

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

桌号: _____

Step 1 选锅

Choose Your Pot.
All at \$12.99.



单锅
Single Pot

☐

鸳鸯锅
Half & Half

☐

三味锅
Triple Flavor

☐

人数: _____

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, and scallions, served w/ cordyceps, flower, angelica, mountain gabo, codonopsis, goji berries, and jujubes.



胡辣猪肚汤
Pepper Pork Tripe Broth
猪肚原汤融合鸡骨原汤熬制而成, 有少许的胡椒粉颗粒, 浓厚饱满, 胡辣辛香, 少许辣感。
Pork tripe broth combined w/ chicken broth & white pepper, making a rich and 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, 红枣和生姜精心熬制, 富含高品质胶原蛋白, 养容美颜。
Collagen & protein rich broth made w/ slow cooked chicken bones, pork bones, mashed pumpkin, ginger, dates and 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, 沙姜, 鱼露, 辣椒, 虾, 青口。
Lemongrass, kaffir lime leaves, galangal, lime juice, 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, and 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



新鲜零距离 干净更放心

1. 现切牛仔肉* Price\$14.95 数量 Qty ☐
Freshly Cut Short Rib



新鲜零距离 干净更放心

2. 爽脆黑毛肚* Price\$14.95 数量 Qty ☐
Black Beef Tripe



新鲜零距离 干净更放心

3. 牛气冲天* Price\$88 数量 Qty ☐
Giant Beef Feast

17大特色菜

17 Special Dishes



1. 雪花牛肉* 数量 Qty ☐
Flat Iron
Price.....\$18.95
Cooking Time..... 30 sec



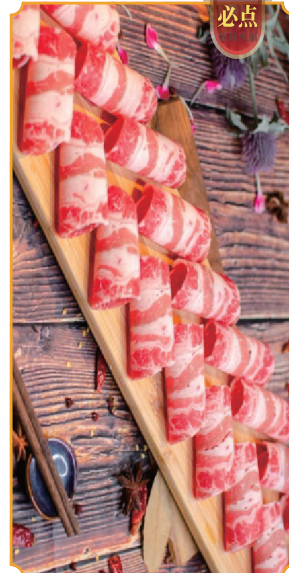
4. 虾滑* 数量 Qty ☐
Freshly Made Shrimp Paste
Price.....\$10.95
Cooking Time.....2 min



9. 侨林九宫格* 数量 Qty ☐
Qiaolin Signature Platter
Price.....\$33.95



13. 手工豆笋* 数量 Qty ☐
Bean Roll
Price.....\$4.95
Cooking Time..... 1 min



5. 一米肥牛* 数量 Qty ☐
One Meter Sliced Beef
Price.....\$12.95
Cooking Time..... 30 sec



15. 鸭肠/鹅肠* 10 sec 数量 Qty ☐
Duck/Goose Intestine
Duck Intestine..\$17.95
Goose Intestine \$26.95



2. 鲜毛肚* 数量 Qty ☐
Fresh Beef Tripe
Price.....\$12.95
Cooking Time..... 30 sec



6. 爽脆方竹笋* 数量 Qty ☐
Sliced Bamboo Heart
Price.....\$4.95
Cooking Time..... 1 min



10. 小郡肝* 数量 Qty ☐
Gizzard Skewers
Price.....\$6.95
Cooking Time.....2 min



15. 酥肉 数量 Qty ☐
Crispy Pork Stick
Price.....\$8.95



7. 大刀腰片* 数量 Qty ☐
Pork Kidney
Price.....\$8.95
Cooking Time..... 30 sec



11. 耙芋儿 数量 Qty ☐
Soft Braised Taro
Price.....\$6.95
Cooking Time.....3 min



13. 侨林四宝* 数量 Qty ☐
Qiao Lin Platter
Price.....\$19.95
Cooking Time..... 30 sec



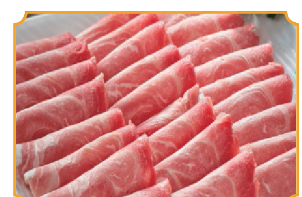
3. 手工牛肉丸 数量 Qty ☐
House Made Cilantro Beef Ball *
Price.....\$8.95
Cooking Time..... 15 min



8. 海鲜拼盘* 5min
Seafood Combo
w/o. Lobster ...\$21.95
w. Lobster.....\$38



12. 秘制牛舌* 数量 Qty ☐
Marinated Beef Tongue
Price.....\$9.95
Cooking Time..... 45 sec



17. 新西兰羊肩肉* 数量 Qty ☐
Sliced Lamb Shoulder (Halal)
Price.....\$11.95
Cooking Time.....2 min

经典荤菜

Meat



1.

