

*All Menu Items are Served Raw.
Self Serve Dipping Sauces \$3.99 per person.

桌号: _____

人数: _____

Step 1 选锅

Choose Your Pot.
All at \$16.95.



单锅
Single Pot

☐


鸳鸯锅
Half & Half

☐


三味锅
Triple Flavor

☐

Step 2 选择锅底口味

Pick Your Flavor.

全红麻辣汤 Chongqing Spicy Broth



传统重庆麻辣汤, 使用当地特色香料: 辣椒、花椒, 再加上牛油、豆料、豆豉、大蒜、老姜精制而成。
Traditional Chongqing style w/ signature seasonings including Sichuan pepper, chili pepper, beef tallow, bean chili paste, garlic and ginger.

营养番茄汤 Tomato Broth



结合新鲜番茄及秘制配方调配而成。
Rich and nutritious broth made w/ tomatoes. It is made w/ house made chicken stock base.

清新杂菌汤 Mushroom Broth



由特制菌酱加上香菇、金针菇等新鲜食材做成, 可选择做成素菜汤底。
Light, healthy yet flavorful broth w/ assorted mushroom & house made mushroom sauce.

药膳土鸡汤 Herbal Chicken Broth



使用鸡骨、牛骨、姜葱熬制而成, 锅底再配上红枣、枸杞、姜葱。
Made w/ slow cooked chicken bones, beef bones, ginger & scallions, served w/ cordyceps, flower, angelica, mountain gabo, codonopsis, goji berries, & jujubes.

胡辣猪肚汤 Pepper Pork Tripe Broth



猪肚原汤融合鸡骨原汤熬制而成, 有少许的胡椒颗粒, 浓厚饱满, 胡椒辛香, 少许辣感。
Pork tripe broth combined w/ chicken broth & white pepper, making a rich & thick base w/ a small kick.

金汤花胶鸡 Golden Chicken Soup w/ Collagen



用花胶, 鸡骨, 猪骨, 南瓜泥, 红枣和生薑精心熬制, 富含高品质胶原蛋白, 美容养颜。
Collagen & protein rich broth made w/ slow cooked chicken bones, pork bones, mashed pumpkin, ginger, dates & fish maw: an exalted Chinese delicacy of the sea.

泰式冬阴功 Thai Tom Yum Broth



香茅, 青柠叶, 柠檬, 沙茶, 鱼露, 辣椒, 虾, 青口。
Lemongrass, lime leaves, lemon, galangal, fish sauce, chili peppers, shrimp, mussel.

酸辣金汤 Hot and Sour Golden Soup



由黄灯笼辣椒和酸汤烹任而成, 配以肥牛片、青椒、金针菇。
Hot pot soup base featuring yellow lantern chili sauce and sour soup, w/ sliced fatty beef, green pepper, & enoki mushroom.

专注火锅30年 十有八九都是回头客

手工
炒料

32种
香料

6种
辣椒

内蒙
牛油

29道
工序

72小时
发酵

热门榜
好评榜

3大招牌菜

3 Signature Dishes



1. 雪花牛肉*
Flat Iron
价格 Price\$24.95
数量 Qty ☐
Cooking Time30 sec



2. 精选日式A5和牛*
Japanese Wagyu A5
价格 Price\$68
数量 Qty ☐
Cooking Time30 sec



3. 牛气冲天*
Giant Beef Feast
价格 Price\$98
数量 Qty ☐

16大特色菜

16 Special Dishes



1. 现切和牛牛仔肉*
Freshly Cut
Wagyu Short Rib
价格 Price\$18.95
数量 Qty ☐
Cooking Time30 sec



4. 虾滑*
Freshly Made
Shrimp Paste
价格 Price\$14.95
数量 Qty ☐
Cooking Time2 min



9. 侨林九宫格*
Qiaolin Signature
Platter
价格 Price\$34.95
数量 Qty ☐



12. 牛肉串*
Spicy Beef Skewers
价格 Price\$9.95
数量 Qty ☐
Cooking Time1 min



5. 一米肥牛*
One Meter Sliced Beef
价格 Price\$16.95
数量 Qty ☐
Cooking Time30 sec



13. 鸭肠/鹅肠*
Duck/Goose Intestine
价格 Price\$19.95
数量 Qty ☐
Cooking Time10 sec
Goose Intestine \$26.95



2. 耙芋儿*
Soft Braised Taro
价格 Price\$6.95
数量 Qty ☐



6. 爽脆方竹笋*
Sliced Bamboo Heart
价格 Price\$5.75
数量 Qty ☐
Cooking Time1 min



10. 酥肉*
Crispy Pork Sticks
价格 Price\$8.95
数量 Qty ☐
Cooking Time30 sec



14. 鲜毛肚*
Fresh Beef Tripe
价格 Price\$12.95
数量 Qty ☐
Cooking Time30 sec



7. 新西兰羊肩肉*
New Zealand Sliced
Lamb Shoulder (Halal Certified)
价格 Price\$14.95
数量 Qty ☐
Cooking Time30 sec



