

“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 nang, ga gi nang”

All who come to Swatow will be treated as one of our own!

In teochew cuisine, with great food comes great 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，他们漂洋过海，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，素材
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的佳肴，
安慰籍他们的思乡情缘。

Shantou (formerly Swatow) is deemed as one of the many birthplaces of the
Chaoshan culture. As the saying goes, "Teochew 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 Chaoshan. So come and tuck in as a family.

潮州

TEOCHEW
SPECIALTIES



潮州冻蟹

Teochew Cold Crab



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潮州蠔煎
Teochew Style
Oyster Omelette



卤水鸭片伴潮州豆干
Teochew Braised Duck with Teochew Tau Kwa



潮州酥炸虾枣
Teochew Crispy-fried Prawn and Pork Roll (8 pcs)



潮州三彩拼盘
Teochew Specialties
Trio Combination Platter



香脆銀魚
Crispy Fried Silver
Fish with Spices



蜜汁豆腐乾
Honey Marinated
Dried Beancurd

		每百克 per 100g
101	潮州冻蟹 Teochew Cold Crab	10.8
		每份 per portion (serves 3-4 pax)
102	潮州三彩拼盘 Teochew Specialties Trio Combination Platter	28
	潮州猪脚冻Teochew Chilled Jellied Pork Knuckle	
	手打潮州虾丸Crispy-fried Handmade Prawn Ball	
	潮州香炸肝花Crispy-fried Teochew Pork Liver Roll	
103	手打潮州虾丸 Crispy-fried Handmade Prawn Ball (6 pcs)	16
104	潮州猪脚冻 Teochew Chilled Jellied Pork Trotter (8 pcs)	12
105	潮州酥炸虾枣 Teochew Crispy-fried Prawn and Pork Roll (8 pcs)	14
106	潮州香炸肝花 Teochew Crispy-fried Teochew Pigs Liver and Prawn Roll	14
107	蜜汁素鹅 Honey Marinated Dried Beancurd	14
108	卤水鸭片伴潮州豆干 Teochew Braised Duck with Teochew Tau Kwa	18
		half半只 34
		whole每只 68
109	香脆銀魚 Crispy Fried Silver Fish with Spices	13
110	卤香大肠 Braised Pigs Intestine	12
111	潮州蠔煎 Teochew Style Oyster Omelette	16

鱼翅汤

SHARK'S FIN • SOUP

金汤石锅鲍翅伴手工虾卷

Braised Superior Shark's Fin Soup
serve in Stone Bowl with Crispy Shrimp Roll



潮式蟹肉鱼鳔羹

Teochew Braised Fish Maw Soup with Crab Meat
and Sea Cucumber

白胡椒咸菜猪肚汤

Double-boiled Pig's Stomach Soup with
Sarawak White Pepper

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		每位 per person	
201	金汤石锅鲍翅伴手工虾卷 Braised Superior Shark's Fin Soup serve in Stone Bowl with crispy Shrimp Roll	58	
202	潮式蟹肉中鲍翅 Teochew Braised Superior Shark's Fin Soup with Crab Meat	48	
203	手工蒜香虾卷 Handmade Crispy Shrimp Roll (5pcs)	12	
		每位 per person	每份 per portion (serves 3-4)
204	潮式海味鱼翅 Teochew Braised Sharks Fin Soup with Seafood	25	78
205	潮式蟹肉海参鱼鳔羹 Teochew Braised Fish Maw Soup with Crab Meat and Sea Cucumber	15	48
206	茶壶干贝炖鸡汤 Double-boiled Chicken Soup with Dried Scallop and Mushroom serve in Tea Pot		
207	白胡椒咸菜猪肚汤 Double-boiled Pigs Stomach Soup with Sarawak White Pepper	12	40
208	皇宫酸辣汤 Imperial Hot and Sour Soup	10	32

海中宝

SEA TREASURES

蚝皇澳洲三头鲍鱼
Braised Australian 3-Head Abalone
in Supreme Oyster Sauce



包罗万有
Braised 10-Head Abalone with Fish Maw, Prawn, Pig's Tendons,
Mushroom and Vegetable in Casserole



