

# 汕頭城

SWATOW CITY

“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，为幸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

金典

潮州冻蟹

Teochew Cold Crab



图片只供参考。所有数额需另加服务费与消费税。

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潮州三彩拼盘  
Teochew Specialties Trio Combination Platter



潮式卤水双拼  
Teochew Braised Duo Combination Platter



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)

101.	潮州冻蟹 Teochew Cold Crab	每百克 Per 100g	\$10 <sup>80</sup>
102.	潮州三彩拼盘 Teochew Specialties Trio Combination Platter 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	每份 Per Portion - Serves 3-4 Persons -	\$28
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 Pig's Liver and Prawn Roll		\$14
107.	潮式卤水双拼 Teochew Braised Duo Combination Platter Choice of braised specialties		\$28
108.	卤水鸭片伴潮州豆干 Teochew Braised Duck with Teochew Tau Kwa		\$18
		半只 Half	\$34
		每只 Whole	\$68
109.	卤水墨鱼片 Braised Sliced Orange Cuttlefish		\$16
110.	卤香大肠 Braised Pig's Intestine		\$12
111.	香脆银鱼 Crispy Fried Silver Fish with Spices		\$13
112.	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



翅骨花胶炖四宝 (干贝、竹笙、马蹄、菜胆)  
Double-boiled Shark's Cartilage Soup with Fish Maw  
and Dried Scallop



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	每份 Per Portion - Serves 3-4 Persons -
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	
204. 潮式海味鱼翅 Teochew Braised Shark 's Fin Soup with Seafood	\$25	\$78
205. 翅骨花胶炖四宝 (干贝、竹笙、马蹄、菜胆) Double-boiled Shark's Cartilage Soup with Superior Fish Maw and Dried Scallop	\$22	\$70
206. 潮式蟹肉海参鱼鳔羹 Teochew Braised Fish Maw Soup with Crab Meat and Sea Cucumber	\$15	\$48
207. 茶壶干贝炖鸡汤 Double-boiled Chicken Soup with Dried Scallop and Mushroom serve in Tea Pot	\$14	
208. 白胡椒咸菜猪肚汤 Double-boiled Pig's Stomach Soup with Sarawak White Pepper	\$12	\$40
209. 宝鼎佛跳墙 (鲍鱼、海参、鱼翅、蹄筋、花胶、鱼鳔、冬菇、干贝、鸡) Buddha Jumps Over the Wall (Abalone, Sea Cucumber, Shark's Fin, Hoof Tendon, Fish Maw, Mushroom, Scallop, Chicken)	请预定三天 ADVANCED ORDER 3 DAYS	\$888

# 海中宝

# 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)





每位  
Per Person

301. 蚝皇澳洲三头鲍鱼  
Braised Australian 3-Head Abalone in Supreme Oyster Sauce \$58
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 Persons -

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, Pig's Tendons, Mushroom and Vegetable in Casserole \$48
305. 葱烧刺参鱼鳔煲  
Braised Superior Sea Cucumber and Fish Maw with Mushroom in Casserole \$38
306. 潮式家乡酿刺参  
Braised Superior Sea Cucumber Stuffed with Minced Pork \$36
307. 百花酿鱼鳔  
Braised Fish Maw Stuffed with Prawn Paste (6 pcs) \$36
308. 碧绿八头鲍鱼  
Braised 8-head Abalone and Mushroom with Vegetable (4 pcs) \$36



