

江口珠蚶
JIANGKOU OYSTER

个头小, 味道鲜!

SMALL BUT SAVORY

珠蚶肉身呈乳白色, 肚小黑多且耳扇较多
Oysters with creamy white flesh, tiny black mantle, and more layers of gills are known as "Jiangkou Oyster"

你知道吗? 海蚶不是生蚝, 吃海蚶, 千万不能只看个头大小。有的海蚶虽然小, 但是浓缩鲜味精华, 就像福建江口的「珠蚶」, 个头不大, 却异常鲜美! 「珠蚶」是福建江口当地人对当地海蚶的叫法, 和硕大肥厚的生蚝不同, 即使足够成熟的珠蚶, 肉身也只是像珍珠一样大小, 尤其肉身呈乳白色乍看更像珍珠, 因此得名。

Are you aware of this? "Jiangkou Oyster" are distinct from other oyster species. Don't be deceived by their size when it comes to enjoying oysters. Despite their small size, oysters, notably the "Jiangkou Oyster" from Jiangkou in Fujian, have a strong umami taste. They're not especially huge, but they're more delicious!

The people of Jiangkou, Fujian, name the native oysters as "Jiangkou Oyster". It's not the same as the huge, fat oysters. Even when "Jiangkou Oyster" are fully grown, the flesh is only the size of pearls. And the creamy white flesh appears to look like pearls at first glance. That's why it was named.

江口珠蚶为什么这么鲜?
Why are "Jiangkou Oyster" so delectable?

每年这个季节到来年开春, 都是海蚶肥美的季节, 也是一年中吃海蚶的黄金档期。这时段, 海蚶进入时令, 虽个头不大, 肉质却无比鲜嫩紧实, 而且腥味淡、鲜味浓, 入口一吃, 两颊生香。

This time of year, at the beginning of spring, is the season of plump oysters, and it is also the best time of year to consume oysters. Despite their small size, their meat is quite delicate and crisp, with less fishy but a strong umami flavor. An aftertaste lingers.

就是
鲜嫩!

每颗珠蚶养足180天

莆田餐厅选用的养足180天的珠蚶, 生长周期长, 自然吸收饱了海水精华, 肉质紧实更鲜嫩!

It's fresh and juicy!

PUTIEN's best-selected "Jiangkou Oysters" are farmed for 180 days

PUTIEN's best-selected "Jiangkou Oysters" are farmed for 180 days, providing them plenty of natural nutrients for a longer growth cycle. In that way, the flesh of oyster would be firmer and crispier in texture, as well as more delicious!

就是
鲜甜!

生长在咸度15~18度水域

莆田餐厅的珠蚶生长在三江口, 这里海水咸度适宜15~18度, 在这种海水环境下养出的珠蚶, 腥味更小, 肉质更鲜甜。

Just fresh and savory!

It flourishes in water with a salinity of 15 to 18 ppt.

The "Jiangkou Oyster" from PUTIEN restaurant is farmed in Sanjiang Kou, where the water salinity is at 15-18 ppt. Living in such a habitat has considerably improved the flesh, with less fishy but a strong umami flavor.

就是
新鲜!

现捞现撬冷鲜直送, 每周3天直送门店

为了保证食材恰到好处的新鲜, 莆田餐厅所用的珠蚶, 都是当天捕捞、上岸现撬、全程冷链运输不泡水, 每周3天直送门店。只有这样, 才能保证珠蚶原本的新鲜和脆嫩。

All for fresh!

Freshly caught, pricked, and delivered directly to the outlet 3 times a week

To greatly reserve the freshness and juiciness of "Jiangkou Oyster", we harvest, wrench ashore, and transported in the same day through the cold chain without soaking in water. Three times a week, they are supplied directly to our outlets.

海蚶

莆田海蚶节

莆田

PUTIEN

莆田鲜海蚶 越吃越蚶害

The Freshest, Sweetest and Most Tender Oysters



7种吃法, 一次点俩
7 Different Styles, Feast on 2 at a Time!

RM66/2道(Dishes)

*不与店内其他优惠共享 Only valid for Oyster Festival Dishes.

莆田鲜海蛎 越吃越蛎害

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PUTIEN 10 SIGNATURE DISHES
莆田
10醉
☆☆☆

一品海蛎煎

PUTIEN Crispy Oyster

吃过海蛎煎, 才算吃过福建菜!
A real taste of Fujian cuisine.

RM32 /例(regular)

2022
热销好评



九层塔香焖海蛎

Braised Oyster with Basil

鲜嫩海蛎和九层塔, 淋上特调酱汁焖制。
Oysters braised with fresh basil and PUTIEN special sauce.