百花酿鱼鳔
Braised Fish Maw Stuffed with Prawn Paste (6 pcs)



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		每位 per person
301	蚝皇澳洲二头鲍鱼 Braised Australian 2-Head Abalone in Supreme Oyster Sauce	68
302	蚝皇五头鲍鱼伴花胶 Braised 5-Head Abalone with Fish Maw in Supreme Oyster Sauce	48
303	蚝皇五头鲍鱼伴刺参 Braised 5-Head Abalone with Superior Sea Cucumber in Supreme Oyster Sauce	48

		每份 per portion (serves 3-4)
304	包罗万有(十头鲍鱼,鱼鳔, 虾球, 蹄筋, 香菇) Braised 10-Head Abalone with Fish Maw, Prawn, Pigs Tendons, 48 Mushroom and Vegetable in Casserole	
305	葱烧刺参鱼鳔煲 Braised Superior Sea Cucumber and Fish Maw with Mushroom 38 in Casserole	
306	百花酿鱼鳔 Braised Fish Maw Stuffed with Prawn Paste (6 pcs)	36
307	碧绿八头鲍鱼 Braised 8-head Abalone and Mushroom with Vegetable (4 pcs)	36



LIVE CRAB

螃蟹

辣椒螃蟹
Chili Crab



避风塘螃蟹
Sautéed Crab with Garlic and Spices



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每百克
per 100g

401	阿拉斯加帝皇蟹 (请预定) Alaskan King Crab (Advanced Order)	seasonal price
402	活螃蟹 Live Crab (Advanced Order)	seasonal price

Cooking Methods



- 1 辣椒Chili
- 2 椒盐Tossed with Salt and Pepper
- 3 黑胡椒Black Pepper
- 4 避风塘Sautéed with Garlic and Spices
- 5 粗米粉汤Braised with Bee Hoon
- 6 咸蛋金沙Sautéed with Golden Salted Egg
- 7 港式桥底Sautéed with Black Bean and Minced Pork
- 8 蛋白鸡油花雕蒸Steamed with Egg White and Hua Diao

生猛 海鲜

LIVE SEAFOOD

咸蛋金沙龙虾
Sautéed Lobster with
Golden Salted Egg



上汤焗龙虾
Braised Lobster
with Superior Broth



龙虾飞天面
Amazing Flying Noodle
with Lobster



象拔蚌刺身
Geoduck Sashimi



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		每百克 per 100g
411	澳洲龙虾 (请预定) Australian Lobster (Advanced Order)	seasonal price
412	波士顿龙虾 (请预定) Boston Lobster (Advanced Order)	seasonal price
413	象拔蚌 (请预定) Geoduck (Advanced Order)	seasonal price
414	竹蚌 Bamboo Clams	seasonal price

Cooking Methods



1. 刺身 Sashimi
2. 堂灼 Poached
3. 椒盐 Tossed with Salt and Pepper
4. 飞天面 Amazing Flying Noodle
5. 上汤焗 Braised with Superior Broth
6. 咸蛋金沙 Sautéed with Golden Salted Egg
7. 蒜蓉粉丝蒸 Steamed with Garlic and Vermicelli
8. 金蒜百合榄菜 Sautéed with Garlic and Preserved Olive Leaves



蒜蓉粉丝蒸竹蚌
Steamed Bamboo Clam with Garlic and Vermicelli

FISH 鱼

潮州蒸鲳鱼
Teochew Style Steamed Pomfret



油浸笋壳

Crispy-fried Soon Hock with Superior Soy Sauce



潮式半煎煮午鱼尾

Stewed Threadfin Tail with Fermented Bean and Leeks



		每百克 per 100g
501	游水笋壳 Live Soon Hock	10.8
502	红斑 Red Garoupa	11.8
503	鲳鱼 Pomfret	10.8
504	午鱼尾 Threadfin Tail	8.8

Cooking Methods



- 1.清蒸Steamed with Superior Soy Sauce
- 2.酱蒸Steamed with Spicy Minced Bean Paste
- 3.油浸Crispy-fried with Superior Soy Sauce
- 4.潮州蒸Teochew Style Steamed
- 5.潮式半煎煮Stewed with Fermented Bean and Leeks
- 6.家乡菜脯蒸Steamed with Preserved Radish and Pork

