



**Lanjie**  
HOT POT & BBQ

COOK. DIP. SHARE. REPEAT.

*How Lanjie Works*



**1 ORDER YOUR BROTH FROM YOUR SERVER**

Pick from a variety of flavorful soup bases.



**2 EXPLORE THE BUFFET & BELT**

Grab your favorite proteins, noodles, veggies, and specialty items.



**3 CREATE YOUR PERFECT BITE**

Add your selections to your simmering broth to create your custom dish.

## Choose Your Broth Personality

EACH BROTH IS CRAFTED TO BRING YOU A UNIQUE FLAVOR EXPERIENCE.

*Comforting & Rich*



PORK BONE

*Bold & Spicy*



TOM YUM

*Light & Fresh*



HERBAL

*Savory & Seafood*



KOREAN SEAFOOD



MUSHROOM



SPICY SZECHUAN



VEGGIE



MISO



RED CURRY



TOMATO

NEW TO HOT POT?  
*Guest Favorites*

- MUSHROOM
- BEEF SLICES
- SHRIMP
- NAPA CABBAGE
- RAMEN NOODLES

*Choose the experience that fits you best!*



GLUTEN FREE FRIENDLY



SPICY

Endless Choices

Fresh Ingredients

Made for Sharing



## PVC Pro Hot Pot Tips

- Protein first for adding flavor
- Vegetables second to refresh your palette
- Carbs third to soak up the flavor

## MAKE IT YOURS

### Dipping Sauces

Our Sauce Bar has over 20 ingredients. Mix, match, and create your perfect sauce.



## COOK WITH Confidence

Many hot pot favorites are already fully cooked and only need to be heated through!

- FISH BALLS
- MEAT BALLS
- SEAFOOD BALLS
- CRAB STICKS
- FISH TOFU
- ETC...

Fresh meats and seafood should be cooked according to the guide.

## Quick Cook Guide

| Item        | Hot Pot                             | BBQ                        |
|-------------|-------------------------------------|----------------------------|
| BEEF SLICE  | 30 <sup>SEC</sup> -1 <sup>MIN</sup> | 30-60 <sup>SEC</sup> /SIDE |
| PORK BELLY  | 2-3 <sup>MIN</sup>                  | 2-3 <sup>MIN</sup> /SIDE   |
| CHICKEN     | 2-3 <sup>MIN</sup>                  | 4-6 <sup>MIN</sup>         |
| SHRIMP      | 30 <sup>SEC</sup> -1 <sup>MIN</sup> | 1-2 <sup>MIN</sup> /SIDE   |
| SQUID       | 30-60 <sup>SEC</sup>                | 30-60 <sup>SEC</sup>       |
| SCALLOPS    | 30-45 <sup>SEC</sup>                | 1-2 <sup>MIN</sup> /SIDE   |
| FISH FILLET | 2-3 <sup>MIN</sup>                  | 2-3 <sup>MIN</sup>         |
| VEGETABLES  | 30 <sup>SEC</sup> -2 <sup>MIN</sup> | 2-3 <sup>MIN</sup>         |

*\*Times are approximate. Pork and chicken should always be cooked thoroughly.*



## GOOD TO KNOW

### Lanjie Guarantees

- All broths made fresh
- No MSG added
- Gluten-Free options
- No broth mixing

@lanjieshotpotbbq

## Cooking Notice

Please remember to take out the cooked portion before adding more in the pot in order for raw meats to be fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform the server of any food allergies.

**Lanjie 101** WANT TO LEARN MORE?  
*Visit this Link!*

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