

How to make the perfect hotpot



1. Broth

choose one

- a **the classic**
House Special Broth
(Beef Phở Broth)
- b **the poulet**
Chicken Broth
- c **the epice**
Spicy Cajun Broth
- d **the mer**
Seafood Broth
- e **the legumes**
Vegetarian Broth
- f **the sur**
Tum Yum Broth
- g **the mala**
Mala Broth
(Sichuan Style)
- h **the piquant**
Spicy Beef Broth
(Bún Bò Huế)

2. Extras

Go grab all your extra items & sauces from the buffet table and sauce bar.

3. Boil

Once soup is at a boil, slowly add your food items with your ladle into the broth.

4. Cook

Allow your food items to cook on high for about 2-4 minutes.

5. Enjoy!

Use your ladle to serve cooked item into your bowl, and enjoy!

To Go Menu

PHO Beef	\$12.95
PHO Chicken	\$12.95
House Special Egg Rolls (3)	\$5

Spice it up!



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Drinks

Beers, Wine & Sake

\$3.50

domestic

Budweiser

Bud Light

Miller Lite

Michelob Ultra

\$4.50

import

Tsingtao

Kirin Ichiban

Sapporo

Corona

Heineken

Stella

\$6 / \$24

red

Cabernet

Sauvignon

Pinot Noir

Merlot

glass / bottle

\$6 / \$24

white

Chardonnay

Pinot Grigio

Riesling

glass / bottle

\$5 / \$8

sake

Hot

Cold

small / large

Non Alcoholic

House Tea (Chrysanthemum Carafe)	\$5.95
Iced Tea (Sweetened/Unsweetened)	\$2.50
Juice (Orange Juice, Apple Juice)	\$3.50
Salted Lemonade	\$2.95
Fountain Soda w/ Free Refills (Coke, Diet Coke, Sprite)	\$2.50