鱼类

家乡菜脯蒸鳕鱼

Steamed Cod Fish with Preserved Radish and Pork



香煎鳕鱼

Pan-fried Cod Fish with Superior Soy Sauce



潮式半煎煮午鱼

Stewed Threadfin with Fermented Bean and Leeks



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		每份 per portion (serves 3-4)
511	香煎鳕鱼 Pan-fried Cod Fish with Superior Soy Sauce	38
512	家乡菜脯蒸鳕 Steamed Cod Fish with Preserved Radish and Shredded Pork	38
513	潮式半煎煮午鱼 Stewed Threadfin with Fermented Bean and Leeks	28
514	潮州菜白炒鱼片 Sautéed Sliced Fish and Yellow Chives with Dried Sole Fish	24
515	豆豉凉瓜炒鱼片 Sautéed Sliced Fish and Bitter Gourd with Black Bean Sauce	24

海鲜

SEAFOOD

汕頭特色炒虾婆

Sautéed Slipper Lobster with Omelette and Leeks



XO酱粉丝虾煲

Stewed Prawn and Vermicelli with XO Sauce
serve in Stone Bowl



青芥末鲜果虾球

Crispy-fried Shelled Prawn
with Wasabi Mayonnaise
and Fruits



XO酱带子炒芦笋

Sautéed Scallop and Asparagus in X.O. Sauce



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		每百克 per 100g
521	汕頭特色炒虾婆 Sautéed Slipper Lobster with Omelette and Leeks	24
		每份 per portion (serves 3-4)
522	青芥末鲜果虾球 Crispy-fried Shelled Prawn with Wasabi Mayonnaise and Fruits	28
523	咸蛋金沙虾球 Crispy-fried Shelled Prawn with Golden Salted Egg and Sweet Corn	28
524	XO酱粉丝虾煲 Stewed Prawn and Vermicelli with XO Sauce serve in Stone Bowl	28
525	花雕鸡油蛋白蒸虾 Steamed Prawn and Egg White with Hua Diao	28
526	金蒜鲜百合榄菜脆皮虾 Crispy-fried Prawn with Garlic and Preserved Olive Leaves	28
527	碧绿西施带子 Sautéed Scallop and Egg White with Broccoli	36
528	潮州菜白方鱼炒带子 Sautéed Scallop and Yellow Chives with Dried Sole Fish	40
529	XO酱带子炒芦笋 Sautéed Scallop and Asparagus in X.O. Sauce	42

