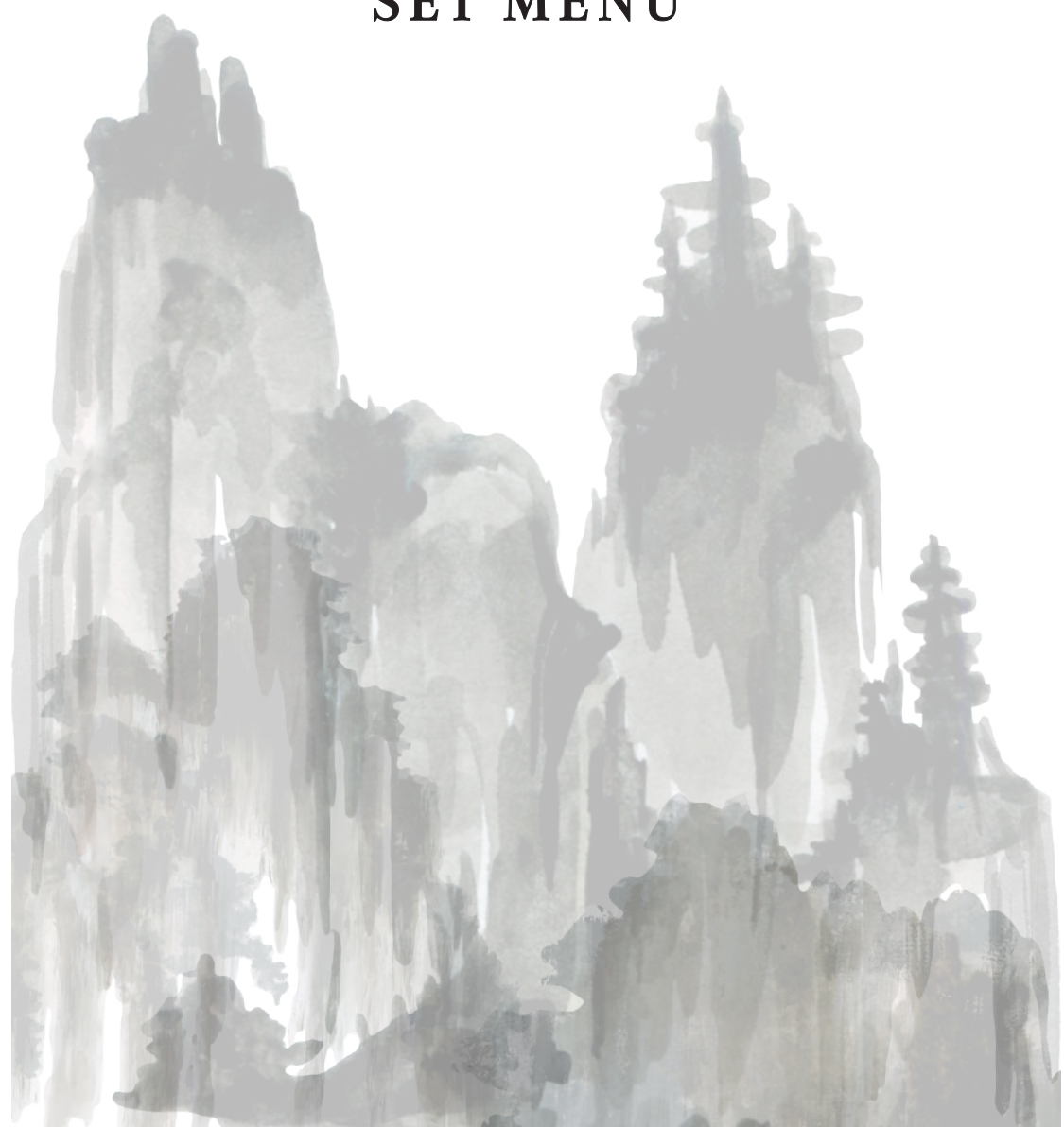


汕頭城

SWATOW CITY

SET MENU



两人套餐

Two Person Set Menu

\$168⁺⁺/set

(This set served 2 person)

红烧蚧肉鱼翅

BRAISED SHARK'S FIN WITH CRABMEAT
IN SUPERIOR BROTH

港蒸鳕鱼

STEAMED COD FISH IN
HONG KONG STYLE

芝麻酱煎黑豚肉

PAN-FRIED KUROBUTA WITH
TRUFFLE & 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⁺⁺/set

