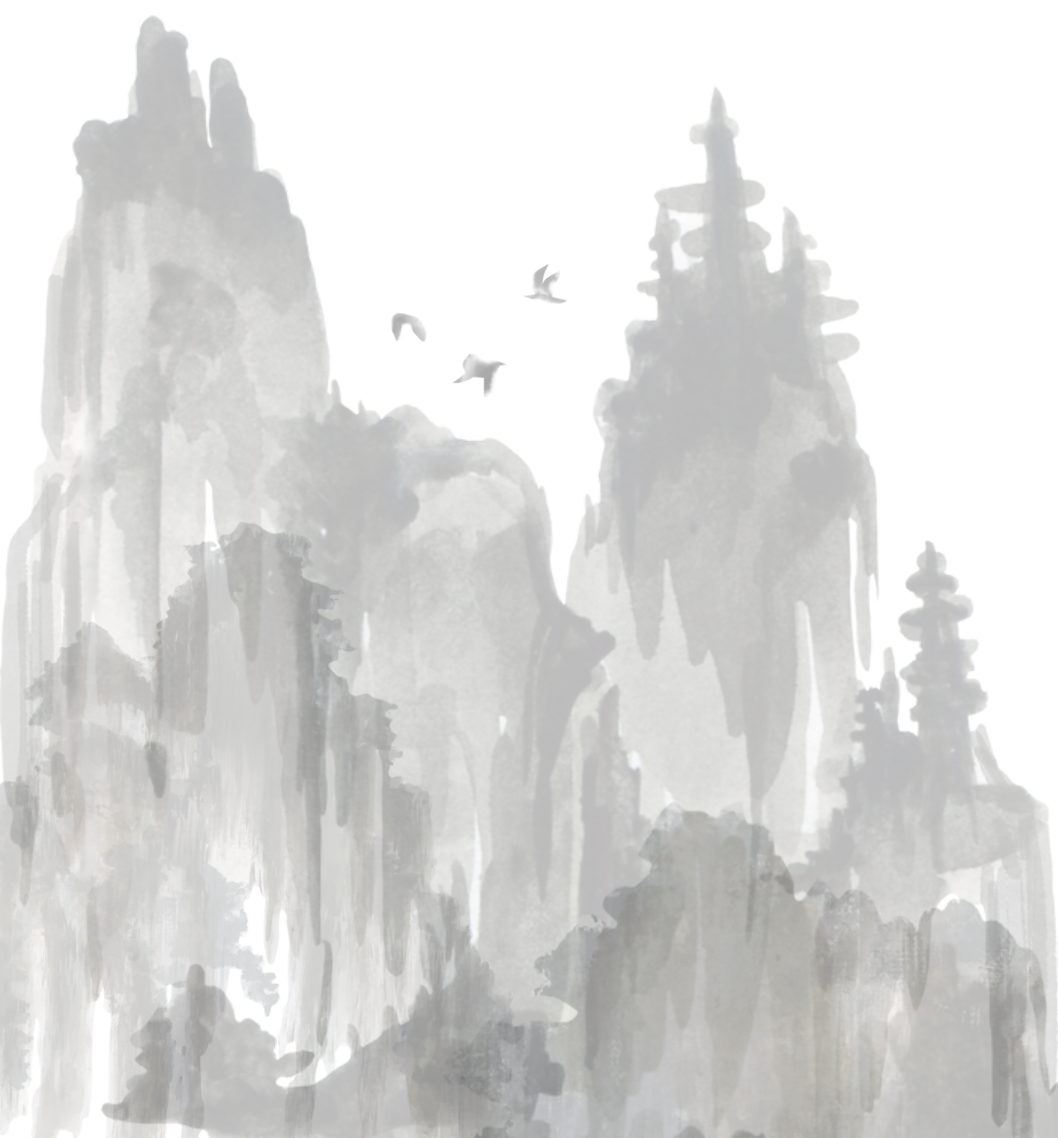


汕頭 海鮮
SWATOW



厨师精选

Chef's Recommendations

潮州冻膏蟹

TEOCHEW COLD CRAB

时价

Market Price

汕头特色琵琶虾

SWATOW SIGNATURE CRAYFISH

时价

Market Price

潮式蒸斗鲳

STEAMED POMFRET IN TEOCHEW STYLE

时价

Market Price

潮州浓汤鲍翅

BRAISED SUPERIOR SHARK'S FIN IN
TEOCHEW STYLE

\$58
pax / 位

汕头豆酱鸡

SWATOW SIGNATURE CHICKEN

\$20

half / 半只

\$38

whole / 整只

潮州卤鸭片

TEOCHEW BRAISED SLICED DUCK

\$16 例

菜白虾球

STIR FRIED PRAWNS WITH YELLOW
CHIVES

\$28 例

八宝素菜

EIGHT TREASURE VEGETABLES

\$18 例

芥兰菜脯粿条

TEOCHEW KAI-LAN FRIED KWAY-TEOW
WITH PRESERVED RADISH

\$10 例

两人套餐
Two Person Set Menu

\$118++ 2 pax

黑松露鲍鱼炖鸡汤

DOUBLE-BOILED CHICKEN & ABALONE IN
BLACK TRUFFLE

娘惹蒸龙趸鱼件

STEAMED JUMBO GROUPEL PIECE IN
NONYA SAUCE

芝麻酱煎黑豚肉

PAN-FRIED KUROBUTA WITH TRUFFLE &
SESAME SAUCE

XO酱芹香虾球

STIR-FRIED DE-SHELLED PRAWNS WITH
CELERY IN X.O SAUCE

潮州肉丝炒面线

WOK-FRIED TEOCHEW "MEE-SUA" WITH
SHREDDED MEAT

金瓜福果芋泥

SWEET YAM PASTE WITH PUMPKIN & GINGKO
NUTS

四人套餐
Four Person Set Menu

\$268++ 4 pax

潮州双拼盘
「虾枣，肝花」
DOUBLE TEOCHEW PLATTER
(CRISPY PRAWN ROLL, CRISPY LIVER ROLL)

