

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 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.

潮州

TEOCHEW
SPECIALTIES

金典

潮州冻蟹

Taochow Cold Crab



图片仅供参考。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



- | | | | |
|------|---------------------|---|--|
| 101. | <div>潮州冻蟹</div> | <div>Teochew Cold Crab</div> | \$12 |
| | | | /100gm |
| 102. | <div>潮州三彩拼盘</div> | <div>Teochew Specialties Trio Combination Platter</div> | 每份/
Per Portion
(serves 3-4 pax) |
| | <div>潮州猪脚冻</div> | <div>Teochew Chilled Jellied Pork Knuckles</div> | |
| | <div>手打潮州虾丸</div> | <div>Crispy-Fried Handmade Prawn Roll</div> | |
| | <div>潮州香炸肝花</div> | <div>Crispy-Fried Pork Liver Roll</div> | \$32 |
| 103. | <div>潮州酥炸虾枣</div> | <div>Teochew Crispy-Fried Prawn & Pork Roll (6pcs)</div> | \$18 |
| 104. | <div>潮式猪脚冻</div> | <div>Chilled Jellied Pork Trotter in Teochew Style (8pcs)</div> | \$18 |
| 105. | <div>潮式猪头粽</div> | <div>Chilled Sliced Pig's Phiz in Teochew Style</div> | \$18 |
| 106. | <div>潮州酥炸虾枣</div> | <div>Teochew Crispy-Fried Prawn & Pork Roll (8pcs)</div> | \$16 |
| 107. | <div>潮州香炸肝花</div> | <div>Teochew Crispy Teochew Pork Liver & Pork Roll</div> | \$16 |
| 108. | <div>潮式卤水双拼</div> | <div>Teochew Braised Duo Combination Platter</div> | |
| | | <div>Choice of Braised Specialties</div> | \$30 |
| 109. | <div>潮式卤鸭片伴豆干</div> | <div>Braised Sliced Duck with Tau Kwa in Teochew Style</div> | 每份
/Portion \$20 半只
/Half \$40 每只
/Whole \$80 |
| 110. | <div>卤水墨鱼片</div> | <div>Braised Sliced Cuttlefish</div> | \$16 |
| 111. | <div>潮式卤大肠</div> | <div>Braised Pig's Intestine in Teochew Style</div> | \$14 |