(This set served 4 person)

潮州双拼盘

「虾枣, 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

\$488⁺⁺/set

(This set served 6 person)

四季拼盘

「潮州卤鸭, 猪脚冻, 肝花, 虾枣」

BRILLIANT TEOCHEW COMBINATION PLATTER

(Braised Sliced Duck, Chilled Jellied Pork Knuckle,
Crispy Pork Liver Roll, Crispy Prawn Roll)

金汤干贝鱼翅「位上」

BRAISED SHARK'S FIN SOUP
WITH CONPOY IN BROTH (INDIVIDUAL)

潮蒸斗鲳

STEAMED POMFRET IN TEOCHEW STYLE

青芥末虾球

WASABI MAYONNAISE DE-SHELLED PRAWN

汕头豆酱鸡「半只」

SWATOW SIGNATURE CHICKEN (HALF)

带子百合芦笋

STIR-FRIED SCALLOPS WITH
LILY BULBS & ASPARAGUS

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

\$888⁺⁺/set

(This set served 10 person)

汕头丰裕大拼盘

「潮州卤鸭, 肝花, 猪脚冻, 虾枣, 海蜇」

EXTRAVAGANT COMBINATION PLATTER

(Braised Duck, Crispy Pork Liver Roll, Chilled Jellied Pork Knuckle, Crispy Prawn Roll, Thai-Style Jellyfish)

红烧蚧肉鱼翅

BRAISED SHARK'S FIN IN
SUPERIOR BROTH

青芥末虾球

WASABI MAYONNAISE DE-SHELLED PRAWN

油浸笋壳

CRISPY FRIED MARBLE GOBY
IN SOY SAUCE

十头鲍鱼拼鱼腐西兰花

BRAISED 10 HEAD ABALONE WITH
FISH TOFU & BROCOLLI

汕头招牌豆酱鸡

SWATOW SIGNATURE CHICKEN
IN TEOCHEW BEAN SAUCE

鲍汁干烧伊面

BRAISED EE-FU NOODLES WITH
ABALONE SAUCE & MUSHROOM

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

\$1,088⁺⁺/set

(This set served 10 person)

汕头五福大拼盘

「肝花，潮州卤鸭，猪脚冻，虾枣，鱼子烧卖」

FIVE BLESSINGS COMBINATION PLATTER

(Pork Liver Roll, Braised Duck, Chilled Jellied Pork Knuckle, Crispy Prawn Roll, Siew Mai)

红烧大生翅

BRAISED SUPERIOR SHARK'S FIN
IN BROTH

避风塘虾

“BI FENG TANG” STYLED PRAWNS

潮式蒸斗鲳鱼

STEAMED POMFRET IN TEOCHEW STYLE

红烧鱼鳔鲍鱼时蔬

BRAISED ABALONE, FISH MAW &
SEASONAL VEGETABLE

汕头招牌豆酱鸡

SWATOW SIGNATURE CHICKEN

潮式肉丝炒面线

FRIED TEOCHEW “MEE-SUA”
WITH SHREDDED PORK

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

\$1,388⁺⁺/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 PLATTER

(Lobster Salad, Braised Duck, Chilled Jellied Pork Knuckle,
Crispy Prawn Roll, Fish Skin with Salted Egg)

潮式红烧炆鲍翅「位上」

BRAISED SUPERIOR SHARK'S FIN IN
TEOCHEW STYLE (INDIVIDUAL)

潮州蒸斗鲳鱼

STEAMED POMFRET IN TEOCHEW STYLE

避风塘开边虾

SAUTÉED "BI FENG TANG"
LIVE PRAWNS

鲍汁五头鲍鱼冬菇扒菠菜

BRAISED 5-HEAD ABALONE WITH MUSHROOM
AND SPINACH IN ABALONE SAUCE

黑松露烤鸭

ROAST DUCK WITH BLACK TRUFFLE

海鲜炒面线

FRIED TEOCHEW "MEE-SUA"
WITH SEAFOOD

红枣炖雪蛤

DOUBLE BOILED HASHIMA
WITH RED DATES

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⁺⁺/set per 10 pax
(Requires One Day Advance Order)

