

原創 ORIGINAL

DAHU HOTPOT 大虎

重慶火鍋

膏

湯底 SOUP BASE

SPICY LEVEL OPTIONS
Mild / Moderate / Spicy
辣度選擇：小辣 中辣 大辣

WEEKDAYS | ALL YOU CAN EAT
ALL DAY AYCE 全日任吃火鍋



MONDAY · THURSDAY EXCEPT PUBLIC HOLIDAY
星期一至四假日除外 11AM - 10PM

| | | |
|-------------|---|---------|
| ADULT 成人 | ▶ | \$31.99 |
| SENIOR 長者 | ▶ | \$22.99 |
| CHILD 兒童 | ▶ | \$19.99 |
| CHILD 兒童 | ▶ | FREE |

WEEKENDS | ALL YOU CAN EAT
LUNCH 週末午市任吃火鍋



FRIDAY · SATURDAY · SUNDAY · PUBLIC HOLIDAY
星期五、六、日及公眾假期 11AM - 4PM

| | | |
|-------------|---|---------|
| ADULT 成人 | ▶ | \$31.99 |
| SENIOR 長者 | ▶ | \$22.99 |
| CHILD 兒童 | ▶ | \$19.99 |
| CHILD 兒童 | ▶ | FREE |

WEEKENDS | ALL YOU CAN EAT
DINNER 週末晚市任吃火鍋



FRIDAY · SATURDAY · SUNDAY · PUBLIC HOLIDAY
星期五、六、日及公眾假期 4PM - 11PM

| | | |
|-------------|---|---------|
| ADULT 成人 | ▶ | \$33.99 |
| SENIOR 長者 | ▶ | \$24.99 |
| CHILD 兒童 | ▶ | \$21.99 |
| CHILD 兒童 | ▶ | FREE |



DAHU Traditional Chongqing Style

● Spicy Soup Base
大虎重慶老火鍋
L \$23.59



● Spicy Soup Base
【Beef Butter Oil】
招牌麻辣紅湯鍋【牛油】
L \$18.95 | S \$9.95



● Special Vegetable Oil Spicy Soup Base
【Vegetarian】
特色清油火鍋
L \$12.95 | S \$8.95



● Two-Flavor
Soup Base
大虎鴛鴦鍋
L \$18.95



● Chinese Sauerkraut Soup Base
with Sliced Fish [Light Spicy]
酸菜魚鍋【微辣】
L \$11.95 | S \$8.95



● Pepper Pork Tripe and Chicken
Soup Base [Light Spicy]
胡椒豬肚鷄湯鍋【微辣】
L \$16.95 | S \$10.95



● Corn and Pork Rib
Soup Base
玉米排骨鍋
L \$11.95 | S \$8.95



● Pork Bone Broth
【with Chinese Herb】
豬骨養生鍋
L \$10.95 | S \$7.95



● Braised Silk Fowl
Soup Base
滋補烏雞鍋
L \$15.95 | S \$9.95



● Mushroom Soup Base
【with Chinese Herb】
野生珍菌鍋
L \$10.95 | S \$7.95



● Tomato
Soup Base
番茄濃湯鍋
L \$10.95 | S \$7.95



● Duck with Pickled Radish
Soup Base
酸蘿蔔老鴨湯
L \$16.95 | S \$8.95

Certain hotpot broths and dishes may have a spicy kick. Please gauge your spice tolerance and adjust accordingly. If you prefer milder options, we recommend choosing from our selection of mild or non-spicy alternatives. Availability of soup bases and dishes may vary. The images are for illustration purposes only. All rights reserved.
某些火鍋湯底和菜品可能具有辛辣的風味。請評估您對辛辣的忍受程度，並作出相應的調整。如果您偏好較溫和的選擇，我們建議您從我們的溫和或不辛辣的選擇中選擇。湯底和菜品的供應可能會有所不同。圖片僅供參考。保留所有權利。



MEAT SELECTIONS

肉類

| | |
|-------------------------|--------|
| Sliced Beef | 美國雪花肥牛 |
| Sliced Beef Belly | 極品牛五花 |
| Beef Chest Oil | 胸口撈 |
| Sliced New Zealand Lamb | 紐西蘭羊肉捲 |
| Beef Tongue | 風味牛舌 |
| Pork Belly | 全自然豬五花 |
| Tender Chicken | 嫩雞肉 |



CHEF RECOMMENDATIONS

大廚推薦

| | |
|-----------------------|--------|
| Crystal Homemade Beef | 爽滑嫩牛肉 |
| Spicy Hand Cut Beef | 麻辣手切牛肉 |
| Spicy Bull Frog Leg | 麻辣牛蛙腿 |
| Pork Intestine | 特色肥腸 |
| Board Muscle | 爽脆黃喉 |



SEAFOOD

水產海鮮

| | |
|------------------|--------|
| Fresh Shrimp | 南美有頭白蝦 |
| Mussel | 紐西蘭青口 |
| Sole Fish Fillet | 鮮嫩魚片 |
| Crab Meat Sticks | 日本蟹柳 |
| Baby Cuttlefish | 墨魚仔 |
| Squid | 魷魚 |



