

INTRODUCTION TO CHINESE HOT POT

Chinese Hot Pot is all about cooking fresh, bite-sized ingredients in your own bubbling broth right at the table.

Traditionally enjoyed with dipping sauces (lookout for the 3 pandas on screen for simple dipping sauce instructions) and shared from one big pot, One+ offers a modern twist. Personal broths with ingredients delivered by a sushi-style conveyor belt. Simply choose what you fancy, cook it in your broth and enjoy!

Just leave your coloured plates on the table so we know what you've had.

Disclaimer: Management CAN NOT guarantee that all dishes are completely free of any allergens stated as the food is prepared in the same kitchen.

INTRODUCTION TO THE SOUPS

A bold blend of Sichuan herbs, spices and peppers with a tingling numbing Spicy twist from the Sichuan peppercorns. Choose your heat level and enjoy this fiery broth. Not suitable for vegetarians or vegans. Contains Gluten and Soya.

Chicken A rich, hearty broth simmered with real chicken pieces for a full and comforting flavour. Not suitable for vegetarians or vegans. Contains Gluten, Celery, Mustard and Milk.

Tom Yum A Thai-inspired broth infused with lemongrass and ginger. Sweet, tangy and with a gentle kick from the ginger and chili oil. Suitable for Pescatarians. Contains Soya, Shrimp and Fish Sauce.

Vegetable A light yet flavour-packed broth made with fresh vegetables, perfect as a refreshing start. Suitable for all diners. Contains Soya and Celery.

A robust tomato broth, rich, satisfying and bursting with flavour that keeps you Tomato coming back for more. Suitable for all diners. Contains Gluten, Soya and Sulphite.

Upgrade: + £4.00 Ying Yang Pot (2 sections) SOUPS: £6.50 Spicy Chicken Tom Yum Vegetable Tomato

Plate Prices: Blue Plate £1.80 Green Plate £2.50 Yellow Plate £3.00 Red Plate £3.40 Pink Plate £3.80 Black Plate £4.50

ORDER FROM THE KITCHEN



Lamb Brisket 羊肉卷



Beef Brisket 牛肉卷



Marbled Rib Eye 肥牛切片



Pork & Prawn Wonton 猪肉虾馄饨





VEGETABLE & NOODLE DISHES



Little Gem Lettuce 生菜



Spinach 菠菜



大白菜



Kelp 海带



Fresh Tofu 豆腐



Vermicelli 粉丝



Dried Beancurd 腐竹



Frozen Tofu 冻豆腐



Seaweed 紫菜



Black Fungus 木耳



Udon Noodles 乌冬面



Soybean Roll 响铃卷



Radish 萝卜



Sweet Potato 番薯片



Potato Slices 土豆



宽粉



Sweetcorn 粟米



Button Mushrooms 蘑菇

IMPORTANT! - PLEASE READ BEFORE YOU START

1. Recommended cooking times are shown for each dish and cooking times start from the point of the broth boiling. 2. Responsible cooking should be carried out. 3. Children must be supervised at all times. 4. To avoid cross-contamination never use coloured dishes from the conveyor belt as a side dish. 5. Never lift / remove the cooking pot from your table. 6. All spillages of food is chargeable of the price of the plate itself. 7. ALL dishes taken from the conveyor belt must be cooked in the broth and not be consumed prior to being cooked. 8. Please be aware of your surroundings at all times as hot broth is being served. 9. All plates ordered or taken form the belt cannot be returned.



Egg Noodles 宽蛋面



Knot Yam Noodles 魔芋



Oyster Mushrooms 蚝油菇



White Beech Mushrooms 白玉菇



Lotus Root 莲藕



Green Pak Choi 绿白菜



White Pak Choi 小白菜



Rice Cake 年糕



- Black Sesame
- Chocolate Miso
- Lychee
- Mango & Passionfruit
- Matcha Green Tea
- Toasted Coconut
- Dragon Fruit Sorbet

Yee Kwan Ice Cream £5.95

MEAT & FISH DISHES



Pork Brisket 五花豬肉



Beef Tripe 牛百叶



White Clams 白蛤



Fishballs 鱼丸



Japanese Fish Cake 竹鱼烧



Pork Luncheon 午餐肉



Crab Sticks 蟹肉棒



Frankfurters 脆皮肠



Squid 鱿鱼



Mussels 青口



Marinated Rump 腌制牛肉



Marinated Lamb 腌制羊肉



Cuttlefish Balls 花枝丸



Beef Meatballs 牛肉丸



Pork Meatballs 猪肉丸



Chicken 鸡肉



Marinated Fish 鱼片



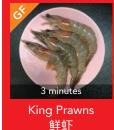
鱼豆腐



Fish Dumpling filled with Sushi Roe 鱼包蛋



Beef Leaf Tripe 黑毛肚



Salmon 三文鱼 Not to be consumed raw

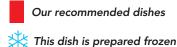


扇贝



Duck Intestines











Want the best of both worlds whilst enjoying your Hot Pot?

Whether it's BBQ & Seafood from upstairs or Rice & Noodle favourites from downstairs.

Simply ask your server for a menu Availability depends on opening times and kitchen capacity