

PUTIEN
Reserve
莆田家宴





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Putian is a coastal city in Fujian, where the surrounding mountains and sea provide an abundance of fresh, seasonal ingredients. From oysters harvested at daybreak and prized Wuyi red mushrooms to Duotou razor clams cultivated in mineral-rich mudflats, the region's cuisine is shaped by its natural landscape and a deep respect for seasonality.

福建莆田，一个被山海环抱的城市。

海鲜随潮而至，山珍应时而生，四季轮转，好食材从不缺席。

莆田人自然也深谙不时不食之道——清晨刚捞的海蛎还带着海盐味，山头的武夷红菇刚破土冒头，哆头蛭正在享受着黑泥滩涂的滋养，地道的莆田卤面一碗融山海。

PUTIEN Reserve is the next expression of this philosophy. It builds on PUTIEN's commitment to quality while drawing inspiration from the Fujian tradition of the family banquet.

In Putian, a family banquet is one of the most sincere forms of hospitality. Prepared for family reunions, honoured guests and important occasions, it brings together the finest ingredients available at that time of year. More than a generous meal, it reflects the care taken to select, prepare and share each dish with the people who matter most.

因着对家乡莆田地道风味的热爱，方志忠在2000年于新加坡创建了莆田餐厅，至今全球门店已超过100家，让更多人识莆田菜以本味见长、以时令动人的饮食哲学。

如果说“莆田餐厅”是方志忠乡愁的落脚点，“莆田家宴”则把他“坚持好食材”的初心发挥到极致，既延续了莆田餐厅对福建风味的理解，也将福建人的家宴文化呈现于餐桌。

在莆田本地，“家宴”代表真心诚意的郑重款待，无论远客登门、亲友团聚，还是人生中的重要时刻，主人都会把一年中最好、最稀有的风物端上餐桌。家宴所讲究的，不只是

At PUTIEN Reserve, this tradition begins with careful sourcing. We seek out exceptional seasonal ingredients from across Fujian and allow their natural qualities to guide each dish. Through skilled preparation and considered cooking, our chefs present the flavours of the region with clarity and refinement.

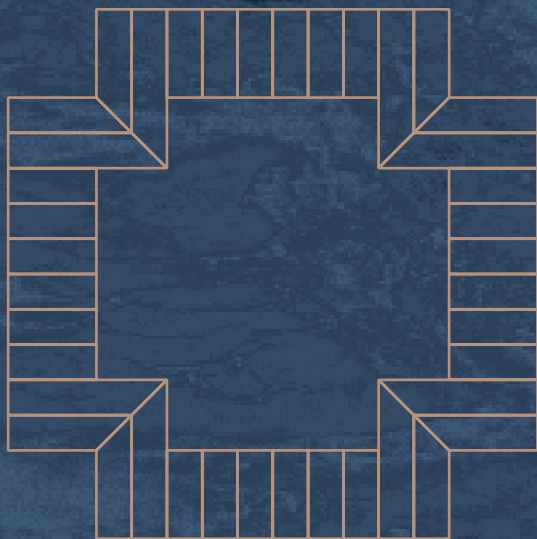
PUTIEN Reserve is a celebration of Fujian's finest ingredients, its culinary traditions and the simple pleasure of gathering around the table.

丰盛，而是顺应四时、尊重食材，以最佳的风味形态与最重要的人分享。

“莆田家宴”，从产地食材采购即奉行“优中选优”的原则，攀山越海只为采撷时令之鲜，风土酝酿了食材风味的底蕴，厨师以匠心与时间赋予了风味的厚度，让山海风物在一席宴中各展其味，各生华彩。

一席莆田家宴，宴的是山海四时，也是人与人的相聚。

好食材，不必喧哗；一席家宴，自有分量。



Di Lu Muscovy Duck in Natural Essence with Nanri Abalone

“Di lu” is a Puxian dialect term meaning “drops of sweet dew”. Using a traditional Putian steaming technique, the duck is cooked without any added water, allowing its natural juices to collect drop by drop into a rich, concentrated essence. This distinctive method is a hallmark of Hing Hwa cuisine.

滴露，莆仙方言，意为自然滴落而成的原汁，取其“滴滴甘露”之意。遵循莆田古法蒸制，全程不添一滴水，只取鸭肉自然萃取的鲜味，是兴化菜最具代表性的风味之一。

原汁‘滴露’ 番鸭南日鲍鱼

Di Lu Muscovy Duck in Natural Essence with Nanri Abalone



\$88 Regular 例份

原汁‘滴露’番鸭南日鲍鱼

Salt-baked Dongshan Mackerel

One of the rare fish whose farmed variety is more highly prized than its wild counterpart, Dongshan Mackerel is celebrated for its naturally rich protein and amino acid content. Often described as a “swimming source of amino acids”, it offers tender, flavourful flesh and exceptional nutritional value.

