





# TASTE OF CHAORAN

135.

## STARTER

Steamed Dim Sum Platter  
超然什锦点心

Wild Pine Mushroom Soup with Dried Fish Maw  
野松茸鱼胶滋补汤

Braised Prime Abalone with Brown Sauce  
吉品鲍鱼

## MAIN

Fried Tiger Prawn with Black Vinegar Sauce  
镇江香醋大虾

Sautéed Beef Tenderloin with Classic Black Pepper Sauce  
黑椒牛柳

Shanghai Style Noodles with Spring Onion and Soy Sauce  
葱油面

## DESSERT

Seasonal Dessert  
时令甜点

The minimum order starts from 2 persons.  
两人以上可点。

# SIGNATURE SET MENU

200.

## STARTER

Steamed Dim Sum Platter  
超然什锦点心

Braised Prime Abalone with Brown Sauce  
吉品鮑魚

Braised Sea Cucumber and Beef Tendon with Hot Sauce  
豆瓣酱海参牛筋

## MAIN

Stir Fried Live Lobster with Garlic  
蒜蓉鲜龙虾

Sherbet  
冰沙

Sautéed Lamb Chop with Classic Black Pepper Sauce  
黑椒羊排

Noodles with Green Beans and Pork  
绿豆焖面

## DESSERT

Seasonal Dessert  
时令甜点

The minimum order starts from 2 persons.  
两人以上可点。

# CHEF'S SPECIAL SET MENU

300.

## STARTER

Steamed Dim Sum Platter  
超然什锦点心

Chinese Hai Zhong Bao Soup in Melon  
果盅海中宝

Braised Sea Cucumber and Beef Tendon with Hot Sauce  
豆瓣酱海参牛筋

## MAIN

Wok Fried Chilean Sea Bass with Special Soy Sauce  
特制酱炸银鳕鱼

Sherbet  
冰沙

Steamed Live Lobster with Soy Sauce  
粤式蒸鲜龙虾

Inaniwa Noodles with Wok Cooked Beef Tenderloin Asparagus and Black  
Truffle Sauce  
松露酱牛柳稻庭乌冬面

## DESSERT

Seasonal Dessert  
时令甜点

The minimum order starts from 2 persons.  
两人以上可点。

# CHINESE TEA

Sanglag high mountain tea22.

常乐高山茶

Premium white tea from Fujian Province of China  
that you can enjoy for a long time  
中国福建省代表性的高级白茶，久饮不腻

Bai mu dan wang tea20.

白牡丹王茶

Premium white tea, produced from leaf selections  
that include the bud and the first two leaves  
选用福建省福鼎山区栽培的白牡丹上乘叶片制作而成的白茶

Ajung white dew tea18.

我净白露茶

Sweet, clean and with the good viscous mouth feels,  
White Tea from Fujian Province of China  
清香微甜，是一款入口清新的淡雅茶饮

CHAORAN  
DIMSUM

Steamed Dim Sum Platter 超然什锦点心（虾饺/松露/荔枝点心）	18.
Fried Dim Sum Platter 超然什锦油炸点心（芝麻虾吐司/南瓜酥/香脆米皮春卷）	18.
Supreme Seafood Dumpling Soup (PER PERSON) 灌汤饺	18.
Hargau with Cuttlefish Juice 金箔鱿鱼墨汁虾饺 (3 P C)	18.
Truffle Flavor Asparagus, Mushroom Dumpling 松露芦笋蘑菇点心 (3 P C)	18.
Shrimp and Lychee Dumpling 荔枝点心 (3 P C)	18.
Barbecued Pork Bun 猪肉包 (3 P C)	18.
Fried Sesame Prawn Toast 芝麻虾吐司 (3 P C)	18.
Fried Pumpkin Pine Nut Puff 南瓜酥 (3 P C)	18.
Sour and Spicy Shrimp Dumpling 香辣鲜虾点心 (3 P C)	18.
Crispy Rice Roll 香脆米皮春卷 (3 P C)	18.

# SIGNATURE BBQ

Pre-Order 1 Day in Advance  
提前 1 天预订

Chaoran Duck 180.  
超然烤鸭

This is Chaoran's signature duck cooked in a Cantonese style.  
It has been carved in its entirety without separating the skin from the meat, and is served with duck broth for a juicy finish.  
粤式风格的超然专属招牌烤鸭。  
片下的鸭肉皮和肉完整无剥离，可搭配鸭汤一起享用，口感软嫩润滑。

Peking Duck 180.  
北京烤鸭

Enjoy the uniquely crispy skin and meat of Peking duck.  
The leg meat and breast meat of the carved duck are served in a soup.  
可以品尝到北京烤鸭皮酥肉嫩的独特口感。  
鸭汤能够让您感受鸭肉的浓郁味道。

A basic 20 wheat pancakes are provided per duck, and an additional fee is charged for adding wheat pancakes.  
每只鸭子附赠 20 张鸭饼。若需添加，将收取额外费用。

Adds 10 Wheat Jeonbyeong 10.  
另加 10 张鸭饼

## MEAT

Classic Cantonese Crispy Pork Belly 40.  
粤式脆皮五花肉

Pork Barbecue with Honey Sauce 38.  
蜜汁叉烧



SIGNATURE  
SEAFOOD

Steamed Live Lobster in Cantonese Style 粵式清蒸活龙虾	120.
Steamed Rockfish with Soya Sauce 清蒸活石斑鱼	100.
Steamed Tiger Prawn with Garlic Soy Sauce 蒜蓉酱蒸大虾	50.

