

汕頭
SWATOW

SWATOW RESTAURANT

贺年佳肴

JOYOUS DELICACIES



喜庆聚宝盆菜

Festive Treasures 'Poon Choi'

Whole Abalone, Dried Oysters, Sea Cucumber, Roasted Pork, Shiitake Mushrooms, Prawns, Fish Maw, Lotus Root, Beancurd Sticks, Fishcurd, Black Moss, Baby Cabbage

精选鲍鱼、蚝豉、海参、干烧肉、花菇、美人虾、鱼鳞、莲藕、豆根、鱼腐、发菜、娃娃菜

小/S

\$288

大/L

\$488

原鼎佛跳墙

需提前 1 天预订 1 Day Advance Order

Buddha Jump Over The Wall

Whole 4-Head Abalone, Shark's Fin, Sea Cucumber, Dried Scallops, Ham, Prawns, Fish Maw, Sliced Conch, Ginseng, Dangshen, Chicken, Crab meat, Bei Qi, Shiitake Mushrooms, Lean pork

原汁4头鲍鱼、鲍翅、海参、干贝、火腿、花胶、螺片、泡参、党参、走地鸡、蟹肉、北芪、天白花菇、赤肉

小/S

\$498

大/L

\$998

好事成发元蹄(横财就手)

每份/Per Portion

Fortune Braised Pork Trotter

\$48

游刃有余酒醉虾

Joyful Drunken Prawns

\$38

七家菜#

'Seven Families' Vegetables Medley

小/S

\$18

大/L

\$33

*只限大年初七售卖

For Sale On 7th Day of Chinese New Year Only

素食
VEGETARIAN

图片只供参考。所有数额需另加服务费与消费税。
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生鱼



PROSPERITY 'YU-SHENG'



潮式包您捞起 (鲍鱼)

Wealth In Abundance Abalone 'Yu Sheng'

小/S

大/L

\$88

\$128

潮式风生水起 (熏三文鱼)

Ascendance Salmon 'Yu Sheng'

小/S

大/L

\$68

\$98

富贵潮式素鱼生



Health In Abundance Vegetarian 'Yu Sheng'

Shredded Salted Preserved Radish, Shredded Carrot, Shredded Cucumber, Shredded White Radish, Shredded Lettuce, Celery, White Sesame Seeds, Plum Sauce, Crushed Peanuts, Sesame Oil, Shredded Scallions

菜脯丝 (咸)、红萝卜丝、青瓜丝、白萝卜丝、生菜丝、芹菜、白芝麻、梅膏、花生碎、香油、北葱丝

小/S

大/L

\$48

\$68

另加 | Add-On

二头鲍鱼(1粒)

2-Head Abalone (1pc)

每粒/Piece

\$68

二头鲍鱼(2粒)

2-Head Abalone (2pcs)

2粒/2pcs

\$118.00

熏三文鱼

Smoked Salmon

每碟/Plate

\$16.80

香酥咸蛋鱼皮

Crispy Salted Egg Fish Skin

每碟/Plate

\$8.80

卜脆

Crispy Cracker

每包/Pack

\$5.00



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潮州

TEOCHEW
SPECIALTIES

经典

潮州冻蟹
Teochew Cold Crab



潮式卤鸭片伴豆干
Braised Sliced Duck with Tau Kwa in Teochew Style



潮州酥炸虾枣
Teochew Crispy-Fried Prawn & Pork Roll



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厨前推荐
MUST TRY

101. **潮州冻蟹** 
Teochew Cold Crab 时价/Seasonal Price
102. **新春汕头大拼盘** 
Swatow Combination Platter
Braised Sliced Duck, Siew Mai,
Chilled Pork Knuckles, Baby Squid
Crispy Pork & Prawn Roll,
卤鸭片、烧卖、猪脚冻、苏东仔、虾枣 小/S \$78 大/L \$118
103. **汕头卤味拼盘**
Assorted Braised Combination Platter
Braised Sliced Duck, Chilled Pork Knuckles,
Chilled Sliced Pig's Phiz
卤鸭片、猪脚冻、猪头粽 \$39.80
104. **潮式卤鸭片伴豆干** 
**Braised Sliced Duck with
Tau Kwa in Teochew Style** 小/S \$23 大/L \$43 半只/Half \$48 每只/Whole \$83
105. **潮式豆酱鸡** 
**Kampung Chicken in
Teochew Bean Sauce** 半只/Half \$28 每只/Whole \$55



