

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!z

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.



全家福鲍鱼海味盆菜

制作需时45分钟 Preparation takes 45 minutes

Abalone Prosperity Fortune Pot

小/Small

\$298

大/Large

\$498

原只十头鲍鱼、海参、日本冬菇、鱼鳔、大白菜、发菜、莲藕、元蹄、福袋、美人虾、蚝豉、芋头、豆根、白萝卜、干贝、蹄根

10-Head Abalone, Sea Cucumber, Japanese Shitake Mushrooms, Fish Maws, White Cabbage, Black Moss, Lotus Roots, Pig Trotters, Fortune Bags, Venemei Prawn, Dried Oyster, Yam, Beancurd Sticks, White Radish, Dried Scallops, Pig Tendon



新春团圆

盆菜

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厨师推荐
MUST TRY

富 贵 吉 祥

PROSPERITY YU SHENG

生 鱼



潮州富贵鱼生(三文鱼)

Teochew Prosperity Smoked Salmon Yu Sheng

小/S

大/L

\$68

\$98



鲍鱼潮州鱼生

Teochew Prosperity Abalone Yu Sheng

小/S

大/L

\$98

\$148



潮州素鱼生

Teochew Vegetarian Yu Sheng

小/S

大/L

\$58

\$78

Shredded Salted Preserved Radish, Shredded Carrot, Shredded Cucumber, Shredded White Radish, Shredded Lettuce, Celery, White Sesame Seeds, Plum Sauce, Crushed Peanuts, Sesame Oil, Shredded Scallions
菜脯丝(咸)、红萝卜丝、青瓜丝、白萝卜丝、生菜丝、芹菜、白芝麻、梅膏、花生碎、香油、北葱丝

另加 | Add-On

二头鲍鱼(1粒)

2-Head Abalone (1pc)

每粒/Piece

\$68

二头鲍鱼(2粒)

2-Head Abalone (2pcs)

2粒/2pcs

\$118.00

三文鱼

Smoked Salmon

每碟/Plate

\$16.80

香酥咸蛋鱼皮

Crispy Salted Egg Fish Skin

每碟/Plate

\$8.80

卜脆

Crispy Cracker

每包/Pack

\$5.00



素食 Vegetarian

潮

州

鱼

生

潮州

TEOCHEW
SPECIALTIES

金典

潮州冻蟹

Teochew Cold Crab



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厨师推荐
MUST TRY

潮州三彩拼盘
Teochew Specialties Trio
Combination Platter



潮式卤水双拼
Teochew Braised Duo
Combination Platter



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



			时价/Seasonal Price	
101.	潮州冻蟹 	Teochew Cold Crab	/100gm	
102.	汕头三彩拼盘 	Swatow Cold Dish Combination Platter 潮州猪脚冻 Teochew Chilled Jellied Pork Knuckles 手打潮州虾丸 Crispy-Fried Handmade Prawn Roll 潮州香炸肝花 Crispy-Fried Pork Liver Roll	小/S	大/L
			\$34	\$68
				每份/ Per Portion (serves 3-4 pax)
103.	潮式卤鸭片伴豆干 	Braised Sliced Duck with Tau Kwa in Teochew Style	半只 /Half	每只 /Half
			\$40	\$80
104.	潮式卤水双拼 	Teochew Braised Duo Combination Platter Braised Sliced Orange Cutterfish & Pig Intestine	小/S	大/L
			\$30	\$60
105.	潮式猪脚冻 	Chilled Jellied Pork Knuckles in Teochew Style		\$18
106.	潮式卤大肠 	Braised Sliced Pig's Intestine in Teochew Style		\$14
107.	潮州酥炸虾枣 	Teochew Crispy-Fried Prawn & Pork Roll (8pcs)		\$18
108.	手打潮州虾丸 	Crispy-Fried Handmade Prawn Ball (6pcs)		\$18
109.	潮州香炸肝花 	Teochew Crispy Teochew Pork Liver Roll		\$18
110.	潮州卤水墨鱼片	Teochew Slice Orange Cuttlefish		\$18

鱼翅·羹·海中宝

SHARK'S FIN • SOUP • SEA TREASURES



金汤石锅鲍翅伴手工虾卷
Braised Teochew Superior Shark's Fin Soup
Serve in Stone Bowl with Crispy Shrimp Roll

