

润饼

古早味

·润饼皮

选用从清末传承至今的亚佛润饼皮，皮薄透光且弹牙软韧，亚佛润饼皮陪伴泉州人一个世纪。

The crust was selected from a shop in Quanzhou City, and the shop's production technique has been passed down for centuries.

·包山包海

虎缙

虎缙（闽南话音译）是海苔的一种，体现泉州依海而居的口味特点，代表着“海”元素，将其与米粉炒至酥脆作为润饼中调味品存在，其拥有独一无二的香味，可谓是润饼的灵魂。

Huti, a type of edible seaweed, has a special aroma, is fried, crispy.

花生

严选福建龙岩落花生，香气馥郁，营养丰富，产自山林区域。加入些许白糖制成花生糖酥，代表着闽南地区“八山一水一分田”中的“山”元素，祈望好事“花”生。

Peanuts, selected from local varieties, add sugar, in Chinese homophony, meaning good things happen.

·吃润饼

山海为底，包金包银，春菜各色，卷起来，包头包尾，团团圆圆

每一道闽南古早味的意义，不仅在于满足味蕾，更连接着情感，传递着共鸣。

This dish is the traditional food of Quanzhou city, so that local people care about the hometown flavor.

