





# **Qiao Lin Hotpot - Downtown**

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
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)



The Restaurant Week menu is for each guest to enjoy individually. Beverage, tax, and gratuity are not included.





# **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