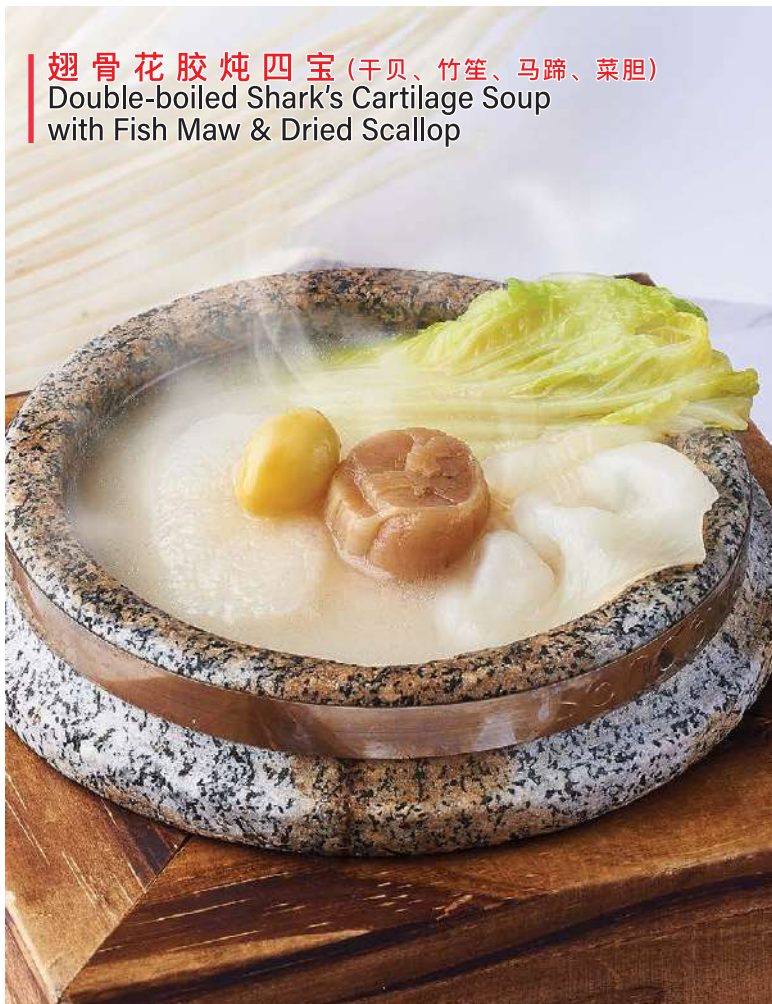
鱼翅汤

SHARK'S FIN • SOUP

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



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



蟹肉海参鱼鳔羹
Braised Fish Maw & Crabmeat with
Sea Cucumber in Superior Broth



白胡椒咸菜猪肚汤
Double-boiled Pig Stomach Soup with
Sarawak White Pepper



		每位/PAX	
201.	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	\$58	
202.	潮州蟹肉中鲍翅 Braised Teochew Superior Shark's Fin Soup with Crab Meat	\$50	
203.	手工蒜香虾卷 Handmade Crispy Shrimp Roll (5pcs)	\$12	
		每位/PAX	每份/ Per Portion (serves 3-4 pax)
204.	潮州海味鱼翅  Braised Shark's Fin Soup with Seafood	\$28	\$88
205.	翅骨花胶炖四宝 (干贝、竹笙、马蹄、菜胆)  Double-boiled Shark's Cartilage Soup with Fish Maw & Dried Scallop	\$22	\$70
206.	蟹肉海参鱼鳔羹  Braised Fish Maw & Crabmeat with Sea Cucumber in Superior Broth	\$18	\$58
207.	虫草花炖鸡汤 Double-Boiled Chicken Soup with Cordyceps Flower	\$16	
208.	白胡椒咸菜猪肚汤  Double-boiled Pig Stomach Soup with Sarawak White Pepper	\$15	\$48



海中

SEA TREASURES

宝

蚝皇澳洲三头鲍鱼

Braised Australia 3-Head Abalone in
Supreme Oyster Sauce



包罗万有

Braised 10-Head Abalone with Fish Maw, Prawn,
Pig's Tendons, Mushroom & Vegetable in Casserole



百花酿鱼鳔

Braised Fish Maw Stuffed with
Prawn Paste (6pcs)




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厨师推荐
MUST TRY

每位/
Per Person

301.

蚝皇澳洲三头鲍鱼



Braised Australia 3-Head Abalone in Supreme Oyster Sauce


\$58
302.

蚝皇五头鲍鱼

Braised 5-Head Abalone in Supreme Oyster Sauce

\$48
303.

蚝皇五头鲍鱼拌刺参




Braised 5-Head Abalone with Superior Sea Cucumber in Supreme Oyster Sauce

\$58

每份/
Per Portion
(serves 3-4 pax)

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 & Vegetable in Casserole

\$58
305.

葱烧刺参鱼鳔煲



Braised Superior Sea Cucumber & Fish Maw with Mushroom in Casserole


\$38
306.

潮式家乡酿刺参

Braised Superior Sea Cucumber Stuffed with Minced Pork

\$38
307.

百花酿鱼鳔



Braised Fish Maw Stuffed with Prawn Paste (6pcs)

\$38
308.

碧绿八头鲍鱼拌花菇

Braised 8-Head Abalone & Mushroom with Vegetable (4pcs)

\$40

活

螃蟹

LIVE CRAB

辣椒螃蟹
Chili Crab



避风塘螃蟹
Sautéed Crab with
Garlic & Spices



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厨师推荐
MUST TRY

每百克/Per 100g

401.

阿拉斯加帝皇蟹

Alaskan King Crab

预定 Advanced Order

时价
402.

活螃蟹

Live Crab

时价

烹饪方法
Cooking Method

- 辣椒

椒盐

黑胡椒

避风塘

咸蛋金沙

蛋白鸡油花雕蒸
- Chilli

Tossed with Salt & Pepper

Black Pepper

Sautéed with Garlic & Spices

Sautéed with Golden Salted Egg

Steamed with Egg White & 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 预定 Advanced Order
Australian Lobster

时价

412. 波士顿龙虾
Boston Lobster

时价

413. 象拔蚌 预定 Advanced Order
Geoduck




时价

每只/Per Piece

414. 竹蚌
Bamboo Clam

时价

烹饪方法
Cooking Method

- | | |
|---|----------------------------------|
| 刺身 | Sashimi |
| 堂灼 | Poached |
| 椒盐 | Tossed with Salt & 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 & Vermicelli |