# 活 蟹

LIVE CRAB



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  
Alaskan King Crab

请预定 ADVANCED ORDER

时价  
Seasonal Price

402. 活螃蟹  
Live Crab

时价  
Seasonal Price

### 烹饪方法

#### COOKING METHODS

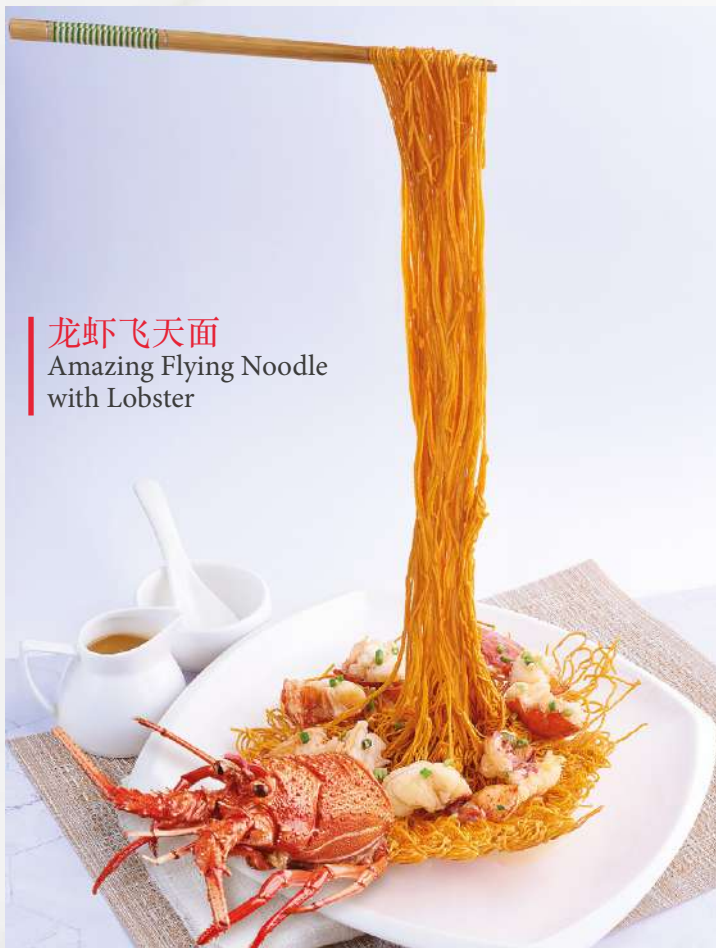
辣椒	Chili
椒盐	Tossed with Salt and Pepper
黑胡椒	Black Pepper
避风塘	Sautéed with Garlic and Spices
粗米粉汤	Braised with Bee Hoon
咸蛋金沙	Sautéed with Golden Salted Egg
蛋白鸡油花雕蒸	Steamed with Egg White and Hua Diao

生猛

# 海鲜

LIVE SEAFOOD

咸蛋金沙龙虾  
Sautéed Lobster with  
Golden Salted Egg



龙虾飞天面  
Amazing Flying Noodle  
with Lobster



上汤焗龙虾  
Braised Lobster  
with Superior Broth



象拔蚌刺身  
Geoduck Sashimi



每百克  
Per 100g

411. 澳洲龙虾  
Australian Lobster

请预定 ADVANCED ORDER

时价  
Seasonal Price

412. 波士顿龙虾  
Boston Lobster

时价  
Seasonal Price

烹饪方法  
COOKING METHODS

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

413. 象拔蚌  
Geoduck

请预定 ADVANCED ORDER

时价  
Seasonal Price

烹饪方法  
COOKING METHODS

刺身	Sashimi
堂灼	Poached

每只  
Per Pc

414. 竹蚌 (蒜蓉粉丝蒸)  
Bamboo Clam (Steamed with Garlic and Vermicelli)

时价  
Seasonal Price



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



FISH

# 鱼

潮州蒸鲷鱼  
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



图片只供参考。所有数额需另加服务费与消费税。  
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每百克  
Per 100g

501. 游水笋壳 Live Soon Hock	\$10 <sup>80</sup>
502. 红斑 Red Garoupa	\$11 <sup>80</sup>
503. 鲷鱼 Pomfret	\$10 <sup>80</sup>
504. 午鱼尾 Threadfin Tail	\$8 <sup>80</sup>

烹饪方法  
COOKING METHODS

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

# 鱼类

FISH

## 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 Persons -

- |   |      |
|---|------|
| 511. 香煎鳕鱼<br>Pan-fried Cod Fish with Superior Soy Sauce                     | \$38 |
| 512. 家乡菜脯蒸鳕鱼<br>Steamed Cod Fish with Preserved Radish and Shredded Pork    | \$38 |
| 513. 潮式半煎煮黄花鱼<br>Stewed Yellow Croaker with Fermented Bean and Leeks (2pcs) | \$36 |
| 514. 潮式半煎煮午鱼<br>Stewed Threadfin with Fermented Bean and Leeks              | \$28 |
| 515. 潮州菜白炒鱼片<br>Sautéed Sliced Fish and Yellow Chives with Dried Sole Fish  | \$24 |
| 516. 豆豉凉瓜炒鱼片<br>Sautéed Sliced Fish and Bitter Gourd with Black Bean Sauce  | \$24 |

