

# 汕頭城

SWATOW CITY



## 潮州美食

“潮州人，自己人，来到汕头都是自己人！  
潮州菜好鱼，好菜，好运来！”

Teochew People  
“Gagi Nang” ‘our own people’  
Once in Swatow, we are “Gagi Nang”, we are one family.  
Teochew cuisine is well known for  
its seafood dishes and is often  
regarded as being very healthy,  
good food, good fortune





## 舌尖上的美食

汕头是潮汕文化的发源地之一，凡“有海水的地方就有潮人”，有潮人的地方无疑就有潮汕文化的存在。

汕头民众以刻苦耐劳，勇于开拓，善于经营，诚实信义而著称于世。为了家庭，为了生活，他们飘洋过海，远渡重洋到海外打拼，让故乡的家人可以有个更美好的家园。

潮菜是饮食三大流派之一，拥有千年历史。菜色种类繁多如海鲜，素菜和甜菜。潮汕美食注重以最新鲜的食材，保持鲜美原味的特色。

汕头城为了体现深厚潮汕的饮食文化，多年来培养优秀的精英厨师团队，用心烹调与研发潮汕美食精髓，从家常小菜，潮州小点至潮州宴席，道道呈现潮汕经典与美味，为辛苦来到南洋打拼多年的先贤们呈现道地的潮州佳肴，慰藉他们的思乡情缘。



Shantou (formerly Swatow) is deemed as one of the many birthplaces of the Chaoshan culture. As the saying goes, "Teochews go where the sea flows", Teochews bring their culture with them wherever they go.

One of the three major culinary classics of China, Teochew cuisine boasts a rich history of over a thousand years. From seafood and vegetarian dishes to desserts, it is known for its emphasis on using only the freshest of ingredients for richer and more wholesome flavours.

Swatow City presents you the longstanding tradition of Chaoshan culture on a plate, specialising in Teochew cuisine so as to serve up the authentic flavours of Chaozhou. So come and tuck in as a family.







汕头豆酱鸡 (半只\$20) (1只\$38)  
Swatow Signature Kampong Chicken



潮州虾枣  
Crispy Prawn Roll

\$8



潮州香炸肝花  
Crispy Pork Liver Roll

\$10



生炊冻乌鱼 (每条)  
Teochew Style Chilled Mullet  
\$32





赞

潮州冻黄膏蟹 100g  
Teochew Cold Crab  
\$10



赞

汕头琵琶虾 100g  
Swatow Signature Crayfish  
\$6



赞

潮州蚝烙  
Teochew Fried Oyster  
& Omelette \$15

白灼墨鱼  
Poached Squid \$16



北京片皮鴨  
Peking Duck

半只\$35 | 1只\$68  
Half \$35 | Whole \$68

脆皮乳豬  
Roasted Crispy  
Suckling (Pig)

半只\$138 | 1只\$268 (预定)  
Half \$138 | Whole \$268

脆皮燒雞  
Roasted Chicken

半只\$20 | 1只\$38  
Half \$20 | Whole \$38



黑松露茶皇鴨

Signature Smoked Duck with Black Truffle,  
Pu Erh & Chrysanthemum Tea Leave

半只\$35 | 1只\$68



# 鱼翅汤羹



潮州干捞散翅 \$28 (位上)  
Teochew Style  
Stir-Fried Shark's Fin

迷你佛跳墙 \$68 (位上)  
Double-boiled Mini Buddha  
Jumps Over the Wall

潮式蟹肉黄焖翅 \$28 (位上)  
Braised Royal Shark's Fin and  
Crab Meat in Teochew Style

赞

潮式红烧大鲍翅  
Braised Superior Shark's  
Fin in Teochew Style  
\$48 (位上)







### 茶壶松茸炖鸡汤

\$12

Chicken & Matsutake Mushroom  
Soup Served in Mini Tea Pot

### 鲍鱼粒鱼鳔羹

\$8 (位上)

Braised Abalone with  
Fish Maw Bisque

### 宫廷酸辣羹

\$8

Imperial Hot and Sour Soup

赞

### 咸菜胡椒猪肚汤

Double Boiled Pig's Tripe  
Sarawak Peppery Broth  
with Preserved Salted Vegetables  
\$8







斯里兰卡蟹  
Sri Lanka Crab

100g | \$9

虾  
Prawn

100g | \$6

本地龙虾  
Local Lobster

Seasonal Price  
Advanced Order

波士顿龙虾  
Boston Lobster

100g | \$8

阿拉斯加蟹  
Alaskan Crab

(Seasonal Price | Advanced order)

(时价) (预定)