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

FISH 魚

潮州蒸鲳鱼
Steamed Pomfret in Teochew Style



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 & Leeks



每百克/Per 100g

501.	游水笋壳 Live Soon Hock	\$14.80
502.	红斑 Red Grouper	\$16.80
503.	鲳鱼 Pomfret	\$14.80
504.	午鱼尾 Threadfin Tail	\$10.80

烹饪方法
Cooking Method

- 清蒸 

酱蒸

油浸 

潮州蒸 

潮式半煎煮 

家乡菜脯蒸 

Steamed with Superior Sauce

Steamed with Spicy Minced Bean Paste

Crispy-Fried with Superior Soy Sauce

Steamed in Teochew Style

Steamed with Fermented Bean & Leeks

Steamed with Preserved Radish & Pork



鱼类 FISH

家乡菜脯蒸鳕鱼
Steamed Cod Fish with
Preserved Radish & 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 & Leeks



每百克/Per 100g

511.	香煎鳕鱼 	Deep Fried Cod Fish with Soy Sauce	\$40
512.	家乡菜脯蒸鳕鱼 	Steamed Cod Fish with Preserved Radish & Shredded Pork	\$40
513.	潮式半煎煮午鱼 	Stewed Threadfin with Fermented Bean & Leeks	\$32
514.	潮州菜白炒鱼片	Sautéed Sliced Fish & Yellow Chives with Dried Sole Fish	\$30
515.	豆豉凉瓜炒鱼片	Sautéed Sliced Fish & Bitter Gourd with Black Bean Sauce	\$30



海鲜

SEAFOOD

汕頭特色炒虾婆
Sautéed Slipper Lobster with
Omelette & Leeks



XO 酱粉丝虾煲

Stewed Prawn & Vermicelli with XO Sauce
serve in Stone Bowl



青芥末鲜果虾球

Crispy-fried Shelled Prawn with
Wasabi Mayonnaise & Fruits



XO 酱带子炒芦笋

Sautéed Scallop & Asparagus
in X.O. Sauce



特色腰果小炒皇

Sautéed Squid & Chives
with Cashew Nut



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厨师推荐

MUST TRY

每百克/Per 100g

521.

潮汕特色炒虾婆



Swatow Signature Crayfish with Omelette & Leeks

\$9.80
522.

青芥末鲜果虾球



Crispy-Fried Shelled Prawn with Wasabi Mayonnaise & Fruits

\$32
523.

咸蛋金沙虾球



Crispy-Fried Shelled Prawn with Golden Salted Egg & Sweet Corn

\$32
524.

XO酱粉丝虾煲



Stewed Prawn & Vermicelli with X.O. Sauce Serve in Stone Bowl

\$32
525.

花雕鸡油蛋白蒸虾

Steamed Prawn & Egg White with Hua Diao

\$32
526.

碧绿西施带子

Sautéed Scallop & Egg White with Broccoli

\$42
527.

潮州菜白方鱼炒带子

Sautéed Scallop & Yellow Chives with Dried Sole Fish

\$38
528.

XO酱带子炒芦笋



Sautéed Scallop & Asparagus in X.O. Sauce

\$42
529.