15. 小郡肝*
Gizzard Skewers
价格 Price\$9.95
数量 Qty ☐
Cooking Time2 min



3. 手工牛肉丸*
House Made Cilantro
Beef Ball
价格 Price\$10.95
数量 Qty ☐
Cooking Time15 min



8. 爽脆黑毛肚*
Black Beef Tripe
价格 Price\$18.95
数量 Qty ☐
Cooking Time10 sec



11. 精品牛舌 (未腌制)*
Beef Tongue
(Not Marinated)
价格 Price\$18.95
数量 Qty ☐
Cooking Time30 sec



16. 双椒牛肉*
Tai Chi Beef
价格 Price\$13.99
数量 Qty ☐
Cooking Time3 min

经典荤菜 Meat



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|-----|---|--------------------------|-------------------------------------|---------|-------------------|
| 1. | ☐ 大刀腰片* | ☐ | Pork Kidney | \$9.95 | 30 sec |
| 2. | ☐ 麻辣牛肉* | ☐ | Spicy Marinated Beef | \$10.95 | 2 min |
| 3. | ☐ 秘制牛舌* | ☐ | Marinated Beef Tongue | \$13.95 | 45 sec |
| | 数量 Qty | | 价格 Price | | 涮煮时间 Cooking Time |
| 4. | ☐ 厚切雪花牛肉* | ☐ | Prime Marble Chuck Flap (Thick-cut) | \$22.95 | 45-60 sec |
| 5. | ☐ 美式和牛* | ☐ | American Kobe Beef - SRF | \$18.95 | 30 sec |
| 6. | ☐ 侨林四宝* | ☐ | Qiao Lin Platter | \$20.95 | / |
| 7. | ☐ 五花肉* | ☐ | Pork Belly | \$7.95 | 1 min |
| 8. | ☐ 嫩牛肉* | ☐ | Tender Marinated Beef | \$8.95 | 3 min |
| 9. | ☐ 蒜香鸡肉* | ☐ | Garlic Chicken | \$6.95 | 2 min |
| 10. | ☐ 千层肚* | ☐ | Layered Tripe | \$7.95 | 1 min |
| 11. | ☐ 黄喉* | ☐ | Aorta | \$7.95 | 3 min |
| 12. | ☐ 猪脑花* | ☐ | Pork Brain | \$5.95 | 10 min |
| 13. | ☐ 卤肥肠* | ☐ | Brined Pork Intestine | \$8.99 | 3 min |
| 14. | ☐ 秘制牛蛙腿* | ☐ | House Special Frog Legs | \$8.99 | 8 min |
| 15. | ☐ 血豆腐* | ☐ | Blood Tofu | \$6.95 | 2 min |
| 16. | ☐ 脱骨鸭掌* | ☐ | Boneless Duck Feet | \$7.95 | 5 min |
| 17. | ☐ 午餐肉* | ☐ | Luncheon Pork | \$4.95 | 1 min |
| 18. | ☐ 鹌鹑蛋* | ☐ | Quail Egg | \$5.95 | 1 min |
| 19. | ☐ 脆皮肠* | ☐ | Crispy Pork Sausage | \$4.95 | 3 min |
| 20. | ☐ 现切郡花* | ☐ | Duck Gizzard Flowers | \$7.95 | 3 min |

丸子类 Meatball

- | | | | | | |
|----|--|--------------------------|-----------------------------------|---------|--------|
| 1. | ☐ 手工香菇猪肉丸* | ☐ | House Made Mushroom Pork Meatball | \$10.95 | 15 min |
| 2. | ☐ 手工丸子双拼* | ☐ | House Meatball Combo | \$11.95 | 15 min |
| 3. | ☐ 明太子鱼丸* | ☐ | Stuffed Fishball | \$6.95 | 5 min |
| 4. | ☐ 鱼丸* | ☐ | Fishball | \$5.95 | 5 min |
| 5. | ☐ 海鸭蛋虾丸* | ☐ | Shrimp Ball w/ Sea Duck Egg Yolk | \$7.95 | 5 min |

🥚 = Egg 🔥 = Hot & Spicy 🌾 = Gluten 🌿 = Vegetarian
👤 = Recommended Dishes *Items Served Are Raw Or Uncooked

新鲜海鲜、鲜蛋及各种肉类，生食或未完成煮熟会增因食物而产生相关疾病的风险，如有食物过敏请告知服务员，我们尽量配合你。

Consuming raw or uncooked meat, seafood, and eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