RM38 /例(regular)



农家海蛎汤

Farmhouse Oyster Soup

舀上一勺, 满满海蛎! 好鲜!
Every spoonful is filled with oysters! So fresh!

RM38 /例(regular)



辣子鲜海蛎

Deep-fried Oyster with Dried Chilli

RM38

/例(regular)

香酥外壳包裹鲜嫩海蛎, 微麻微辣好过瘾。
Crispy on the outside, tender on the inside, with a mildly mala kick.



紫菜海蛎酥

Crispy Fried Seaweed Oyster

RM38

WILD YUNNAN BLACK TRUFFLE
云南野生
黑松露

☆☆☆

STEWED WITH PORK BONE BROTH
骨汤
熬制

☆☆☆

黑松露海蛎烧豆面

Black Truffle Oyster Noodle

RM48

/例(regular)

浓郁鲜香的山海双珍, 焖至豆面爽滑入味。

Savour the two delicacies from the land and sea complemented with smooth and silky bean flour noodles.

新
升级
Fresh Upgrade



套餐 Set Menu

2人餐 Pax Set Meal

RM188 **A**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 卤水豆腐
Braised Homemade Bean Curd
- 3 独特海鲜 Seafood · 农家海蛎汤
Farmhouse Oyster Soup
- 4 · 黑松露海蛎烧豆面
Black Truffle Oyster Noodle
- 5 特制肉类 Meat · 莆田荔枝肉
PUTIEN Sweet & Sour Pork with Lychee
- 6 精美甜品 Dessert · 即位
per pax

2人餐 Pax Set Meal

RM228 **B**

- 1 特色小菜 Starter · 水晶猪蹄冻
Cold Pork Trotters Jelly
- 2 · 冰镇南日鲍(即位)
Iced Nanri Abalone (per pax)
- 3 独特海鲜 Seafood · 药膳竹筒虾(即位)
Bamboo Herbal Prawn (per pax)
- 4 · 一品海蛎煎
PUTIEN Crispy Oyster
- 5 · 黑松露海蛎烧豆面
Black Truffle Oyster Noodle
- 6 精美甜品 Dessert · 即位
per pax

4人餐 Pax Set Meal

RM288 **A**

- 1 特色小菜 Starter · 冰镇苦瓜
Iced Bitter Gourd
- 2 · 水晶猪蹄冻
Cold Pork Trotters Jelly
- 3 独特海鲜 Seafood · 农家海蛎汤
Farmhouse Oyster Soup
- 4 · 一品海蛎煎
PUTIEN Crispy Oyster
- 5 · 风味麦片虾
Deep-fried Prawns with Cereal
- 6 特制肉类 Meat · 脆皮蒜香鸡(半只)
Deep-fried Chicken with Garlic (half)
- 7 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 8 精美甜品 Dessert · 即位
per pax

4人餐 Pax Set Meal

RM448 **B**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 冰镇南日鲍(即位)
Iced Nanri Abalone (per pax)
- 3 独特海鲜 Seafood · 百秒黄花鱼(即位)
'100-Second' Stewed Yellow Croaker (per pax)
- 4 · 九层塔香焖海蛎
Braised Oyster with Basil
- 5 · 一品海蛎煎
PUTIEN Crispy Oyster
- 6 · 风味麦片虾
Deep-fried Prawns with Cereal
- 7 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 8 精美甜品 Dessert · 即位
per pax

6人餐 Pax Set Meal

RM488 **A**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 家乡焖笋干
Braised Bamboo Shoot
- 3 独特海鲜 Seafood · 农家海蛎汤
Farmhouse Oyster Soup
- 4 · 一品海蛎煎
PUTIEN Crispy Oyster
- 5 · 风味麦片虾
Deep-fried Prawns with Cereal
- 6 · 风味松鼠鱼
Deep-fried Squirrel Fish
- 7 时令蔬果 Vegerables · 芥兰豆皮
Stir-fried Kailan with Bean Curd Skin
- 8 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 9 精美甜品 Dessert · 即位
per pax

6人餐 Pax Set Meal

RM688 **B**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 冰镇南日鲍(即位)
Iced Nanri Abalone (per pax)
- 3 靓汤鲜羹 Soup · 大白菜炖软豆腐
Braised Bean Curd with Chinese Cabbage
- 4 独特海鲜 Seafood · 辣子鲜海蛎
Deep-fried Oyster with Dried Chilli
- 5 · 一品海蛎煎
PUTIEN Crispy Oyster
- 6 · 清蒸 / 剥椒金目鲈
Steam / Deep-fried Live Seabass with Diced Chilli
- 7 特制肉类 Meat · 椒盐猪手(6片)
Deep-fried Pork Trotters with Salt & Pepper (6pcs)
- 8 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 9 精美甜品 Dessert · 即位
per pax

