

经典荤菜 Meat



1. *大刀腰片	价格 Price	涮煮时间 Cooking Time	数量 Qty
Pork Kidney	\$9.95	30sec	☐

2. *麻辣牛肉	价格 Price	涮煮时间 Cooking Time	数量 Qty
Spicy Marinated Beef	\$9.95	2min	☐

3. *秘制牛舌	价格 Price	涮煮时间 Cooking Time	数量 Qty
Marinated Beef Tongue	\$12.95	45sec	☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	*美式和牛 American Kobe Beef -SRF	\$18.95	30sec
5. ☐	*侨林四宝 Qiao Lin Platter	\$19.95	30sec
6. ☐	*鸭肠 Duck Intestine	\$19.95	30sec
7. ☐	*熊猫毛肚 Panda Beef Tripe	\$16.95	30sec
8. ☐	*五花肉 Pork Belly	\$7.95	1min
9. ☐	*嫩牛肉 Tender Marinated Beef	\$7.95	3min
10. ☐	*蒜香鸡肉 Garlic Chicken	\$6.95	2min
11. ☐	*千层肚 Layered Tripe	\$7.95	1min
12. ☐	*黄喉 Aorta	\$7.95	3min
13. ☐	*猪脑花 Pork Brain	\$5.95	10min
14. ☐	*卤肥肠 Brined Pork Intestine	\$8.99	3min
15. ☐	*秘制牛蛙腿 House Special Frog Legs	\$7.99	8min
16. ☐	*血豆腐 Blood Tofu	\$6.95	2min
17. ☐	*脱骨鸭掌 Boneless Duck Feet	\$7.95	5min
18. ☐	*午餐肉 Luncheon Pork	\$4.95	1min
19. ☐	*鹌鹑蛋 Quail Egg	\$5.95	1min
20. ☐	*脆皮肠 Crispy Pork Sausage	\$4.95	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	\$9.95	5min
2. ☐	*手工丸子双拼 House Meat Ball Combo	\$10.95	5min
3. ☐	*明太子鱼丸 Stuffed Fish Ball	\$6.95	5min
4. ☐	*鱼丸 Fish Ball	\$3.95	5min
5. ☐	*海鸭蛋虾丸 Shrimp Ball With Sea Duck Egg Yolk.	\$7.95	5min

海鲜类 Seafood



1. *象拔蚌	价格 Price	涮煮时间 Cooking Time	数量 Qty
Gooduck AAA 1.2LB	\$78.85	3s-10s	☐

2. *黑鱼片	价格 Price	涮煮时间 Cooking Time	数量 Qty
Snakehead Fish Fillet	\$12.95	1min	☐

3. *鲍鱼	价格 Price	涮煮时间 Cooking Time	数量 Qty
Abalone	\$16.99	5min	☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	*鳕鱼丝 Boneless Eel Strip	\$13.95	3min
5. ☐	*带子 Jumbo Scallop	\$9.95	1min
6. ☐	*脆皖鱼 Grass Fish Fillets	\$13.95	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	\$5.95	30sec
11. ☐	*龙利鱼片 Fish Fillet	\$6.95	2min
12. ☐	*小墨鱼 Baby Cuttlefish	\$7.95	1min
13. ☐	*生蚝 Oyster	MP/LB	5min
14. ☐	*火箭鱿鱼 Rocket Shaped Squid Wing	\$7.95	8min
15. ☐	*耗儿鱼 Special Fish	\$8.99	2min

