

# 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