



# **海人套餐** Two Person Set Menu

## 丰盛鱼翅鲍鱼

Shark's Fin Soup & Abalone Set \$48\*\*/pax

#### 汕头双拼盘 「潮州猪脚冻、潮州虾九」

SWATOW DUO COMBINATION PLATTER

(Teochew Chilled Jellied Pork Knuckle, Crispy Prawn Ball)

#### 潮式蟹肉鱼翅

BRAISED SHARK'S FIN SOUP WITH CRAB MEAT

#### 松露芝麻酱香煎 黑豚猪扒

PAN-FRIED KUROBUTA PORKCHOP WITH BLACK TRUFFLÉ & SESAME SAUCE

#### 鲍鱼干烧伊面

BRAISED EE-FU NOODLE WITH ABALONE

#### 冰糖红莲炖雪蛤

DOUBLE-BOILED HASHIMA WITH RED DATE & LOTUS SEEDS

(This set served 2 person)

#### 豪华老胶龙虾

Deluxe Australian Lobster Set \$78\*\*/pax

#### 汕头双脆盘 「茄子和四季豆、银鱼」 SWATOW DOUBLE CRISPY PLATTER

(Crispy Fried Eggplant & French Bean, Silver Fish in Homemade Sauce)

#### 翅骨花胶炖四宝

DOUBLE-BOILED SHARK'S CARTILAGE SOUP WITH FISH MAW & DRIED SCALLOP

#### 蒜香板盐澳洲龙虾

SAUTÉED AUSTRALIAN LOBSTER WITH GARLIC & FRESHLILY BULBS

#### 带子炒三丝面线

WOK FRIED MEESUA WITH SCALLOPS

#### 潮州金瓜白果芋泥

TEOCHEW TARO
PASTE WITH PUMPKIN &
GINGKO NUTS

(This set served 2 person)

# 四人套餐

Four Person Set Menu

#### 四四的意套餐

Peking Duck & Soon Hock Set \$228\*\*/set

#### 北京片皮烤鸭

ROAST PEKING DUCK WITH HOMEMADE WRAP & TRIO SAUCE

#### 潮式干贝海参鱼鳔羹

TEOCHEW BRAISED FISH MAW SOUP WITH SEA CUCUMBER & DRIED SCALLOP

## 油浸笋壳

CRISPY-FRIED SOON HOCK WITH SUPERIOR SOY SAUCE

#### 烤鸭二度 「银芽,姜葱, 避风塘,金蒜板盐」 COOKING METHODS

Wok-Fried Beansprouts, Ginger & Scallion, Garlic &Spices, Tossed With Salt & Pepper)

#### 蟹肉干烧伊面

BRAISED EE-FU NOODLE WITH CRAB MEAT & MUSHROOM

#### 金枝玉露

CHILLED FRESH MANGO & POMELO WITH SAGO

(This set served 4 person)

## 四季安康套餐

Deluxe Australian Lobster Set \$388\*\*/set

#### 金饧石锅大鲍翅

BRAISED SUPERIOR SHARK'S FIN SOUP SERVED IN STONE BOWL

#### 汕头特色虾婆

SWATOW SAUTÉED CRAYFISH WITH OMELET & LEEKS

#### 潮州基鲳鱼

STEAMED POMFRET IN TEOCHEW STYLE

#### 雀巢鲜百合带子芦笋

SAUTÉED SCALLOP & FRESH LILY BULBS WITH ASPARAGUS SERVED IN A NEST

#### 潮式三丝面线

WOK-FRIED MEE SUA WITH SHREDDED CHICKEN & CAPSICUM

#### 潮州金瓜白果芋泥

TEOCHEW TARO
PASTE WITH PUMPKIN &
GINGKO NUTS

(This set served 4 person)



\$338++/set

(This set served 6 person)

## 潮州三彩拼盘

「潮州豬脚冻,手打潮州虾丸,卤水墨鱼片」 TEOCHEW SPECIALITIES TRIO COMBINATION

(Teochew Chilled Jellied Pork Knuckle, Crispy-Fried Handmade Prawn Ball, Braised Slicedoctopus)

