One+

Chinese Hot Pot Menu

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.*

SOUPS: £7.00 Hot & Spicy | Hot & Sour | Korean Kimchi | Chicken | Tom Yum | Vegetable | Tomato

UPGRADE: + £4.00 Ying Yang Pot *(2 sections)* **Choose any 2 soups which is separated in the 1 pot to get the best out of both worlds**

Plate Prices: *Blue Plate £2.10* | *Green Plate £2.80* | *Yellow Plate £3.40* | *Red Plate £3.80* | *Pink Plate £4.10* | *Black Plate £4.80*

Please note: DO NOT put your empty plates back on the conveyor belt

点菜 ORDER FROM THE KITCHEN

GF = Gluten Free = Non Halal



Lamb Brisket 羊肉卷 | Beef Brisket 牛肉卷 | Beef Sirlon 吊龙/牛扒切片 | Beef Ribs 牛小排 | Beef Shank 牛前腱 | Beef Blade 牛板腱



Pork Dumplings 猪肉馄饨 | Prawn & Sweetcorn Dumplings 虾肉玉米馄饨 | Prawn Mince 虾滑 | Duck Intestines 鹅肠 | Pigs Offal 黄喉 | Braised Pig Intestine 卤大肠

点菜 MEAT & FISH DISHES



Pork Brisket 五花肉 | Pork Luncheon 午餐肉 | Frankfurters 脆皮肠 | Cheese Sausages 芝士肠 | Pork Meatballs 猪肉丸 | Beef Tripe 牛百叶

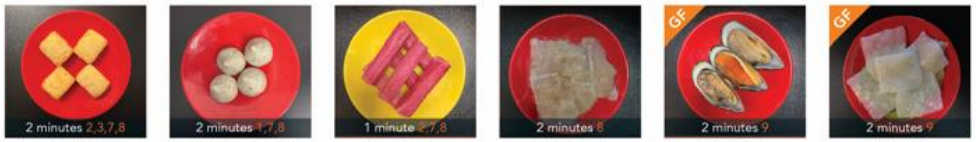


Beef Leaf Tripe 黑毛肚 | Marinated Beef 腌牛肉 | Beef Meatballs 牛肉丸 | Marinated Lamb 腌羊肉 | Chicken 鸡肉 | Chicken Meatballs 鸡肉丸



White Clams 白蛤 | Fishballs 鱼丸 | Japanese Fish Cakes 竹鱼烧 | Cuttlefish Ball 花枝丸 | Prawn Balls 虾丸 | Fish Tofu 鱼豆腐

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



Fish Tofu with Cheese 芝士鱼豆腐 | Fish Dumpling filled with Sushi Roe 鱼包蛋 | Crab Sticks 蟹肉棒 | Marinated Fish 鱼片 | Mussels 青口 | Squid 鱿鱼



Prawns 大虾 | Scallops 扇贝

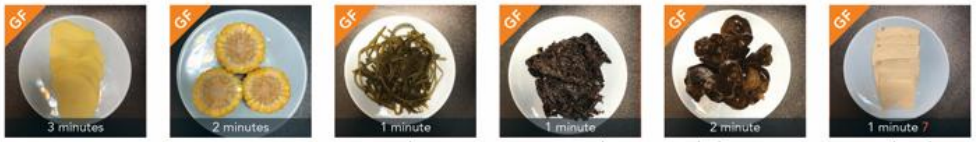
素菜 VEGETABLE & NOODLE DISHES



Little Gem Lettuce 生菜 | Spinach 菠菜 | Chinese Cabbage 大白菜 | Green Pak Choi 青白菜 | White Pak Choi 小白菜 | Mushroom 蘑菇



Enoki Mushroom 金针菇 | Oyster Mushroom 蚝油菇 | White Beech Mushroom 白玉菇 | Lotus Root 莲藕 | Radish 白萝卜 | Sweet Potato 番薯



Potato 土豆 | Sweetcorn 玉米 | Kelp 海带 | Seaweed 紫菜 | Black Fungus 木耳 | Fresh Tofu 豆腐



Dried Beancurd 腐竹 | Frozen Tofu 冻豆腐 | Soybean Roll 响铃卷 | Fried Tofu 炸豆腐 | Vermicelli 粉丝 | Udon Noodles 乌冬



Egg Noodles 蛋面 | Knot Yam Noodles 魔芋 | Rice Cake 年糕 | Potato Starch 宽粉

ALLERGENS

1.Gluten	6.Peanuts	11.Lupin
2.Eggs	7.Soya	12.Crustaceans
3.Milk	8.Fish	13.Celery
4.Nuts	9.Molluscs	14.Sulphites
5.Sesame	10.Mustard	

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