

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 Restaurant 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.

汕頭城

S W A T O W C I T Y

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




图片只供参考。所有数额需另加服务费与消费税。

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厨师推荐
MUST TRY

潮州经典 • TEOCHEW SPECIALTIES

101. **潮州冻蟹**  时价/Market Price
Teochew Cold Crab \$11.80
 /100gm
102. **汕头三彩拼盘** 
Swatow Cold Dish Combination Platter
 Chilled Pork Knuckles, Crispy Liver Roll,
 Crispy Prawn Roll
 猪脚冻、肝花、虾丸
 小/S \$34 大/L \$68
103. **潮式卤鸭片伴豆干** 
Braised Sliced Duck with
Tau Kwa in Teochew Style
 半只/Half \$38 每只/Whole \$70



104. **潮式猪脚冻**  每份/Per Portion
Chilled Jellied Pork Knuckles in Teochew Style \$16
105. **潮式卤大肠** 
Chilled Sliced Pig's Phiz in Teochew Style \$16
106. **潮州酥炸虾枣** 
Teochew Crispy-Fried Prawn & Pork Roll \$18
107. **潮州肝花** 
Teochew Crispy Minced Pork Liver Roll \$18
108. **潮州墨鱼片**
Teochew Slice Orange Cuttlefish \$18



