

汕頭城

SHANTOU CITY

ALA CARTE MENU

菜单



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.



主厨推介, 请扫码查看
Scan for Chef's Recommendations

潮州

TEOCHEW
SPECIALTIES

经典

潮州冻蟹
Teochew Cold Crab



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



图片只供参考。所有数额需另加服务费与消费税。

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厨师推荐
MUST TRY

潮州经典 • TEOCHEW SPECIALTIES



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

101. 北京片皮烤鸭 

Roast Peking Duck with Homemade Wraps & Trio Sauce

半只/Half 每只/Whole

\$56

\$102

102. 烤鸭二度 Cooking Method

椒盐
姜葱
焖伊面
避风塘

Tossed with Salt & Pepper
Wok-Fried with Ginger & Scallion
Braised with Ee-Fu Noodle
Wok-fried with Garlic & Spices

每份/Per Portion

\$20

103. 黑松露烤鸭

Roast Duck with Black Truffle

半只/Half 每只/Whole

\$52

\$88




黑松露烤鸭
Roast Duck with Black Truffle



潮州经典 • TEOCHEW SPECIALTIES

104. **潮州冻蟹** 
Teochew Cold Crab 时价/Seasonal Price
-
105. **汕头大拼盘** 
Swatow Cold Dish Combination Platter
 Braised Sliced Duck, Chilled Pork Knuckles,
 Chilled Sliced Pig's Phiz, Crispy Liver Roll,
 Crispy Prawn & Pork Roll
 卤鸭片、猪脚冻、猪头粽、肝花、虾枣
- | | | |
|--|-------------|--------------|
| | 中/M | 大/L |
| | \$73 | \$118 |
| | 6位 pax | 10位 pax |
-
106. **汕头卤味拼盘**
Assorted Braised Combination Platter
 Braised Sliced Duck, Chilled Pork Knuckles,
 Chilled Sliced Pig's Phiz
 卤鸭片、猪脚冻、猪头粽
- | | |
|--|-------------|
| | \$38 |
| | 4位 pax |
-
107. **潮式卤鸭片伴豆干** 
**Braised Sliced Duck with
 Tau Kwa in Teochew Style**
- | | | |
|-------------|-------------|-------------|
| 小/S | 半只/Half | 每只/Whole |
| \$28 | \$52 | \$88 |
-
108. **潮式豆酱鸡** 
**Kampung Chicken in
 Teochew Bean Sauce**
- | | |
|-------------|-------------|
| 半只/Half | 每只/Whole |
| \$33 | \$58 |



109. **潮式猪脚冻** 
Chilled Jellied Pork Knuckles in Teochew Style 每份/Per Portion
- | |
|-------------|
| \$18 |
|-------------|
-
110. **潮式猪头粽** 
Chilled Sliced Pig's Phiz in Teochew Style
- | |
|-------------|
| \$18 |
|-------------|
-
111. **潮州酥炸虾枣** 
Teochew Crispy-Fried Prawn & Pork Roll
- | |
|-------------|
| \$20 |
|-------------|
-
112. **潮州肝花** 
Teochew Crispy Minced Pork Liver Roll
- | |
|-------------|
| \$20 |
|-------------|
-
113. **潮州蚝烙**
Teochew Crispy Oyster Omelette
- | |
|-------------|
| \$22 |
|-------------|
-
114. **葱油海蜇**
Jellyfish Tossed in Scallion Oil
- | |
|-------------|
| \$22 |
|-------------|

汤·海中宝

SOUP • SEA TREASURES



红炆海参

Braised Sea Cucumber & Seasonal Green in Superior Broth

201. **上汤蟹肉鱼翅** 
Braised Shark's Fin Soup with Crab Meat
- | 每盅/PAX | 小/S | 大/L |
|--------|------|-------|
| \$20 | \$80 | \$155 |
202. **蟹肉海参鱼鳔羹**
Braised Fish Maw & Crabmeat with Sea Cucumber in Superior Broth
- | 每盅/PAX | 小/S | 大/L |
|--------|------|------|
| \$18 | \$48 | \$88 |
203. **虫草花炖鸡汤**
Double-Boiled Chicken Soup with Cordyceps
- | 每盅/PAX |
|--------|
| \$18 |
204. **白胡椒猪肚汤** 
Double-Boiled Pork Stomach Soup with White Pepper
- | 每盅/PAX | 小/S | 大/L |
|--------|------|-------|
| \$18 | \$58 | \$108 |



