

【Shenzhen】 Novel yet classic Minnan cuisine
The only nominated “Black Pearl” restaurant in Shenzhen!



Minnan (southern Fujian) cuisine is not common in Hong Kong or Shenzhen. But since its arrival in Shenzhen in July 2021, Minnan Minnan has become a popular restaurant in the city, thanks to its authenticity and creativity in delivering classic flavours in an exquisite modern style to tempt all palates. In the same year, it became one of the 736 eateries shortlisted for the “2022 Black Pearl Restaurant Guide”, the Chinese equivalent of the Michelin Guide.



The radish rice recommended by “A Bite of China”, a popular Chinese documentary, is one of the ten signature dishes of “Minnan Minnan”. The deceptively ordinary dish is made from a selection of well-thought-out ingredients. Radish grown in sandy soil is sweet and free of chunks, with a water content as high as 90%. Other ingredients include heritage pork, dried mushrooms, dried shrimps and dried razor clams. These salty dried foods together with the unctuous rice and refreshing radish make the radish rice so complete. Each bite is deeply satisfying.



The must-try snack is the green onion paste buns. They are hand-made every day and many people come especially for this signature snack. The golden bun is sprinkled with chopped spring onion, and the filling includes salted egg yolk and meat floss. The saltiness and sweetness are well blended to render a soft and glutinous taste, coupled with a molten lava moist centre. And the buns go really well with the classic Minnan sweet peanut soup!



Deep-fried shredded duck with mashed taro is a traditional must-have on the Minnan dinner table. The taro is firstly mashed into paste and then deep-fried with duck meat wrapped in pastry. With the crunchy skin and delicate filling, it creates a mouthfeel close to that of mochi. Dip with the sauce for a sweet and sour taste and a crispy texture.



Apart from the signature dishes above, the restaurant also has a number of specialties that are perfect for family time. For example, the dish known as stuffed chitterlings has this zesty freshness, fatty but not greasy. Chicken breast with Shaoxing wine is delicately tender and fragrant. The classic popiah features soft ultra-thin pastry with the yummy filling of vegetable and mashed peanuts. And gum karaya in avocado is a dessert said to be good for ladies' health and beauty. Try them all!

【Minnan Minnan】

Address: Shop 409, 4/F, Phase I, The MixC, 1881 Bao'an South Road, Luohu District, Shenzhen

Getting there:

1. From downtown area: Take Shenzhen Metro Line 1 or Line 2. Get off at Grand Theater Station and walk about 8 minutes from Exit F.
2. From East Rail Line Lo Wu Station: Get to Shenzhen Metro Luohu Station on foot and take Line 1.
3. From East Rail Line Lok Ma Chau Station: Get to Shenzhen Metro Futian Checkpoint Station on foot. Take Line 4 and then transfer to Line 1 at Convention & Exhibition Center Station.
4. From High Speed Rail Futian Station: Get to Shenzhen Metro Civic Center Station on foot and take Line 2.

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