106. **潮式猪脚冻** 
Chilled Pork Knuckles in Teochew Style 每份/Per Portion \$18
107. **潮式猪头粽** 
Chilled Sliced Pig's Phiz in Teochew Style \$18
108. **潮州酥炸虾枣** 
Teochew Crispy-Fried Prawn & Pork Roll \$20
109. **潮州蚝烙**
Teochew Crispy Oyster Omelette \$20

汤·海中宝

SOUP • SEA TREASURES



红焖海参

Braised Sea Cucumber & Seasonal Green in Superior Broth

201. **金汤蟹肉鱼翅** 
 Braised Shark's Fin
 Soup with Crab Meat

每盅/PAX

小/S

大/L

\$20

\$80

\$148

202. **蟹肉海参鱼鳔羹** 
 Braised Fish Maw &
 Crabmeat with Sea Cucumber
 in Superior Broth

每盅/PAX

小/S

大/L

\$18

\$43

\$78



北菇焖鱼鳔

Braised Fish Maw in Teochew Style



蟹肉海参鱼鳔羹

Braised Fish Maw & Crabmeat with
 Sea Cucumber in Superior Broth



203. **潮州黄炆大鲍翅** 每盅/Portion
Braised Teochew Superior Shark's Fin \$63
-
204. **原鼎佛跳墙** 需提前 1 天预订 1 Day Advance Order 小/S 大/L
Buddha Jump Over The Wall \$498 \$998



205. **蚝皇碧绿原只6头鲍鱼 (4粒/8粒)**
Braised Whole 6-Head Abalone & Seasonal Green 小/S 大/L
\$88 \$173
 另加\$22粒/Additional \$22 per piece
-
206. **红焖海参**
Braised Sea Cucumber & Seasonal Green in Superior Broth 小/S 大/L
\$43 \$78
-
207. **北葱焖鱼鳔**
Braised Fish Maw in Teochew Style 小/S 大/L
\$43 \$78
-
208. **潮式鱼鳔海参**
Braised Sea Cucumber & Fish Maw in Teochew Style 小/S 大/L
\$63 \$118



龙虾

LOBSTER

咸蛋黄金沙炒龙虾
Wok-Fried with
Golden Salted Egg Yolk

301. 本地龙虾 Local Lobster

时价/Seasonal Price

烹饪方法 Cooking Method

金银蒜蒸

Steamed with Garlic

咸蛋黄金沙炒

Wok-Fried with Golden Salted Egg Yolk

姜葱炒

Stir-Fried with Ginger & Scallion

上汤焗

Baked with Superior Broth

白胡椒

White Pepper

避风塘

'Bi Feng Tang'

