

招牌锅底

STEP 1: 选择一种锅底

番茄汤底

- 全锅番茄汤 \$19
- 番茄&牛油鸳鸯拼锅 \$20
- 番茄&藤椒鸳鸯拼锅 \$23

椰子鸡汤底

- 全锅椰子鸡 \$25
- 椰子鸡&牛油鸳鸯拼锅 \$26
- 椰子鸡&藤椒鸳鸯拼锅 \$28

菌汤汤底

- 全锅菌汤 \$19
- 菌汤&牛油鸳鸯拼锅 \$20
- 菌汤&藤椒鸳鸯拼锅 \$23

养生猪肚鸡汤底

- 全锅猪肚鸡 \$38
- 猪肚鸡&牛油鸳鸯拼锅 \$35
- 猪肚鸡&藤椒鸳鸯拼锅 \$38

蹄花汤底

- 全锅蹄花汤 \$20
- 蹄花&牛油鸳鸯拼锅 \$20
- 蹄花&藤椒鸳鸯拼锅 \$23

全辣汤底

- 全牛油辣锅 \$25
- 全藤椒辣锅 \$26

地道川味

- 微辣
- 中辣
- 大辣
- 加麻加辣 +\$2

STEP 2: 选择辣度

(仅供鸳鸯锅或全辣锅选择)



饺子公司小吃主食必点

<input type="checkbox"/> 小酥肉 \$12	<input type="checkbox"/> 麻辣小龙虾 \$25	<input type="checkbox"/> 炸猪蹄 \$6	<input type="checkbox"/> 炸排骨 \$10
<input type="checkbox"/> 蛋炒饭 \$13	<input type="checkbox"/> 油条包糍粩 \$10	<input type="checkbox"/> 生煎包 \$11	<input type="checkbox"/> 金银馒头 \$8
<input type="checkbox"/> 红糖糍粩 \$10	<input type="checkbox"/> 香芋地瓜丸 \$10	<input type="checkbox"/> 手抓饼 \$7	<input type="checkbox"/> 白米饭 \$4
<input type="checkbox"/> 黑糖冰粉 \$4.5	<input type="checkbox"/> 豪华水果冰粉 \$8	<input type="checkbox"/> 多芒小丸子冰粉 \$7	<input type="checkbox"/> 白雪椰椰紫米冰粉 \$8
		<input type="checkbox"/> 桂花酒酿冰粉 \$7	<input type="checkbox"/> 招牌奶茶冰粉 \$7

STEP 3: 选择生鲜

<input type="checkbox"/> 现刨肥牛 \$14	<input type="checkbox"/> 现刨羊肉 \$14
<input type="checkbox"/> 嫩滑猪肝 \$12	<input type="checkbox"/> 冰镇腰片 \$12

自助蘸料

\$4.5/位



STEP 4: 自助菜品



- | | |
|------|----------|
| 竹签串串 | \$69.9/斤 |
| 红盘 | \$10.5 |
| 绿盘 | \$8.5 |
| 白盘 | \$7 |
| 小铁桶 | \$7 |

Soup Base

STEP 1: Choose your soup base

Tomato Bases

- Tomato \$19
- Tomato & Classic Spicy \$20
- Tomato & Sichuan Green Pepper \$23

Mushroom Bases

- Mushroom \$19
- Mushroom & Classic Spicy \$20
- Mushroom & Sichuan Green Pepper \$23

Spice Lover Bases

- Sichuan Classic Spicy (Red) \$25
- Sichuan Green Pepper (Green) \$26

Pork Trotter Bases

- Pork Trotter \$20
- Pork Trotter & Classic Spicy \$20
- Pork Trotter & Sichuan Green Pepper \$23

Coconut Chicken Broth

- Coconut Chicken \$25
- Coconut Chicken & Classic Spicy \$26
- Coconut Chicken & Sichuan Green Pepper \$28



Two Bases?

The Yin Yang Pot is a Dual sided pot with 2 different soup bases in the two halves without mixing. Eg. The Tomato & Classic Spicy Option will have 1 half Tomato Base & another half Classic Spicy Base. Perfect for satisfying spicy & non-spicy friends together on the same table

Pork Tripe Chicken Stew Bases

- Pork Tripe Chicken \$38
- Pork Tripe Chicken & Classic Spicy \$35
- Pork Tripe Chicken & Sichuan Green Pepper \$38

Snacks & Desserts



\$12



Deep-Fried Crispy Pork



\$25



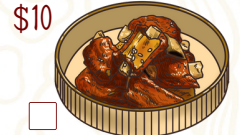
Spicy Cray Fish



\$6



Deep-Fried Pork Trotter



\$10



Deep-Fried Pork Ribs



\$13



Egg Fried Rice



\$10



Deep-Fried Rice Cake in Dough



\$11



Pan-Fried Pork Buns



\$8



Steamed and Deep-fried Buns



\$10



Deep-Fried Brown Sugar Rice Cakes



\$10



Deep-Fried Taro Balls



\$7



Chinese Scallion Pancake



\$4



Steamed Rice



\$4.5



Brown Sugar Ice Jelly



\$8



Fruit Party Ice Jelly



\$7



Mango Ice Jelly



\$8



Coconut Purple Rice Ice Jelly



\$7



Osmanthus Rice Wine Ice Jelly



\$7



Signature Milk Tea Ice Jelly

STEP 2: Spice Level

*(Only applicable to Double Bases or Spice Lover Bases)



Mild

Medium

HOT

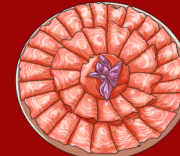
DEVIL'S HOT & NUMB (\$2)



STEP 3: Meats!



Sliced Beef \$14



Sliced Lamb \$14



Pork Liver \$12



Pork Kidney \$12

STEP 4: Optionals



Skewers	\$14/100g
Red Plate	\$10.5
Green Plate	\$8.5
White Plate	\$7
Metal Bucket	\$7

Optional Self-Serve Dippings