菌类、豆制品 Mushroom & Tofu



1. *菌菇拼盘	价格 Price	涮煮时间 Cooking Time	数量 Qty
Mushroom Combo	\$11.95	1min	☐

2. *油豆皮	价格 Price	涮煮时间 Cooking Time	数量 Qty
Fried Tofu Skin	\$4.95	1min	☐

3. *泡泡豆干	价格 Price	涮煮时间 Cooking Time	数量 Qty
Brined Bean Curd Skin	\$7.95	5min	☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	*手工豆笋 Bean Roll	\$5.25	1min
5. ☐	*竹笙 Bamboo Fungus	\$8.95	30sec
6. ☐	*金针菇 Enoki Mushroom	\$5.25	1min
7. ☐	*香菇 Shiitake Mushroom	\$4.95	2min
8. ☐	*平菇 King Oyster Mushroom	\$4.95	2min
9. ☐	*鸡腿菇 King Oyster Mushroom	\$4.25	1min
10. ☐	*木耳 Wood Fungus	\$3.95	5min
11. ☐	*嫩豆腐 Fresh Tofu	\$3.95	1min
12. ☐	*冻豆腐 Frozen Tofu	\$4.95	1min
13. ☐	*腐竹 Bean Curd Stick	\$3.25	3min
14. ☐	*响铃卷 Bean Curd Roll	\$4.95	1min
15. ☐	*炸豆皮 Fried Bean Curd Sheet	\$5.75	1min
16. ☐	*豆腐皮 Tofu Skin	\$3.95	30sec
17. ☐	*包浆豆腐 Brined Soft Tofu	\$5.95	2min

主食类 Noodles & Dumpling

数量 Qty		价格 Price	涮煮时间 Cooking Time
1. ☐	*阳春面 Fresh Noodle	\$4.75	5min
2. ☐	*刀削面 Knife Cut Noodle	\$4.75	5min
3. ☐	*乌冬面 Japanese Udon Noodle	\$4.75	3min
4. ☐	*粉丝 Bean Vermicelli	\$3.25	30sec
5. ☐	*手工饺子 House Made Pork Dumpling	\$8.95	7min
6. ☐	*火锅宽粉 Sweet Potato Noodle	\$5.95	5min
7. ☐	*油条 Fried Chinese Donut	\$3	30sec
8. ☐	*年糕 Rice Cake	\$3.25	5min
9. ☐	*牛肉云吞 Beef Wonton	\$4.95	5min
10. ☐	*粉耗子 Coarse Noodle	\$6.95	5min
11. ☐	*芽菜炒饭 Mung bean sprouts Fried rice with eggs	\$8.95	5min
12. ☐	*方便面 Insane Noodle	\$3.95	5min

新鲜素菜 Vegetable



1. *海带嫩苗	价格 Price	涮煮时间 Cooking Time	数量 Qty
Seasoned Seaweed Sprout	\$5.95	1min	☐
2. *莴笋头	价格 Price	涮煮时间 Cooking Time	数量 Qty
Fresh Celtnce	\$6.95	3min	☐
3. *8秒土豆丝	价格 Price	涮煮时间 Cooking Time	数量 Qty
Shredded Potato	\$7.95	8sec	☐

数量 Qty		价格 Price	涮煮时间 Cooking Time
4. ☐	*贡菜 Dried Mountain Jelly Vegetable	\$5.95	5min
5. ☐	*山城四色 (土豆, 南瓜, 冬瓜, 莲藕) Melon Combo (Potato, Squash, Winter Melon, Lotus Root)	\$6.95	3min
6. ☐	*大白菜 Napa Cabbage	\$5.25	5min
7. ☐	*茼蒿 Tongho	\$4.95	3min
8. ☐	*生菜 Green Leaf Lettuce	\$4.25	1min
9. ☐	*西兰花 Broccoli	\$3.25	2min
10. ☐	*青江菜 Baby Bok Choy	\$5.25	5min
11. ☐	*莲藕 Sliced Lotus Root	\$4.95	5min
12. ☐	*土豆 Sliced Potato	\$2.95	5min
13. ☐	*山药 Mountain Gabo	\$4.95	3min
14. ☐	*芋头 Sliced Taro	\$3.95	5min
15. ☐	*冬瓜 Sliced Winter Melon	\$3.25	5min
16. ☐	*萝卜 Sliced White Radish	\$3.25	5min
17. ☐	*海带结 Seaweed Knot	\$3.25	3min
18. ☐	*功夫黄瓜片 Sliced Cucumber	\$4.95	1min
19. ☐	*玉米 Corn	\$4.95	15min