302. 螃蟹 Crab

时价/Seasonal Price

烹饪方法 Cooking Method

星洲辣椒蟹

Singapore-Style Chili Crab

潮州白胡椒蟹

Teochew Style White Pepper Crab

303. 赛螃蟹 Crab-Style Scrambled Eggs

每份/Per Portion

\$48



401. 潮州蒸斗鲷

Steamed Pomfret in Teochew Style

时价/Seasonal Price

烹饪方法
Cooking Method

潮州蒸

Steamed in Teochew Style

油浸

Deep-Fried with Soy Sauce

402. 港蒸鳕鱼

Steamed Cod Fish in Hong Kong Style

每份/Per Portion

\$43

403. 香煎鳕鱼

Deep Fried Cod Fish with Soy Sauce

\$43

404. 龙趸鱼件

Giant Grouper Chunks

\$43

烹饪方法
Cooking Method

潮州蒸

Steamed in Teochew Style

港蒸

Steamed in Hong Kong Style

剁椒 

Steamed with Chopped Peppercorn



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海鲜 虾类

PRAWN • SHELLED PRAWN

501. 虾类

Shelled Prawn

小/S

\$32

大/L

\$60

烹饪方法

Cooking Method

麦片炒

咸蛋黄金沙炒

药膳汤

花雕白灼

Crispy Cereal

Stir-Fried with Crispy Egg Yolk

Herbal Soup in Chinese Wine

Poached with Chinese Wine

502. 虾球

De-Shelled Prawn

小/S

\$36

大/L

\$68

烹饪方法

Cooking Method

麦片炒

咸蛋黄金沙炒

青芥末

Crispy Cereal

Stir-Fried with Salted Egg Yolk

Wasabi Mayonnaise

601. **芝麻酱黑猪肉** 
Stir-Fried Kurobuta Pork with Black Sesame Sauce
 小/S \$36 大/L \$68
602. **荔枝黑豚咕咾肉** 
Sweet & Sour Kurobuta Pork with Lychee
 小/S \$32 大/L \$62
603. **黑椒牛肉粒**
Sautéed Beef with Black Pepper
 每份/Per Portion \$32



701. **芥兰菜脯粿条** 
Fried Kway Teow with Kai-Lan & Preserved Radish
 小/S \$18 大/L \$33
702. **潮式海鲜炒面线**
Teochew Fried Mee Sua with Seafood
 小/S \$26 大/L \$48
703. **芥兰蚧肉炒饭**
Fried Rice with Crab Meat & Kai Lan
 小/S \$26 大/L \$48
704. **长寿面**
Longevity Noodle
 小/S \$33 大/L \$63
705. **樱花虾干烧伊面**
Braised Ee-Fu Noodle with Sakura Ebi
 小/S \$26 大/L \$48
706. **X.O.酱海鲜炒饭**
Seafood Fried Rice with X.O. Sauce
 小/S \$26 大/L \$48
707. **白饭**
Steamed Rice
 每碗/Per Bowl \$1.50

蔬菜·豆腐类

VEGETABLE • BEANCURD

潮州干贝八宝菜
Conpoy Braised Eight
Treasure Vegetable

801.	潮州干贝八宝菜 	小/S	大/L
	Conpoy Braised Eight Treasure Vegetable	\$26	\$48
802.	潮式铁脯芥兰 	小/S	大/L
	Stir-Fried Kai-Lan in Teochew Style	\$20	\$36
803.	肉碎X.O.酱四季苗	小/S	大/L
	Stir-Fried French Beans with Minced Pork & X.O. Sauce	\$20	\$36
804.	干贝上汤苋菜	小/S	大/L
	Conpoy Braised Chinese Spinach in Superior Broth	\$23	\$43
805.	鲜菌滑豆腐	小/S	大/L
	Swatow Homemade Beancurd with Mushroom	\$26	\$48
806.	黑松露白松菇炒带子西芹 	小/S	大/L
	Sautéed Scallops with Black Trufflé, White Beech Mushrooms & Celery	\$43	\$83
807.	香港芥兰/奶白/西生菜/芦笋/西兰花		
	HK Kai-Lan / Milk Cabbage / Iceberg Lettuce / Asparagus / Broccoli		
	烹饪方法 Cooking Method	小/S	大/L
	带子炒 Sautéed w/Scallop	\$38	\$68
	虾球炒 Sautéed with De-Shelled Prawn	\$33	\$63
	北菇扒 Braised with Mushroom	\$28	\$48
	清炒 Wok-Fried		
	蒜蓉炒 Stir-Fried w/Minced Garlic		
	蚝油 Stir-Fried w/Oyster Sauce		
	白灼 Poached	\$20	\$36

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厨师推荐
MUST TRY



健康

素菜

VEGETARIAN
ALA CARTE

金素X.O酱芦笋杏鲍菇
Sautéed King Oyster
Mushroom in XO Sauce

808. 百合芹杏香  每份/Per Portion **\$20**
Stir-Fried Lily Bulb & Celery
809. 菠萝咕嚕杏鲍菇   **\$20**
Wok-Fried Sweet & Sour Lion's Mane Mushroom
810. 潮州炸豆干   **\$18**
Fried Beancurd in Teochew Style
811. 金素X.O酱芦笋杏鲍菇  **\$22**
Sautéed King Oyster Mushroom in X.O. Sauce
812. 橄榄菜炒饭  **\$22**
Fried Rice with Preserved Olive Leaves