A5和牛 30 sec
Japanese Wagyu A5

\$58.95 *
2.

麻辣牛肉 2 min
Spicy Marinated Beef

\$8.95 *
3.

双椒牛肉 3 min
Tai Chi Beef

\$13.99 *

	数量 Qty		价格 Price	涮煮时间 Cooking Time
4.	☐	美式和牛 * American Kobe Beef - SRF.....	\$17.95	30 sec
5.	☐	五花肉 * Pork Belly.....	\$9.95	1 min
6.	☐	嫩牛肉 * Tender Marinated Beef	\$7.95	3 min
7.	☐	精品牛舌(未腌制) * Selected Beef Tongue(Not Marinated).....	\$12.95	30 sec
8.	☐	千层肚 * Layered Tripe	\$7.95	1 min
9.	☐	黄喉 * Aorta	\$7.95	3 min
10.	☐	猪脑花 * Pork Brain.....	\$6.95	10 min
11.	☐	牛肉串 * Spicy Beef Skewers	\$6.95	1 min
12.	☐	卤肥肠 * Brined Pork Intestine.....	\$8.95	3 min
13.	☐	秘制牛蛙腿 * House Special Frog Legs.....	\$8.95	8 min
14.	☐	血豆腐 * Blood Tofu	\$6.95	2 min
15.	☐	脱骨鸭掌 * Boneless Duck Feet	\$7.95	5 min
16.	☐	午餐肉 * Luncheon Pork	\$4.95	1 min
17.	☐	鹌鹑蛋 * Quail Egg.....	\$4.95	1 min
18.	☐	脆皮肠 * Crispy Pork Sausage.....	\$4.95	3 min

丸子类

Meatball

1.

手工香菇猪肉丸 *
House Made Mushroom Pork Meatball.....

\$8.95

15 min
2.

手工丸子双拼 *
House Meatball Combo.....

\$9.95

15 min
3.

明太子鱼丸 *
Stuffed Fishball.....

\$5.95

5 min
4.

鱼丸 *
Fishball

\$4.95

5 min
5.

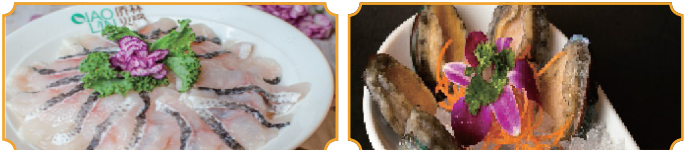
甜不辣 *
Taiwanese Fried Fishcake

\$5.95

5min

海鲜类

Seafood



1.

黑鱼片 * 30 sec
Snakehead Fish Fillet

\$11.95
2.

鲍鱼 * 5 min
Abalone

\$15.95
3.

☐ 脆皖鱼 *
Grass Fish Fillets.....

\$12.95

1 min
4.

☐ 带子 *
Jumbo Scallop.....

\$10.95

1 min
5.

☐ 大虾 *
Prawn.....

\$8.95

30 sec
6.

☐ 鱼豆腐 *
Fried Fish Tofu.....

\$4.95

30 sec
7.

☐ 蟹肉棒 *
Imitation crab

\$4.95

30 sec
8.

☐ 龙利鱼片 *
Fish Fillet.....

\$7.95

2 min
9.

☐ 小墨鱼 *
Baby Cuttlefish.....

\$6.95

1 min

菌类/豆制品

Mushroom & Tofu



1.

菌菇拼盘 1 min
Mushroom Combo

\$9.95 *
2.

油豆皮 1 min
Fried Tofu Skin

\$5.95 *
3.

泡泡豆干 5 min
Bubble Tofu Skin

\$6.95 *
4.

☐ 竹笙 *
Bamboo Fungus

\$8.95

30 sec
5.

☐ 金针菇 *
Enoki Mushroom

\$4.95

1 min
6.

☐ 香菇 *
Shiitake Mushroom

\$4.95

2 min
7.

☐ 鸡腿菇 *
King Oyster Mushroom

\$5.25

1 min
8.

☐ 木耳 *
Wood Fungus

\$3.95

5 min
9.

☐ 嫩豆腐 *
Fresh Tofu

\$4.95

1 min
10.

☐ 冻豆腐 *
Frozen Tofu.....

\$4.95

1 min
11.

☐ 腐竹 *
Bean Curd Stick.....

\$3.95

3 min
12.

☐ 响铃卷 *
Bean Curd Roll.....

\$4.95

1 min
13.

☐ 包浆豆腐 *
Brined Soft Tofu

\$5.95

2 min

主食类

Noodles & Dumpling



1.

生胚油条 30 sec
Raw Dough Chinese Donut

\$6.95
2.

