



TASTE OF CHAORAN

HALL ONLY
仅限大厅

75.

Steamed Dim Sum Platter
超然什锦点心

Spinach Soup with Lobster and Bird's Nest
翡翠龙虾燕窝汤

Steamed Tiger Prawn with Garlic Soy Sauce
蒜蓉酱蒸大虾

Stir Fried Scallop and Octopus with Seasonal Vegetables and XO Sauce
XO 调味扇贝、章鱼、蔬菜小炒

Shanghai Style Noodles with Spring Onion and Soy Sauce
葱油面

Seasonal Dessert
时令甜点

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

DIMSUM SELECTION

WEEKDAYS ONLY
周末与节假日除外

85.

Steamed Dim Sum Platter
超然什锦点心（虾饺/松露/荔枝点心）

Fried Dim Sum Platter
チャオラン揚げ点心の盛り合わせ
超然什锦油炸点心（芝麻虾吐司/南瓜酥/香脆米皮春卷）

Supreme Seafood Dumpling Soup
灌汤饺

Sour and Spicy Shrimp Dumpling
辣味虾饺

Steamed Tiger Prawn with Garlic Soy Sauce
蒜蓉酱蒸大虾

Wonton Noodles (Mild or Spicy)
云吞面（清淡味或者香辣味

Mango Si-mi-ro and Custard Bun
芒果西米露和奶黄包

SIGNATURE SET MENU

130.

STARTER

Steamed Dim Sum Platter
超然什锦点心

Braised Prime Abalone with Brown Sauce
吉品鮑魚

Crispy Prawn with Wasabi Sauce and Cheese Cracker
芥末炸虾和芝士饼干

MAIN

Steamed Chilean Sea Bass Cabbage with Soy Sauce and Caviar
鱼子酱酱油白菜卷蒸银鳕鱼

Stir Fried Beef Tenderloin with Kung Pao Sauce and Cashew Nut
宫保牛柳

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。

SPECIAL SET MENU

170.

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 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

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

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。

