

SINCE 1995

# 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!

## LUNCH MENU \$30

### 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  
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 LUNCH MENU \$30

### BROTH

Mushroom Broth

### SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce  
Cold Appetizers  
Dessert Soup  
Fruits

### MUSHROOM&TOFU

Sliced Bamboo Heart, Enoki  
Mushroom, Shitake Mushroom, Wood  
Fungus, Oyster Mushroom, Fresh Tofu,  
Bean Curd Roll

### VEGETABLE

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

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

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WEBSITE: QIAOLINHOTPOT.COM