## 北京片皮烤鸭

ROAST PEKING DUCK WITH HOMEMADE WRAPS & TRIO SAUCE (WHOLE)

## 潮式干贝海参鱼鳔羹

TEOCHEW BRAISED FISH MAW SOUP WITH SEA CUCUMBER & DRIED SCALLOP

# 油浸笋壳

CRISPY-FRIED SOON HOCK WITH SUPERIOR SOY SAUCE

# 烤鸭二度

「银芽,姜葱,避风塘,金蒜椒盐」 COOKING METHODS

Wok-Fried Beansprouts, Ginger & Scallion, Garlic & Spices, Tossed With Salt & Pepper)

## 蟹肉干烧伊面

BRAISED EE-FU NOODLE WITH CRAB MEAT & MUSHROOM

## 金枝玉露

CHILLED FRESH MANGO & POMELO WITH SAGO



#### \$498++/set

(This set served 6 person)

#### 金汤石锅大鲍翅

BRAISED SUPERIOR SHARK'S FIN SOUP SERVED IN STONE BOWL

#### 汕头特色虾婆

SWATOW SAUTÉED CRAYFISH WITH OMELET & LEEKS

## 潮州蒸鲳鱼

STEAMED POMFRET IN TEOCHEW STYLE

## 松露芝麻酱香煎黑豚猪扒

PAN-FRIED KUROBUTA PORK CHOP WITH BLACK TRUFFLE & SESAME SAUCE

## 雀巢鲜百合带子芦笋

SAUTÉED SCALLOP & FRESH LILY BULBS WITH ASPARAGUS SERVED IN A NEST

## 潮式三丝面线

WOK-FRIED MEE SUA WITH SHREDDED CHICKEN & CAPSICUM

#### 冰糖红莲炖雪蛤

DOUBLE-BOILED HASHIMA WITH RED DATE & LOTUS SEEDS



\$638\*\*/set

(This set served 10 person)

## 四季平安大拼盘

「金蒜香脆银鱼,潮州猪脚冻,手打潮州虾丸,卤水墨鱼片」

#### LOBSTER FOUR COMBINATION PLATTER

(Silver Fish Tossed With Salt & Pepper, Teochew Chilled Jellied Pork Knuckle, Crispy-Fried Handmade Prawn Ball, Braised Sliced Octopus)

## 潮式干贝海参鱼鳔羹

TEOCHEW BRAISED FISH MAW SOUP WITH SEA CUCUMBER & DRIED SCALLOP

## 汕头特色虾婆

SWATOW SAUTÉED CRAYFISH WITH OMELET & LEEKS

#### 潮州 蒸游水笋壳 STEAMED LIVE SOON HOCK IN TEOCHEW STYLE

## 豆酱甘榜鸡

BRAISED KAMPUNG CHICKEN WITH FERMENTED BEAN PASTE

## 碧绿十头鲍鱼伴花菇

BRAISED 10-HEAD ABALONE & FISH MAW WITH VEGETABLES

## 潮式三丝面线

WOK-FRIED MEE SUA WITH SHREDDED CHICKEN & CAPSICUM

潮州全瓜白果芋泥 TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

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

# 十分幸福会餐 Slipper Lobster & Peking Duck Set Menu

\$738++/set

(This set served 10 person)

## 五福临门大拼盘

「金蒜香脆银鱼,潮州香炸肝花,潮州猪脚冻, 手打潮州虾丸,卤水墨鱼片」

#### FIVE HAPPINESS COMBINATION PLATTER

(Silver Fish With Salt & Pepper, Crispy Teochew Pork Liver Roll, Teochew Chilled Jellied Pork Knuckle, Crispy Handmade Prawn Ball, Braised Sliced Octopus)

