

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

SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce
Cold Appetizers
Dessert Soup
Fruits

MEAT

Freshly Cut Short Rib
House Made Cilantro Beef Ball (G, Egg)
Garlic Chicken (G)

SEAFOOD

Fish Fillet

VEGETABLE

Mushroom Combo
Broccoli
Baby Bok Choy

NOODLE & DUMPLING

Fresh Noodle (G,V)
House Made Pork Dumpling (G, Egg)

VEGAN LUNCH MENU \$30

BROTH

Mushroom Broth

SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce
Cold Appetizers
Dessert Soup
Fruits

VEGETABLE

Mushroom Combo
Broccoli
Baby Bok Choy
Sliced Lotus Root
Sliced Potato
Sliced White Radish

NOODLES

Fresh Noodle (G)

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