

HOT POT, also known as Chinese steamboat consists of various raw meats, vegetables, noodles, tofu, seafood and dumplings, which are dipped into a shared pot and eaten with dipping sauce.

Why Liuyishou Hot Pot?

Fresh ingredients - a colorful array of various fresh goodies.

Healthy dietary - low in fat, sodium, and calories.

Lively atmosphere - great for friends and family gatherings.

How to enjoy Liuyishou Hot Pot?

Step 1 Choose your favourite soup base:

Crazy for spicy? → Choose "Original Chongqing Style" soup base.

Not a spicy lover? → Choose "Wild Mixed Mushroom" or "Special Pork Rib" or "Tomato Soup" soup base.

Vegetarian? → Choose "Wild Mixed Mushroom" or "Tomato Soup" soup base.

Vegetarian with hot? → Please ask staff for help.

Want to try both? → Choose two of your favourite soup bases, you get half and half.

Step 2 - Pick up your favourite food items from the following categories:

Chongqing traditional food - Try our special Red Potato Wild Noodles.

Meat - Try some sliced beef or sliced lamb roll, or Liuyishou house special shrimp paste.

Seafood - Try our tiger prawn.

Mushroom - Try our Special Mushroom Platter.

Vegetable - Try our Special Vegetable Platter and our Special Frozen To-Fu.

Noodles - Try U-Don and Pork Dumpling.

Step 3 - Make yourself a perfect sauce:

Choose your favorite sauces from our sauce bar, it is up to you to mix them or separate them.

Step 4 - Cook the raw food in your pot, in

the order of meat, seafood, mushroom, vegetables, and noodles. The cooked food is eaten with your own sauces.

Step 5 - Warm up your stomach with a

bowl of the original soup. It will help with digestion, too.

Last but not least

Try our fresh fruits and special snacks at the sauce bar!