蚝皇碧绿原只六头鲍鱼
 Braised Whole Six Head Abalone & Seasonal Green



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



北葱焖鱼鳔
 Braised Fish Maw in Teochew Style

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汤品 | 海中宝 • SOUP | SEA TREASURES

- | | | |
|------|--------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| 205. | 潮州黄炆大鲍翅
Braised Teochew Superior Shark's Fin | 每盅/Portion
\$65 |
| 206. | 潮式龙趸鱼件汤 
Sliced Jumbo Grouper in Superior Broth | \$52
5位 pax |
| 207. | 汕头御品佛跳墙 预定 Advance Order
Buddha Jump Over The Wall | \$1,288
10位 pax |



潮式龙趸鱼件汤
Slice Jumbo Garoupa in Superior Broth

- | | | | |
|------|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|---------------------|
| 208. | 蚝皇碧绿原只特等南非三头鲍 (4粒/8粒)
Braised Whole Superior S.African Three Head Abalone & Seasonal Green | 小/S
\$198 | 大/L
\$388 |
| 209. | 蚝皇碧绿原只六头鲍鱼 (4粒/8粒)
Braised Whole Six Head Abalone & Seasonal Green | 小/S
\$88 | 大/L
\$174 |
| 210. | 红炆海参 
Braised Sea Cucumber & Seasonal Green in Superior Broth | 小/S
\$59 | 大/L
\$113 |
| 211. | 北葱焖鱼鳔
Braised Fish Maw in Teochew Style | 小/S
\$40 | 大/L
\$74 |
| 212. | 潮式鱼鳔海参 
Braised Sea Cucumber & Fish Maw in Teochew Style | 小/S
\$75 | 大/L
\$143 |

LOBSTER & CRAYFISH

龙虾·虾婆

咸蛋金沙龙虾
Wok-Fried with
Golden Salted Egg Yolk



301. **活龙虾** 预定 Advance Order
Live Lobster

时价/Seasonal Price

302. **本地龙虾**
Local Lobster

\$18.80

100克/Per 100g

烹饪方法
Cooking Method

金银蒜蒸

Steamed with Garlic

咸蛋金沙炒

Wok-Fried with Golden Salted Egg Yolk

姜葱炒

Stir-Fried with Ginger & Scallion

白胡椒

White Pepper

303. **潮汕特色虾婆**
Swatow Signature Crayfish

\$19.80

1只/Per Piece



潮汕特色虾婆
Swatow Signature
Crayfish

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厨师推荐
MUST TRY

潮式海鲜

SEAFOOD



潮式白胡椒螃蟹
Teochew Style White Pepper Crab

311. 潮式白胡椒螃蟹 
Teochew Style White Pepper Crab

时价/Seasonal Price

312. 星洲辣椒螃蟹 
Singapore-Style Chili Crab

时价/Seasonal Price

313. 黑胡椒螃蟹 
Black Pepper Chili Crab

时价/Seasonal Price

314. 海天一色(海鲜泡饭) 
Seafood Porridge

每份/Per Portion

\$49

海天一色(海鲜泡饭)
Seafood Porridge



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厨师推荐
MUST TRY

鱼类 FISH



潮州蒸鲷鱼
Steamed Pomfret in
Teochew Style

401. **潮州蒸斗鲷** 
Chinese Pomfret

时价/Seasonal Price

烹饪方法 Cooking Method

潮州蒸	Steamed in Teochew Style
油浸	Deep-Fried with Soy Sauce
豆酱蒸	Steamed with Bean Sauce

402. **笋壳**
Marble Goby

时价/Seasonal Price

烹饪方法 Cooking Method

潮州蒸	Steamed in Teochew Style
港式蒸	Steamed in Hong Kong Style
砂锅焖	Braised in Claypot
油浸	Deep-Fried with Soy Sauce

