

MARKET TABLE SPECIAL RATE

69 ITEMS • 120 MINS

Mon-Fri: 12pm-5pm

Mon-Sun: 9pm-1am

~~Original Price~~
PER PERSON **\$29.99**

Seasonal Price
PER PERSON **\$19.99**

PER PERSON **\$14.99** KIDS ^{40-50in.}
Under 40 inches FREE if no broth order



BROTH 锅底

 Chef's Creamy Pork Broth 极品银汤	 Mushroom Broth 菌王锅	 Tomato Broth 鲜茄浓汤锅	 Pork Broth 骨汤	 Spicy Broth & Chef's Creamy Pork Broth 1号鸳鸯锅 (银汤+麻辣)
 Spicy Broth & Tomato Broth 2号鸳鸯锅 (番茄+麻辣)	 Pork Broth & Tomato Broth 3号鸳鸯锅 (骨汤+番茄)	 Spicy Broth 麻辣锅	 Sukiyaki Broth 寿喜锅	 Veggie Broth 素食锅

MARKET TABLE

69 ITEMS
The most exciting and comprehensive MARKET TABLE
Include: Meat Balls, Vegetable, Bean, Mushroom, Asian Tradition Dishes, Starch, Seasonal Fruit, Appetizer And Ice Jelly Bar

À la carte Meat & Seafood 加点肉&海鲜

 Boneless Short Plate 相间肥牛 100g \$4.99	 Oyster Blade 牛板腱 100g \$4.99	 Rib Eye 眼肉 100g \$4.99	 Prime Beef Brisket Prime 牛胸肉 100g \$4.99	 Prime Chuck Eye Roll Prime 牛上脑 100g \$4.99	 New Zealand Lamb Shoulder 草原羔羊肉 100g \$4.99	 Pork Belly 猪五花 100g \$4.99	 Flounder Fillet 龙利鱼片 5OZ \$5.99	 Cuttlefish 墨鱼仔 6EA \$5.99
 Boneless Chicken Leg 滑嫩鸡片 100g \$4.99	 A5 Miyazaki Wagyu A5宫崎和牛 \$39.99	 Grand Cru Wagyu Thick Cut 至尊霜降和牛 \$21.99	 Premier Cru Beef Thick Cut 厚切顶级雪花肥牛 \$11.99	 Premier Cru Beef Thin Slices 薄切顶级雪花肥牛 \$11.99	 Boneless Wagyu Short Plate 金牌和牛 \$11.99	 10 Sec. Beef Tongue 十秒牛舌 \$14.99	 Mussels 青口贝 6EA \$5.99	 South American Shrimp 南美白虾 \$5.99

House Special Beverages Buffet
饮料无限量畅饮
PER PERSON **\$2.99**



Everyone in the party must order the same tier of the menu all the leftover food (rare & cooked) will be charged at \$9.99 per 150g. Please let us know if you have any food allergy or sensitivity. Please make sure all foods are fully cooked before dining. 同一桌需要消费相同价格的菜单 所有剩余食物(生的和熟的) 将按每 150 克 9.99 美元收费。如果您有任何食物过敏或敏感性, 请告知我们。用餐前请确保所有食物均已完全煮熟。

LUNCH MENU