



how to eat HOTPOT and BBQ



STEP 1

Select the soup broth for hotpot

- Original beef bone
- Mala spicy
- Tomato veggie



STEP 2

Select and cook the ingredients

BBQ: You can change the grill time to adjust the tenderness of lamb and beef (roughly 5-7 min). For other meats like pork and chicken, do make sure they are well done before eating.

Hotpot: Wait until the broth starts to boil. Add a small amount of ingredients. Cook time suggestion: lamb/beef roll (20s), meatball, beef tripe (2min), ham/spam (30s), sea food (2min), vegetables (2min), carbs/chicken (3min).

STEP 3

Make your own dipping sauce

- Classic northern Chinese style (for hotpot): HFG-peanut sauce + chili sauce + sesame oil + coriander
- Sichuan style (for hotpot): Sesame oil + smashed garlic + coriander
- Free style: Everything you like
 - Just keep in mind: "Less is more."

STEP 4

Time to dig in!

Be sure not to mix the cooked and raw food. Also after picking the raw ingredients, don't forget to sanitize your chopsticks in the boiling broth for a few seconds.



Don't
hesitate to
ask for help
from our
staff! :D