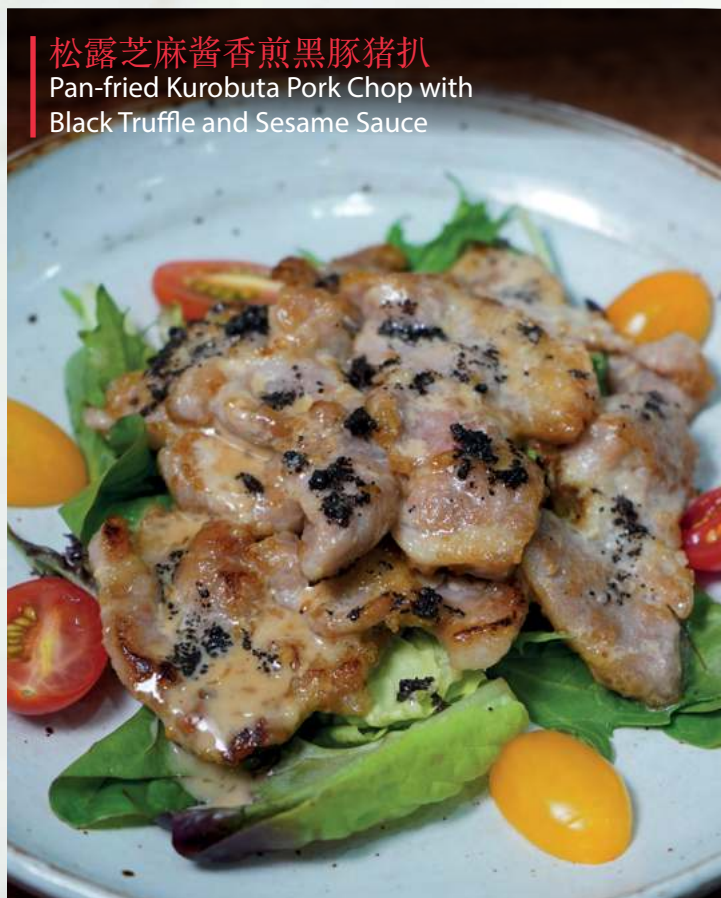
肉类

MEAT

冰沙荔枝黑豚咕噜肉
Iced Sweet and Sour Kurobuta Pork
with Lychee



松露芝麻酱香煎黑豚猪扒
Pan-fried Kurobuta Pork Chop with
Black Truffle and Sesame Sauce



鬼马炒美国肥牛
Sautéed US Beef with Water Chestnut
and You Tiao



猪脚姜醋
Stewed Pork Trotter
and Ginger in
Sweet Vinegar



		每份 per portion
601	冰镇荔枝黑豚咕嚕肉 Iced Sweet and Sour Kurobuta Pork with Lychee	28
602	松露芝麻酱香煎黑豚猪扒 Pan-fried Kurobuta Pork Chop with Black Truffle and Sesame Sauce	30
603	猪脚姜醋 Stewed Pork Trotter and Ginger in Sweet Vinegar	20
604	豆豉凉瓜排骨煲 Stewed Pork Ribs and Bitter Gourd with Black Bean Sauce serve in Casserole	20
605	鱼香肉碎茄子煲 Stewed Egg Plant and Minced Pork with Salted Fish	20
606	咸鱼蒸手打马蹄肉饼 Steamed Pork Patty with Salted Fish and Water Chestnut	20
607	鬼马炒美国肥牛 Sautéed US Beef with Water Chestnut and You Tiao	26
608	沙茶酱炒美国肥牛 Sautéed US Beef with Sha Cha Sauce	26
609	菜脯肉碎煎蛋 Minced Pork Omelette with Preserved Radish	12
610	潮洲梅菜扣肉 Teochew Stewed Pork Belly with Preserved Vegetable	18

家禽

POULTRY

北京片皮烤鸭
Roast Peking Duck
with Homemade Wraps and Trio Sauce



黑松露烤鸭
Roast Duck with
Black Truffle



松露石榴鸡
Steamed Diced Chicken, Scallop, Prawn, Crab Meat
and Black Truffle wrapped in Egg White



汕頭豆醬甘榜鸡
Braised Kampong Chicken with Fermented Bean



- 611 北京片皮烤鸭
Roast Peking Duck with Homemade Wraps and Trio Sauce
- 半只鸭 40
整只鸭 78

- 612 烤鸭二度
duck roast style

每份
Per Portion
15

duck roast style



- 1椒盐Salt and Pepper Toss
2姜葱Wok-hei Ginger and Scallion
3焖伊面Braised with Ee Mian
4避风塘Storm-fried with Garlic and Spices

- 613 黑松露烤鸭
Roast Duck with Black Truffle
- 半只鸭 38
整只鸭 75

- 614 汕头豆酱甘榜鸡
Braised Kampong Chicken with Fermented Bean
- 半只鸡 23
整只鸡 45

- 615 松露石榴鸡 (请预定)
Steamed Diced Chicken, Scallop, Prawn, Crab Meat and
Black Truffle wrapped in Egg White Crepe (Advanced order)
- 每粒
Per Pc
7.8
最少四粒
min. 4 pcs