403. **潮式半煎煮午鱼尾** 
Pan-Seared & Braised Threadfin Tail
in Teochew-Style

每份/Per Portion

\$98

404. **港蒸鳕鱼**
Steamed Cod Fish in Hong Kong Style

每份/Per Portion

\$58

2-3人份 / Served 2-3pax

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

\$58

2-3人份 / Served 2-3pax



海鲜 虾类

PRAWN • SHELLED PRAWN



501. **虾类**
Prawn

小/S

大/L

\$32

\$60

烹饪方法 Cooking Method

麦片炒

Crispy Cereal

咸蛋黄金沙炒

Stir-Fried with Salted Egg Yolk



药膳汤

Herbal Soup in Chinese Wine

花雕白灼

Poached with Chinese Wine



502. **虾球**
De-Shelled Prawn

小/S

大/L

\$36

\$68

烹饪方法 Cooking Method

麦片炒

Crispy Cereal

咸蛋黄金沙炒

Stir-Fried with Salted Egg Yolk



青芥末

Wasabi Mayonnaise



503. **干煎虾碌**
Crispy Pan-Fried Tiger Prawns

小/S

大/L

\$42

\$78





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厨师推荐
MUST TRY

- | | | | |
|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|----------------|
| 601. | 松露芝麻酱香煎日本黑豚猪扒 
Pan Fried Kurobuta Pork Chop with Black Truffle Sesame Sauce | 小/S
\$38 | 大/L
\$72.80 |
| 602. | 冰镇荔枝黑豚咕咾肉 
Iced Sweet & Sour Kurobuta Pork with Lychee | 小/S
\$35 | 大/L
\$66 |
| 603. | 鲍鱼啫啫鸡煲 
Claypot Chicken with Abalone in Sizzling Sauce | 小/S
\$42 | 大/L
\$78 |
| 604. | 红酒牛粒
Sautéed Beef Cubes in Red Wine Sauce | 小/S
\$42 | 大/L
\$78 |
| 605. | 猪脚醋
Braised Pork Trotters in Sweet Vinegar | 每份/Per Portion
\$22 | |
| 606. | 沙茶金菇牛粒煲
Sautéed Beef Cubes with Mushroom & 'Sha Cha' Sauce in Claypot | 小/S
\$42 | 大/L
\$78 |
| 607. | 三椒鸡球
Stir-Fried Chicken Cubes with Bell Pepper Medley | 小/S
\$26 | 大/L
\$48 |
| 608. | 鱼香肉碎茄子煲
Stewed Egg Plant & Minced Pork with Salted Fish | 小/S
\$26 | 大/L
\$48 |



- | | | | |
|------|------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|-------------|
| 700. | 芥兰菜脯粿条 
Fried Kway Teow with Kai-Lan & Preserved Radish | 小/S
\$19 | 大/L
\$35 |
| 701. | 潮式海鲜炒面线
Teochew Fried Mee Sua with Seafood | 小/S
\$26 | 大/L
\$48 |
| 702. | 芥兰蚧肉炒饭
Fried Rice with Crab Meat & Kai Lan | 小/S
\$26 | 大/L
\$48 |
| 703. | 樱花虾干烧伊面
Braised Ee-Fu Noodle with Sakura Ebi | 小/S
\$26 | 大/L
\$48 |
| 704. | X.O. 酱海鲜炒饭
Seafood Fried Rice with X.O. Sauce | 小/S
\$26 | 大/L
\$48 |
| 705. | 长寿面
Longevity Noodle with Shredded Pork | 小/S
\$32 | 大/L
\$58 |
| 706. | 白饭
Steamed Rice | 每碗/Per Bowl
\$1.50 | |