特色腰果小炒皇



Sautéed Squid & Chives with Cashew Nut

\$28

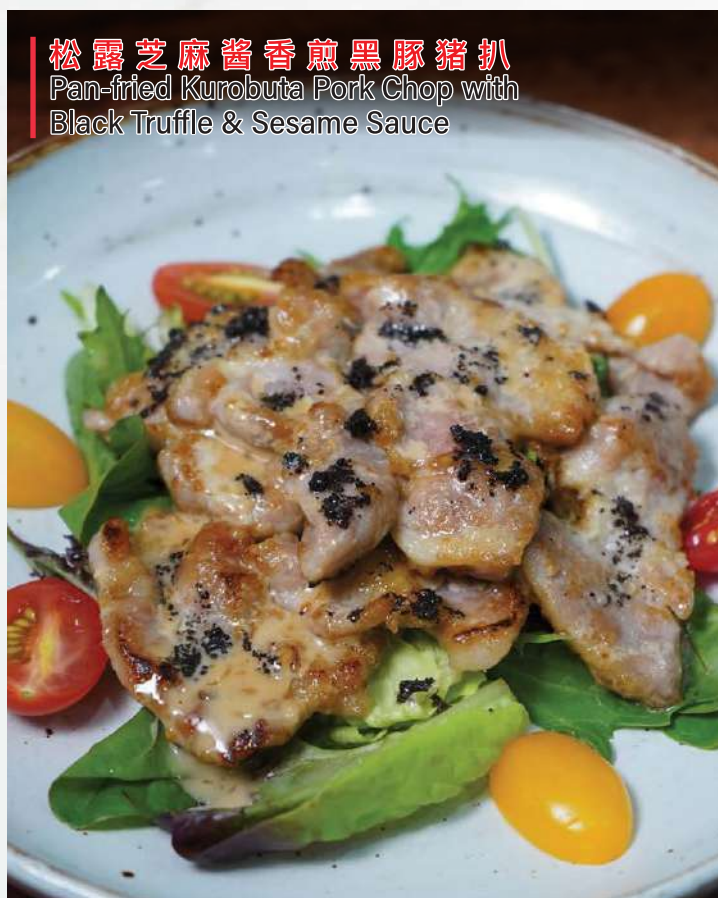
肉类

MEAT

冰沙荔枝黑豚咕噜肉
Iced Sweet & Sour Kurobuta
Pork with Lychee



松露芝麻酱香煎黑豚猪扒
Pan-fried Kurobuta Pork Chop with
Black Truffle & Sesame Sauce




鬼马炒美国肥牛
Sautéed US Beef with Water
Chestnut & You Tiao



猪脚姜醋
Stewed Pork Trotter &
Ginger in Sweet Vinegar



每份/
Per Portion
(serves 3-4 pax)

- | | | | |
|------|--|--|------|
| 601. | 冰沙荔枝黑豚咕嚕肉  | Iced Sweet & Sour Kurobuta Pork with Lychee | \$32 |
| 602. | 松露芝麻酱香煎黑豚猪扒  | Pan-Fried Kurobuta Pork Chop with Black Trufflé & Sesame Sauce | \$32 |
| 603. | 猪脚姜醋 | Stewed Pork Trotter & Ginger in Sweet Vinegar | \$28 |
| 604. | 香芋排骨煲 | Stewed Pork Ribs & Yam with Mushroom in Casserole | \$25 |
| 605. | 豆豉凉瓜排骨煲 | Stewed Pork Ribs & Bitter Gourd with Black Bean Sauce serve in Casserole | \$25 |
| 606. | 鱼香肉碎茄子煲 | Stewed Egg Plant & Minced Pork with Salted Fish | \$22 |
| 607. | 咸鱼蒸手打马蹄肉饼  | Steamed Pork Patty with Salted Fish & Water Chestnut | \$22 |
| 608. | 清汤萝卜焖牛三宝 | Stew Beef Brisket, Beef Tripe & Beef Ball with White Radish | \$32 |
| 609. | 鬼马炒美国肥牛  | Sautéed US Beef with Water Chestnut & You Tiao | \$30 |
| 610. | 沙茶酱炒美国肥牛 | Sautéed US Beef with Sha Cha Sauce | \$30 |

家禽

POULTRY

北京片皮烤鸭
Roast Peking Duck with
Homemade Wraps & Trio Sauce



潮式豆酱鸡
Kampong Chicken in
Teochew Bean Sauce



黑松露烤鸭
Roast Duck with Black Truffle



611.

北京片皮烤鸭

Roast Peking Duck with Homemade Wraps & Trio Sauce

半只
/Half

\$48

每只
/Whole

\$98
612.

烤鸭二度

Cooking Method

椒盐

Tossed with Salt & Pepper

姜葱

Wok-fried with Ginger & Scallion

焖伊面

Braised with Ee-Fu Noodle

避风塘

Wok-fried with Garlic & Spices

每份/
Per Portion

\$20
613.

黑松露烤鸭

Roast Duck with Black Truffle

半只
/Half

\$40

每只
/Whole

\$80
614.

潮式豆酱鸡

Kampong Chicken in Teochew Bean Sauce

半只
/Half

\$25

每只
/Whole

\$50
615.

金不换三杯鸡煲

Braised Chicken with Homemade Sauce & Basil Leaves

每份/
Per Portion
(serves 3-4 pax)

\$23
616.

咸蛋黄炸鸡

Salted Egg Yolk Fried Chicken

每份/
Per Portion

\$23
617.

