

汕頭 
SWATOW

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.

汕頭 海鮮
SWATOW

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

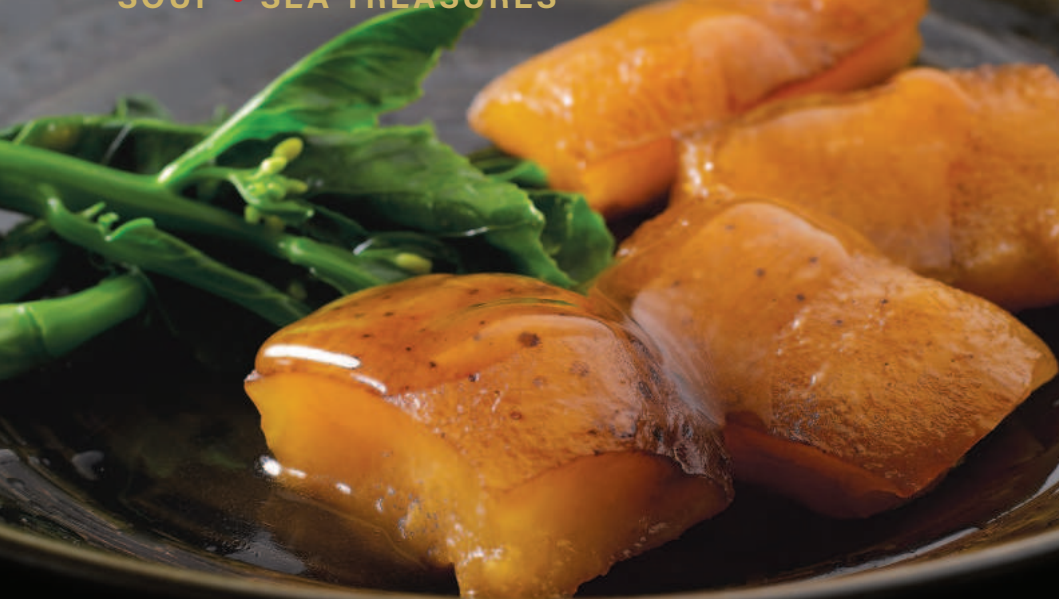
101. **潮州冻蟹** 
Teochew Cold Crab 时价/Seasonal Price
-
102. **汕头大拼盘** 
Swatow Cold Dish Combination Platter
Braised Sliced Duck, Chilled Pork Knuckles,
Chilled Sliced Pig's Phiz, Crispy Liver Roll,
Crispy Prawn & Pork Roll
卤鸭片、猪脚冻、猪头粽、肝花、虾枣
- | | | |
|--|-------------|--------------|
| | 中/M | 大/L |
| | \$68 | \$108 |
| | 6位 pax | 10位 pax |
-
103. **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
- \$36**
- 4位 pax
-
104. **潮式卤鸭片伴豆干** 
**Braised Sliced Duck with
Tau Kwa in Teochew Style**
- | | | | | |
|--|-------------|-------------|-------------|-------------|
| | 小/S | 大/L | 半只/Half | 每只/Whole |
| | \$20 | \$38 | \$46 | \$78 |
-
105. **潮式豆酱鸡** 
**Kampung Chicken in
Teochew Bean Sauce**
- | | | |
|--|-------------|-------------|
| | 半只/Half | 每只/Whole |
| | \$24 | \$48 |



106. **潮式猪脚冻** 
Chilled Jellied Pork Knuckles in Teochew Style 每份/Per Portion
- \$16**
-
107. **潮式猪头粽** 
Chilled Sliced Pig's Phiz in Teochew Style
- \$16**
-
108. **潮州酥炸虾枣** 
Teochew Crispy-Fried Prawn & Pork Roll
- \$18**
-
109. **潮州肝花** 
Teochew Crispy Minced Pork Liver Roll
- \$18**
-
110. **白灼苏东**
Poached Squid
- \$18**
-
111. **潮州蚝烙**
Teochew Crispy Oyster Omelette
- \$18**

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

\$15

\$40

\$75

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




北葱焗鱼鳔

Braised Fish Maw in
Teochew Style



汤品 | 海中宝 • SOUP | SEA TREASURES

203. **潮州黄炆大鲍翅** 每盅/Portion
Braised Teochew Superior Shark's Fin \$58
-
204. **潮式龙趸鱼件汤**  \$48
Sliced Jumbo Grouper in Superior Broth 5位 pax
-
205. **汕头御品佛跳墙** 预定 Advanced Order \$1,288
Buddha Jump Over The Wall 10位 pax



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

206. **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
-
207. **红炆海参**  小/S \$38 大/L \$74
Braised Sea Cucumber & Seasonal Green in Superior Broth
-
208. **北葱焖鱼鳔**
Braised Fish Maw in Teochew Style 小/S \$38 大/L \$74
-
209. **潮式鱼鳔海参**  小/S \$58 大/L \$114
Braised Sea Cucumber & Fish Maw in Teochew Style
-
210. **每日炖靚汤** 每盅/Per Portion
Soup of The Day \$14.80