# 海鮮

SEAFOOD

汕頭特色炒蝦婆

Sautéed Slipper Lobster with Omelette and Leeks



XO醬粉絲蝦煲

Stewed Prawn and Vermicelli with XO Sauce  
serve in Stone Bowl



青芥末鮮果蝦球

Crispy-fried Shelled Prawn  
with Wasabi Mayonnaise  
and Fruits



XO醬帶子炒芦笋

Sautéed Scallop and Asparagus in X.O. Sauce



特色腰果小炒皇

Sautéed Squid and Chives  
with Cashew Nut



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每百克  
Per 100g

521. 汕頭特色炒虾婆  
Sautéed Slipper Lobster with Omelette and Leeks

\$8<sup>80</sup>

每份  
Per Portion  
- Serves 3-4 Persons -

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

530. 特色腰果小炒皇  
Sautéed Squid and Chives with Cashew Nut

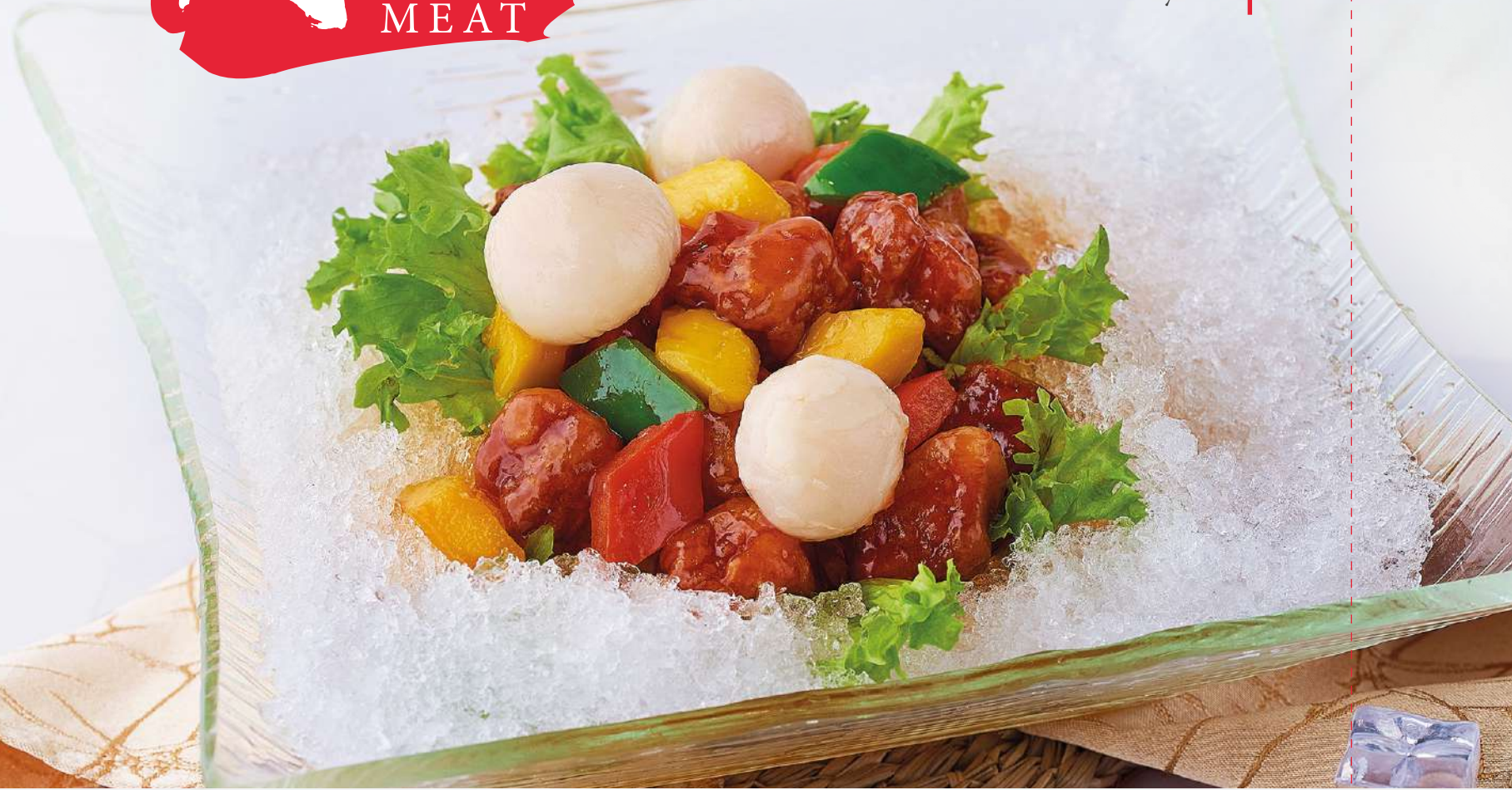
\$20



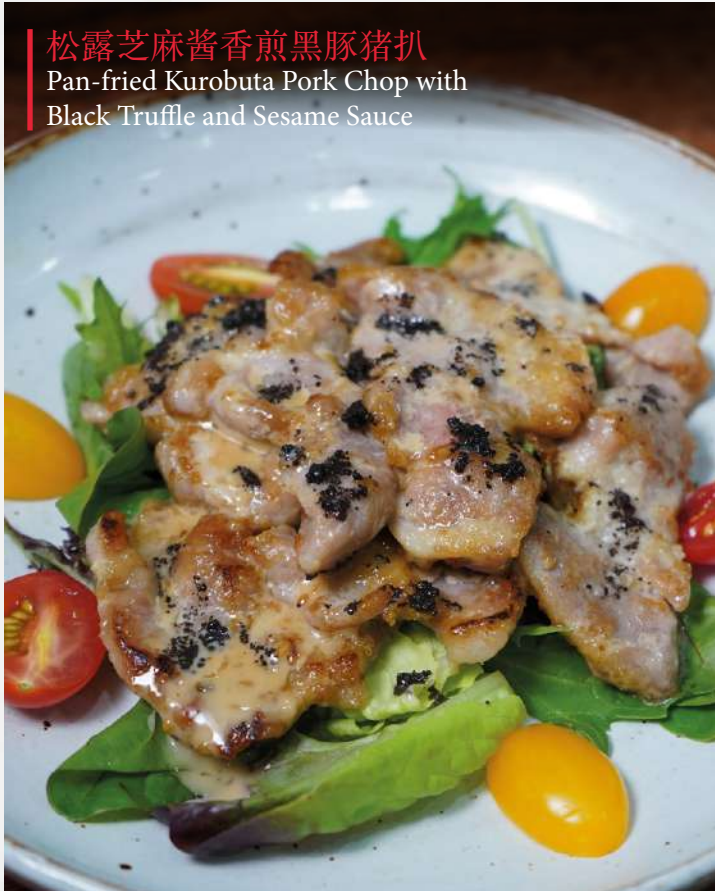
# 肉类

MEAT

冰沙荔枝黑豚咕嚕肉  
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  
- Serves 3-4 Persons -

- |  |      |
|--|------|
| 601. 冰沙荔枝黑豚咕嚕肉<br>Iced Sweet and Sour Kurobuta Pork with Lychee                            | \$28 |