- 616 脆皮烤雞
Roasted Crispy Chicken with Cracker
- 半只鸡 40

蔬菜·汕頭豆腐

VEGETABLE • HOMEMADE TOFU

干贝潮州八宝菜

Teochew Braised Eight Vegetable
with Dried Scallop



方鱼炒芥兰

Sautéed Kai Lan with Dried Sole Fish
and Mushroom



夏果鲜百合炒芦笋

Sautéed Asparagus and Fresh Lily Bulbs
with Macadamia Nut



肉碎榄菜四季苗

Sautéed French Bean with Minced Pork
and Preserved Olive Leaves



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		每份 per portion (serves 3-4)
701	干贝潮州八宝菜 Teochew Braised Eight Treasure Vegetables with Dried Scallop	22
702	“普宁”炸豆腐 “Pu Ning” Fried Beancurd	18
703	汕頭双脆 Crispy-fried Egg Plant and French Bean with Silver Fish in Homemade Sauce	18
704	XO酱炒芦笋 Sautéed Asparagus with XO Sauce and Mushroom	20
705	干贝金银蛋上汤苋菜 Poached Chinese Spinach with Dried Scallop and Trio Eggs in Superior Broth	22
706	方鱼炒芥兰 Sautéed Kai Lan with Dried Sole Fish and Mushroom	22
707	腐皮蒜子浸奶白 Braised Chinese Cabbage and Tofu Skin in Superior Broth	22
708	肉碎榄菜四季苗 Sautéed French Bean with Minced Pork and Preserved Olive Leaves	22
709	芥兰、奶白、苋菜、西兰花 Kai Lan、Chinese Cabbage、Chinese Spinach、Broccoli	22

Cooking Methods



1 清炒 Wok-fried

2 蒜蓉 Stir-fried with Minced Garlic

3 蚝油 Stir-fried with Oyster Sauce



“普宁”炸豆腐
“Pu Ning” Fried Beancurd

This light, yet savory dish originates from the city of Puning located in the South-East of Guangdong province, China, the birthplace of Teochew cuisine. Usually served as an appetizer, its slight saltiness accompanied by a chive-infused salt water dip enables eaters to taste the freshness and quality of the ingredients used to make this dish. Have a taste of Swatow’s rendition of this iconic Teochew dish and let its authentic flavors unleash your appetite.

粉面·饭·潮式粥

NOODLE · RICE · TEOCHEW PORRIDGE

潮式海鲜脆米泡饭

Teochew Style Poached Crispy Rice with Seafood
in Superior Broth



潮州蟹肉长寿面

Longevity Noodle with Crab Meat and Red Quail Eggs



虾仁飞鱼籽炒珍珠饭

Wok-fried Pearl Rice with Prawn and Tobiko



菜脯芥兰炒粿条

Wok-fried Kway Teow with Kai Lan and
Preserved Radish

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		每份 per portion (serves 3-4)
801	潮式海鲜脆米泡饭 Teochew Style Poached Crispy Rice with Seafood in Superior Broth	28
802	柴鱼花章鱼鸡粒石窝烩饭 Braised Rice with Chicken, Octopus and Bonito Flakes serve in Stone Bowl	20
803	虾仁飞鱼籽炒珍珠饭 Wok-fried Pearl Rice with Prawn and Tobiko	18
804	潮州蟹肉长寿面 Longevity Noodle with Crab Meat and Red Quail Eggs	24
805	黄金糖醋脆面 Golden Crispy Noodles	16
806	潮州炒面配什锦海鲜和肉类 Teochew Fried Noodle with Assorted Seafood and Mince Pork	18
807	避风塘海鲜炒粿条 Wok-fried Seafood Kway Teow with Garlic and Spices	22
808	菜脯芥兰炒粿条 Wok-fried Kway Teow with Kai Lan and Preserved Radish	18
809	三鲜炒面线 Wok-fried Mee Sua with Seafood	22
810	干烧伊面 Braised Ee Fu Noodle with Mushroom	16
811	方鱼肉碎粥 Minced Pork and Dried Sole Fish Teochew Porridge	10
812	蠔仔潮州粥 Teochew Porridge with Oyster and Minced Pork	10

