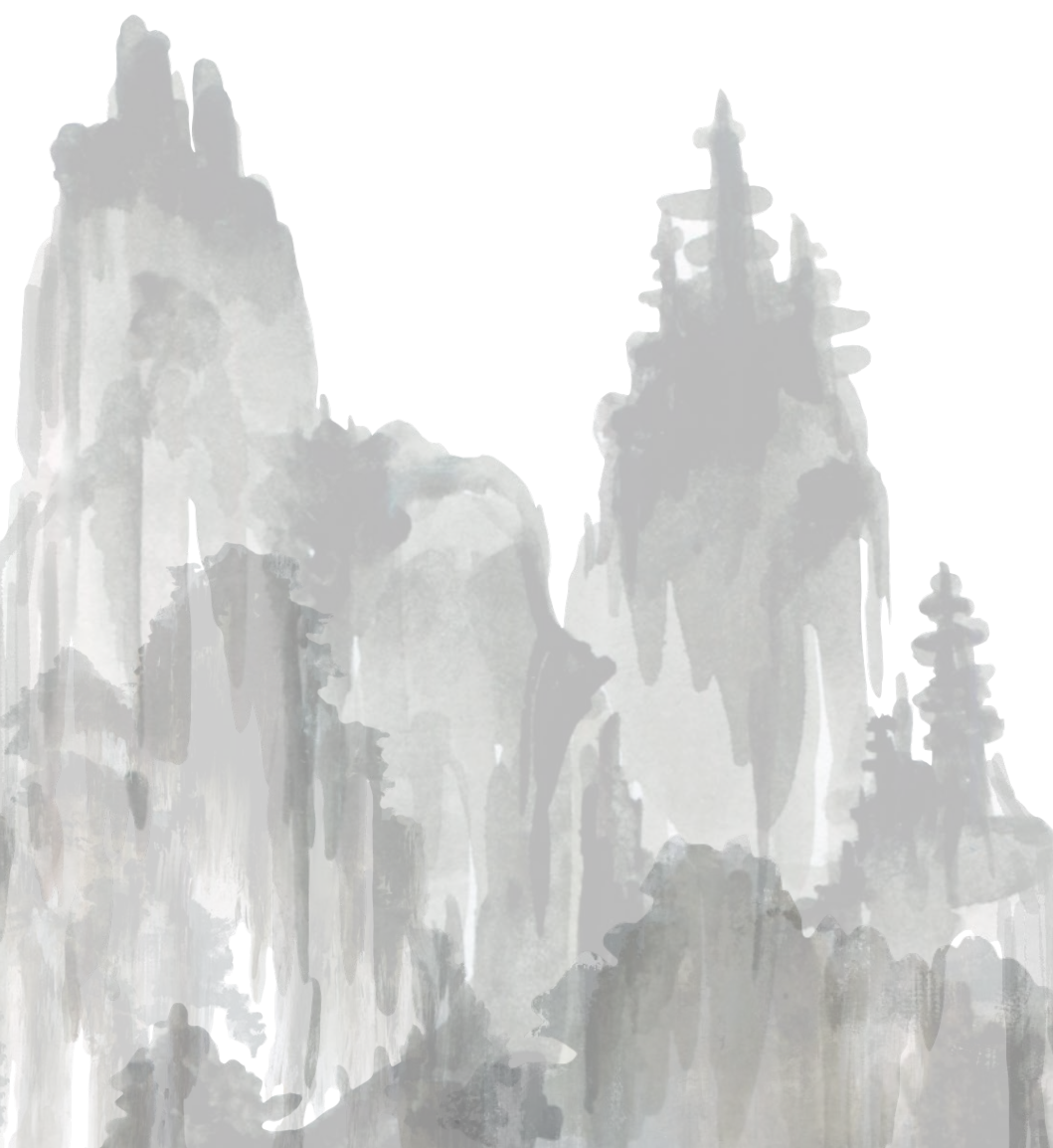


汕頭   
SWATOW



# 两人套餐

Two Person Set Menu

**\$118<sup>++</sup>/set**

(This set served 2 person)

黑松露鲍鱼炖鸡汤

DOUBLE-BOILED CHICKEN & ABALONE  
IN BLACK TRUFFLE

娘惹蒸龙趸鱼件

STEAMED JUMBO GROUPER PIECE IN  
NONYA SAUCE

芝麻酱煎黑豚肉

PAN-FRIED KUROBUTA WITH  
TRUFFLÉ & 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

潮州金瓜福果芋泥

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.