| 602. 松露芝麻酱香煎黑豚猪扒<br>Pan-fried Kurobuta Pork Chop with Black Truffle and Sesame Sauce       | \$30 |
| 603. 猪脚姜醋<br>Stewed Pork Trotter and Ginger in Sweet Vinegar                               | \$20 |
| 604. 香芋排骨煲<br>Stewed Pork Ribs and Yam with Mushroom in Casserole                          | \$20 |
| 605. 豆豉凉瓜排骨煲<br>Stewed Pork Ribs and Bitter Gourd with Black Bean Sauce serve in Casserole | \$20 |
| 606. 鱼香肉碎茄子煲<br>Stewed Egg Plant and Minced Pork with Salted Fish                          | \$20 |
| 607. 咸鱼蒸手打马蹄肉饼<br>Steamed Pork Patty with Salted Fish and Water Chestnut                   | \$20 |
| 608. 清汤萝卜焖牛三宝<br>Stew Beef Brisket, Beef Tripe and Beef Tendon with White Radish           | \$28 |
| 609. 鬼马炒美国肥牛<br>Sautéed US Beef with Water Chestnut and You Tiao                           | \$26 |
| 610. 沙茶酱炒美国肥牛<br>Sautéed US Beef with Sha Cha Sauce  | \$26 |