铁铺蟹肉鱼翅
BRAISED SHARK'S FIN BROTH WITH
CRABMEAT

金银蒜蒸鳕鱼
STEAMED COD FISH WITH MINCED GARLIC
& LIGHT SOY SAUCE

避风塘开边虾
SAUTEED "BI FENG TANG" LIVE PRAWNS

潮州卤鸭伴豆干
TEOCHEW BRAISED SLICED DUCK WITH
BEAN CURD

芥兰菜脯粿条
TEOCHEW KAI-LAN FRIED KWAY-TEOW WITH
PRESERVED RADISH

芒果西米露
CHILLED MANGO SAGO

六人套餐
Six Person Set Menu

\$388++ 6 pax

三星报喜拼盘

「潮州卤鸭，猪脚冻，肝花」

BRILLIANT TEOCHEW COMBINATION PLATTER
(BRAISED SLICED DUCK, CHILLED JELLIED PORK
KNUCKLE, CRISPY PORK LIVER ROLL)

巴西菇松茸鲍翅炖鸡汤「位上」

DOUBLE-BOILED SUPERIOR SHARK'S FIN
STEW WITH CHICKEN, MATSUTAKE &
BRAZIL MUSHROOM (INDIVIDUAL)

潮式炆海上鲜

TEOCHEW BRAISED FISH WITH BEAN
PASTE

汕头特色虾婆

SWATOW SIGNATURE CRAYFISH WITH
ONION & EGG

汕头豆酱鸡「半只」

SWATOW SIGNATURE CHICKEN (HALF)

带子百合西兰花

STIR-FRIED SCALLOPS WITH LILY BULBS &
BROCCOLI

鱼子炆伊面

BRAISED EE-FU NOODLES WITH FISH ROE

金瓜福果芋泥

TEOCHEW SWEET YAM PASTE WITH PUMPKIN
& GINGKO NUTS

十人套餐

Ten Person Set Menu

\$588++ 10 pax

汕头四宝盘

「潮州卤鸭，猪脚冻，虾枣，肝花」

SWATOW COLD DISH COMBINATION PLATTER
(BRAISED DUCK, CHILLED JELLIED PORK KNUCKLE,
CRISPY PRAWN ROLL, CRISPY PORK LIVER ROLL)