蔬菜·豆腐类

VEGETABLE • BEANCURD

潮州干贝八宝菜
Conpoy Braised Eight
Treasure Vegetable

- | | | | |
|------|--------------------------------------------------------------------------------------------------|------|------|
| 801. | 潮州干贝八宝菜  | 小/S | 大/L |
| | Conpoy Braised Eight Treasure Vegetable | \$25 | \$46 |
| 802. | 潮式铁脯芥兰  | 小/S | 大/L |
| | Stir-Fried Kai-Lan in Teochew Style | \$22 | \$38 |
| 803. | 肉碎X.O.酱四季苗 | 小/S | 大/L |
| | Stir-Fried French Beans with Minced Pork & X.O. Sauce | \$18 | \$32 |
| 804. | 干贝上汤苋菜 | 小/S | 大/L |
| | Braised Conpoy & Chinese Spinach in Superior Broth | \$22 | \$40 |
| 805. | 鲜菌滑豆腐 | 小/S | 大/L |
| | Swatow Homemade Beancurd with Mushroom | \$22 | \$40 |
| 806. | 干贝蟹肉翡翠豆腐 | 小/S | 大/L |
| | Braised Homemade Jade Tofu & Crab Meat with Dried Scallop | \$28 | \$52 |
| 807. | 香港芥兰/奶白/芦笋/西兰花 | | |
| | HK Kai-Lan / Chinese Cabbage / Asparagus / Broccoli | | |

烹饪方法 Cooking Method

带子炒	Sautéed w/Scallop	小/S	大/L
		\$40	\$78
虾球炒	Sautéed with Shelled Prawn	小/S	大/L
		\$38	\$72
北菇扒	Braised with Mushroom	小/S	大/L
		\$28	\$52
清炒	Wok-Fried		
蒜蓉炒	Stir-Fried w/Minced Garlic		
蚝油	Stir-Fried w/Oyster Sauce	小/S	大/L
白灼	Poached	\$18	\$32

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厨师推荐
MUST TRY

健康

素菜

VEGETARIAN
ALA CARTE

菠萝咕嚕猴头菇
Wok-Fried Sweet & Sour
Lion's Mane Mushroom

- | | 小份/Small | 大份/Large |
|----------------------------------------------------------------------------------------|-----------|------------|
| 811. 百合芹杏香
Stir-Fried Lily Bulb & Celery | \$18 | \$35 |
| 812. 菠萝咕嚕猴头菇
Wok-Fried Sweet & Sour Lion's
Mane Mushroom | \$18 | \$35 |
| 813. 上海考夫
Shanghaiese Braised Wheat Gluten | \$23 | \$42 |
| 814. 金素XO酱芦笋杏鲍菇
Sautéed King Oyster Mushroom in XO Sauce | \$20 | \$38 |
| 815. 橄榄菜炒饭
Fried Rice with Preserved Olive Leaves | \$20 | \$38 |
| 816. 素三色卷
Chef's Vegetarian Spring Roll | 6pcs \$23 | 12pcs \$42 |
| 817. 家乡菜
Hometown Dish | \$20 | \$38 |
| 818. 镇江豆干
Zhen Jiang Tofu | \$20 | \$38 |
| 819. 三菇豆腐
Tofu with Trio Mushroom Medley | \$20 | \$38 |
| 820. 雪菜豆酱手拉面
Stir-Fried Hand Pulled Noodles with
Snow Plant & Special Bean Sauce | \$23 | \$42 |
| 821. 豆乳微辣养身汤
Soy Based Mixed Vegetable
Nourishing Soup | \$26 | \$48 |