LOBSTER & CRAYFISH

龙虾·虾婆

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



301. 波士顿龙虾 预定 Advanced Order
Boston Lobster

\$8.80

100克/Per 100g

烹饪方法
Cooking Method

金银蒜蒸

Steamed with Garlic

咸蛋黄金沙炒

Wok-Fried with Golden Salted Egg Yolk

姜葱炒

Stir-Fried with Ginger & Scallion

上汤焗

Baked with Superior Broth

白胡椒

White Pepper

302. 潮汕特色虾婆 
Swatow Signature Crayfish

时价/Seasonal Price



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

\$38

海天一色(海鲜泡饭)
Seafood Porridge



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厨师推荐
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鱼类

FISH



潮州蒸鲷鱼
Steamed Pomfret in
Teochew Style

401. **潮州蒸斗鲷** 
Steamed Pomfret in
Teochew Style

时价/Seasonal Price

烹饪方法
Cooking Method

潮州蒸
港式蒸
油浸

Steamed in Teochew Style
Steamed in Hong Kong Style
Deep-Fried with Soy Sauce

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

每份/Per Portion

\$38

2-3人份 / Served 2-3pax

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

\$38

2-3人份 / Served 2-3pax

香煎鳕鱼
Deep Fried Cod Fish
with Soy Sauce



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厨师推荐
MUST TRY

海鮮

虾类

PRAWN • SHELLED PRAWN



501. 虾类

Prawn

小/S

大/L

\$28

\$56

烹饪方法

Cooking Method

麦片炒

咸蛋黄金沙炒

药膳汤

花雕白灼

Crispy Cereal

Stir-Fried with Salted Egg Yolk

Herbal Soup in Chinese Wine

Poached with Chinese Wine



502. 虾球

De-Shelled Prawn

小/S

大/L

\$32

\$64

烹饪方法

Cooking Method

麦片炒

咸蛋黄金沙炒

青芥末

Crispy Cereal

Stir-Fried with Salted Egg Yolk

Wasabi Mayonnaise



806. 潮式虾球滑豆腐

Swatow Homemade Beancurd with Prawn

小/S

大/L

\$38

\$74

药膳花雕酒煮虾
Herbal Soup Prawn in
Chinese Wine



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MUST TRY

602. **芝麻酱黑猪肉** 
Stir-Fried Kurobuta Pork with Black Sesame Sauce
- | | |
|------|------|
| 小/S | 大/L |
| \$32 | \$62 |
-
603. **冰镇荔枝黑豚咕咾肉** 
Iced Sweet & Sour Kurobuta Pork with Lychee
- | | |
|------|------|
| 小/S | 大/L |
| \$30 | \$58 |
-
607. **特式羊扒** 
Signature Lamb Chop
- 每支/Per Piece
- | | |
|----------------|------|
| 最少2支/Min. 2pcs | \$16 |
|----------------|------|
-
608. **当归黑猪排骨** 
Black Pork Ribs with Angelica Herb (Dang Gui)
- 每份/Per Portion
- | | |
|-----------------------|------|
| 每份2支/2pcs Per Portion | \$36 |
|-----------------------|------|
-
609. **鲍鱼啫啫鸡煲** 
Claypot Chicken with Abalone in Sizzling Sauce
- | | |
|------|------|
| 小/S | 大/L |
| \$38 | \$74 |
-
610. **豉椒爆鸡球**
Stir-fried Chicken with Black Bean & Chili
- | | |
|------|------|
| 小/S | 大/L |
| \$22 | \$42 |
-
611. **中式排骨**
Chinese-style Pork Ribs
- | | |
|------|------|
| 小/S | 大/L |
| \$28 | \$56 |
-
612. **黑椒牛肉粒**
Sautéed Beef with Black Pepper
- 每份/Per Portion
- | |
|------|
| \$28 |
|------|



701. **芥兰菜脯粿条** 
Fried Kway Teow with Kai-Lan & Preserved Radish
- | | |
|------|------|
| 小/S | 大/L |
| \$16 | \$30 |
-
702. **潮式海鲜炒面线**
Teochew Fried Mee Sua with Seafood
- | | |
|------|------|
| 小/S | 大/L |
| \$22 | \$42 |
-
703. **芥兰蚧肉炒饭**
Fried Rice with Crab Meat & Kai Lan
- | | |
|------|------|
| 小/S | 大/L |
| \$22 | \$42 |
-
704. **樱花虾干烧伊面**
Braised Ee-Fu Noodle with Sakura Ebi
- | | |
|------|------|
| 小/S | 大/L |
| \$22 | \$42 |
-
705. **X.O. 酱海鲜炒饭**
Seafood Fried Rice with X.O. Sauce
- | | |
|------|------|
| 小/S | 大/L |
| \$22 | \$42 |
-
706. **长寿面**
Longevity Noodle with Shedded Pork
- | | |
|------|------|
| 小/S | 大/L |
| \$28 | \$52 |
-
707. **白饭**
Steamed Rice
- 每碗/Per Bowl
- | |
|--------|
| \$1.20 |
|--------|

