**EDI MENU** 

**TABLE NUMBER:** 

**DINING TIME:** 

Kitchen & buffet closes 45 minutes before closing times 5% Discretionary service charge is added on the bill.

All you can eat buffet restaurant in Edinburgh

# **STANDARD SET MENU**

**ADULT £28.99** SATURDAY £29.99

**CHILD £14.49** SATURDAY£14.99







**SHOULDER CHEF SELECTED BEEF** LAMB

MARINATED BBQ **LAMB RIBS** 





# **BOTTOMLESS SOFT DRINKS**

£1.99 - PER PERSON

COKE ZERO OR DIET / VIMTO / IRNBRU / SUNKIST **ORANGE / LEMON & LIME** 

# **FOOD ALLERGY NOTICE**

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR STAFF BEFORE YOU PLACE YOUR ORDER.























# **HAPPY LAMB HOT POT**

STEP 1 - CHOOSE A SET MENU



STANDARD SET MENU

**DELUXE SET MENU** 



**CHOOSE BETWEEN 2 MENUS.** ALL STANDARD SET MENU ITEMS ARE INCLUDED IN DELUXE SET MENU.

STEP 2 - CHOOSE A BROTH | SINGLE / DUAL / TRIPLE

OUR BROTH CAN BE MADE VEGETARIAN OR HALAL. PLEASE INFORM THE SERVER.





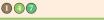


(NON VEG)





SPICY SOUR CABBAGE 



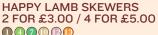
STEP 3 - CHOOSE ITEMS FROM THE BUFFET

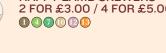
**CHICKEN** 

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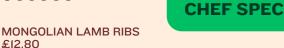




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SUPERIOR SHORT



SNOWFLAKE BEEF

**SIRLOIN** 



FRESH SEA BASS (II)



\*Discounts & Promotions are NOT Valid on our Deluxe Menu









**LAMB LOIN** £12.80

# **HOW TO HOT POT**



Kitchen & buffet closes 45 minutes before closing times

All you can eat buffet restaurant in Edinburgh

# FOOD IS LIFE, PLEASE DO NOT WASTE FOOD.

There is a small charge of £3.99 for children aged 2-5 years dining at the restaurant. Half price for children above 5 years and below 155cm. Children under 2 years eat for free. No drinks are included with the buffet. Leftover food cannot be taken away. Maximum seating time per table of 1 hour & 45 mins. Same set menu has to be choosen for table



### STEP I





Select a Broth (Full Pot or Divided Pot) Our Popular Hot Pot Broths Include:

Nourishing Marrow Chicken Broth Spicy Marrow Chicken Broth Rich Tomato Broth Spicy Sour Pickled Cabbage Broth

#### STEP II

Select ingredients and dipping sauces which are included in the menu.

#### STEP III

Wait for the Broth to simmer(boil) before you begin cooking your ingredients.

Add your ingredients to the Broth gradually rather than dumping everything in at once.

Each of the ingredients at your table should be eaten piece by piece, though it is fine to cook sliced vegetables and meat at the same time.

#### STEP IV

Cooking noodles will thicken your broth and enhance the flavour, therefore we suggest cooking the noodles last so you can enjoy the noodles with broth at the end for the best dining experience.

# **COOK TIME**

### INGREDIENTS |

not cook too long

Thinly sliced meats: 15-20 seconds

Seafood/Noodles: 3-5 minutes (Do not over cook seafood, keep

### OTHERS |

Meat Balls: 3-5 minutes (Cook meat balls longer for more flavour) Mushrooms: 3-5 minutes

Tofu: 3-5 minutes

root vegetables until they are soft)

SOJU



\*Half Pint/Pint

Carlsberg Pilsner 3.4%

£2.95/£4.95

**1664 Biere** 4.6%

£3.10/£5.40

San Miguel 5.0%

£3.10/£5.40

Guinness 4.2%

£3.40/£5.60

**Asahi** 5% 330ml

Tsing Tao 4.8% 330ml

£4.10

Corona 4.6% 330ml

£4.10

Kopparberg Cider 4% 500ml

Non Alcoholic Beers 0%

£3.30



PLEASE DRINK RESPONSIBLY

Reminder: The ingredients should

(Till colour fully changed)

stirring noodles in the pot)

Starchy Vegetables: 5 minutes or more Green Vegetables: 1-2 minutes (Cook

# **Lotte Original 16%**



This smooth Soiu from Lotte is the world's first alkaline water-based Soiu. with 0% sugar. Original flavour. 375ml

## Lotte Flavoured 12% < £13.2



We have a selection of flavoured Soju from Lotte, each delightfully distinct from another. The Grape and Peach are our favourites, let us know what your favourite is! 350ml







# TO MAIN MENU

# PLEASE ASK FOR OUR:

Wine List Premium Spirits List Cocktail of the Month Extended Drinks Menu