金素XO酱芦笋杏鲍菇
Sautéed King Oyster
Mushroom in XO Sauce



橄榄菜炒饭
Fried Rice with Preserved
Olive Leaves

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甜品

DESSERT

潮州反沙香芋条
Teochew Sugar-coated
Crispy Fried Taro Stick

901. 榴莲麻薯(雪媚娘)  每两粒/Per 2 Piece
Durian Mochi **\$6.80**
902. 潮式金瓜白果芋泥  每盅/PAX 小/S 大/L
Teochew Yam Paste with Pumpkin & Gingko Nuts **\$8.80** **\$26** **\$46**
903. 杨枝玉露 每份/Per Portion
Chilled Mango Sago **\$6.80**
904. 龟苓膏 每份/Per Portion
Chilled Herbal Jelly **\$6.80**
905. 芒果布丁 每份/Per Portion
Chilled Mango Pudding **\$6.80**
906. 宫廷桂花糕  每份/Per Portion
Chilled Osmanthus Jelly with Goji Berry **\$6.80**
907. 百香果冻 每份/Per Portion
Chilled Passion Fruit Jelly **\$6.80**
908. 油条马蹄绿豆爽  每份/Per Portion
Teochew 'Tau Suan' with Water Chestnut & You Tiao **\$6.80**
909. 红枣雪耳炖桃胶 每份/Per Portion
Simmered Peach Collagen in Red Dates & Snow Fungus Syrup **\$10.80**
910. 红枣炖雪蛤  每份/Per Portion
Double-Boiled Red Dates with Hashima **\$13.80**
911. 蛋白杏仁露  每份/Per Portion
Silky Almond Tea with Egg White **\$13.80**
912. 潮州反沙香芋条 每份/Per Portion
Teochew Sugar-Coated Crispy Fried Taro Stick (制作需时30分钟 Preparation: 30mins) **\$22**



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 厨师推荐
MUST TRY

饮料 • BEVERAGE

中国茶 | CHINESE TEA

- 每位/Per Pax
001. **潮州凤凰单丛 Phoenix Dan Cong**
茶色黄褐，油润有光，清香持久，滋味浓醇鲜爽，润喉回甘。 **\$4.30**
002. **茉莉香片 Jasmine Xiang Pian**
茶色黄明亮，花香袭人，甘芳满口，滋味浓醇鲜爽。 **\$3.00**
003. **陈香铁观音 Tie Guan Ying**
茶色浓郁，绵甜甘醇，滋味沉香凝韵。 **\$3.00**
004. **普洱茶 Pu Er**
茶汤红浓明亮，味道醇厚且甜，口感柔和 **\$3.00**

啤酒 | BEER

- 每瓶/Per Can
005. **喜力啤酒 Heineken** **\$13.90**
006. **黑啤 Guinness Stout** **\$13.90**
007. **喜力生啤 Heineken Draft** **\$43.80** **\$598**
扎/Jug 桶/Barrel
008. **札幌啤酒 Sapporo Premium Beer** **\$10.90** **\$33**
瓶/Bottle 桶/Bucket (5 bottles)

其他饮料 | OTHER BEVERAGE

- 每杯/Per Glass
009. **金桔梅子 Honey Kumquat** **\$6.80**
010. **酸柑汁 Lime Juice** **\$4.80**
011. **红毛榴莲汁 Soursop Juice**  **\$6.80**
012. **泰式冰奶茶 Iced Thai Milk Tea**  **\$6.80**
013. **汽水 Canned Drink**
Coke / Coke Light / Sprite / Fanta Orange / Ice Lemon Tea /
Jasmine Green Tea / Chrysanthemum Tea
可口可乐 / 无糖可口可乐 / 雪碧 / 芬达橙 / 柠檬茶 /
茉莉绿茶 / 菊花茶 **\$4.80**
014. **清热凉茶 Refreshing Herbal Tea**  **\$4.80** **\$15**
杯/Glass 扎/Jug



WINE MENU

HOUSE SELECTION

Bottle
750ml

Somerton Merlot 2022 RED

\$48.00

Bright, fruity Australian red, offering inviting aromas of ripe plums, cherries, and blackberries, with hints of chocolate, vanilla, and spice. Medium-bodied, smooth palate with soft tannins, showcasing dark fruit flavors, oak, and a well-rounded, satisfying finish.

South Eastern, Australia

Somerton Chardonnay 2022 WHITE

\$48.00

Abundant aromas of freshly picked fruit, primarily peach, melon, and tropical fruit, with hints of citrus. Medium-bodied with a clean, crisp, and freshening acidity. Generous flavours of yellow peach and melon are prominent. Notes of apple, pear, and hints of oak/vanilla contributes to a smooth finish.