MUSHROOM

菌菇類

| | |
|----------------------|-------|
| Bamboo Fungus | 竹海竹蓐 |
| Black Fungus | 野生黑木耳 |
| Enoki Mushroom | 金針菇 |
| King Oyster Mushroom | 皇子菇 |
| Seafood Mushroom | 海鮮菇 |



SPECIAL ITEMS

特色涮品

| | |
|--------------------|------|
| Konnyaku | 魔芋絲 |
| Longkou Vermicelli | 龍口粉絲 |
| Potato Noodle | 紅薯寬粉 |
| Rice Cake | 韓國年糕 |
| Beef Tripe | 牛百葉 |
| Luncheon Ham | 午餐肉 |



SPECIAL ITEMS

特色涮品

| | |
|-----------------------|-------|
| Fish Tofu Cake | 魚豆腐 |
| Pork Blood Tofu | 鮮豬紅 |
| Thousand-Layer Tripe | 爽脆千層肚 |
| Boneless Chicken Feet | 無骨鳳爪 |
| Quail Eggs | 鵪鶉蛋 |
| Hongkong Sausages | 港式紅腸 |



SOYBEAN DISHES

豆類製品

| | |
|--------------------|------|
| Fresh Tofu | 鮮豆腐 |
| Frozen Tofu | 凍豆腐 |
| Bean Curd Puff | 豆腐泡 |
| Fried Gluten Puff | 油麵筋 |
| Fried Tofu Skin | 油豆皮 |
| Dry Tofu Bean Curd | 富貴腐竹 |



STAPLE FOOD

主食

| | |
|-----------------|------|
| Homemade Noodle | 手工面 |
| Instant Noodle | 出前一丁 |
| Udon Noodle | 烏冬面 |
| Steamed Rice | 白飯 |



MEATBALL DISHES

招牌手打

| | |
|---------------------------|--------|
| Fish Roe Shrimp Paste | 招牌魚籽蝦滑 |
| Handmade Cuttlefish Paste | 手打墨魚滑 |
| Fish Ball | 潮州魚丸 |
| Juicy Beef Ball | 手打牛肉丸 |
| Lobster Ball | 龍蝦丸 |



MEATBALL DISHES

招牌手打

| | |
|---------------------------------|--------|
| Cheese Ball | 芝士丸 |
| Pork Ball With Cilantro | 香菜豬肉丸 |
| Mochi Cheese Ball | 麻薯芝士丸 |
| Tofu Pocket Shrimp & Fish Roe | 鮮蝦魚籽福袋 |



VEGETABLES

蔬菜

| | |
|--------------|-----|
| Baby Bamboo | 筍尖 |
| Watercress | 西洋菜 |
| Lettuce | 唐生菜 |
| Cabbage | 大白菜 |
| Crown Daisy | 茼蒿 |
| Spinach | 菠菜 |
| White Radish | 白蘿蔔 |
| Corn | 鮮玉米 |
| Winter melon | 冬瓜 |
| Taro | 紫芋頭 |
| Lotus Root | 藕片 |
| Potato | 土豆片 |
| Sweet Potato | 紅薯片 |
| Kelp | 海帶結 |
| Cucumber | 黃瓜片 |



*A LA CARTE

單點

| | |
|-------------------------|--------------|
| Glutinous Rice Cake | \$4.95 |
| 紅糖糍粑 | |
| Duck Blood Cake | \$7.95 |
| 經典鴨血 | |
| Goose Intestine | \$25.95 |
| 冰川鵝腸 | |
| Signature Beef Tripe | \$9.95 |
| 爽脆毛肚 | |
| Deluxe Wagyu Beef | \$32.95 |
| 至尊和牛 | |
| Tiger Shrimps [6PCS] | \$9.95 |
| 泰國老虎蝦【六隻】 | |
| Premium Oyster [2PCS] | Market Price |
| 新鮮生蠔【兩隻】 | 時價 |
| Abalone [2PCS] | \$6.95 |
| 鮑魚【兩隻】 | |
| Lobster | Market Price |
| 生猛游水龍蝦 | 時價 |



SNACK

小吃

| | |
|----------------------------|-------|
| Deep Fried Pork Slices | 現炸小酥肉 |
| Fried Spring Roll | 油炸春捲 |
| Fried Buns | 黃金小饅頭 |
| Sweet Fermented Rice Balls | 酒釀丸子 |
| Fried Sesame Ball | 芝麻球 |



SNACK

小吃

| | |
|------------|-------------------|
| *Ice Jelly | *冰粉 \$4.95 |
| Ice-Cream | 冰淇淋 |
| Taro Sago | Weekend Exclusive |
| 香芋西米露 | 週末限定 |

Dishes Are Subject To Availability. Please Inform Our Staff of Any Allergy Concerns.
 菜品供應以實際現貨情況為準。如有任何過敏問題，請告知我們的員工。