# 四人套餐

## Four Person Set Menu

**\$268<sup>++</sup>/set**

(This set served 4 person)

### 潮州双拼盘

「虾卷, 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

所有数额需另加服务费与消费税。

Prices subject to service charge and prevailing GST.

# 六人套餐

Six Person Set Menu

**\$388<sup>++</sup>/set**

(This set served 6 person)

## 三星报喜拼盘

「潮州卤鸭，猪脚冻，肝花」

BRILLIANT TEOCHEW COMBINATION PLATTER

(Braised Sliced Duck, Chilled Jellied Porkknuckle,  
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 NOODLE WITH FISH ROE

## 金枝玉露

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.

# 十人套餐

Ten Person Set Menu

**\$588<sup>++</sup>/set**

(This set served 10 person)

## 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  
DRIEDS CALLOP IN BROTH

## 潮州蒸鲷鱼

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

## 潮州金瓜福果芋泥

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.

# 十人套餐

Ten Person Set Menu

**\$788<sup>++</sup>/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 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

所有数额需另加服务费与消费税。

Prices subject to service charge and prevailing GST.



# 十人套餐

Ten Person Set Menu

**\$1,288<sup>++</sup>/set**

(This set served 10 person)

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)

潮州蒸鲳鱼

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 AND  
RICE DUMPLING

所有数额需另加服务费与消费税。

Prices subject to service charge and prevailing GST.

# 十人套餐

Ten Person Set Menu

**\$1,588<sup>++</sup>/set**

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

## 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 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

所有数额需另加服务费与消费税。

Prices subject to service charge and prevailing GST.



# 养生素菜套餐

Revitalize Vegetarian

\$78<sup>++</sup>/pax

松露油沙律菜

TRUFFLÉ OIL SALAD GREENS

太极两仪羹

TAI CHI TWO ELEMENTS SOUP

黑椒炒素鳗鳝

STIR-FRIED VEGETARIAN EEL  
WITH BLACK PEPPER

蜂巢琥珀拼网皮紫薯卷

CRISPY HONEYCOMB AMBER WITH  
PURPLE SWEET POTATO ROLLS

红烧杏鲍菇鲍鱼饭

BRAISED KING OYSTER  
MUSHROOM & ABALONE RICE

红莲炖桃胶

RED LOTUS STEWED PEACH GUM

所有数额需另加服务费与消费税。

Prices subject to service charge and prevailing GST.

# 汕頭 SWATOW

汕頭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。

汕頭以刻苦耐勞，勇于開拓，善于經營，誠實信義而著稱于世。  
為了家庭，為了生活，他們漂洋過海，遠渡重洋到海外打拚，  
讓故鄉的家人可以有個更美好的家園。

潮菜是飲食三大流派之一，擁有千年歷史。菜色種類繁多如海鮮，素材和甜菜。  
潮汕美食注重以最新鮮的食材，保持鮮美原味的特色。

汕頭城為了體現深厚潮汕的飲食文化，多年來培養優秀的精英廚師團隊，  
用心烹調與研發潮汕美食精髓，從家常小菜，潮州小點至潮州宴席，  
道道呈現潮汕經典與美味，為辛苦來到南洋打拚多年的先賢們呈現的佳肴，  
安慰籍他們的思鄉情緣。

**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.



**SWATOW SEAFOOD TOA PAYOH**

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

Call To Book

**6363 1717**



swatowseafood



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