汤·海中宝

SOUP • SEA TREASURES



金汤石锅鲍翅

Braised Teochew Superior Shark's Fin Soup

201. 金汤石锅鲍翅



Braised Teochew Superior Shark's Fin Soup

每盅/PAX

\$58

202. 潮州蟹肉中鲍翅

Braised Teochew Superior Shark's Fin Soup
with Crab Meat

每盅/PAX

\$58

203. 潮州海味鱼翅

Braised Shark's Fin Soup
with Seafood

小/S

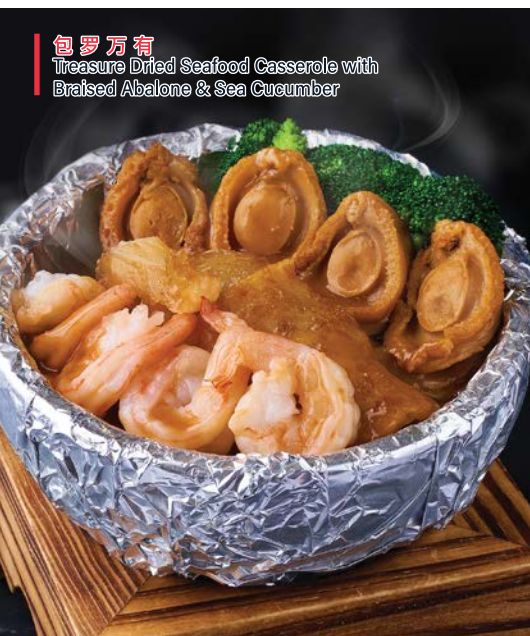
大/L

\$88

\$176

包罗万有

Treasure Dried Seafood Casserole with
Braised Abalone & Sea Cucumber



蟹肉海参鱼翅羹

Braised Fish Maw & Crabmeat with
Sea Cucumber in Superior Broth



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厨师推荐

MUST TRY

203. 蟹肉海参鱼鳔羹

Braised Fish Maw & Crabmeat with
Sea Cucumber in Superior Broth

小/S

\$52

大/L

\$104

204. 汕头御品佛跳墙

预定 Advanced Order

Buddha Jump Over The Wall

\$1,288

10人份 / Served 10pax



蚝皇碧绿原只三头鲍鱼

Braised Whole Three Head
Abalone & Seasonal Green

205. 蚝皇碧绿原只三头鲍鱼

Braised Whole Three Head
Abalone & Seasonal Green

每盅/Portion

\$68

206. 葱烧刺参鱼鳔煲

Braised Sea Cucumber & Fish Maw
in Teochew Style

小/S

\$42

大/L

\$84

208. 包罗万有



Treasure Dried Seafood Casserole
with Braised Abalone & Sea
Cucumber

小/S

\$52

大/L

\$104





本地

LOCAL LOBSTER & CRAYFISH

龙虾·虾婆

咸蛋金沙龙虾

Wok-Fried with
Golden Salted Egg Yolk

301. 本地龙虾 预定 Advanced Order Local Lobster

时价/Market 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

302. 潮汕特色虾婆 Swatow Signature Crayfish

时价/Market Price

\$10.80

/100gm



潮汕特色虾婆
Swatow Signature
Crayfish

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厨师推荐
MUST TRY



鱼类

FISH

潮州蒸鲳鱼
Steamed Pomfret in
Teochew Style

- | | | |
|--|-----------------|------|
| 401. 香煎鲳鱼 | 小/S | 大/L |
| Deep Fried Cod Fish with Soy Sauce | \$36 | \$72 |
| | | |
| 402. 家乡菜脯蒸鲳鱼 | 小/S | 大/L |
| Steamed Cod Fish with Preserved Radish & Shredded Pork | \$36 | \$72 |
| | | |
| 403. 红斑 | 时价/Market Price | |
| Red Grouper | | |
| | | |
| 404. 斗鲳 | 时价/Market Price | |
| Pomfret | | |
| | | |
| 405. 顺壳 | 时价/Market Price | |
| Soon Hock | | |

烹饪方法

Cooking Method

潮州蒸
港式蒸
油浸

Steamed in Teochew Style
Steamed in Hong Kong Style
Deep-Fried with Soy Sauce



香煎鲳鱼
Deep Fried Cod Fish
with Soy Sauce



家乡菜脯蒸鲳鱼
Steamed Cod Fish with Preserved
Radish & Shredded Pork



家禽类

POULTRY



炭烤全体乳猪
Teochew Charcoal Roasted
Whole Suckling Pig

- | | | | | |
|------|----------------|-------------------|------------------|-----------|
| 501. | 炭烤全体乳猪 | 预定 Advanced Order | 每只/WHOLE | \$328 |
| 502. | 黑松露烤鸭 | | 半只/HALF 每只/WHOLE | \$42 \$84 |
| 503. | 潮式豆酱鸡 | | 半只/HALF 每只/WHOLE | \$26 \$52 |
| 504. | 咸蛋黄金沙鸡球 | | 小/S 大/L | \$22 \$44 |
| 505. | 芝麻酱黑猪肉 | | 小/S 大/L | \$34 \$68 |
| 506. | 猪脚姜醋 | | 小/S 大/L | \$26 \$52 |
| 507. | 横财就手 | | 每份/Per Portion | \$48 |

黑松露烤鸭
Roast Duck with Black Truffle

潮式豆酱鸡
Kampong Chicken in Teochew Bean Sauce



虾球·菜·豆腐类

SHELLED PRAWN • VEGETABLE • BEANCURD

发财干贝八宝菜
Conpoy Braised Eight Treasure
Vegetable with "Fatt Choy"

- | | | | |
|------|--|------|------|
| 601. | 青芥末虾球  | 小/S | 大/L |
| | Crispy Fried Shelled Prawn with Wasabi Mayonnaise | \$32 | \$64 |
| 602. | 咸蛋金沙虾球 | 小/S | 大/L |
| | Crispy Fried Shelled Prawn with Salted Egg | \$32 | \$64 |
| 603. | 虾球炒西兰花 | 小/S | 大/L |
| | Fried Shelled Prawn with Broccoli | \$32 | \$64 |
| 604. | 清炒西兰花炒带子 | 小/S | 大/L |
| | Stir-Fried Scallop with Broccoli | \$42 | \$84 |
| 605. | X.O.酱芦笋炒带子 | 小/S | 大/L |
| | Stir-Fried X.O. Scallop with Broccoli | \$42 | \$84 |
| 606. | 发财干贝八宝菜  | 小/S | 大/L |
| | Conpoy Braised Eight Treasure Vegetable with "Fatt Choy" | \$28 | \$56 |

青芥末虾球
Crispy Fried Shelled Prawn with Wasabi Mayonnaise



X.O.酱芦笋炒带子
Stir-Fried X.O. Scallop with Broccoli



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厨师推荐
MUST TRY

菜 | 豆腐类 | 面 | 饭
VEGETABLE | TOFU | NOODLE & RICE

507. **夏威夷果鲜百合炒芦笋** 
Sautéed Asparagus & Fresh Lily Bulbs
with Macadamia Nuts
- | | |
|------|------|
| 小/S | 大/L |
| \$24 | \$48 |
508. **肉碎榄菜四季豆**
Sautéed French Bean with Minced
Pork & Preserved Olive Leaves
- | | |
|------|------|
| 小/S | 大/L |
| \$20 | \$40 |
509. **海鲜红烧豆腐**
Braised Beancurd with
Prawn & Scallop
- | | |
|------|------|
| 小/S | 大/L |
| \$40 | \$80 |
510. **蒜蓉炒时蔬**
Stir-Fried Seasonal Vegetable
with Garlic
Local Seasonal Vegetable:
HK Kai-Lan / Asparagus / Broccoli
时蔬: 香港芥兰/芦笋/西兰花
- | | |
|------|------|
| 小/S | 大/L |
| \$18 | \$36 |