**煮法:**

辣椒煮, 黑/白胡椒,  
上汤, 牛油,  
鸡油花雕蒸, 蒜茸蒸,  
清蒸, 椒盐。





赞

XO醬松菇炒螺片帶子

Sauteed Scallops with  
Sea Whelk in X.O. Sauce

\$32





豉汁带子蒸豆腐 \$28  
Steamed Tofu with  
Scallops in Black Bean Sauce

青芥末鱼子虾球 \$28  
Crispy Prawn with  
Wasabi Mayonnaise & Caviar

干煎银鳕鱼 \$28  
Pan Fried Cod Fish



味蛋珍珠开边虾 \$22  
Stir Fried Prawn with  
Salted Egg Yolk



凤胎带子扒时蔬 \$28  
Stir Fried Scallop with  
Seasonal Vegetables & Egg White

赞

半煎煮午尾鱼  
Teochew Pan Fried Threadfin Fish Tail  
\$28





# 肉类



梅香咸鱼蒸肉饼

Steamed Minced Pork with Salted Fish

\$16



榄菜肉碎四季豆

Sauteed French Beans with Minced Pork and Olive

\$12

黑椒蒜片牛柳粒

Fried Beef with Black Pepper & Golden Garlic

\$28



潮州沙茶酱牛肉

Stir Fried Beef with Satay Sauce

\$16

栗子海参黑蒜焖鸡煲

Braised Chicken with Chestnuts, Sea Cucumber and Black Garlic

\$28

咸鱼鲍鱼滑鸡煲

Braised Abalone & Chicken with Salted Fish in Casserole

\$28

菠萝咕噜肉

Sweet & Sour Pork with Pineapple

\$16



蒜片凉瓜排骨煲

Stewed Pork Rib with Bitter Melon

\$18





# 时蔬



赞

## 潮州八宝菜

Teochew Eight  
Treasure Vegetarian  
\$18

赞

## 叁峇番薯叶

Stir Fried Potato Leaf  
with Sambal

\$12

赞

## 潮式铁脯芥兰

Teochew Fried Kai Lan  
with Dried Flounder

\$16

## 三黄蛋苋菜

Poached Chinese Spinach  
with Trio Eggs

\$16

## 蒜子豆根浸奶白菜

Poached Baby White Cabbage  
with Garlic & Tofu Skin

\$12

## XO酱炒芦笋

Stir Fried Asparagus in XO Sauce

\$16

## 干贝虾子扒芥菜

Braised Mustard with  
Dried Scallop & Shrimp Roe

\$16

蔬菜类 | \$12

奶白菜 | Baby White Cabbage

苋菜 | Chinese Spinach

小芥兰 | Baby Kai Lan

香港芥兰 | Hong Kong Kai Lan

西兰花 | Broccoli

(蒜蓉, 清炒, 蚝油, XO酱)





金汤西柿  
Braised Tomato in  
Pumpkin Broth  
\$12





赞

金汤菊花豆腐  
Chrysanthemum Tofu in  
Pumpkin Soup  
\$12

伴水芹香  
Stir Fried Assorted Vegetables  
& Black Fungus \$16

鲜菌菠菜汤  
Fresh Mushroom And  
Spinach Soup \$8

碧绿素鲍鱼片  
Braised Mock Abalone  
With Vegetables \$18

赞 红烧素豆腐  
Braised Vegetarian Bean Curd \$12

赞 鲜菌炒鲜百合芦笋  
Stir-fried Asparagus with  
Fresh Mushrooms \$16



赞

西湖糖醋鱼  
Sweet & Sour Vegetarian Fish \$8

彩虹炒饭  
Vegetarian Fried Rice \$16

素烧伊面  
Braised Vegetarian  
Ee-Fu Noodles \$14



# 粥粉面飯

赞

避风塘炒河粉  
Fried Kway Teow with  
Seafood in HK Style  
\$16





赞

柴鱼花章鱼鸡粒石窝烩饭 \$18  
Braised Rice with Chicken, Octopus & Bonito Flakes in Stone Pot

樱花虾干烧伊面 \$16  
Ee Fu Noodle with Sakura Ebi

赞

避风塘炒河粉 \$16  
Fried Kway Teow with Seafood in HK Style

咸鱼鸡粒炒饭 \$14  
Fried Rice with Chicken Meat and Salted Fish

蚝仔肉碎粥 \$8  
Teochew Porridge with Oyster and Minced Pork

铁脯肉碎粥 \$8  
Teochew Porridge with Minced Pork and Dried Flounder

鲳鱼片粥 \$8  
Teochew Porridge with Fresh Sliced Pomfret

鱼子蟹肉炒饭  
Fried Rice with Crab Meat & Caviar  
\$16

赞



潮州炒面卜 \$16  
Teochew Fried Mee Pok with Seafood & Minced Pork

赞



芥兰菜脯炒粿条 \$12  
Fried Kway Teow with Kai Lan & Preserved Radish

赞



糖醋两面黄 \$14  
Teochew Pan-Fried Noodle with Sugar



马蹄片绿豆爽 \$3.80  
Teochew 'Tau Suan'  
with Water Chestnut

姜汁炖奶 \$4.80  
Steamed Milk Pudding

紫薯西米露 \$4.80  
Purple Sweet Potatoes Sago

 蛋白杏仁露 \$5.80  
Almond Cream  
with Egg White

雪蛤杏仁露 \$12.80  
Almond Cream  
with Hashima



潮州金瓜福果芋泥  
Teochew Yam Paste with  
Pumpkin & Ginkgo Nuts  
\$4.80





芒果布丁 \$4.80  
Chilled Mango Pudding



杨枝金露 \$4.80  
Chilled Mango Sago  
with Pomelo



榴莲雪媚娘 3件 \$7.50  
Durian Mochi 3Pcs \$7.50



椰汁木瓜糕  
Chilled Coconut Jelly with Papaya  
3件 \$4.8