潮式炭烤乳猪

预定 Advanced Order

Teochew Charcoal Roasted Suckling Pig

每只
/Whole

\$288



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 & Mushroom



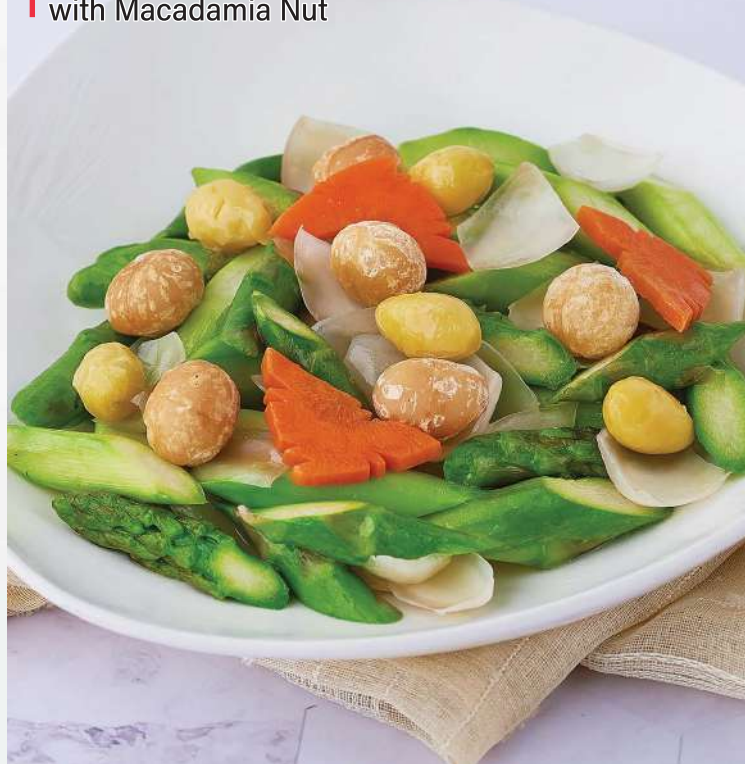
肉碎榄菜四季苗

Sautéed French Bean with Minced Pork &
Preserved Olive Leaves



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

每份/
Per Portion
(serves 3-4 pax)

701.	干贝潮州八宝菜 	Teochew Braised Eight Vegetable with Dried Scallop	\$25
702.	夏果鲜百合炒芦笋 	Sautéed Asparagus & Fresh Lily Bulbs with Macadamia Nut	\$24
703.	汕頭双脆 	Crispy-fried Egg Plant & French Bean with Silver Fish in Homemade Sauce	\$22
704.	XO酱炒芦笋	Sautéed Asparagus with XO Sauce & Mushroom	\$22
705.	干贝金银蛋上汤苋菜 	Poached Chinese Spinach with Dried Scallop & Trio Eggs in Superior Broth	\$22
706.	方鱼炒芥兰	Sautéed Kai Lan with Dried Sole Fish & Mushroom	\$22
707.	鲜腐皮蒜子浸奶白	Braised Chinese Cabbage & Tofu Skin in Superior Broth	\$22
708.	肉碎榄菜四季苗	Sautéed French Bean with Minced Pork & Preserved Olive Leaves	\$20
709.	芥兰、奶白、苋菜、西兰花	Kai Lan, Chinese Cabbage, Chinese Spinach, Broccoli	
烹饪方法 Cooking Method			
	清炒	Wok-fried	
	蒜蓉	Stir-fried with Minced Garlic	
	蚝油	Stir-fried with Oyster Sauce	\$18
710.	干贝蟹肉翡翠豆腐 	Braised Homemade Tofu & Crab Meat with Dried Scallop (6pcs)	\$26

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 & Red Quail Eggs



虾仁飞鱼籽炒珍珠饭

Wok-fried Pearl Rice with Prawn & Tobiko



菜脯芥兰炒粿条





Wok-fried Kway Teow with Kai Lan &
Preserved Radish

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厨师推荐
MUST TRY

每份/
Per Portion
(serves 3-4 pax)

801.	潮式海鲜脆米泡饭 	Teocheew Style Poached Crispy Rice with Seafood in Superior Broth	\$34
802.	鸳鸯带子蚶肉炒饭	Wok-fried Rice with Scallops & Crab Meat	\$30
803.	虾仁飞鱼籽炒珍珠饭	Wok-fried Pearl Rice with Prawn & Tobiko	\$26
804.	潮州蟹肉长寿面 	Longevity Noodle with Crab Meat & Red Quail Eggs	\$28
805.	避风塘海鲜炒粿条	Wok-fried Seafood Kway Teow with Garlic & Spices	\$26
806.	菜脯芥兰炒粿条 	Wok-fried Kway Teow with Kai Lan & Preserved Radish	\$24
807.	三鲜炒面线	Wok-fried Mee Sua with Seafood	\$24
808.	干烧伊面 	Braised Ee Fu Noodle with Mushroom	\$22
			每位/ Per Person
809.	方鱼肉碎粥	Minced Pork & Dried Sole Fish Teocheew Porridge	\$12
810.	干贝肉碎粥	Dried Scallop & Minced Pork Teocheew Porridge	\$14