菠萝咕嚕猴头菇
Wok-Fried Sweet & Sour
Lion's Mane Mushroom



橄榄菜炒饭
Fried Rice with Preserved
Olive Leaves



百合芹杏香
Stir-Fried Lily Bulb & Celery

甜品

DESSERT



潮式金瓜白果芋泥
Teochew Yam Paste with
Pumpkin & Gingko Nuts

901. **潮式金瓜白果芋泥** 
Teochew Yam Paste with
Pumpkin & Gingko Nuts
- | 每盅/PAX | 小/S | 大/L |
|--------|------|------|
| \$7.80 | \$23 | \$43 |
-
902. **榴莲麻薯 (雪媚娘)**
Durian Mochi
- 每粒/Per Piece
\$3.80
-
903. **杨枝玉露**
Chilled Mango Sago
- 每份/Per Portion
\$7.80
-
904. **红枣雪耳炖桃胶**
Simmered Peach Collagen in
Red Dates & Snow Fungus Soup
- 每份/Per Portion
\$9.30
-
905. **红枣炖雪蛤** 
Double-Boiled Red Dates with Hashima
- 每份/Per Portion
\$13.00
-
906. **蛋白杏仁露**
Silky Almond Tea with Egg White
- 每份/Per Portion
\$13.80



杨枝玉露
Chilled Mango Sago



红枣雪耳炖桃胶
Simmered Peach Collagen in
Red Dates & Snow Fungus Syrup



饮料 • BEVERAGE

中国茶 | CHINESE TEA

001. **潮州凤凰单丛** Phoenix Dan Cong 每位/Per Pax
茶色黄褐，油润有光，清香持久，滋味浓醇鲜爽，润喉回甘。 **\$3.80**
002. **茉莉香片** Jasmine Xiang Pian
茶色黄明亮，花香袭人，甘芳满口，滋味浓醇鲜爽。 **\$3.00**
003. **陈香铁观音** Tie Guan Ying
茶色浓郁，绵甜甘醇，滋味沉香凝韵。 **\$3.00**
004. **普洱茶** Pu Er
茶汤红浓明亮，味道醇厚且甜，口感柔和 **\$3.00**
005. **八宝花茶** Eight Treasures Flower Tea
散发温润舒畅的香气，口味清香迷人，具有舒缓及放松情绪，让人心灵平静的功效。滋味迷人的养颜美容花茶 **\$4.80**

啤酒 | BEER

006. **喜力啤酒** Heineken 每瓶/Per Bottle **\$13.80**
007. **黑啤** Guinness Stout **\$12.80**
008. **虎标啤酒** Tiger Beer 每罐/Per Can
杯/Mug **\$10.80** 扎/Jug **\$39.80** 桶/Barrel **\$498**
009. **札幌啤酒** Sapporo Premium Beer
瓶/Bottle **\$6.90** 桶/Bucket (5 bottles) **\$30**

其他饮料 | OTHER BEVERAGE

010. **金桔梅子** Honey Kumquat 每杯/Per Glass **\$6.80**
011. **酸柑汁** Lime Juice **\$4.80**
012. **红毛榴莲汁** Soursop Juice **\$6.80**
013. **泰式冰奶茶** Iced Thai Milk Tea  **\$6.80**
014. **汽水** Canned Drink 每罐/Per Can
Coke / Coke Light / Sprite / Fanta Orange / Ice Lemon Tea /
Jasmine Green Tea / Chrysanthemum Tea
可口可乐 / 无糖可口可乐 / 雪碧 / 芬达橙 / 柠檬茶 /
茉莉绿茶 / 菊花茶 **\$3.80**
015. **清热凉茶** Refreshing Herbal Tea
杯/Glass **\$4.80** 扎/Jug **\$15**





swatowseafood



swatowrestaurant



新加坡Swatow Seafood
小红书号:7263094222