巴浪鱼是少数养殖品种比野生品种更为珍贵的鱼类之一。其蛋白质与氨基酸含量丰富，素有海中“行走的氨基酸”之美誉。鱼肉鲜嫩细腻，滋味鲜美，兼具营养与风味。

盐焗
巴浪鱼

Salt-baked Dongshan Mackerel



\$32 Piece 条

盐焗巴浪鱼

Sea Urchin with Putian *En Ni* Seaweed

Known as *En Ni* in the Puxian dialect, this wild seaweed is harvested from Putian's intertidal rocks. Carefully washed, salt-cured and lightly tossed with shallot oil, it retains the pure, briny flavour of the Putian coast.

嗯泥，莆仙话 en ni，生于潮间礁石的天然丝状海藻，因采摘时裹附海泥而得名。经反淘洗、盐渍锁鲜，再以红葱头热油轻拌，不掩海藻本味，只留一口属于莆田海边的鲜。

海胆‘嗯泥’

Sea Urchin with Putian *En Ni* Seaweed



Red-braised *Si Dian Jin* Pork Trotters

Four-Point Gold is a prized cut from the pig's trotter, valued for its skin, tendon and meat. Slow-braised until tender, it is springy, flavourful and rich in collagen.

四点金，猪蹄上方的精华部位，皮、筋、肉层层相连，胶质丰盈。经慢火细炖，入口软糯弹润，浓香而不腻。

红烧 四点金

Red-braised *Si Dian Jin* Pork Trotters



\$38 4 Pieces 粒

\$76 8 Pieces 粒

红烧四点金



Signature Appetizers
特色小菜

Ginger Olives 手打姜橄榄	\$6
Braised Pork Intestines with Pickled Mustard Greens 酸菜套肠	\$26
Braised Bamboo Shoot 家常焖笋干	\$16
First Harvest Seaweed with Tempeh Crackers 丹贝头水紫菜	\$16
Ah Liu's Fujian <i>Tusun</i> Jelly with Octopus 阿溜章鱼土笋冻	\$9 Pax 位

Signature Appetizers

特色小菜

Drunken Cockles	\$16
一品醉蚶	
Deep-fried Yellow Croaker	\$18
咸香黄花鱼	
Marinated Jellyfish Head	\$18
香拌海蜇花	
Crispy Pan-seared <i>Xi Zai Chui</i> Fish	\$21
香煎小鱼仔	
Sous Vide Young Goat	\$21
白切山羊肉	

Signature Appetizers

特色小菜

Pork Trotter Jelly 水晶猪蹄冻	\$12
Ah Yuan's Fragrant Herbal Chicken 阿元香草鸡	\$18
Putian Fried Bean Curd 现炸软豆腐	\$16
Sea Urchin with Putian <i>En Ni</i> Seaweed 海胆‘嗯泥’	\$38
Poached Pork Liver with Pink Salt 玫瑰盐焗粉肝	\$16



Seafood

海鲜

SEAFOOD

	Regular 例份	Large 大份
PUTIEN Crispy Oyster 一品海蛎煎	\$26	\$52
Signature Braised Abalone 溏心南日鲍	\$98 Pax 位	
Traditional Buddha Jumps Over the Wall 经典佛跳墙	\$168 Pax 位	
Baked Ocean-Ranched Yellow Croaker with Yellow and Fermented Red Chillies 鲜焗野化大黄鱼 (黄椒与剁椒)	\$98	
● Salt-baked Dongshan Mackerel 盐焗巴浪鱼	\$32 Piece 条	
100-Second Yellow Croaker Cooking Style: Original / Fermented Red Chilli / Chinese Sauerkraut / Tomato / Nyonya 100 秒黄花鱼 煮法: 原味 / 剁椒 / 酸菜 / 番茄 / 娘惹	\$22 Piece 条	
Chilled Roe Crab 黄膏冻蟹	\$18 100 grams 克	

● Signature Dish 招牌菜

海
鲜

Seafood
海鲜

	Regular 例份	Large 大份
Sliced Sea Whelk in Red Wine Lees 红糟香螺片	\$88	\$176
Salt-baked Yellow Whelk 盐焗大香螺	\$88	
Pan-fried Silver Pomfret 干煎大斗鲷	\$78	\$156
Fresh Squid in Nyonya Sauce 娘惹酱鲜鱿	\$78	
Premium Sea Cucumber with Scallions 葱烧刺参	\$48 Piece 条	
Australian Lobster Preparation Style: Chilled / Baked in Superior Broth / Sashimi & Porridge 澳洲龙虾 烹调方式: 冰镇 / 上汤焗 / 刺身与龙虾粥	\$28 100 grams 克	