STARTER/  
SOUP

Steamd Snow Crab with Wild White Fungus, Caviar 鱼子酱白木耳蒸雪蟹	38.
Snow Crab Meat Soup with Cordyceps 冬虫夏草蟹肉汤	35.
Classic Sour and Spicy Soup 传统酸辣汤	35.
Sweet Corn Soup with Snow Crab Meat 雪蟹玉米汤	28.

SEA  
FOOD

Stir Fried Lobster with Sea Urchin and Seasonal Vegetables 海胆时蔬炒龙虾	120.
Fried Freshwater Eel with Kung Pao Sauce 宫保淡水鳗鱼	70.
Steamed Fresh Abalone and Dried Sea Cucumber in Supreme Stock 上品高汤鲍参双珍	65.
Fried Shrimp with Chili Sauce 辣酱中虾	65.
Grilled Chilean Sea Bass with Spicy Chili Sauce 香烤银鳕鱼	55.
Fried Shrimp with Cashew Nut and Kung Pao Sauce 宫保虾	50.
Stir Fried Prawn and Octopus with Seasonal Vegetables and XO Sauce XO 酱香鲜虾章鱼炒鲜蔬	45.

MEAT/  
POULTRY

Sautéed Beef Tenderloin with Classic Black Pepper Sauce 黑椒牛柳	60.
Sautéed Lamb Chop with Classic Black Pepper Sauce 黑椒羊排	60.
Sweet and Sour Beef Tenderloin 糖醋牛肉	60.
Deep Fried Chicken with Garlic Sauce 干烹鸡	55.
Classic Sweet and Sour Chicken 传统糖醋鸡肉	45.
Classic Beef Mapo Tofu 传统牛肉麻婆豆腐	40.

VEGETABLE

Stir Fried Lotus Root and Asparagus, 35.  
Chestnuts, Ginkgo Nuts  
银杏莲藕炒芦笋

Sautéed Seasonal Chinese Green Vegetables 30.  
时令鲜蔬小炒

SIDE DISH

Marinated Cucumber and Black Fungus 8.  
with Garlic Sauce  
蒜蓉木耳拌黄瓜

RICE /  
NOODLES

Inaniwa Noodles with Wok Cooked Live Lobster with Black Truffle Sauce 松露酱活龙虾稻庭乌冬面	60.
Hot Pot Rice with Chopped Beef and Garlic Black Truffle Sauce 蒜蓉松露酱牛柳石锅饭	50.
Sautéed Rice Noodles with Beef and XO Sauce XO 酱牛肉炒米粉	35.
Noodles with Beef Tenderloin, Poached Egg and Mushroom in Sichuan Spicy Soup 川式麻辣牛肉汤面	35.
Noodles with Tiger Prawn and Boiled Soft Egg in Shrimp Soup 大虾汤面	35.
Wonton Noodles (Mild or Spicy) 云吞面（清淡味或香辣味）	32.
Snow Crab Meat Fried Rice with Egg White 蟹肉蛋清炒饭	30.
Sautéed Noodles with Minced Beef and Black Bean Sauce 豆豉牛肉炒面	30.

KID'S SET

Snow Crab Meat Soup, Sweet and Sour Chicken, Sautéed Noodles with Minced Beef and Black Bean Sauce, Seasonal Dessert 雪蟹汤、糖醋鸡肉、豆豉牛肉炒面、时令甜点	45.
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产地信息

- 牛肉： 澳大利亚产
- 羊肉： 澳大利亚产
- 猪肉、鸡肉、鸭肉： 韩国产
- 大米、豆腐（大豆）： 韩国产
- 淡水鳗鱼： 韩国产
- 石斑鱼： 韩国产
- 鲍鱼： 韩国产
- 扇贝： 日本产
- 干贝： 中国产
- 塞拉诺火腿： 西班牙产
- 热汤肉汤、冷汤肉汤 - 猪肉、鸡肉： 韩国产，塞拉诺火腿： 西班牙产
- 黄汤肉汤、白汤肉汤 - 猪肉、鸡肉、鸭肉： 韩国产，大米： 韩国产
- 塞拉诺火腿： 西班牙产

如有食物过敏等饮食相关敏感反应或特殊膳食需求，请提前告知我们的工作人员。  
所有菜单价格均以韩币为准，含税金和服务费。