干贝蚧肉鱼翅

BRAISED SHARK'S FIN WITH DRIED
SCALLOP IN BROTH

潮州蒸斗鲳

STEAMED POMFRET IN TEOCHEW STYLE

带子百合芦笋

STIR-FRIED SCALLOPS AND LILY BULBS
WITH ASPARAGUS

汕头豆酱鸡

SWATOW SIGNATURE CHICKEN

金银蒜蒸荷叶虾

STEAMED PRAWN IN LOTUS LEAF WITH
MINCED GARLIC

双菇炆伊面

BRAISED EE-FU NOODLE WITH MUSHROOM

金瓜福果芋泥

SWEET YAM PASTE WITH PUMPKIN AND
GINGKO NUTS

十人套餐

Ten Person Set Menu

\$788++ 10 pax

龙虾大拼盘

「沙律龙虾, 潮州卤鸭, 猪脚冻, 虾枣, 咸蛋鱼皮」

SWATOW LOBSTER COMBINATION

(SALAD LOBSTER, BRAISED DUCK, CHILLED JELLIED PORK KNUCKLE, CRISPY PRAWN ROLL, CRISPY SALTED EGG FISH SKIN)

大生翅鲨鱼骨汤

BRAISED SUPERIOR SHARK'S FIN WITH SHARK BONE COLLAGEN BROTH

鸳鸯双味鲷

「炒鱼片, 炆油浸骨架」

POMFRET IN DUO STYLE

(FRIED FILLET. DEEP-FRIED FLAME WOK)

十头鲍鱼花菇西兰花

BRAISED 10-HEAD ABALONE WITH MUSHROOM & BROCCOLI

汕头豆酱鸡

SWATOW SIGNATURE CHICKEN

汕头特色虾婆

SWATOW SIGNATURE CRAYFISH

芥兰菜脯粿条

TEOCHEW KAI-LAN FRIED KWAY-TEOW WITH PRESERVED RADISH

枸杞红枣炖桃胶

DOUBLE-BOILED PEACH GUM WITH RED DATES AND WOLFBERRY

十人套餐
Ten Person Set Menu

\$1288++ 10 pax

潮州冻膏蟹
TEOCHEW COLD CRAB

潮式黄炆汤鲍翅「位上」
BRAISED SUPERIOR SHARK'S FIN IN
TEOCHEW STYLE (INDIVIDUAL)

潮州蒸斗鲳
STEAMED POMFRET IN TEOCHEW STYLE

金丝麦片虾
CRISPY CEREAL PRAWNS

奇珍海味煲
「六头鲍鱼, 花菇, 鱼鳔, 海参, 带子, 西兰花」
BRAISED SEAFOOD TREASURE POT
(6-HEAD ABALONE, FISH MAW, SEA CUCUMBER,
SCALLOP, MUSHROOM, BROCCOLI)

汕头豆酱鸡
SWATOW SIGNATURE CHICKEN

潮州肉丝炒面线
FRIED TEOCHEW "MEE-SUA" WITH SHREDDED
MEAT

汤圆杏仁茶
BOILED ALMOND CREAM & RICE DUMPLING

十人套餐
Ten Person Set Menu

\$1588++ 10 pax
(Requires One Day Advance Order)

迷你御品佛跳墙「位上」
ROYAL MINI BUDDHA JUMP OVER THE WALL
(INDIVIDUAL)

潮式炭烧全体乳猪
TEOCHEW CHARCOAL ROASTED WHOLE
SUCKLING PIG

港式蒸笋壳鱼
STEAMED SOON HOCK IN HONG KONG STYLE

雀巢芝麻松露黑豚肉
PAN-FRIED KUROBUTA WITH TRUFFLE &
SESAME SAUCE

潮州卤鸭伴豆干
TEOCHEW BRAISED SLICED DUCK WITH BEAN
CURD

龙虾聚宝盆生面
LOBSTER CRISPY NOODLES WITH
ASSORTED SEAFOOD

雪蛤炖杏仁茶
BOILED HASHIMA WITH ALMOND CREAM

养生素菜套餐

Revitalize Vegetarian

\$68++/pax

素心双拼盘

「八宝金袋，香脆松菇」

SWATOW DELUXE VEGETARIAN PLATTER
BRAISED TREASURE BEANCURD BAG, CRISPY
MUSHROOMS)

素尊跳墙

BRAISED SUPERIOR VEGETARIAN THICK
SOUP

芹香百合芦笋

STIR-FRIED ASPARAGUS WITH LILY BULBS
& CELERY

酸甜脆杏仁菇

WOK-FRIED SWEET & SOUR VEGETARIAN
MUSHROOM

如意面线

STIR-FRIED VEGETARIAN "MEE-SUA"

枸杞红枣炖桃胶

DOUBLE-BOILED PEACH GUM WITH RED
DATES & WOLF BERRIES