



Ice and Fire Peking Copper Hot Pot

Pre-order! Please pre-order your ingredients at least one day in advance,

Hot Pot and ingredients need pre-preparation (only dipping sauces and drinks can be ordered at the restaurant).

Minimum consumption: \$60 per person during dinner, \$40 per person during lunch.

Children under 12 years old are not recommended to have Hot Pot, which contains charcoal and boiling water.

Choose either one of the Combo, with choice of: Meat Slices, Vegetables and Meat Balls, Dipping Sauces.



Choose Either Combo...

Combo for 4 People (\$188)

Soup Base (Ice cubes, Lamb Shoulder 250g, Corn, Tomato, Ginger, Shallot)

Meat Slices for 4 People (Lamb Leg + Beef Chuck)

4 Lamb Cutlets

Vegetable COMBO: Tomato, Corn, Chinese Cabbage, Enoki Mushroom, Coriander, Broccoli, Bean Sprout, King Oyster Mushroom, Wood Ear

(All Beef, No Lamb option Available)

Combo for 2 People (\$108)

Soup Base (Ice cubes, Lamb Shoulder 250g, Corn, Tomato, Ginger, Shallot)

Meat Slices for 2 People (Lamb Leg + Beef Chuck)

2 Lamb Cutlets

(All Beef, No Lamb option Available)

With choice of...



Meat Slices

Lamb Shoulder \$28

Angus Scotch Fillet \$32



Vegetables and Meat Balls

Luncheon Meat \$8

Quail Egg \$8

Pork and Mushroom Ball \$8

👍 Cheese Fish Tofu \$8

Fish Ball \$8

👍 Fish Ball with Fish Roe \$10

King Oyster Mushroom \$9

👍 **Vegetable COMBO:** Tomato, Corn, Chinese Cabbage, Enoki Mushroom, Coriander, Broccoli, Bean Sprout, King Oyster Mushroom, Wood Ear \$28



Enoki Mushroom \$9

Tofu Skin \$8

Bean Vermicelli \$6

Wood Ear \$6

Lotus Root \$6

Potato \$6

Bean Sprout \$6

Broccoli \$6

Lettuce \$6

Cabbage \$6

👍 Chinese Cabbage \$6

Baby Spinach \$10



Dipping Sauces

👍 **Special Peking Sesame Sauce** (Sesame Sauce, a few of: Chives Flower Sauce, Fermented Tofu Juice, Sesame Oil, Salt, Sugar) \$6

Special Chilli Soy Sauce \$5

👍 Special Chilli Powder \$3

Lao Gan Ma Chili Black Bean Sauce \$2

Sesame Oil with Smashed Garlic \$4

Chives Flower Sauce \$3

Barbeque Sauce \$3

Fermented Tofu Juice \$3



Drinks Best Paired with Hot Pot

👍 Tsingtao Lager Beer \$8

👍 **Prune Juice**-traditional Peking beverage with osmanthus aroma \$5

Wanglaoji Chinese Herbal Tea \$5

Lulu Almond milk \$5

Yeshu Coconut Juice \$5

About Peking Hot Pot

A Winter specialty in the north of China with a long history.

A very simple concept: a simmering pot with the simplest soup presents the genuine taste of top-notch meats that speak for themselves.

A fun communal dining experience: you're cooking your food together in a shared pot!

How to Eat

Before the soup is boiled, add in one glass of white wine, which keeps meat tender and juicy.

Once the soup is boiled, use the chopsticks to pick up pieces of meat or vegetables, place them into the boiled water and cook for a few seconds to minutes till they can be eaten.

Pick up your food, dip the sauce which will make the food more delicious.

Enjoy!