火锅宽粉 5 min
Potato Noodles

\$4.95 *
3.

重庆老苕粉 1 min
Sweet Potato Vermicelli

\$5.95 *
3.

☐ 阳春面 *
Fresh Noodles

\$3.25

5 min
4.

☐ 公仔面 *
Instant Noodles

\$2.95

5 min
5.

☐ 乌冬面 *
Japanese Udon Noodles

\$3.25

3 min
6.

☐ 粉丝 *
Bean Vermicelli

\$2.95

30 sec
7.

☐ 手工饺子 *
House Made Pork Dumpling

\$6.95

15 min
8.

☐ 牛肉云吞 *
Beef Wonton

\$5.95

5 min
9.

☐ 年糕 *
Rice Cake

\$3.25

5 min
10.

☐ 米饭
Rice

\$1.25

11.

☐ 鸡蛋 *
Egg

\$0.99

12.

☐ 芽菜蛋炒饭 *
Fried Rice w/ Mung Beans Sprout & Egg
Fried Rice w/ Egg

\$10.95

新鲜素菜

Vegetable



1.

海带嫩苗 * 1 min
Seasoned Seaweed Sprout

\$5.95 *
2.

莴笋尖 * 3 min
Fresh Celtuce

\$5.95 *
3.

贡菜 * 5 min
Dried Mountain Jelly Vegetable

\$5.95 *
4.

☐ 山城四色(土豆, 南瓜, 冬瓜, 莲藕) *
Melon Combo (Potato, pumpkin, winter melon , lotus root)

\$6.95

3 min
5.

☐ 蔬菜拼盘 *
Vegetable Platter

\$9.95

3 min
6.

☐ 大白菜 *
Napa Cabbage

\$4.95

5 min
7.

☐ 茼蒿 *
Tongho.....

\$4.95

3 min
8.

☐ 生菜 *
Green Leaf Lettuce.....

\$4.25

1 min
9.

☐ 西兰花 *
Broccoli.....

\$4.25

2 min
10.

☐ 青江菜 *
Baby Bok Choy.....

\$4.95

5 min
11.

☐ 莲藕 *
Sliced Lotus Root.....

\$4.95

5 min
12.

☐ 土豆 *
Sliced Potato.....

\$3.95

5 min
13.

☐ 山药 *
Mountain Gabo

\$5.95

3 min
14.

☐ 芋头 *
Slice Taro.....

\$4.95

5 min
15.

☐ 冬瓜 *
Sliced Winter Melon

\$3.95

5 min
16.

☐ 萝卜 *
Slice White Radish.....

\$3.95

5 min
17.

☐ 新鲜玉米 *
Fresh Corn.....

\$3.95

8 min
18.

☐ 西洋菜 *
Watercress

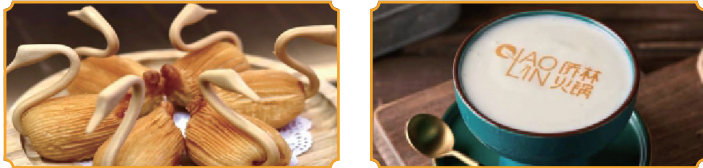
\$4.95

3 min



小吃

Appetizer / Dessert



1.

香芋天鹅酥 *
Taro Swan Pastry

数量 Qty
Price \$6.95
2.

老北京酸奶
Homemade Yogurt

数量 Qty
Price \$3.25
3.

黄米爆浆糍粑 *
Glutinous Rice Cake w/ Yellow Rice

数量 Qty
Price \$6.95
4.

南瓜饼 *
Pumpkin Pancake

数量 Qty
Price \$7.95



5.

妈妈猪蹄 *
Mom's Brined Pork Feet

数量 Qty
Price \$6.95
6.

鲜奶麻薯 *
Milk Mochi

数量 Qty
Price \$4.95
7.

☐ Lady M 抹茶蛋糕 *
Lady M Cake

\$12.99
8.

☐ 卤水鸭胗
Brined Duck Gizzard.....

\$5.95
9.

☐ 卤水鹌鹑蛋 *
Brined Quail Egg

\$4.95
10.

☐ 卤水牛筋
Brined Beef Tendon

\$5.95
11.

☐ 卤水鸡爪
Brined Chicken Feet

\$5.95

= Egg =Hot & Spicy =Gluten
 =Vegetarian =Recommended Dishes

新鲜海鲜、鲜蛋及各种肉类，生食或未完全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。

*=ITEMS SERVED ARE RAW OR UNCOOKED. 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.

六人或六人以上团体，我们会自动加收18%的小费。
18% gratuity will be added on your bill for parties of 6 or more.