

HOT POT MENU

Hot Pot Culinary Experience

Non-vegetarian Hot Pot /Person	DKK249
Vegetarian Hot Pot /Person	DKK229

Starter- Hiyayakko

<i>Japanese Tofu, Skipjack Tuna Flakes, Green Onion, Mirin</i>	DKK49
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Intermediate - Drunk Chicken

<i>Sichuan style chicken with Sichuan peppercorn & Coriander</i>	DKK79
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Side- Hot Pot Ingredients Renew

Beef /Pork (100g)	DKK50
Other Ingredient Renew	DKK30
Unlimited Renew Ingredients/person - non-vegetarian	DKK100
Unlimited Renew Ingredients/person - vegetarian	DKK89
Sauce renew	DKK15

Dessert

Classic sesame balls (3 pieces) <i>Fried sesame balls with red beans inside</i>	DKK59
Taiwanese Moche Ice Cream Dim Sum (2 pieces) Coconut + Mango ice cream in rice cake balls	DKK59

DRINK MENU

Beer

Tsingtao Beer (330ml)	DKK40
Tsingtao Beer (330ml) - 4 bottle package	DKK130

Red Wine

FR Chateau Landereau Fruity taste; Easy to drink and perfect alone or to strong food	DKK75/ 275
Il Gocetti d'Oro, Primitivo Soft and rich Primitivo; Intense aroma with ripe berries and spices.	DKK65/ 245

White Wine

Different selections	Ask the bar
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Tropical Juice

Longan Juice with Longan Inside (30 CL)	DKK45
Mango Juice with Chopped Mango Inside (30 CL)	DKK45

Special Brewed Tea

Ginger Green Tea (30 CL) Fresh ginger, premium Sen Cha from Hangzhou, Fresh mint	DKK45
Other special Asian Tea	Ask the bar

Water

Mint Water (Free Refill)/ person	DKK15
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Non-Vegetarian Option

Step 1: Meat

Beef 牛肉

Pork 猪肉

Step 2: Root Vegetables

Taro 芋头

Squash 西葫芦

Step 3: Asian Specialties

Tofu 豆腐

Tofu skin 豆腐皮

Dumpling 水饺

Shimeji 玉蕈菇

Surimi Sticks 蟹肉棒

Step 4: Leafy Vegetables

Chinese Cabbage 白菜

Bok Choy 上海青

Spinach 菠菜

Step 5: Udon & Rice Cake

Korean Rice Cake (not cake) 年糕

Vegetarian Option

Step 1: Mushroom

Shimeji 玉蕈菇

King Oyster Mushroom 杏鲍菇

Shiitake 香菇

Step 2: Root Vegetables

Taro 芋头

Squash 西葫芦

Butternut Squash 奶南瓜

Step 3: Asian Specialties

Tofu 豆腐

Tofu skin 豆腐皮

Vegetarian Dumpling 素水饺

Step 4: Leafy Vegetables

Chinese Cabbage 白菜

Bok Choy 上海青

Spinach 菠菜

Step 5: Udon & Rice Cake

Japanese Udon 乌冬面

Korean Rice Cake (not cake) 年糕