

## GROUP HOT POT (serves up to 4 guests) \$48

Thai style hot pot, enjoyed as a group, serves up to four guests. Choice of stock bases are boiled in a large split pot, fondue style, with all accoutrements served fresh and raw for diners to cook themselves. The broth can be sipped or merely used as a cooking stock for all ingredients. Our house-made sauces are served for dipping as well as for individual seasoning. Proteins are available to add-on and the suggested serving is at least one per person. Additional a la carte items may also be added, in addition to extra flavorings for stocks.

### 1. Step One: Choose two stocks

House pork bone stock (GF)  
Vegetable stock (V) (GF)  
Stewed beef and pork stock

### 2. Step Two: Choose a noodle

Woonsen glass noodles (V) (GF)  
Instant ramen noodles  
Ba-Mee egg noodles

### 3. Step Three: Add proteins (suggested one per person)

Marinated chicken thigh (contains gluten)	8	Prawns	8
Chicken breast	6	Calamari	8
Beef ribeye	12	Clams	8
Beef striploin	8	Mixed seafood	16
Pork shoulder	8	Pork meatballs (contains gluten)	6
Pork belly	8	Pork & shrimp meatballs (contains egg & gluten)	6
Tofu	5	Thai fishcakes (contains gluten)	8

### 4. Step Four: Add any extras

Assorted mushrooms	8	Curry flavor bomb	6
Napa cabbage	4	Tom Yum flavor bomb	6
Green cabbage	4	Thai aromatics	5
Daikon radish	4	(lemongrass, lime leaves, galangal)	
Sweet corn	4	Thai herb bouquet	5
Kabocha squash	4	(Vietnamese coriander, cilantro, dill, basil)	
Green onion	3	Woonsen glass noodles (V) (GF)	5
Carrots	3	Ba-Mee egg noodles	5
Chinese greens	4	Instant ramen noodles	3
Chinese celery	4	Egg	3
Green beans	4		



#### Dipping sauces included:

*Sukiyaki* (vegan version available):  
Sweet, tart, and spicy chili sauce made from fermented soy, sesame, garlic, and vinegar. The classic Thai style hot pot dipping sauce.

*Faew*: Sweet, tart, and spicy sauce made from Tamarind, toasted rice, fish sauce, and onion.

*Seafood* (GF): Fresh Thai chilis, garlic, lime, and fish sauce. Very spicy.

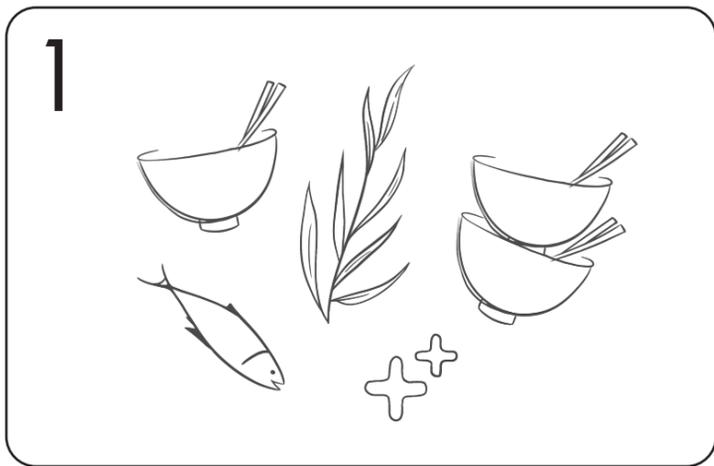
*Sesame Soy*: Soy, garlic, green onion, oyster sauce, vinegar, and sesame oil.



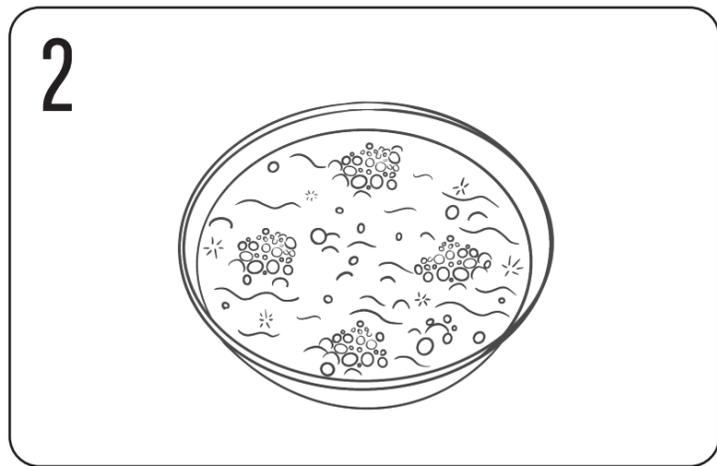
#### Vegetables included:

Napa cabbage  
Daikon radish  
Sweet corn  
Kabocha squash  
Chinese greens  
Chinese celery  
Green onion  
Egg

