

经典荤菜 Meat



1.雪花牛肉 Price \$26.95 30sec Qty ☐ 2.麻辣牛肉 Price \$10.95 2min Qty ☐ 3.秘制牛舌 Price \$13.95 45sec Qty ☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	火箭鱿鱼 Rocket Shaped squid Wing	\$7.95	8min
5. ☐	熊猫毛肚 Panda Beef Tripe	\$16.95	30sec
6. ☐	美式和牛 American Kobe Beef -SRF	\$21.95	30sec
7. ☐	双椒牛肉 Tai chi beef	\$18.95	3min
8. ☐	五花肉 Pork Belly	\$9.95	1min
9. ☐	嫩牛肉 Tender Marinated Beef	\$9.95	3min
10. ☐	蒜香鸡肉 Garlic Chicken	\$9.95	2min
11. ☐	千层肚 Layered Tripe	\$11.95	1min
12. ☐	黄喉 Aorta	\$7.95	3min
13. ☐	猪脑花 Pork Brain	\$6.95	10min
14. ☐	卤肥肠 Brined Pork Intestine	\$8.95	3min
15. ☐	秘制牛蛙腿 House Special Frog Legs	\$8.99	8min
16. ☐	鸭血 Blood Tofu	\$7.95	2min
17. ☐	脱骨鸭掌 Boneless Duck Feet	\$8.95	5min
18. ☐	午餐肉 Luncheon Pork	\$4.95	1min
19. ☐	鹌鹑蛋 Quail Egg	\$4.95	1min
20. ☐	脆皮肠 Crispy Pork Sausage	\$5.95	3min
21. ☐	现切郡花 Duck Gizzard Flowers	\$7.95	3min

丸子类 Meatball

数量 Qty		价格 Price	涮煮时间 Cooking Time
1. ☐	手工香菇猪肉丸 House Made Mushroom Pork Meat Ball	\$12.95	5min
2. ☐	手工丸子双拼 House Meat Ball Combo	\$13.95	5min
3. ☐	鱼丸 Fish Ball	\$6.95	5min

Egg Hot&Spicy Gluten Vegetarian Recommended Dishes

海鲜类 Seafood



1.*黑鱼片 Price \$14.95 1min Qty ☐ 2.*龙虾尾 Price \$27.95 5min Qty ☐ 3.*鲍鱼 Price \$16.99 5min Qty ☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	耗儿鱼 Special Fish	\$11.95	2min
5. ☐	带子 Jumbo Scallop	\$11.95	1min
6. ☐	脆皖鱼 Grass Fish Fillets	\$14.95	1min
7. ☐	大虾 Prawn	\$9.95	30sec
8. ☐	青口 Mussels	\$6.95	1min
9. ☐	鱼豆腐 Fried Fish Tofu	\$5.95	30sec
10. ☐	蟹肉棒 Crab Imitation	\$6.95	30sec
11. ☐	龙利鱼片 Fish Fillet	\$7.95	2min
12. ☐	鱼籽福袋 Fortune Pack w. Fish Roe	\$9.95	2min
13. ☐	海鸭蛋虾丸 Shrimp Ball With Sea Duck Egg Yolk.	\$7.95	5min
14. ☐	鳕鱼丝 Boneless Eel Strip	\$13.95	3min

菌类、豆制品 Mushroom & Tofu



1.*菌菇拼盘 Price \$14.95 1min Qty ☐ 2.*油豆皮 Price \$5.95 1min Qty ☐ 3.*泡泡豆干 Price \$7.95 5min Qty ☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	竹笙 Bamboo Fungus	\$8.95	30sec
5. ☐	金针菇 Enoki Mushroom	\$5.95	1min
6. ☐	香菇 Shiitake Mushroom	\$4.95	2min
7. ☐	鸡腿菇 King Oyster Mushroom	\$5.25	1min
8. ☐	木耳 Wood Fungus	\$3.95	5min
9. ☐	嫩豆腐 Fresh Tofu	\$4.95	1min
10. ☐	冻豆腐 Frozen Tofu	\$5.95	1min
11. ☐	腐竹 Bean Curd Stick	\$3.95	3min
12. ☐	响铃卷 Bean Curd Roll	\$5.95	1min
13. ☐	包浆豆腐 Milk Soft Tofu	\$6.95	1min

主食类 Noodles & Dumpling

数量 Qty		价格 Price	涮煮时间 Cooking Time
1. ☐	阳春面 Fresh Noodle	\$5.95	5min
2. ☐	乌冬面 Japanese Udon Noodle	\$5.95	3min
3. ☐	粉丝 Bean Vermicelli	\$3.25	30sec
4. ☐	牛肉云吞 Beef Wonton	\$9.95	5min
5. ☐	手工饺子 House Made Pork Dumpling	\$12.95	7min
6. ☐	火锅宽粉 Sweet Potato Noodle	\$4.25	5min
7. ☐	油条 Fried Chinese Donut	\$3.25	30sec
8. ☐	年糕 Rice Cake	\$3.25	5min
9. ☐	米饭 Rice	\$0.99	
10. ☐	鸡蛋 Egg	\$0.99	