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 | \$22 | \$42 |
| 802. | 潮式铁脯芥兰  | 小/S | 大/L |
| | Stir-Fried Kai-Lan in Teochew Style | \$18 | \$32 |
| 803. | 肉碎X.O.酱四季苗 | 小/S | 大/L |
| | Stir-Fried French Beans with Minced Pork & X.O. Sauce | \$16 | \$30 |
| 804. | 干贝上汤苋菜 | 小/S | 大/L |
| | Braised Conpoy & Chinese Spinach in Superior Broth | \$20 | \$38 |
| 805. | 鲜菌滑豆腐 | 小/S | 大/L |
| | Swatow Homemade Beancurd with Mushroom | \$22 | \$40 |
| 808. | 黑松露白松菇炒带子西芹  | 小/S | 大/L |
| | Sautéed Scallops with Black Trufflé, White Beech Mushrooms & Celery | \$40 | \$78 |
| 807. | 香港芥兰/奶白/菠菜/芦笋/西兰花 | | |
| | HK Kai-Lan / Chinese Cabbage / Spinach / Asparagus / Broccoli | | |

烹饪方法 Cooking Method

		小/S	大/L
带子炒	Sautéed w/Scallop	\$34	\$64
虾球炒	Sautéed with Shelled Prawn	\$32	\$60
北菇扒	Braised with Mushroom	\$26	\$48
清炒	Wok-Fried		
蒜蓉炒	Stir-Fried w/Minced Garlic		
蚝油	Stir-Fried w/Oyster Sauce		
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
"Hou Tou Gu"

- | | 小份/Small | 大份/Large |
|---|----------|----------|
| 810. 百合芹杏香 
Stir-Fried Lily Bulb & Celery | \$18 | \$35 |
| 811. 菠萝咕嚕猴头菇  
Wok-Fried Sweet & Sour "Hou Tou Gu" | \$18 | \$35 |
| 812. 潮州炸豆干  
Fried Beancurd in Teochew Style | \$16 | \$30 |
| 813. 金素XO酱芦笋杏鲍菇  
Sautéed King Oyster Mushroom in XO Sauce | \$20 | \$38 |
| 814. 橄榄菜炒饭 
Fried Rice with Preserved Olive Leaves | \$20 | \$38 |
| 815. 三素拼盘  
Vegetarian Trio Platter | \$38 | \$75 |
| 816. 家乡菜 
Hometown Dish | \$20 | \$38 |
| 817. 镇江豆干
Zhan Jiang Tofu | \$20 | \$38 |
| 818. 三菇豆腐
San Gu Dried Tofu | \$20 | \$38 |
| 819. 素伊面
Vegetarian Ee-fu Noodle | \$20 | \$38 |
| 820. 粟米羹 / 菠菜羹
Vegetable Soup | \$20 | \$38 |
| 821. 香港芥兰 / 奶白 / 菠菜 / 芦笋 / 西兰花
HK Kai Lan / Chinese Cabbage / Spinach /
Asparagus / Broccoli | \$18 | \$35 |



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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 素食
VEGETARIAN

 厨师推荐
MUST TRY

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** 
Teochew Yam Paste with
Pumpkin & Ginkgo Nuts 每盅/PAX 小/S 大/L
\$8.80 \$22 \$40
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. **红枣雪耳炖桃胶** 每份/Per Portion
Simmered Peach Collagen in
Red Dates & Snow Fungus Syrup \$10.80
909. **红枣炖雪蛤** 每份/Per Portion
Double-Boiled Red Dates with Hashima \$13.80
910. **蛋白杏仁露**  每份/Per Portion
Silky Almond Tea with Egg White \$13.80
911. **潮州反沙香芋条**  每份/Per Portion
Teochew Sugar-Coated
Crispy Fried Taro Stick \$18
(制作需时30分钟 Preparation: 30mins)



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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。 **\$3.80**
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**
005. **八宝花茶 Eight Treasures Flower Tea**
散发温润舒畅的香气，口味清香迷人，具有舒缓及放松心情，让人心灵平静的功效。滋味迷人的养颜美容花茶 **\$4.80**

啤酒 | BEER

- 每瓶/Per Bottle
006. **青岛啤酒 Qing Dao Beer** **\$13.80**
007. **喜力啤酒 Heineken** **\$13.80**
008. **黑啤 Guinness Stout** **\$12.80**
- 每罐/Per Can
009. **虎标啤酒 Tiger Beer** **\$10.80** **\$39.80** **\$498**
杯/Mug 扎/Jug 桶/Barrel
010. **札幌啤酒 Sapporo Premium Beer** **\$6.90** **\$30**
瓶/Bottle 桶/Bucket (5 bottles)

其他饮料 | OTHER BEVERAGE

- 每杯/Per Glass
011. **金桔梅子 Honey Kumquat** **\$6.80**
012. **酸柑汁 Lime Juice** **\$4.80**
013. **红毛榴莲汁 Soursop Juice**  **\$6.80**
014. **泰式冰奶茶 Iced Thai Milk Tea**  **\$6.80**
015. **汽水 Canned Drink** **\$3.80**
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
- 每罐/Per Can
016. **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 Ragoise 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 海鮮 SWATOW

“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!




SWATOW TOA PAYOH


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