套餐 Set Menu

8人餐 Pax Set Meal

RM688 **A**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 家乡焖笋干
Braised Bamboo Shoot
- 3 · 一品醉鲜鱿
Drunken Squids
- 4 独特海鲜 Seafood · 农家海蛎汤
Farmhouse Oyster Soup
- 5 · 辣子鲜海蛎
Deep-fried Oyster with Dried Chilli
- 6 · 风味松鼠鱼
Deep-fried Squirrel Fish
- 7 特制肉类 Meat · 莆田荔枝肉
PUTIEN Sweet & Sour Pork with Lychee
- 8 · 福州风味红糟鸡
Claypot Chicken in Fermented Red Rice Wine
- 9 时令蔬果 Vegerables · 芥兰豆皮
Stir-fried Kailan with Bean Curd Skin
- 10 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 11 精美甜品 Dessert · 即位
per pax

8人餐 Pax Set Meal

RM988 **B**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 家乡焖笋干
Braised Bamboo Shoot
- 3 · 冰镇南日鲍(即位)
Iced Nanri Abalone (per pax)
- 4 靓汤鲜羹 Soup · 大白菜炖软豆腐
Braised Bean Curd with Chinese Cabbage
- 5 独特海鲜 Seafood · 一品海蛎煎
PUTIEN Crispy Oyster
- 6 · 九层塔香焖海蛎
Braised Oyster with Basil
- 7 · 清蒸龙虎斑
Steam Brown-marbled Grouper
- 8 特制肉类 Meat · 脆皮蒜香雞
Deep-fried Chicken with Garlic
- 9 时令蔬果 Vegerables · 上汤时蔬
Seasonal Vegetables in Superior Stock
- 10 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 11 精美甜品 Dessert · 即位
per pax

10人餐 Pax Set Meal

RM1088 **A**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 家乡焖笋干
Braised Bamboo Shoot
- 3 · 水晶猪蹄冻
Cold Pork Trotters Jelly
- 4 · 卤水豆腐
Braised Homemade Bean Curd
- 5 独特海鲜 Seafood · 农家海蛎汤
Farmhouse Oyster Soup
- 6 · 一品海蛎煎
PUTIEN Crispy Oyster
- 7 · 風味乾炸鯧魚
Deep-Fried Pomfret with Sweet & Sour Sauce
- 8 · 风味麦片虾
Deep-fried Prawns with Cereal
- 9 · 鲍鱼辣椒小炒肉
Stir-fried Spicy Abalone and Pork
- 10 特制肉类 Meat · 莆田荔枝肉
PUTIEN Sweet & Sour Pork with Lychee
- 11 · 脆皮蒜香鸡(一只)
Deep-fried Chicken with Garlic (whole)
- 12 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 13 精美甜品 Dessert · 即位
per pax

10人餐 Pax Set Meal

RM1388 **B**

- 1 特色小菜 Starter · 虾苗头水紫菜
Seaweed and Mini Shrimps Dressed with Sauce
- 2 · 家乡焖笋干
Braised Bamboo Shoot
- 3 · 一品醉鲜鱿
Drunken Squids
- 4 · 冰镇南日鲍(即位)
Iced Nanri Abalone (per pax)
- 5 独特海鲜 Seafood · 药膳竹筒虾(即位)
Bamboo Herbal Prawn (per pax)
- 6 · 辣子鲜海蛎
Deep-fried Oyster with Dried Chilli
- 7 · 一品海蛎煎
PUTIEN Crispy Oyster
- 8 · 清蒸龙虎斑
Steam Brown-marbled Grouper
- 9 特制肉类 Meat · 椒盐猪手 (10片)
Deep-fried Pork Trotters with Salt & Pepper (10pcs)
- 10 · 福州风味红糟鸡
Claypot Chicken in Fermented Red Rice Wine
- 11 时令蔬果 Vegerables · 上汤时蔬
Seasonal Vegetables in Superior Stock
- 12 风味主食 Main Course · 兴化炒米粉 / 福建海鲜滷麵
· Fried Heng Hwa Bee Hoon /
· Fujian Seafood Lor Mee (Choice of 1)
- 13 精美甜品 Dessert · 即位
per pax