蚝皇澳洲三头鲍鱼
Braised Australia 3-Head Abalone in
Supreme Oyster Sauce



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厨师推荐
MUST TRY

201. **金汤石锅鲍翅**  每盅/Per Portion
Braised Teochew Superior Shark's Fin (Served in Stone Bowl) **\$58**
-
202. **潮州蟹肉中鲍翅** 每盅/Per Portion
Braised Teochew Superior Shark's Fin Soup with Crab Meat **\$58**
-
203. **潮州海味鱼翅**  每盅/Per Portion
Braised Shark's Fin Soup with Crab Meat
 每位/Per Pax **\$30** 小/S **\$88** 大/L **\$176**
-
204. **蟹肉海参鱼鰾羹**  每盅/Per Portion
Braised Fish Maw & Crabmeat with Sea Cucumber in Superior Broth
 每位/Per Pax **\$20** 小/S **\$60** 大/L **\$120**
-
205. **汕头御品佛跳墙**  每盅/Per Portion
Buddha Jump Over The Wall Advanced Order / 需预定 **\$1,288**
 10位/10PAX
-
206. **蚝皇澳洲三头鲍鱼**  每盅/Per Portion
Braised Whole 3-Head Abalone & Green **\$58**
-
207. **葱烧刺参鱼鰾煲**  每盅/Per Portion
Braised Superior Sea Cucumber & Fish Maw in Teochew Style
 小/S **\$40** 大/L **\$80**
-
208. **包罗万有**  每盅/Per Portion
Treasure Dried Seafood Casserole with Braised Abalone & Sea Cucumber
 小/S **\$58** 大/L **\$116**



潮州

海鲜

SEAFOOD

咸蛋金沙龙虾
Sautéed Lobster with
Golden Salted Egg



潮州蒸鲳鱼

Steamed Pomfret in
Teochew Style



香煎鲳鱼

Pan-fried Cod Fish with
Superior Soy Sauce



家乡菜脯蒸鳕鱼

Steamed Cod Fish with
Preserved Radish & Pork



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厨师推荐



MUST TRY

每百克/Per 100g




411. **本地龙虾**
Local Lobster

预定 Advanced Order

时价
Market Price烹饪方法
Cooking Method

- 金银蒜蒸龙虾  Steamed Lobster with Garlic
- 咸蛋金沙  Golden Salted Egg Yolk Lobster
- 姜葱炒龙虾 Stir-Fried Lobster with Ginger & Scallion

501. **红斑**
Red Grouper时价
Market Price502. **斗鲷**
Pomfret时价
Market Price503. **笋壳**
Soon Hock时价
Market Price烹饪方法
Cooking Method

- 潮州蒸  Steamed in Teochew Style
- 油浸  Crispy-Fried with Superior Soy Sauce
- 港式蒸  Steamed in Hong Kong Style

511. **香煎鳕鱼** 
Deep Fried Cod Fish with Soy Sauce

小/S

\$42

大/L

\$84

512. **家乡菜脯蒸鳕鱼** 
Steamed Cod Fish with Preserved Radish &
Shredded Pork

小/S

\$42

大/L

\$84



家禽

POULTRY



黑松露烤鸭

Roast Duck with Black Truffle



松露芝麻酱香煎黑豚猪扒

Pan-fried Kurobuta Pork Chop with
Black Truffle & Sesame Sauce

潮式豆酱鸡




Kampong Chicken in
Teochew Bean Sauce



猪脚姜醋

Stewed Pork Trotter &
Ginger in Sweet Vinegar



610. **炭烤全体乳猪** 预定 Advanced Order
Teochew Charcoal Roasted Whole Suckling Pig 每只 /Whole **\$298**
-
613. **黑松露烤鸭** 
Roast Duck with Black Truffle 半只 /Half **\$42** 每只 /Whole **\$84**
-
614. **潮式豆酱鸡** 
Kampong Chicken in Teochew Bean Sauce 半只 /Half **\$26** 每只 /Whole **\$52**
-
620. **荔枝黑豚肉咕嚕肉**
Sweet & Sour Kurobuta Pork with Lychee 小/S **\$34** 大/L **\$68**
-
621. **芝麻酱香煎黑豚猪扒** 
Stir-Fried Kurobuta Pork Chop with Signature Black Sesame Sauce 小/S **\$34** 大/L **\$68**
-
622. **猪脚姜醋**
Stewed Pork Trotter & Ginger in Sweet Vinegar 小/S **\$30** 大/L **\$60**