新鲜素菜 Vegetable



1.*海带嫩苗 Price \$7.95 1min Qty ☐ 2.*贡菜 Price \$6.95 5min Qty ☐ 3.*8秒土豆丝 Price \$7.95 8sec Qty ☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	莴笋头 Fresh Celtuce	\$6.95	3min
5. ☐	山城四色 Melon Combo	\$7.95	3min
6. ☐	蔬菜拼盘 Vegetable Combo	\$9.95	5min
7. ☐	大白菜 Napa Cabbage	\$4.95	5min
8. ☐	茼蒿 Tongho	\$5.95	3min
9. ☐	生菜 Green Leaf Lettuce	\$4.25	1min
10. ☐	西兰花 Broccoli	\$4.75	2min
11. ☐	青江菜 Baby Bok Choy	\$4.25	5min
12. ☐	莲藕 Sliced Lotus Root	\$4.95	5min
13. ☐	土豆 Sliced Potato	\$3.95	5min
14. ☐	山药 Mountain Gabo	\$5.95	3min
15. ☐	芋头 Sliced Taro	\$4.95	5min
16. ☐	冬瓜 Sliced Winter Melon	\$3.95	5min
17. ☐	萝卜 Sliced White Radish	\$3.95	5min

专注火锅30年
十有八九都是回头客

手工炒料
地道味儿

小吃 Appetizer/Dessert



1.香芋天鹅酥 Price \$8.95 Qty ☐ 2.椰汁流心球 Price \$6.95 Qty ☐



3.妈妈猪蹄 Price \$7.95 Qty ☐ 4.红糖糍粑 Price \$8.95 Qty ☐



5.Lady M抹茶蛋糕 Price \$13.99 Qty ☐ 6.小笼包 Price \$13.95 Qty ☐

数量 Qty		价格 Price
7. ☐	卤水鸭胗 Brined Duck Gizzard	\$6.95
8. ☐	卤水鹌鹑蛋 Brined Quail Egg	\$6.95
9. ☐	卤水牛筋 Brined Beef Tendon	\$7.95
10. ☐	卤水金钱肚 Brined Honeycomb Tripes	\$7.95
11. ☐	卤水鸡爪 Brined Chicken Feet	\$7.95
12. ☐	芽菜蛋炒饭 Fried Rice w. Mung Bean Sprout & Egg	\$13.95
13. ☐	蛋炒饭 Fried Rice	\$11.95
14. ☐	鲜奶麻薯 Milk Mochi	\$4.95

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.

*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 \$18.95



单锅

Single Pot

☐

鸳鸯锅

Half and 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 with 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 with tomatoes. It is
made with 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 with assorted
mushroom and 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 with slow cooked chicken bones, Beef bones, ginger,
and scallions, served with cordyceps, flower, angelica,
mountain gabo, codonopsis, goji berries, and jujubes.

胡椒猪肚汤
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, 胡椒辛香, 少许辣感。
Pork tripe broth combined with chicken broth and white
pepper, making a rich and thick base with a small kick.

金汤花胶鸡
Golden Chicken Soup with 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, 美容养颜。
Collagen and protein rich broth made with 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

New

酸辣金汤
Hot and Sour Golden Soup

☐

由黄灯笼辣椒和酸汤烹制而成
Hot pot soup base featuring yellow lantern chili sauce and
sour soup

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. 现切牛仔肉
Freshly Cut Short Rib

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$21.95	30sec	☐



2. 爽脆黑毛肚
Black Beef Tripe

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$18.95	20sec	☐



3. 牛气冲天
Beef Giant Combo

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$88.88	20sec	☐

17 大特色菜

17 Special Dishes



1. 鲜毛肚 Fresh Beef Tripe

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$14.95	30sec	☐



2. 手工豆笋 Bean roll

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$6.25	1min	☐



3. 一米肥牛 One Meter Sliced Beef

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$18.95	30sec	☐



4. 爽脆方竹笋 Sliced Bamboo Heart

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$5.75	1min	☐



5. 大刀腰片 Pork Kidney

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$9.95	30sec	☐



6. 手工牛肉丸
House Made Cilantro Beef Ball

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$12.95	8min	☐



7. 豪华海鲜拼盘
Luxury Seafood Combo

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$38	5min	☐



8. 乔林九宫格 Qiao Lin Signature Platter

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$37.95	5min	☐



9. 精选日式A5和牛
Japanese Wagyu A5

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$68	30sec	☐



10. 酥肉 Chongqing Crispy Pork Stick

价格 Price	数量 Qty
\$11.95	☐



11. 精品牛舌 (未腌制)
Selected Beef Tongue (Not Marinated)

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$14.95	30sec	☐



12. 酥肉 Chongqing Crispy Pork Stick

价格 Price	数量 Qty
\$11.95	☐



13. 新西兰羊肩肉
New Zealand Sliced Lamb Shoulder (Halal Certified)

价格 Price	涮煮时间 Cooking Time	数量 Qty
\$15.95	30sec	☐