Seafood

海鲜

	Regular 例份	Large 大份
Sri Lankan Crab Cooking Style: White Pepper / Black Pepper / Chilli Crab / Ginger Onion 斯里兰卡螃蟹 煮法: 白胡椒 / 黑胡椒 / 辣椒 / 姜葱	\$16 100 grams 克	
Ocean's Bounty Pot 沧海一锅鲜	\$158	
Crispy Butter Tiger Prawns 上汤焗老虎虾	\$42	\$84
Stir-fried Chilli Clam 辣汁花蛤	\$22	
Crispy Oyster and Seaweed 海蛎紫菜酥	\$18	



Meat

肉

MEAT

	Regular 例份	Large 大份
Drunken Pork Ribs in Signature Spice Blend 十香醉排骨	\$28	\$56
● <i>Di Lu</i> Muscovy Duck in Natural Essence with Nanri Abalone 原汁‘滴露’番鸭南日鲍鱼	\$88	
Red-braised <i>Si Dian Jin</i> Pork Trotters 红烧四点金	\$38 4 pieces 粒	\$76 8 pieces 粒
Crispy Chicken with Garlic 脆皮蒜蓉烧鸡	\$26 Half 半只	\$52 Whole 整只
PUTIEN Sweet & Sour Pork with Lychees 莆田荔枝肉	\$26	
Deep-fried Pork Trotters 椒盐猪手	\$18 2 Pieces 片	
Young Goat with Daikon Claypot 萝卜羊肉煲	\$68	
Golden Crispy Boneless Beef Ribs 酥炸牛肋排	\$88	
● Signature Dish 招牌菜		

肉



Vegetables & Bean Curd

蔬菜与豆腐

	Regular 例份	Large 大份
Stir-fried <i>Binglang</i> Yam 酥炒槟榔芋	\$22	\$42
Luffa with Dried Shrimp and Chinese Cured Meat 虾干腊肉烩胜瓜	\$22	\$42
Superior Stock-braised Bitter Gourd 高汤焖凉瓜	\$22	\$42
Claypot Braised First Harvest Seaweed 头水紫菜煲	\$28	\$56
Braised Bean Curd with Treasures of Land & Sea 山海焖豆腐	\$28	
Braised Bean Curd with Yellow-heart Chinese Cabbage 黄芯白菜烩软豆腐	\$28	\$56
Choice of Greens: Sweet Potato Leaves / Nai Bai / Pea Shoots Cooking Style: Sambal / Garlic Stir-fry / Superior Stock 蔬菜：番薯叶 / 奶白 / 豆苗 煮法：叁巴 / 蒜蓉 / 上汤	\$22	\$42



Soup

汤

SOUP

	Regular 例份	Large 大份
Wild Red Mushroom Wellness Soup 野生红菇月子汤	\$48	\$96
Traditional Bean Curd Balls & <i>Qiang</i> Pork Soup 古早豆丸炆肉汤	\$38	\$76
Hot and Sour Yellow Croaker Soup 酸辣黄鱼汤	\$68	\$136
Geoduck in Superior Chicken Broth 鸡汤余象鼻蚌	\$68 Pax 位	

汤



Main
主食

MAIN

	Regular 例份	Large 大份
Fujian Wild Red Mushroom Lor Mee 野生红菇卤面	\$28	\$84
Heng Hwa Bee Hoon with Treasures of Land & Sea 山海炒兴化粉	\$18	\$54
Mazu Mee Sua 妈祖平安面	\$18	\$54
Braised Yellow Croaker Rice 黄花鱼焖饭	\$28	
White Rice 白米饭	\$2 Pax 位	

主
食

Dessert
甜品

DESSERT

Wild Red Mushroom Milk Pudding with Bird's Nest 野生红菇燕窝奶冻	\$28 Pax 位
Crispy Fried Durian 酥炸冰心榴莲	\$16 Pax 位
Sweet Potato Ginger Soup 姜汁番薯汤	\$12 Pax 位
Pumpkin Purée with Ice Cream Ice Cream Flavours: Vanilla / Coconut / Taro 南瓜露冰淇淋 冰淇淋口味：香草 / 椰子 / 香芋	\$12 Pax 位
Dried Longan & Jianlian Lotus Seed Sweet Soup 桂圆建莲汤	\$16 Pax 位
Triple Blessings Steamed Traditional Dessert 三喜糕：红团 / 印糕 / 地瓜起	\$12 6 pieces 粒
Golden Fortune Glutinous Rice Coins 财源滚滚金钱糰	\$28

甜品

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莆 田 家 宴