# 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



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<br>Half | \$40 | 每只<br>Whole | \$78 |
|------------|------|-------------|------|

每份  
Per Portion

612. 烤鸭二度  
COOKING METHODS

- 椒盐 Tossed with Salt and Pepper
- 姜葱 Wok-fried with Ginger and Scallion
- 焖伊面 Braised with Ee Fu Noodle
- 避风塘 Wok-fried with Garlic and Spices

\$15

613. 黑松露烤鸭  
Roast Duck with Black Truffle
- |            |      |             |      |
|------------|------|-------------|------|
| 半只<br>Half | \$38 | 每只<br>Whole | \$75 |
|------------|------|-------------|------|

614. 汕頭豆醬甘榜鸡  
Braised Kampong Chicken with Fermented Bean
- |            |      |             |      |
|------------|------|-------------|------|
| 半只<br>Half | \$23 | 每只<br>Whole | \$45 |
|------------|------|-------------|------|

每份  
Per Portion  
Serves 3-4 Persons -

615. 金不换三杯鸡煲  
Braised Chicken with Homemade Sauce and Basil Leaves
- \$20

616. 咸蛋黄炸鸡  
Salted Egg Yolk Fried Chicken
- \$20

# 蔬菜·汕頭豆腐

VEGETABLE • HOMEMADE TOFU

## 干贝潮州八宝菜

Teochew Braised Eight Vegetable  
with Dried Scallop



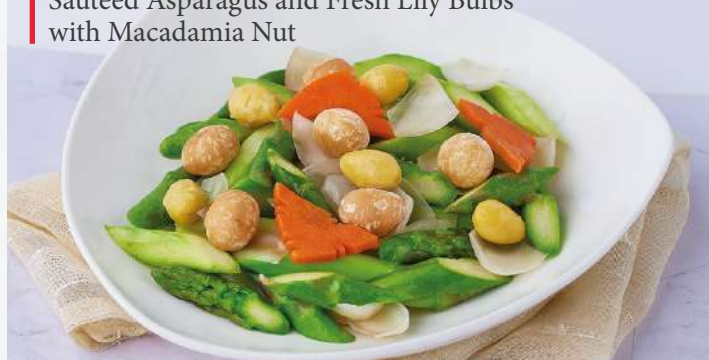
## 方鱼炒芥兰

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



## 干贝蟹肉翡翠豆腐

Braised Homemade Tofu and Crab Meat  
with Dried Scallop





每份  
Per Portion  
- Serves 3-4 Persons -

701. 干贝潮州八宝菜  
Teochew Braised Eight Vegetable with Dried Scallop **\$22**
702. 夏果鲜百合炒芦笋  
Sautéed Asparagus and Fresh Lily Bulbs with Macadamia Nut **\$20**
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 **\$18**
706. 方鱼炒芥兰  
Sautéed Kai Lan with Dried Sole Fish and Mushroom **\$18**
707. 鲜腐皮蒜子浸奶白  
Braised Chinese Cabbage and Tofu Skin in Superior Broth **\$18**
708. 肉碎榄菜四季苗  
Sautéed French Bean with Minced Pork and Preserved Olive Leaves **\$16**
709. 芥兰、奶白、苋菜、西兰花  
Kai Lan, Chinese Cabbage, Chinese Spinach, Broccoli

烹饪方法  
COOKING METHODS

清炒	Wok-fried
蒜蓉	Stir-fried with Minced Garlic
蚝油	Stir-fried with Oyster Sauce

**\$16**

710. 干贝蟹肉翡翠豆腐  
Braised Homemade Tofu and Crab Meat with Dried Scallop (6pcs) **\$22**

# 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



每份  
Per Portion  
- Serves 3-4 Persons -

- |      |   |      |
|------|---|------|
| 801. | 潮式海鲜脆米泡饭<br>Teochew Style Poached Crispy Rice with Seafood in Superior Broth            | \$28 |
| 802. | 柴鱼花章鱼鸡粒石窝烩饭<br>Braised Rice with Chicken, Octopus and Bonito Flakes serve in Stone Bowl | \$20 |
| 803. | 虾仁飞鱼籽炒珍珠饭<br>Wok-fried Pearl Rice with Prawn and Tobiko                                 | \$18 |
| 804. | 潮州蟹肉长寿面<br>Longevity Noodle with Crab Meat and Red Quail Eggs                           | \$24 |
| 805. | 避风塘海鲜炒粿条<br>Wok-fried Seafood Kway Teow with Garlic and Spices                          | \$22 |
| 806. | 菜脯芥兰炒粿条<br>Wok-fried Kway Teow with Kai Lan and Preserved Radish                        | \$18 |
| 807. | 三鲜炒面线<br>Wok-fried Mee Sua with Seafood   | \$18 |
| 808. | 干烧伊面<br>Braised Ee Fu Noodle with Mushroom  | \$16 |

