# 





\$118\*\*/set

(This set served 2 person)

## 黑松露鲍鱼炖鸡汤

DOUBLE-BOILED CHICKEN & ABALONE IN BLACK TRUFFLE

### 娘惹蓬龙趸鱼件

STEAMED JUMBO GROUPER PIECE IN NONYA SAUCE

### 芝麻酱煮黑豚肉

PAN-FRIED KUROBUTA WITH TRUFFLÉ & SESAME SAUCE

### 20 觜芹香虾球

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

潮州金瓜福果芋泥 TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

# 四人套餐

Four Person Set Menu

\$268++/set

(This set served 4 person)

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

SAUTÉED "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

金枝玉露

CHILLED MANGO & POMELO WITH SAGO



\$388++/set

(This set served 6 person)

## 三星报喜拼盘

「潮州卤鸭,猪脚湾,肝羌」 BRILLIANT TEOCHEW COMBINATION PLATTER

(Braised Sliced Duck, Chilled Jellied Porkknuckle, Crispy Pork Liver Roll)

### 巴西兹松茸鲍翅炖鸡汤「佐上」

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

潮式炫海上鲜

TEOCHEW BRAISED FISH WITH BEAN PASTE

汕头特色虾婆 SWATOW SIGNATURE CRAYFI

SWATOW SIGNATURE CRAYFISH WITH ONION & EGG

汕头豆酱鸡「冬只」 SWATOW SIGNATURE CHICKEN (HALF)

带子百合西兰卷

STIR-FRIED SCALLOPS WITH LILY BULBS & BROCCOLI

鱼多炫伊面 BRAISED EE-FU NOODLE WITH FISH ROE 3

全校立露 CHILLED FRESH MANGO & POMELO WITH SAGO

所有数额需另加服务费与消费税。 Prices subject to service charge and prevailing GST.



\$588\*\*/set

(This set served 10 person)

### 汕头四宝盘

「潮州卤鸭,猪脚冻,虾枣,肝羌」 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 DRIEDS CALLOP IN BROTH

潮州 <u>多</u>鲳鱼 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

金銀蒜遂為叶虾 STEAMED PRAWN IN LOTUS LEAF WITH MINCED GARLIC

双荔炆伊面 BRAISED EE-FU NOODLE WITH MUSHROOM

> 潮州全瓜福果芋泥 TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS



\$788++/set

(This set served 10 person)

### 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 Porkknuckle, 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

### 鸳鸯双味鲳

「炒鱼片, 炆油浸骨架」

POMFRET IN DUO STYLE

(Fried Fillet. Deep-Fried Flame Wok)

### 十头鲍鱼龙菇西兰龙

BRAISED 10-HEAD ABALONE WITH MUSHROOM & BROCCOLI

汕头豆酱鸡 SWATOW SIGNATURE CHICKEN

汕头特色虾婆 SWATOW SIGNATURE CRAYFISH WITH ONION & EGG

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



\$1,288++/set

(This set served 10 person)

### 潮州冻膏蟹 TEOCHEW COLD CRAB

潮式黃炫汤鲍翅「佐上」 BRAISED SUPERIOR SHARK'S FIN IN TEOCHEW STYLE (INDIVIDUAL)

潮州 <u>多</u>鲳鱼 STEAMED POMFRET IN TEOCHEW STYLE

> 金丝麦片虾 CRISPY CEREAL PRAWNS

> > 奇珍海味煲

「人头鲍鱼,龙菇,鱼鳔,海参,带子,西兰龙」 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 園 杏仁 茶** BOILED ALMOND CREAM AND RICE DUMPLING



\$1,588\*\*/set

(This set served 10 person. Advanced Orders Only.)

### 迷你御品佛跳墙「佐上」

ROYAL MINI BUDDHA JUMP OVER THE WALL (INDIVIDUAL)

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

> 送式遊笋壳鱼 STEAMED SOON HOCK IN HONG KONG STYLE

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

潮州**卤鸭伴豆干** TEOCHEW BRAISED SLICED DUCK WITH BEANCURD

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

> 雪蛤炖杏仁茶 BOILED HASHIMA WITH ALMOND CREAM



\$68++/pax

### 素心双拼盘 「八宝金袋,香脆松菇」

### SWATOW DELUXE VEGETARIAN PLATTER

(Braised Treasure Beancurd Bag, Crispymushrooms)

### 素佛跳牆 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

ぬ意面线 STIR-FRIED VEGETARIAN "MEE-SUA"

枸杞红枣炖桃胶 DOUBLE-BOILED PEACH GUM WITH RED DATES & WOLF BERRIES



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,诚实信义而着称于世。 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 move 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.



### **SWATOW SEAFOOD TOA PAYOH**

181 Lorong 4 Toa Payoh #02-602, Singapore 310181 Call To Book

6363 1717



