HOT POT

Hotpot, with its history of over 1000 years, is one of the most traditional and popular meals in China. The concept is very simple: a simmering metal pot with broth boils at the center of a table and people can add and cook all the raw ingredients they like in the broth.

Broth and Pot: We have single pot and half-and-half pot with regular broth, spicy broth and a special broth for vegetarian. Please tell server what kind of broth and pot you want when you order hot pot dishes.

Noodles: Udon, lo mein, rice noodle

A1. Vegetarian Delight	16.95
(two different bowls of veg.and noodles or white rice) (Broccoli,pea pod,fried TOFU and mix veg.)	
A2. Chicken Combo	40.05
(a plate of chicken and one bowl of mix veg. and noodles or white rice)	18.95
A3. Pork Combo	
(a plate of pork and one bowl of mix veg. and noodles or white rice)	18.95
A4. Beef Combo	21.95
(a plate of Beef and one bowl of mix veg. and noodles or white rice)	
A5. Seafood Platter(Shrimp,Crab Meat Stick,Scallops,Mussel)	21.95
(a plate of mix seafood and one bowl of mix veg. and noodles or white rice)	

Hot Fot Side Order			
Mix Veg.	5.95	Noodles	3.95
Beef	11.95	Fish Tofu	5.95
Pork	9.95	Fried Tofu	4.95
Chicken	9.95	Pea Pod	5.95
Shrimp	12.95	Broccoli	4.95
Seafood	13.95	Carrot	4.95
White Rice	1.75	Taro root	4.95
Enoki Mushroom	6.95	Shanghai Cabbage	6.95

Hot Pot Side Order

HOTPOT GUIDE - TIP #1: Which ingredients to put in first

As you can imagine, the first things to put in are all those ingredients that take longer to cook such as potatoes, corn, pumpkin, radish, and daikon. Of course, always put cabbage, lettuce, and spinach last.

HOTPOT GUIDE - TIP #2: How to eat hotpot

Here the rule is: as you please. You can dump everything in or cook the things you want to eat, eat them and then add more. It's totally up to you. The only thing you should pay attention to is to slowly put the ingredients in the pot in order to not splash people around you with hot water.