## 鲍鱼蟹肉鱼鳔羹

BRAISED FISH MAW SOUP WITH WHOLE ABALONE & CRAB MEAT

## 黑松露烤鸭

ROAST DUCK WITH BLACK TRUFFLÉ

## 咸蛋黄金虾婆

SAUTÉED SLIPPER LOBSTER WITH GOLDEN SALTED EGG

## 清蒸游水笋壳

STEAMED LIVE SOON HOCK WITH SUPERIOR SOY SAUCE

## 雀巢鲜百合带子芦笋

SAUTÉED SCALLOP & FRESH LILY BULBS WITH ASPARAGUS SERVED IN A NEST

#### 干燥伊面

6

BRAISED EE-FU NOODLES WITH MUSHROOM

#### 潮州金瓜白果芋泥 TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

# 十分美満套餐 Lobster & Peking Duck Set Menu

\$1,188\*\*/set

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

## 五福临门大将盘

「金蒜香脆银鱼,潮州香炸肝花,潮州猪脚冻, 手打潮州虾丸,卤水墨鱼片」

#### FIVE HAPPINESS COMBINATION PLATTER

(Silver Fish With Salt & Pepper, Crispy Teochew Pork Liver Roll, Teochew Chilled Jellied Pork Knuckle, Crispy Handmade Prawn Ball, Braised Sliced Octopus)

#### 潮式蟹肉鱼翅

TEOCHEW BRAISED SHARK'S FIN SOUP WITH CRAB MEAT

#### 炭烧乳猪

ROAST WHOLE SUCKLING PIG

## 咸蛋金沙澳洲龙虾

SAUTÉED AUSTRALIAN LOBSTER WITH GOLDEN SALTED EGG

# 潮州蓬鲳鱼

STEAMED POMFRET IN TEOCHEW STYLE

## 20 酱夏果带子炒芦笋

SAUTÉED SCALLOP & ASPARAGUS WITH MACADAMIA NUT IN X.O SAUCE

## 三鲜炒面钱

1

WOK-FRIED MEESUA WITH SEAFOOD

#### 冰糖红莲炖雪蛤

DOUBLE-BOILED HASHIMA WITH RED DATE & LOTUS SEEDS



\$1,188\*\*/set

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

北京片皮鸭 ROAST PEKING DUCK

金汤大鲍翅 BRAISED SUPERIOR SHARK'S FIN SOUP

> 上汤澳洲龙虾 BRAISED LOBSTER WITH SUPERRIOR BROTH

烧汁烤鳕鱼 GRILLED COD FISH IN TERIYAKI SAUCE

海味一品锅

BRAISED SUPERIOR SEA CUCUMBER, FISHMAW, PRAWN & MUSHROOMS WITH BROCCOLI

松露芝麻酱香煎黑豚猪扒 PAN-FRIED KUROBUTA PORK CHOP WITH BLACK TRUFFLE & SESAME SAUCE

鸭丝焖伊面

BRAISED EE-FU NOODLE WITH DUCK MEAT & MUSHROOM

雪蛤杏仁露 DOUBLE-BOILED ALMOND CREAM WITH HASHIMA EGG WHITE



\$68++/pax

## 素食三拼

「田园沙拉,上素馥,素春卷」

#### VEGETARIAN TRIO COMBINATION PLATTER

(Rustic Garden Salad, Vegetarian Dumplings, Vegetarian Spring Rolls)

## 素佛跳墙「佐上」

VEGETARIAN BUDDHA JUMPS OVER THE WALL (INDIVIDUAL)

#### 

## 夏果三菇

STIR-FRIED ASSORTED MUSHROOMS
WITH MACADAMIA NUTS

## 素火腿炒饭

FRIED RICE WITH VEGETARIAN HAM AND VEGETABLES

## 鲜百合莲子金瓜露

1

DOUBLE BOILED PUMPKIN PASTE WITH LILY BULBS AND LOTUS SEED



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 CITY BUKIT BATOK HOMETEAMNS

2 Bukit Batok West Ave 7 #02-05 Singapore 659003

Call To Book

6278 8889