海鲜类 Seafood



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|-----|---|--------------------------|--------------------------|---------|----------|
| 1. | ☐ 象拔蚌* | ☐ | Geoduck AAA 1.2LB | \$78.85 | 3-10 sec |
| 2. | ☐ 龙虾尾* | ☐ | Lobster Tails | \$37.95 | 1 min |
| 3. | ☐ 豪华海鲜拼盘* | ☐ | Seafood Combo | \$43 | 5 min |
| 4. | ☐ 带子* | ☐ | Jumbo Scallop | \$9.95 | 1 min |
| 5. | ☐ 黑鱼片* | ☐ | Snowflake Fish Fillets | \$12.95 | 1 min |
| 6. | ☐ 脆皖鱼* | ☐ | Grass Fish Fillets | \$13.95 | 1 min |
| 7. | ☐ 大虾* | ☐ | Prawn | \$9.95 | 30 sec |
| 8. | ☐ 青口* | ☐ | Mussels | \$6.95 | 1 min |
| 9. | ☐ 鱼豆腐* | ☐ | Fried Fish Tofu | \$5.95 | 30 sec |
| 10. | ☐ 蟹肉棒* | ☐ | Crab Imitation | \$5.95 | 30 sec |
| 11. | ☐ 龙利鱼片* | ☐ | Fish Fillet | \$6.95 | 2 min |
| 12. | ☐ 小墨鱼* | ☐ | Baby Cuttlefish | \$7.95 | 1 min |
| 13. | ☐ 生蚝* | ☐ | Oyster | MP/LB | 5 min |
| 14. | ☐ 鲍鱼* | ☐ | Abalone | \$16.99 | 5 min |
| 15. | ☐ 火箭鱿鱼* | ☐ | Rocket Shaped Squid Wing | \$7.95 | 8 min |
| 16. | ☐ 耗儿鱼* | ☐ | Special Fish | \$8.99 | 2 min |

菌类/豆制品 Mushroom & Tofu



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|-----|---------------------------------------|--------------------------|-----------------------|---------|--------|
| 1. | ☐ 菌菇拼盘* | ☐ | Mushroom Combo | \$12.95 | 1 min |
| 2. | ☐ 油豆皮* | ☐ | Fried Tofu Skin | \$4.95 | 1 min |
| 3. | ☐ 泡泡豆干* | ☐ | Brined Bean Curd Skin | \$7.95 | 5 min |
| 4. | ☐ 手工豆笋* | ☐ | Bean Roll | \$5.25 | 1 min |
| 5. | ☐ 竹笙* | ☐ | Bamboo Fungus | \$8.95 | 30 sec |
| 6. | ☐ 金针菇* | ☐ | Enoki Mushroom | \$5.25 | 1 min |
| 7. | ☐ 香菇* | ☐ | Shiitake Mushroom | \$4.95 | 2 min |
| 8. | ☐ 平菇* | ☐ | Oyster Mushroom | \$4.95 | 2 min |
| 9. | ☐ 鸡腿菇* | ☐ | King Oyster Mushroom | \$4.25 | 1 min |
| 10. | ☐ 木耳* | ☐ | Wood Fungus | \$3.95 | 5 min |
| 11. | ☐ 嫩豆腐* | ☐ | Fresh Tofu | \$3.95 | 1 min |
| 12. | ☐ 冻豆腐* | ☐ | Frozen Tofu | \$4.95 | 1 min |
| 13. | ☐ 腐竹* | ☐ | Bean Curd Stick | \$4.25 | 3 min |
| 14. | ☐ 响铃卷* | ☐ | Bean Curd Roll | \$4.95 | 1 min |
| 15. | ☐ 炸豆皮* | ☐ | Fried Bean Curd Sheet | \$5.75 | 1 min |
| 16. | ☐ 豆腐皮* | ☐ | Tofu Skin | \$3.95 | 30 sec |
| 17. | ☐ 包浆豆腐* | ☐ | Brined Soft Tofu | \$5.95 | 2 min |

主食类 Noodles & Dumpling



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|-----|--|--------------------------|--------------------------------------|---------|--------|
| 1. | ☐ 生胚油条* | ☐ | Raw Dough Chinese Donut | \$6.95 | 30 sec |
| 2. | ☐ 手工蝴蝶面* | ☐ | Handmade Butterfly-Shaped Noodle | \$4.95 | 3 min |
| 3. | ☐ 手擀面* | ☐ | Fresh Noodle | \$4.75 | 5 min |
| 4. | ☐ 乌冬面* | ☐ | Japanese Udon Noodle | \$4.75 | 3 min |
| 5. | ☐ 粉丝* | ☐ | Bean Vermicelli | \$3.95 | 30 sec |
| 6. | ☐ 手工饺子* | ☐ | House Made Pork Dumpling | \$10.95 | 7 min |
| 7. | ☐ 火锅宽粉* | ☐ | Sweet Potato Noodle | \$5.95 | 5 min |
| 8. | ☐ 年糕* | ☐ | Rice Cake | \$3.25 | 5 min |
| 9. | ☐ 牛肉云吞* | ☐ | Beef Wonton | \$6.95 | 5 min |
| 10. | ☐ 芽菜炒饭* | ☐ | Mung Bean Sprouts Fried Rice w/ Eggs | \$10.95 | / |
| 11. | ☐ 方便面* | ☐ | Instant Noodles | \$3.95 | 5 min |