South Eastern, Australia

BUBBLES

Bottle
750ml

Val d'Oca Rive di San Pietro di Barbozza Valdobbiadene Prosecco Superiore DOCG 2024

\$66.00

Fresh floral notes with hints of green apple, pear and subtle herbal touches. Dry, harmonious, savoury, and crisp. Carries fruit flavours of apple, pear, and white melon. Persistent finish with fine, soft bubbles. Excellent as an aperitif, pairing well with seafood and poultry.

Veneto, Italy

RED

Bottle
750ml

Cave de Lugny Bourgogne Pinot Noir 2023

\$83.00

Light, fresh, and fruity red with vibrant ruby color, aromas of raspberry, cherry and blackcurrant with spicy hints. On the palate, flavours of red fruit, licorice, and subtle spice, leading to a soft, juicy, and savory finish

Bourgogne, France

Paul Jaboulet Aine Parallele 45 Cotes du Rhone Rouge 2023

\$72.00

Vibrant, fruity red with notes of strawberry, raspberry, and red cherry, complemented by floral hints of peony and roses, hint of black pepper and liquorice, and sometimes earthy/smoky undertones, offering a silky, supple texture, balanced palate, and a fresh, fruity finish.

Cotes du Rhone, France

Mouton Cadet Classic Rouge 2022

\$73.00

Intense garnet-red hue with aromas of cranberry, cherry, blackberry, and hints of spice/caramel, evolving into a rich, fruit-forward palate with red/black fruit flavors, subtle spice, and well-rounded tannins, leading to an elegant, long finish. Fresh, balanced, and approachable Bordeaux blend.

Bordeaux, France

WINE MENU

RED

Bottle
750ml

Le Ragose Valpolicella Ripasso Classico Superiore DOC 2021

\$98.00

Deep ruby red, dry Italian red wine with intense aromas of black cherry, sweet spices, fig, and earth, offering a complex palate of ripe dark fruits, cocoa, coffee, and a smooth, lingering finish with hints of bitter chocolate and savoury notes, showing elegance and good depth.

Valpolicella, Italy

Poggio del Sasso Chianti DOCG 2022

\$69.00

Vivacious ruby red colour tending to garnet with ageing. Intense and characteristic bouquet, fruity with violet notes. Round and fruity taste balanced by ageing in traditional cask. Super ripe fruitiness and a soft easy-feel taste are the characteristics of this Chianti Superiore.

Chianti, Italy

WHITE

Bottle
750ml

Trimbach Reserve Pinot Gris 2018

\$93.00

Rich, full-bodied with aromas of ripe peaches, pears, and tropical fruit, often with smoky, nutty, and honeyed notes, leading to a palate of juicy fruit, spice (nutmeg, ginger), and minerality, finishing long, smoky, and complex, showing elegance and richness with bright acidity.

Alsace, France

William Fevre Petit Chablis 2023

\$98.00

Fresh, light, and lively. Offering bright fruit (lemon, green apple, pear), delicate floral notes (acacia, white blossoms), and prominent minerality (flint, seashell), with a crisp, citrusy, and refreshing finish.

Petit Chablis, France

Paul Jaboulet Aine Parallele 45 Cotes du Rhone Blanc 2024

\$72.00

Organic white wine offering fragrant notes of white flowers, apricot, and citrus on the nose, with a palate that's balanced, fresh, and medium-bodied, featuring flavours of stone fruit, pear, and subtle spice, finishing clean with a gentle creaminess, making it a versatile food wine for salads, fish, or poultry.

Cotes du Rhone, France

Mouton Cadet Classic Blanc 2024

\$72.00

Fresh notes of citrus (lemon, grapefruit), white flowers (acacia), and yellow fruits (peach, apricot), with a fresh, balanced palate, hints of minerality (flint), and a clean finish, often showing tropical hints like kumquat or passion fruit, perfect for light seafood or salads when served chilled.

Bordeaux, France

Dr. Loosen Dr L Riesling 2022

\$68.00

Vibrant, fruity, slightly sweet (off-dry) with notes of green apple, white peach, lemon zest, and pear. A touch of wet slate/minerality, bright acidity on the palate, and a clean, crisp finish. Perfect as an aperitif or with spicy Asian dishes, seafood, and barbecue.

Mosel, Germany

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!




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