每位  
Per Person

- |      |   |      |
|------|---|------|
| 809. | 方鱼肉碎粥<br>Minced Pork and Dried Sole Fish Teochew Porridge | \$10 |
| 810. | 干贝肉碎粥<br>Dried Scallop and Minced Pork Teochew Porridge   | \$10 |

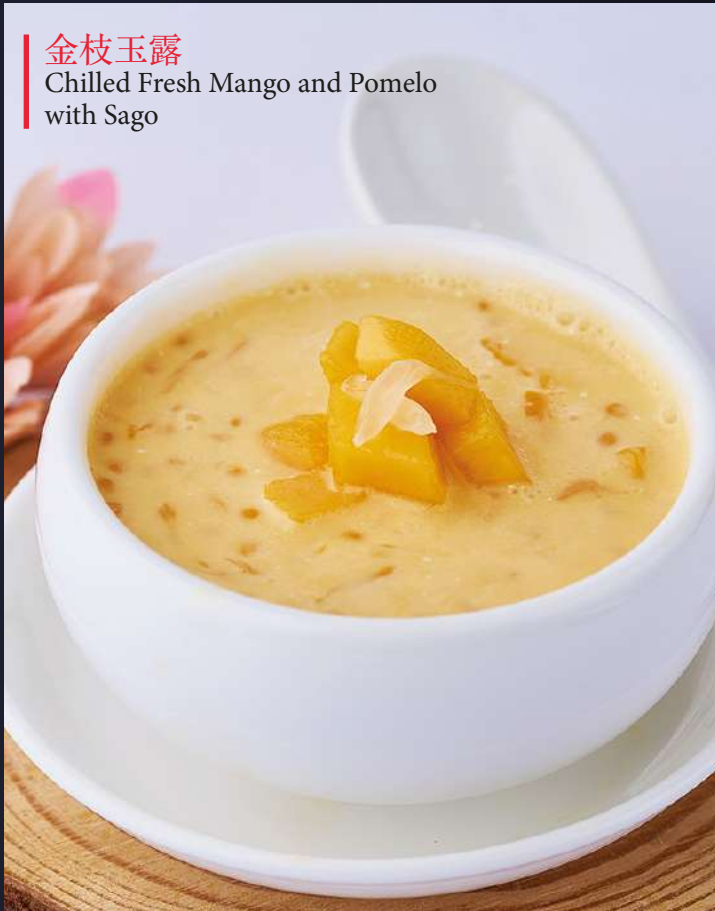
# 甜品

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





	每份 Per Portion
901. 潮州返沙香芋条 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 <sup>50</sup>
906. 宫廷桂花糕 Chilled Osmanthus Jelly with Goji Berries (3pcs)	\$5 <sup>50</sup>
907. 潮州金瓜白果芋泥 Teochew Taro Paste with Pumpkin and Ginkgo Nuts	\$5 <sup>50</sup>
908. 芒果布丁 Chilled Fresh Mango Pudding	\$5 <sup>50</sup>
909. 蜜糖龟苓膏 Homemade Herbal Jelly with Honey	\$5 <sup>50</sup>
910. 油条马蹄绿豆爽 Teochew 'Tau Suan' with Water Chestnut and You Tiao	\$5 <sup>50</sup>

## 精造 中国茶 CHINESE TEA

	每位 Per Person		每位 Per Person
潮州凤凰单丛 Phoenix Dang Cong 汤色黄褐，油润有光，清香持久， 滋味浓醇鲜爽，润喉回甘。	\$3 <sup>50</sup>	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。	\$2 <sup>50</sup>
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	\$2 <sup>50</sup>	陈香铁观音 Tie Guan Ying 汤色浓郁，绵甜甘醇，滋味沉香凝韵。	\$2 <sup>50</sup>

# 汕頭城

SWATOW CITY



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