新鲜素菜 Vegetable



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|-----|--|--------------------------|--|---------|--------|
| 1. | ☐ 海带嫩苗* | ☐ | Seasoned Seaweed Sprout | \$5.95 | 1 min |
| 2. | ☐ 莴笋头* | ☐ | Fresh Celtuce | \$6.95 | 3 min |
| 3. | ☐ 蔬菜拼盘* | ☐ | Veggie Combo | \$14.95 | 2 min |
| 4. | ☐ 8秒土豆丝* | ☐ | Shredded Potato | \$7.95 | 8 sec |
| 5. | ☐ 贡菜* | ☐ | Dried Mountain Jelly Vegetable | \$5.95 | 5 min |
| 6. | ☐ 山城四色* | ☐ | Melon Combo (Potato, Squash, Winter Melon, Lotus Root) | \$6.95 | 3 min |
| 7. | ☐ 大白菜* | ☐ | Napa Cabbage | \$5.25 | 5 min |
| 8. | ☐ 茼蒿* | ☐ | Tongho | \$4.95 | 3 min |
| 9. | ☐ 生菜* | ☐ | Green Leaf Lettuce | \$4.95 | 1 min |
| 10. | ☐ 西兰花* | ☐ | Broccoli | \$4.95 | 2 min |
| 11. | ☐ 青江菜* | ☐ | Baby Bok Choy | \$5.25 | 5 min |
| 12. | ☐ 莲藕* | ☐ | Sliced Lotus Root | \$4.95 | 5 min |
| 13. | ☐ 土豆* | ☐ | Sliced Potato | \$3.50 | 5 min |
| 14. | ☐ 山药* | ☐ | Mountain Gabo | \$4.95 | 3 min |
| 15. | ☐ 芋头* | ☐ | Sliced Taro | \$3.95 | 5 min |
| 16. | ☐ 冬瓜* | ☐ | Sliced Winter Melon | \$3.95 | 5 min |
| 17. | ☐ 萝卜* | ☐ | Sliced White Radish | \$3.95 | 5 min |
| 18. | ☐ 海带结* | ☐ | Seaweed Knot | \$3.95 | 3 min |
| 19. | ☐ 功夫黄瓜片* | ☐ | Sliced Cucumber | \$4.95 | 1 min |
| 20. | ☐ 玉米* | ☐ | Corn | \$4.95 | 15 min |

专注火锅30年
十有八九都是回头客

手工炒料
地道味儿
QIAO LIN 侨林火锅

小吃 Appetizer/Dessert



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|----|--|--------------------------|--------------------------|--------|--|
| 1. | ☐ 香芋天鹅酥* | ☐ | Taro Swan Pastry | \$6.95 | |
| 2. | ☐ 老北京酸奶* | ☐ | Homemade Yogurt | \$5.25 | |
| 3. | ☐ 妈妈猪蹄* | ☐ | Mom's Brined Pork Feet | \$6.95 | |
| 4. | ☐ 红糖糍粑* | ☐ | Rice Cake w/ Brown Sugar | \$6.95 | |
| | | | 雪花流星糍粑* | \$8.95 | |



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|-----|--|--------------------------|---------------------|---------|--|
| 5. | ☐ LadyM抹茶蛋糕* | ☐ | Lady M Matcha Cake | \$12.99 | |
| 6. | ☐ 小笼包* | ☐ | Xiao Long Bao | \$13.95 | |
| 7. | ☐ 海草* | ☐ | Seaweed Salad | \$4.95 | |
| 8. | ☐ 拍黄瓜* | ☐ | Cucumber Salad | \$4.95 | |
| 9. | ☐ 春卷* | ☐ | Spring Rolls | \$10.95 | |
| 10. | ☐ 天妇罗虾* | ☐ | Shrimp Tempura | \$13.00 | |
| 11. | ☐ 卤水牛筋* | ☐ | Brined Beef Tendon | \$6.95 | |
| 12. | ☐ 卤水牛展* | ☐ | Brined Beef Shank | \$6.95 | |
| 13. | ☐ 卤水鸡爪* | ☐ | Brined Chicken Feet | \$6.95 | |
| 14. | ☐ 卤水鹌鹑蛋* | ☐ | Brined Quail Egg | \$6.95 | |
| 15. | ☐ 燕麦麻薯* | ☐ | Oats Mochi | \$7.55 | |