

QIAO LIN HOTPOT

AUTHENTIC CHINESE HOT POT

Join us at Qiao Lin Hot Pot for Chicago Restaurant Week and enjoy a delicious, pre-fixed combo that makes dining fun and interactive! Cook fresh, raw ingredients in your own bubbling pot and mix up your favorite flavors at our DIY sauce bar. It's a tasty and authentic experience you won't forget!

DINNER MENU \$45

BROTH (UP TO 3 FLAVORS)

Chongqing Spicy Broth
Tomato Broth
Mushroom Broth (V)
Herbal Chicken Broth
Pepper Pork Tripe Broth
Golden Chicken Soup with Collagen
Thai Tom Yum Broth
Hot & Sour Broth

SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce
Cold Appetizers
Dessert Soup
Fruits

MAIN DISH

Short Rib Wagyu
or
American Kobe Beef
or
Pork Belly
or
Garlic Chicken

SIDE DISH

Enoki Mushroom, Shitake Mushroom,
Frozen Tofu, Bean Curd Roll, Crab
Imitation, Fish Ball, Quail Egg, Sliced
Pumpkin, Sliced Potato, Sliced Lotus
Root, Baby Bok Choy, Broccoli

VEGAN DINNER MENU \$45

BROTH

Mushroom Broth

SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce
Cold Appetizers
Dessert Soup
Fruits

VEGETABLE

Napa Cabbage, Tongho, Green Leaf
Lettuce, Broccoli, Baby Bok Choy,
Corn, Sliced Potato, Sliced Pumpkin,
Sliced Taro, Sliced White Radish

MUSHROOM

Sliced Bamboo Heart, Enoki
Mushroom, Shitake Mushroom, Wood
Fungus, Oyster Mushroom

TOFU

Fresh Tofu
Bean Curd Roll

Prices for the Restaurant Week menu are exclusive of tax and gratuity, and in-house promotions and gift cards do not apply.

QIAO LIN HOTPOT

AUTHENTIC CHINESE HOT POT

Join us at Qiao Lin Hot Pot for Chicago Restaurant Week and enjoy a delicious, pre-fixed combo that makes dining fun and interactive! Cook fresh, raw ingredients in your own bubbling pot and mix up your favorite flavors at our DIY sauce bar. It's a tasty and authentic experience you won't forget!

DINNER MENU \$60

BROTH
(UP TO 3 FLAVORS)

Chongqing Spicy Broth
Tomato Broth
Mushroom Broth (V)
Herbal Chicken Broth
Pepper Pork Tripe Broth
Golden Chicken Soup with Collagen
Thai Tom Yum Broth
Hot & Sour Broth

SAUCE STATION
(ALL YOU CAN EAT)

DIY Dipping Sauce
Cold Appetizers
Dessert Soup
Fruits

MAIN DISH

Flat Iron
or
New Zealand Lamb Shoulder
or
Seafood
*Abalone, Oyster, Jumbo Scallop, Baby
Cuttle Fish, Fish Fillet, Prawn, Mussel*

SIDE DISH

Enoki Mushroom, Shitake Mushroom,
Frozen Tofu, Bean Curd Roll, Crab
Imitation, Fish Ball, Quail Egg, Sliced
Pumpkin, Sliced Potato, Sliced Lotus
Root, Baby Bok Choy, Broccoli

QIAO LIN'S BAR FAVORITES

We offer a full-service bar featuring a curated selection of Asian-inspired craft cocktails, an array of beers, fine wines, premium spirits, and traditional sake and soju. Discover some of our customer favorites below.

BEERS

Beer Bucket (Pick Any Six Bottles of Beer)	\$25.80
TsingTao	\$5.25
Heineken	\$5.25
Sapporo	\$5.25
Asahi	\$5.25
Corona	\$5.25
Moody Tongue	
Toasted Rice Lager	\$5.95
Jucied Lychee IPA	\$6.25

SOJU & SAKE

Jinro Green Grape Soju	\$12.99/375ml
Jinro Grapefruit Soju	\$12.99/375ml
Jinro White Peach Soju	\$12.99/375ml
Tokubestsu Junmai	\$75/900ml

CHINESE LIQUOR

Jiang Xiaobai	\$19.95/100ml
Mao Tai Ying Bin	\$108/375ml

Prices for the Restaurant Week menu are exclusive of tax and gratuity, and in-house promotions and gift cards do not apply.