豪华龙虾拼盘

「沙律龙虾，贵妃荔枝，黑松露芝麻冰菜，
虾枣，乌达烧卖」

LOBSTER COMBINATION PLATTER

(Salad Lobster, Imperial Consort Lychee Ball, Ice Plant with Black Truffle & Sesame, Crispy Prawn Roll, Otah Siew Mai)

迷你御品佛跳墙「位上」

ROYAL MINI BUDDHA JUMP OVER THE WALL
(INDIVIDUAL)

港式蒸红斑

STEAMED RED GROUPER IN
HONG KONG STYLE

黑松露芝麻酱黑豚肉

PAN-FRIED KUROBUTA WITH TRUFFLE &
SESAME SAUCE

鲜百合带子芦笋

SAUTEED SCALLOPS & FRESH LILY
BULB WITH ASPARAGUS

蟹肉蛋白炒饭

FRIED RICE WITH CRAB MEAT

美点双辉

TWIN DIM SUM DELIGHT

燕窝炖杏仁茶

DOUBLE-BOILED BIRDS NEST
IN 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⁺⁺/pax

松露油沙律菜

TRUFFLÉ OIL SALAD GREENS

太极两仪羹

TAI CHI TWO ELEMENTS SOUP

黑椒炒素鳗鳢

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.

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

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





SAPPORO
PREMIUM BEER

HI FIVE BUCKET DEAL

\$33⁺⁺ / 5 BOTTLES

(U.P. \$10.90⁺⁺)/bottle



沙頭 海鮮
SWATOW

PLEASE ENJOY ALCOHOL RESPONSIBLY

MON-FRI 午餐 **点心** 自助 LUNCH DIM SUM BUFFET 自助

11AM - 2.30PM
(Last order at 2pm)



新鲜现做

Exclusively at
Swatow City
Bukit Batok
(HomeTeamNS
#02-05)

HOMETEAMNS MEMBER

\$30.80⁺⁺/pax

ADULT 成人

\$38.80⁺⁺/pax

CHILD 小孩

\$16.80⁺⁺/pax

(Age 6-12 y/o)

*Please note that the images are for illustration purposes only. Prices are subject to service charge and prevailing GST.

 swatowseafood  swatowrestaurant

汕頭城
SWATOW CITY

RESTAURANT QUALITY IN THE COMFORT OF YOUR HOME

酒楼级美味, 轻松带回家

Bring the authentic taste of Swatow to your celebrations. From intimate family gatherings to corporate functions and grand festivities.

Celebrate with Swatow



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Events



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Celebrations



Festive
Occasions



Milestone
Celebrations

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汕头伴手礼

Swatow Handmade Exquisite Gift



纯手工制作!

无添加防腐剂!

汕头伴手礼系列:

① 旺来挞
PINEAPPLE TART

② 咸蛋香酥鱼皮
SALTED EGG CRISPY
FISH SKIN

③ 招牌芝麻酱
SESAME SAUCE

④ 叁芭辣椒酱
SAMBAL CHILI SAUCE

⑤ 冷冻点心
CHILLED DIM SUM

Choice of Pork & Shrimp Siew Mai / Prawn Dumpling / Custard & Salted Egg Bao / Cute Character-Shaped Handmade Bun Crystal Dumpling and more...

Skillfully Handmade

JOIN SWATOW REWARD MEMBERSHIP
**EXCLUSIVE LIFETIME
PERKS & BENEFITS!**

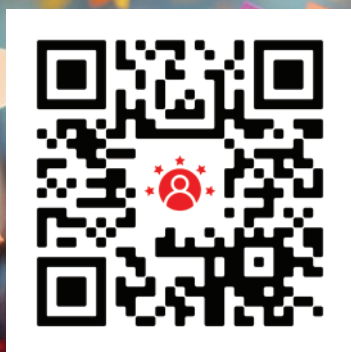
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Every **\$1** spent = 1 point

Exchange points to vouchers
and other exclusive goodies

- 1 会员日**
Member Day **10% 折扣**
10% Discount*
- 2 生日月份**
Birthday Month **双倍积分, 免费**
长寿寿桃套餐
2x Points and
Complimentary
Longevity Bun
Set* (worth \$48)
- 3 新会员**
New Member **\$20 欢迎礼券**
\$20 Welcome
Voucher
(For Takeaway only)
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FREE SIGNUP

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.



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HomeTeamNS S659003
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