601. **芥兰菜脯粿条** 
Fried Kway Teow with Kai-Lan &
Preserved Radish
- | | |
|------|------|
| 小/S | 大/L |
| \$26 | \$52 |
602. **潮式海鲜炒面线**
Teochew Fried Mee Sua with Seafood
- | | |
|------|------|
| 小/S | 大/L |
| \$30 | \$60 |
603. **干烧伊面**
Braised Ee-Fu Noodle with Mushroom
- | | |
|------|------|
| 小/S | 大/L |
| \$26 | \$52 |
604. **虾仁鱼籽炒珍珠米**
Wok-Fried Pearl Rice with Prawn &
Ebiko Fish Roe
- | | |
|------|------|
| 小/S | 大/L |
| \$28 | \$56 |
605. **干贝瑶柱蟹肉炒珍珠米**
Wok-Fried Pearl Rice with Dried
Scallop & Crab Meat
- | | |
|------|------|
| 小/S | 大/L |
| \$32 | \$64 |
606. **腊味荷叶饭** 
Chinese Sausage Glutinous Rice in
Lotus Leaf
- | | |
|------|------|
| 小/S | 大/L |
| \$30 | \$64 |



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  | 每份/Per Portion |
| | Teochew Yam Paste with
Pumpkin & Gingko Nuts | \$7.80 |
| 902. | 杨枝玉露 | 每份/Per Portion |
| | Chilled Mango Sago | \$7.00 |
| 903. | 红枣雪耳炖桃胶 | 每份/Per Portion |
| | Simmered Peach Collagen in
Red Dates & Snow Fungus Syrup | \$12.80 |
| 904. | 红枣炖雪蛤 | 每份/Per Portion |
| | Double-Boiled Red Dates with Hashima | \$13.80 |
| 905. | 蛋白杏仁露 | 每份/Per Portion |
| | Silky Almond Tea with Egg White | \$12.80 |



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

- | | 每位/Per Pax |
|--|------------|
| 001. 潮州凤凰单丛 Phoenix Dan Cong
茶色黄褐，油润有光，清香持久，滋味浓醇鲜爽，润喉回甘。 | \$3.50 |
| 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。 | \$2.80 |
| 003. 陈香铁观音 Tie Guan Ying
茶色浓郁，绵甜甘醇，滋味沉香凝韵。 | \$2.80 |
| 004. 云南普洱 Yunan Pu Er
茶汤红浓明亮，味道醇厚且甜，口感柔和 | \$2.80 |

啤酒 | BEER

- | | 每罐/Per Can |
|-------------------------------|--------------------|
| 005. 虎标啤酒 Tiger Beer | \$13.80 |
| 006. 黑啤 Guinness Stout | \$13.80 |
| 007. 喜力啤酒 Heineken | \$10.80 \$38.00 |
- 杯/Glass 扎/Jug

其他饮料 | OTHER BEVERAGE

- | | 每杯/Per Glass |
|---|--------------|
| 008. 乌梅洛神花茶 Roselle with Ume | \$3.80 |
| 009. 酸柑酸梅水 Calamansi & Sour Plum | \$3.80 |
| 010. 竹蔗茅根水 Sugarcane with Water Chestnut | \$3.80 |
| 011. 泰式冰奶茶 Iced Thai Milk Tea  | \$6.80 |
| 012. 汽水 Canned Drink
Coke / Coke Light / Sprite / Green Tea / Ice Lemon Tea /
Chrysanthemum Tea / Soda Water / Ginger Ale
可口可乐 / 无糖可口可乐 / 雪碧 / 绿茶 / 柠檬茶 / 菊花茶 /
苏打水 / 姜味汽水 | \$3.00 |
| 013. VOSS SPARKLING 375ml | \$5.00 |
| 014. VOSS SPARKLING PET STILL 500ml | \$4.00 |
| 015. SINGHA SODA | \$3.00 |
- 瓶/Bottle 瓶/Bottle



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!



SWATOW CITY BUKIT BATOK HOMETEAMNS
2 Bukit Batok West Ave 7 #02-05 Singapore 659003

Call To Book

6278 8889



swatowseafood



swatowrestaurant