甜品

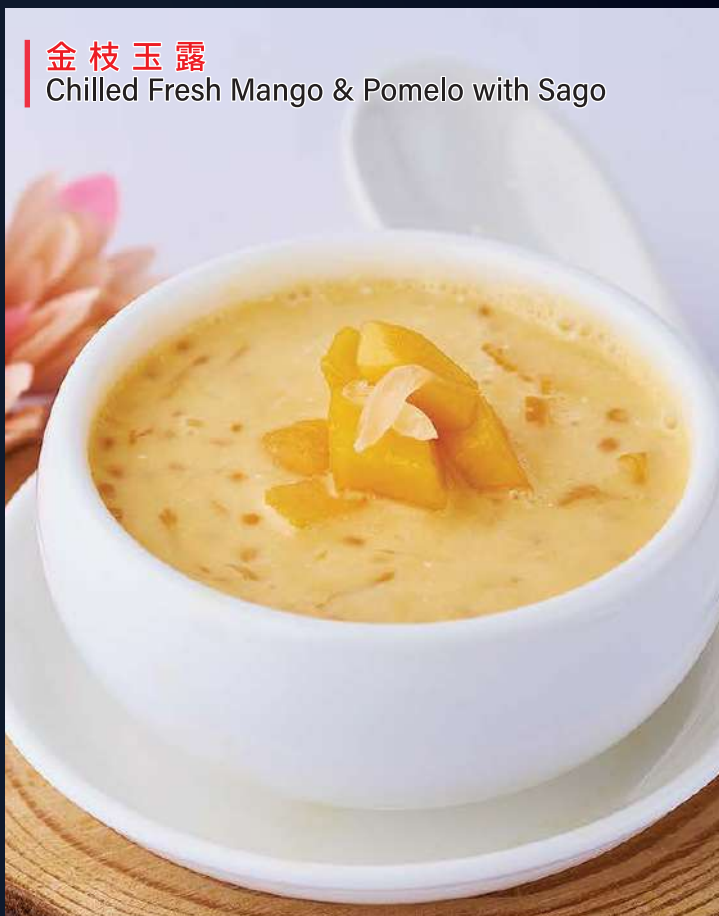
DESSERT

潮州返沙香芋条
Teochew Sugar-coated
Crispy Fried Taro Stick (8pcs)



金枝玉露

Chilled Fresh Mango & Pomelo with Sago



潮州金瓜白果芋泥

Teochew Taro Paste with
Pumpkin & Gingko Nuts



油条马蹄绿豆爽

Teochew 'Tau Suan' with
Water Chestnut & You Tiao



	每份/ Per Portion
901. 潮州返沙香芋条 	
Teochew Sugar-coated Crispy Fried Taro Stick (8pcs)	\$22
902. 雪蛤杏仁露 	每位/ Per Person
Double-boiled Almond Cream with Hashima	\$18
903. 冰糖红莲炖雪蛤 	
Double-boiled Hashima with Red Dates & Lotus Seeds	\$18
904. 蛋白杏仁露 	
Double-boiled Almond Cream with Egg White	\$12
905. 金枝玉露 	
Chilled Fresh Mango & Pomelo with Sago	\$6.50
906. 宫廷桂花糕 	
Chilled Osmanthus Jelly with Goji Berries (3pcs)	\$6.50
907. 潮州金瓜白果芋泥 	
Teochew Taro Paste with Pumpkin & Gingko Nuts	\$6.50
908. 芒果布丁	
Chilled Fresh Mango Pudding	\$6.00
909. 蜜糖龟苓膏	
Homemade Herbal Jelly with Honey	\$6.00
910. 油条马蹄绿豆爽 	
Teochew 'Tau Suan' with Water Chestnut & You Tiao	\$6.00



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

\$4.00

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

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

陈香铁观音
Tie Guan Yin
汤色浓郁，绵甜甘醇，
滋味沉香凝韵

\$3.20



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