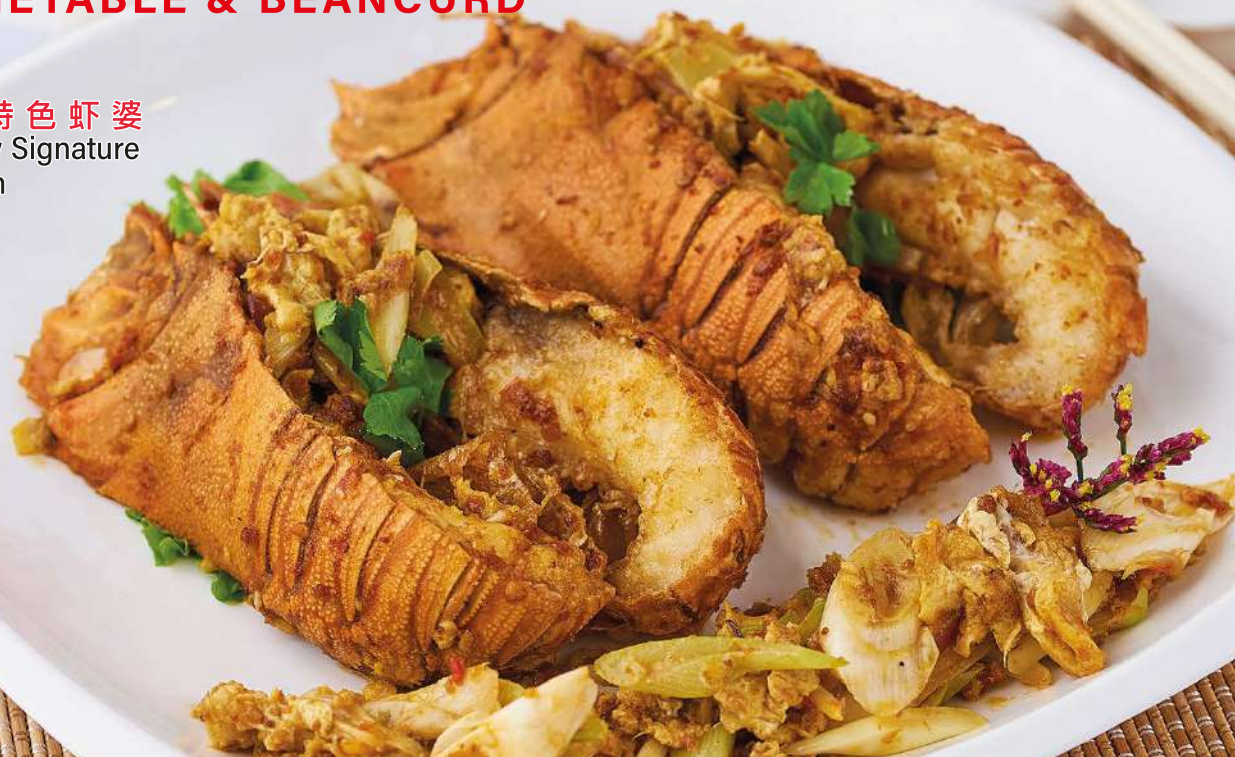


炭烤全体乳猪
 Teochew Charcoal Roasted
 Whole Suckling Pig

虾球·菜·豆腐类

VEGETABLE & BEANCURD

潮汕特色虾婆
Swatow Signature
Crayfish



发财干贝八宝菜

Conpoy Braised Eight Treasure Vegetable with "Fatt Choy"



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 Asparagus



夏果鲜百合炒芦笋

Sautéed Asparagus & Fresh Lily Bulbs with Macadamia Nut



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厨师推荐

MUST TRY

		每百克/Per 100g	
701.	潮汕特色虾婆  Swatow Signature Crayfish	\$10.80	
702.	青芥末虾球  Crispy-Fried Shelled Prawn with Wasabi Mayonnaise	小/S \$34	大/L \$68
703.	咸蛋黄金虾球 Crispy-Fried Shelled Prawn with Salted Egg	小/S \$34	大/L \$68
704.	虾球炒西兰花 Stir-Fried Prawn Ball with Broccoli	小/S \$38	大/L \$76
705.	X.O. 酱芦笋炒带子 Stir-Fried X.O. Scallop with Asparagus	小/S \$44	大/L \$88
706.	发财干贝八宝菜  Conpoy Braised Eight Treasure Vegetable with "Fatt Choy"	小/S \$28	大/L \$56
707.	夏威夷果鲜百合炒芦笋  Sautéed Asparagus & Fresh Lily Bulbs with Macadamia Nut	小/S \$26	大/L \$52
708.	肉碎榄菜四季苗 Sautéed French Bean with Minced Pork & Preserved Olive Leaves	小/S \$22	大/L \$44
709.	红烧海鲜豆腐  Braised Beancurd with Prawn & Scallop	小/S \$40	大/L \$80

