

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!

## 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

### 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

Prawn  
Fish Fillet

### VEGETABLE

Mushroom Combo  
Broccoli  
Baby Bok Choy

### NOODLES & DUMPLING

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

## VEGAN DINNER MENU \$45

### BROTH

Mushroom Broth

### SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce  
Cold Appetizers  
Dessert Soup  
Fruits

### VEGETABLE

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

### TOFU

Fresh Tofu  
Bean Curd Roll

### NOODLES

Fresh Noodle (G)  
Bean Vermicelli

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