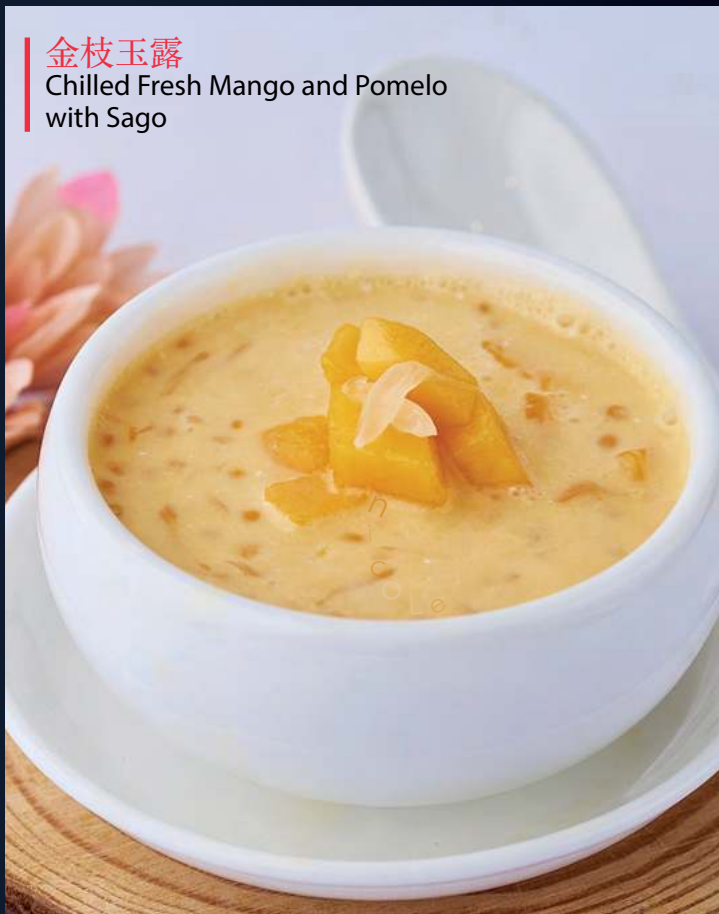
甜品

DESSERT

潮州返沙香芋条
Teochew Sugar-coated
Crispy Fried Taro Stick (8pcs)



金枝玉露
Chilled Fresh Mango and Pomelo
with Sago



潮州金瓜白果芋泥
Teochew Taro Paste with Pumpkin
and Ginkgo Nuts



油条马蹄绿豆爽
Teochew 'Tau Suan' with
Water Chestnut and You Tiao



901	潮州返沙香芋条(八条) Teochew Sugar-coated Crispy Fried Taro Stick (8pcs)	18
		每位 per person
902	雪蛤杏仁露 Double-boiled Almond Cream with Hashima	12
903	冰糖红莲炖雪蛤 Double-boiled Hashima with Red Dates and Lotus Seeds	16
904	蛋白杏仁露 Double-boiled Almond Cream with Egg White	8
905	金枝玉露 Chilled Fresh Mango and Pomelo with Sago	5.5
906	宫廷桂花糕 Chilled Osmanthus Jelly with Goji Berries (3pcs)	5.5
907	潮州金瓜白果芋泥 Teochew Taro Paste with Pumpkin and Ginkgo Nuts	5.5
908	芒果布丁 Chilled Fresh Mango Pudding	5
909	蜜糖龟苓膏 Homemade Herbal Jelly with Honey	5
910	油条马蹄绿豆爽 Teochew 'Tau Suan' with Water Chestnut and You Tiao	5

沙頭

SWATOW



(65) 6343 1717



www.swatow.com.sg



Swatowseafood

BEVERAGES

甘 菊 凉 茶



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云南普洱
Yunan Pu Er

汤色红浓明亮，香气独特陈香，
滋味醇厚回甘

每位
Per Person

2.5

茉莉香片

Jasmine Xiang Pian

汤色黄明亮，花香袭人，甘芳满口，
滋味醇厚鲜爽。

每位
Per Person

2.5

陈香铁观音

Tie Guan Yin

汤色浓郁，绵甜甘醇，滋味沉香凝韵。

2.5

SPECIALTY DRINKS

甘草凉茶

Homemade Herbal Tea w/ Licorice Root

3.8

蔗茅根水

SugarCane with WaterChestnut

3.8

SOFT DRINKS

可口可乐

Coke

3

可口可乐 (无糖)

Coke light

3

雪碧

Sprite

3

绿茶

Green Tea

3

姜汁

Ginger Ale

3

柠檬茶

Ice Lemon Tea

3

菊花茶

Chrysanthemum Tea

3

Singha Soda

3

Voss Still

4

Voss Sparkling

5