面·饭类

NOODLE · RICE



菜脯芥兰炒粿条

Wok-fried Kway Teow with Kai Lan & Preserved Radish





虾仁鱼子炒珍珠米

Wok-Fried Pearl Rice with Prawn & Ebiko Fish Roe

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801. **菜脯芥兰炒粿条** 
Wok-Fried Kway Teow with Kai Lan & Preserved Radish
- | | | | |
|-----|------|-----|------|
| 小/S | \$26 | 大/L | \$52 |
|-----|------|-----|------|
-
802. **潮式海鲜炒面线** 
Teochew Fried Mee Sua with Seafood
- | | | | |
|-----|------|-----|------|
| 小/S | \$28 | 大/L | \$56 |
|-----|------|-----|------|
-
803. **干烧伊面**
Braised Ee Fu Noodle with Mushroom
- | | | | |
|-----|------|-----|------|
| 小/S | \$24 | 大/L | \$48 |
|-----|------|-----|------|
-
804. **虾仁鱼子炒珍珠米**
Wok-Fried Pearl Rice with Prawn & Ebiko Fish Roe
- | | | | |
|-----|------|-----|------|
| 小/S | \$28 | 大/L | \$56 |
|-----|------|-----|------|
-
805. **干贝瑶柱蟹肉炒珍珠米**
Wok-Fried Pearl Rice with Dried Scallop & Crab Meat
- | | | | |
|-----|------|-----|------|
| 小/S | \$32 | 大/L | \$64 |
|-----|------|-----|------|



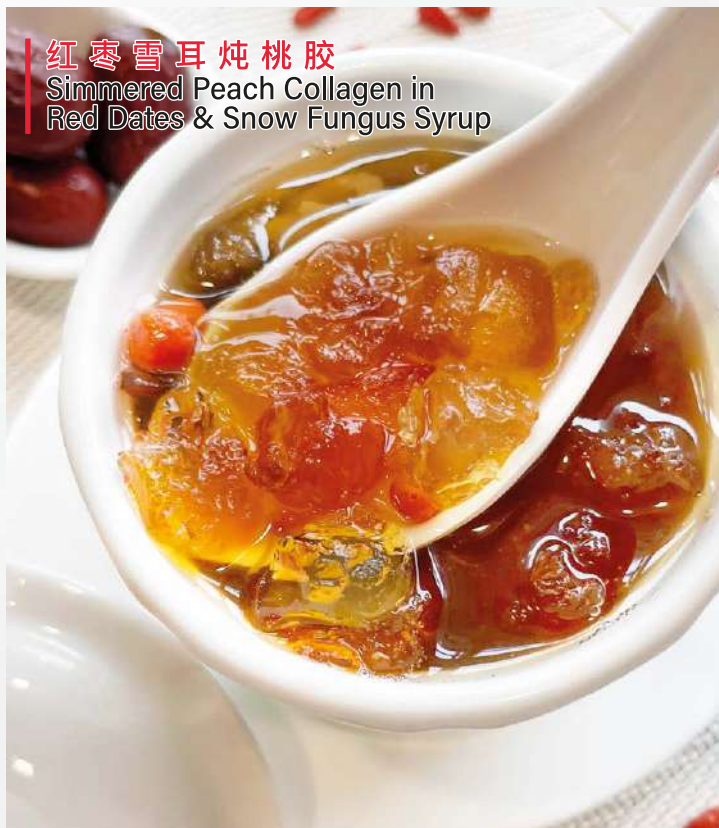
甜品

DESSERT

潮州金瓜白果芋泥
Teochew Taro Paste with
Pumpkin & Gingko Nuts



杨枝玉露
Chilled Mango Sago



红枣雪耳炖桃胶
Simmered Peach Collagen in
Red Dates & Snow Fungus Syrup

- | | 每份/
Per Individuals |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| 901. 潮州金瓜白果芋泥 
Teochew Taro Paste with Pumpkin & Gingko Nuts | \$7.80 |
| 902. 杨枝玉露
Chilled Mango Sago | \$7.80 |
| 903. 红枣炖雪蛤 
Double-Boiled Red Dates with Hashima | \$13.80 |
| 904. 红枣雪耳炖桃胶 
Simmered Peach Collagen in Red Dates & Snow Fungus Syrup | \$12.80 |
| 905. 蛋白杏仁茶 
Double-Boiled Almond Cream with Egg White | \$10.80 |

精选 **中国茶**
CHINESE
TEA

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

每位/
Per Person

\$3.80

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

每位/
Per Person

\$3.20

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

\$3.20

陈香铁观音
Tie Guan Yin
汤色浓郁，绵甜甘醇，
滋味沉香凝韵

\$3.20

汕頭城

S W A T O W C I T Y

BUKIT BATOK HOMETEAMNS


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