专注火锅30年
十有八九都是回头客



小吃 Appetizer/Dessert



1. 香芋天鹅酥	价格 Price	数量 Qty
Taro Swan Pastry	\$6.95	☐

2. 老北京酸奶	价格 Price	数量 Qty
Homemade Yogurt	\$5.25	☐



3. 妈妈猪蹄	价格 Price	数量 Qty
Mom's Brined Pork Feet	\$6.95	☐

4. 红糖糍粑	价格 Price	数量 Qty
Rice Cake with Brown Sugar	\$6.95	☐



5. Lady M抹茶蛋糕	价格 Price	数量 Qty
Lady M Matcha Cake	\$12.99	☐

6. 小笼包	价格 Price	数量 Qty
Xiao Long Bao	\$13.95	☐

数量 Qty		价格 Price
7. ☐	*海草 Seaweed Salad	\$4.95
8. ☐	*拍黄瓜 Cucumber Salad	\$4.95
9. ☐	*春卷 Spring Rolls	\$10.95
10. ☐	*提拉米苏 Tiramisu	\$10.95
11. ☐	*卤水牛筋 Brined Beef Tendon	\$6.95
12. ☐	*卤水牛展 Brined Beef Shank	\$6.95
13. ☐	*卤水鸭胗 Brined Duck Gizzard	\$6.95
14. ☐	*卤水鸡爪 Brined Chicken Feet	\$6.95
15. ☐	*卤水拼盘 Brined Combo	\$15.95
16. ☐	*卤水鹌鹑蛋 Brined Quail Egg	\$6.95
17. ☐	*香辣金钱展 Spicy Beef Salad	\$6.95
18. ☐	*黄米爆浆糍粑 Glutinous Rice Cake with Yellow Rice	\$7.95
19. ☐	*燕麦麻薯 Oat Mochi	\$7.55

🥚 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。 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.

*All Menu Items are Served Raw.
Self Serve Dipping Sauces \$2.99 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 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

Egg Hot&Spicy Gluten Vegetarian Recommended Dishes

* Items served are raw or uncooked

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 涮煮时间 数量
Price Cooking Time Qty
\$22.95 30sec



2. 爽脆黑毛肚
Black Beef Tripe

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



3. 牛气冲天
Giant Beef Feast

价格 涮煮时间 数量
Price Cooking Time Qty
\$98 20sec

* Items served are raw or uncooked

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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.

Servers reserve the right to charge an auto-gratuity of 15% for all parties, 18% for parties of 6 or more.

16 大特色菜

16 Special Dishes



1. 现切和牛牛仔肉
Freshly Cut Wagyu Short Rib
价格 涮煮时间 数量
Price Cooking Time Qty
\$18.95 30sec



2. 蔬菜拼盘 Veggie Combo
价格 涮煮时间 数量
Price Cooking Time Qty
\$14.95 2min



3. 手工牛肉丸
House Made Cilantro Beef Ball
价格 涮煮时间 数量
Price Cooking Time Qty
\$9.95 8min



4. 虾滑 Freshly Made Shrimp Paste
价格 涮煮时间 数量
Price Cooking Time Qty
\$12.95 2min



5. 一米肥牛 One Meter Sliced Beef
价格 涮煮时间 数量
Price Cooking Time Qty
\$15.95 30sec



6. 爽脆方竹笋 Sliced Bamboo Heart
价格 涮煮时间 数量
Price Cooking Time Qty
\$4.75 1min



7. 新西兰羊肩肉
New Zealand Sliced Lamb Shoulder (Halal Certified)
价格 涮煮时间 数量
Price Cooking Time Qty
\$13.95 30sec



8. 豪华海鲜拼盘
Luxury Seafood Combo
价格 涮煮时间 数量
Price Cooking Time Qty
\$38 5min



9. 乔林九宫格 Qiaolin Signature Platter
价格 数量
Price Qty
\$32.95



10. 酥肉 Chongqing Crispy Pork Stick
价格 数量
Price Qty
\$8.95



11. 精品牛舌 (未腌制)
Selected Beef Tongue (Not Marinated)
价格 涮煮时间 数量
Price Cooking Time Qty
\$16.95 30sec



12. 牛肉串 Spicy Beef Skewers
价格 涮煮时间 数量
Price Cooking Time Qty
\$7.95 1min



13. 精选日式A5和牛
Japanese Wagyu A5
价格 涮煮时间 数量
Price Cooking Time Qty
\$68 30sec



14. 鲜毛肚 Fresh Beef Tripe
价格 涮煮时间 数量
Price Cooking Time Qty
\$12.95 30sec



15. 小郡肝 Gizzard Skewers
价格 涮煮时间 数量
Price Cooking Time Qty
\$7.95 2min



16. 双椒牛肉 Tai chi Beef
价格 涮煮时间 数量
Price Cooking Time Qty
\$13.99 3min