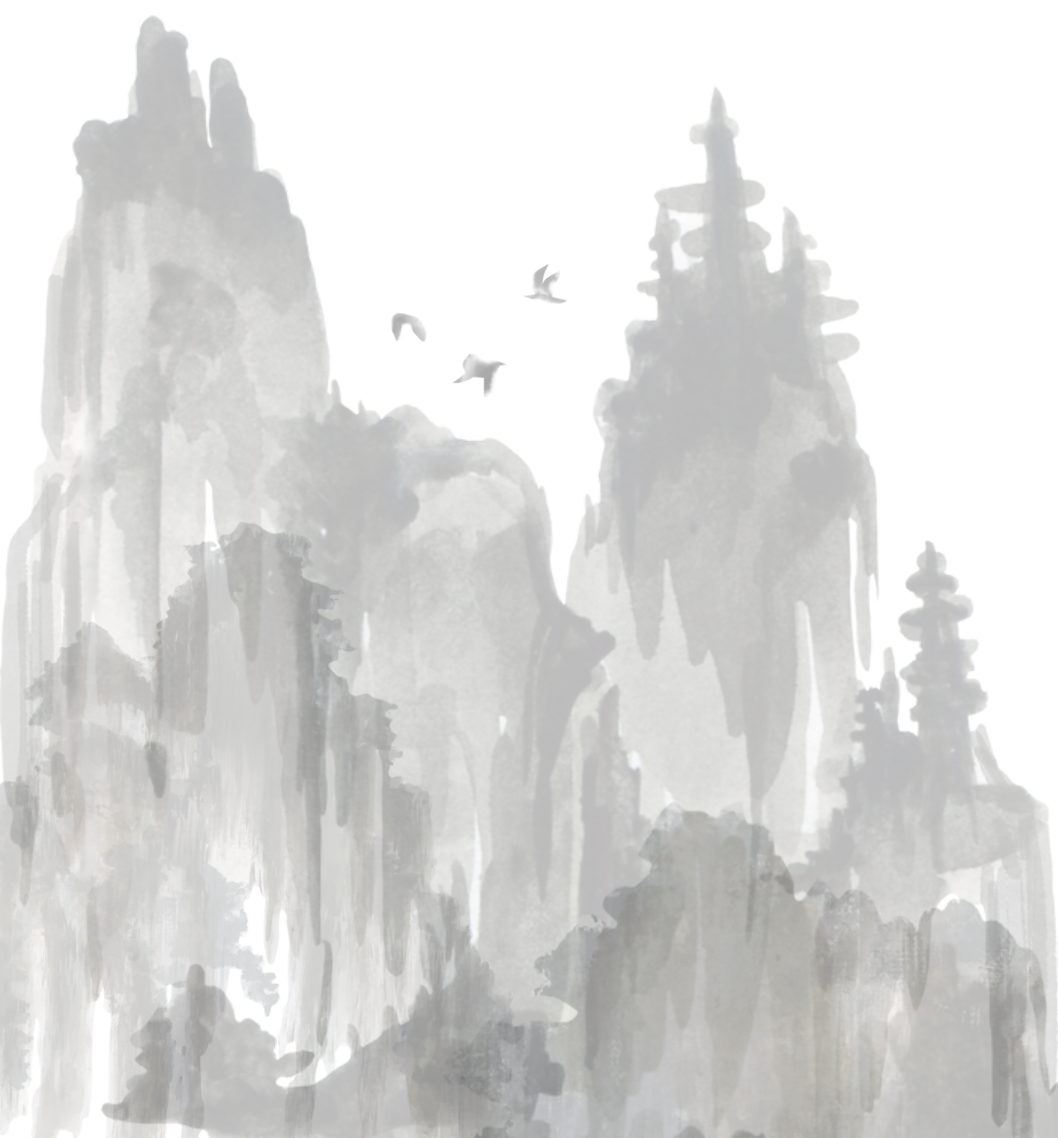


汕頭 海鮮  
SWATOW



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

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 Chauzhou. So come and tuck in as a family.

汕頭 海鮮  
SWATOW

# 汕頭 SWATOW

“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 TOA PAYOH  
181 Lorong 4 Toa Payoh #02-602, S310181

Call To Book

**6363 1717**



swatowseafood



swatowrestaurant