

Authentic Hakka Cuisine Arrives in Singapore: Hakka Yu Opens at Jewel Changi Airport

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Hakka Yu (å®¢è¯), a renowned restaurant chain originating from Guangzhou, has officially opened its doors at Jewel Changi Airport. Established in 2013, Hakka Yu has grown to over 80 outlets across China and now proudly debuts its first international location in Singapore. With this launch, the rich culinary traditions of Hakka culture have found a new home in Southeast Asia.



With over 200,000 Hakka people in Singapore, the opening of Hakka Yu is a momentous occasion for the community. It provides a unique opportunity for locals and international visitors to experience authentic Hakka cuisine that preserves the flavors and heritage of this resilient culture.

In preparation for its launch, Hakka Yu collaborated with the Char Yong (Dabu) Association, a respected advocate for Hakka heritage in Singapore. After visiting the restaurant in China, the association lauded its dedication to authenticity and cultural preservation.



â??Weâ??re thrilled to introduce Hakka Yu to Singapore,â?• shared Mr. Fong Chi Chung, Founder and Chairman of PUTIEN Group. â??Authentic Hakka dishes, such as Hakka Salt-Baked Chicken and Traditional Hakka Pork Soup, are rarely seen here. At Hakka Yu, we aim to spotlight these unique flavors, enriching Singaporeâ??s multicultural food scene with a deeper appreciation for Hakka cuisine.â?•



Hakka cuisine reflects the history of its people, shaped by migration and adaptation. Traditional techniques like salting, drying, and fermentation remain central to their dishes, exemplifying their resourcefulness and cultural pride.

One standout dish is the **Hakka Salt-Baked Chicken**, where kampung chicken is marinated with herbs and baked in salt to enhance its tenderness and flavour. This ancient preparation method ensures each bite is succulent and aromatic, making it a must-try for diners.


INTANGIBLE CULTURAL HERITAGE
HAKKA SALT-BAKED CHICKEN
MULTI-GENERATIONS OF
TRADITIONAL COOKING
AVAILABLE FOR
TAKEAWAY
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As a Cantonese with grandparents who hail from Guangzhou, many of the dishes served at Hakka Yu feel familiar to me.

Here are some of the must-try dishes at Hakka Yu.

Hakka Salt-Baked Chicken: Tender, juicy kampung chicken marinated with herbs and baked in salt for a flavour-packed experience. While slightly saltier than usual, the moist and tender texture makes it irresistible.

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Hakka Stuffed Tofu: A classic pairing of pork and tofu, pan-fried with a rich, savoury sauce.

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Traditional Hakka Pork Soup: A comforting broth made with high-quality pork, simmered to perfection for a delicate, rich flavour.

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Sweet and Sour Pork with Pineapple and Strawberry: A unique twist on the classic, featuring crispy pork with a fruity and tangy glaze.

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Cantonese Char Siu: Succulent char siu with a perfect meat-to-fat ratio, glazed in sweet sauceâ??an absolute must-order!

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Hakka Abacus Seeds: Dense, chewy yam gnocchi that delivers a robust flavour, loved by Hakka cuisine enthusiasts.

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Traditional Cantonese Claypot Rice with Cured Meats: A simpler version of the classic, featuring flavourful cured meats and delightful crusty rice bits.

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Cantonese Stir-fried Choy Sum

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Hakka Green Kueh: Soft, glutinous rice dumplings infused with mugwort and filled with red bean or black sesame paste. The thick skin may not suit all preferences.

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Iced Bayberry Drink: A sweet and tangy drink packed with antioxidants like flavonoids and polyphenols, offering both a refreshing and healthful treat.

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SOUR
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Full cup of bay

Hakka Yu provides a serene, zen-inspired dining atmosphere, perfect for gatherings with family and friends.



After enjoying a wonderful meal here, I can confidently say Iâ??ll be back for more. If youâ??re visiting Jewel Changi Airport, donâ??t miss the chance to indulge in the bold, authentic flavours of Hakka cuisine at Hakka Yu!

More heritage cuisine in Singapore: For another take on Asian heritage flavours, check out Racines at Sofitel Singaporeâ??s new Straits heritage menu, featuring dishes inspired by family recipes from across the region.

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