例) |
| Claypot Yellow Croaker Soup
砂锅黄花鱼汤 | \$ 22.8
regular (例) |
| Fujian Red Mushroom
Seafood Lor Mee
福建红菇海鲜卤面 | \$ 18.8
regular (例) |
| Fujian Seafood Lor Mee
福建海鲜卤面 | \$ 14.8
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 Wild Red Mushroom Chicken Soup

福建野生红菇炖鸡汤

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)



Braised Bean Curd with Chinese Cabbage

黄白菜炖软豆腐

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)

Claypot Yellow Croaker Soup

砂锅黄花鱼汤

A hearty good bowl of milky white soup.

炖出奶白色,才是好鱼汤!

\$ 22.8 例(regular)

\$ 34.2 中份(medium)



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

\$18.8
例(regular)

\$37.6
中份(medium)



Fujian Seafood Lor Mee
福建海鲜卤面

\$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 noodles made purely from rice.
Xinghua rice noodles are as thin as hair,
soft, chewy, and fragrant with rice!

纯大米制作的米粉!
兴化米粉纤细如发丝, 软糯有米香!

\$14.8
例(regular)

\$29.6
中份(medium)



Claypot Cabbage Rice
砂锅包菜饭

\$13.8
例(regular)

\$27.6
中份(medium)



Mazu Mee Sua
妈祖平安面

\$14.8
例(regular)

\$29.6
中份(medium)

Fujian Classic Tea & Beverages 福建茶&饮品



Oolong Lemon Tea 乌龙柠檬茶 \$3.80 /glass杯 (cold/冷)
Home-cooked Pearl Barley with Wintermelon 冬瓜薏米水 \$3.80 /glass杯 (hot/cold 热/冷)
Fruity Veggie Juice 曲氏健康果汁 \$6.80 /glass杯 (cold/冷)
Soursop Juice 红毛榴莲汁 \$6.80 /glass杯 (cold/冷)
Fresh Watermelon Juice 鲜榨西瓜汁 \$4.80 /glass杯

Chrysanthemum Tea with Wolfberries 枸杞胎菊茶 \$3.80 pax(位) (Refillable 可续杯)	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	Torbrect Old Vines Mourvèdre Shiraz Grenache, Australia 葡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)330ml
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 \$259.00 Bottle(瓶)500ml	Heineken Beer 喜力啤酒 \$10.80 Bottle(瓶)330ml
Corkage Fee 开瓶费 \$30.00		Tiger Beer 虎牌啤酒 \$10.80 Bottle(瓶)330ml

Signature Desserts 招牌甜品



Chilled Loquat in Herbal Jelly 薄荷枇杷冻 \$6.80 pax(位) (cold/冷)
Lotus Seed with White Fungus Soup 莲子雪耳汤 \$4.80 pax(位) (hot/cold 热/冷)
Brown Sugar Lava Rice Cake 红糖爆浆糍粑 \$4.80 4/pcs(个) \$7.20 6/pcs(个) (hot热)

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 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 photos 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:

- All dishes are served in regular portion (approximately 2-3 pax), medium portion (approximately 4-6 pax), and large portion (approximately 7-10 pax).
 - 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:

- 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)。
- 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。