

SINCE 1995

CHICAGO★  
RESTAURANT  
WEEK JAN 23-FEB 8  
PRODUCED BY CHOOSE CHICAGO

# 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.

FOLLOW US ON INSTAGRAM @QIAO\_LIN\_HOTPOT  
WEBSITE: QIAOLINHOTPOT.COM

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

### 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
Tokubetsu Junmai	\$75/900ml

### CHINESE LIQUOR

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

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