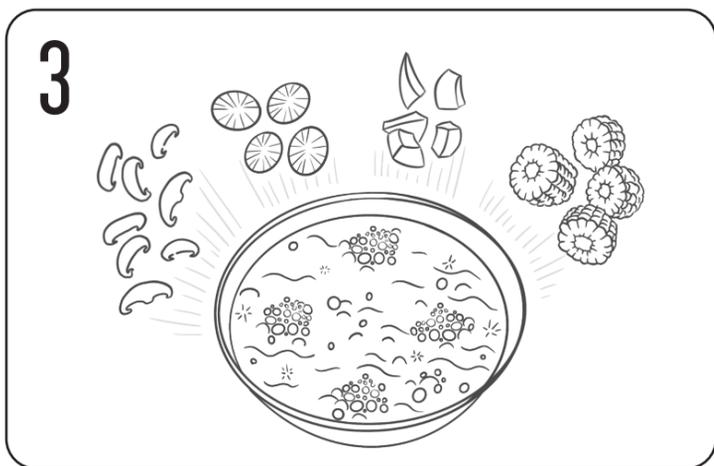
# HOW TO HOT POT



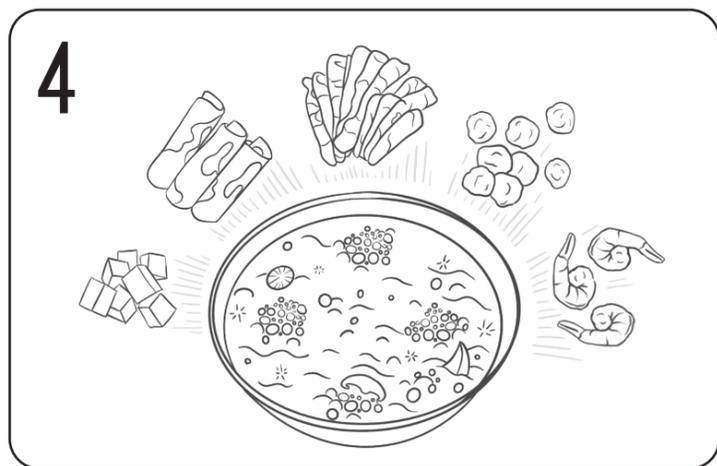
Step 1: Make all your selections on the sheet provided, we recommend asking your server for any guidance and recommendations!



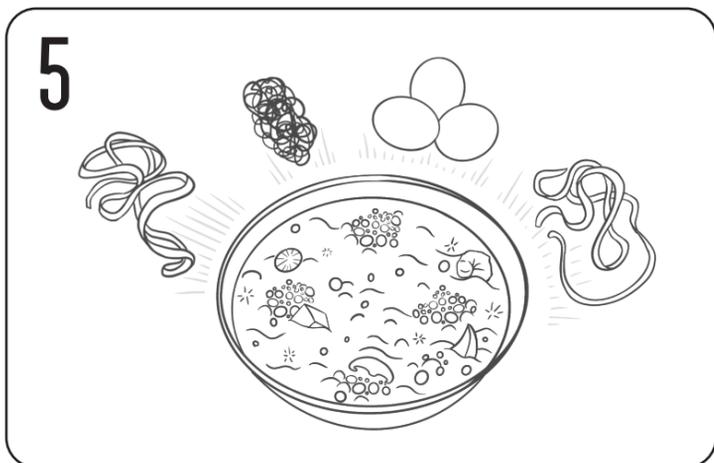
Step 2: Wait for stock to boil. If you've ordered a flavor bomb, now would be the time to add it.



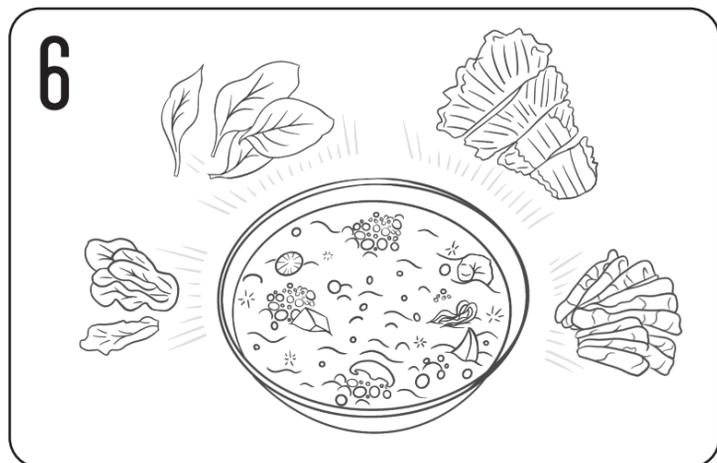
Step 3: Add any root or starchy vegetables such as Daikon radish, Kabocha squash, corn, mushrooms, etc.



Step 4: Add the proteins that require a longer cook time, such as chicken or seafood.



Step 5: Add noodles, tofu, meatballs, and egg.



Step 6: Lastly, add in leafy vegetables such as Napa cabbage, spinach, Chinese greens, etc. as well as the thin cuts of meat. These ingredients will cook the quickest.



Step 7: Once ingredients are cooked to your liking, start scooping out your desired items and dip everything into your sauce of choice. Enjoy everything individually, or add some broth into your bowl for sipping. The options are endless!