

Hot Pot ALL You Can Eat Menu (2 hours time limit)

Spicy

Soup Base

All Soup Base Make From Pork Except Chicken and Vegetable

1. Szechuan Hot Spicy Broth (🌶️🌶️🌶️🌶️)
2. Spicy Korean Soup (🌶️🌶️🌶️🌶️) 🍲
3. Special Rib Broth 🍲
4. Tomato Broth 🍲
5. Vegetable Broth 🍲
6. Rejuvenation Herb Broth 🍲
7. Tom Yum Broth 🌶️
8. Miso Broth
9. Chicken Broth 🍲
10. Mixed Mushroom Rib Broth 🍲
11. Szechuan Spicy Butter Broth 🌶️🌶️🌶️🌶️



Hotpot Meats



GLUTEN FREE



FOR DINNER ONLY

Soy Bean



Noodle



Vegetable



Hotpot Seafood



Hotpot Sides



Hot Pot & BBQ ALL You Can Eat

Lunch available Mon. - Fri. 12pm - 3:30pm except holidays

GLUTEN FREE

FOR DINNER ONLY

ADULT ALL DAY MENU

Hot Pot or BBQ	Lunch \$20.99	Dinner \$30.99
Hot Pot & BBQ	Lunch \$25.99	Dinner \$35.99

KID ALL DAY MENU

Hot Pot or BBQ (Above 3.5ft)	Lunch \$11.99	Dinner \$15.99
Hot Pot & BBQ (Above 3.5ft)	Lunch \$15.99	Dinner \$19.99

Kids Under 3.5 feet are Free

Saturday & Sunday All Day Dinner

Kids over 5ft will be charged Adult price.

*Apply to the age 11 and younger

HOT POT AND KOREAN BBQ TABLE MUST MATCH OPTION

- Please be courteous to our guests waiting in line during peak hours! Our seating policy is 2 hours time limit per table visit.
- Please order all you want and eat all you order!
- We reserve the right to impose a 20% surcharge to your bill for food waste.
- \$13.99/lb Take out charge for unfinished hot pot & bbq food.
- Notice: Consuming raw or uncooked meats poultry seafood shellfish egg or unpasteurized milk may increase your risk of foodborne illnesses.

BBQ Menu

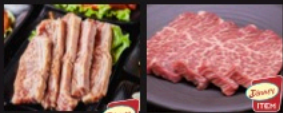
BBQ Beef



Beef Bulgogi Spicy Beef Bulgogi Ribeye Steak



Beef Tongue Angus Steak Prime Brisket



Short Ribs Chuck Tail Flap

Drinks

Pepsi	3.25	Ginger Ale	3.25
Diet Pepsi	3.25	Apple Juice (No refills)	4.50
Mist	3.25	Orange Juice (No refills)	4.50
Brisk Ice Tea	3.25	Cranberry Juice (No refills)	4.50
Lemonade	3.25	Herbal Tea	3.00
Flavored Lemonade	4.50	Coconut Milk	3.00

(Strawberry, Lychee, Mango)

BBQ Seafood



Spicy Calamari Mussel Spicy Octopus

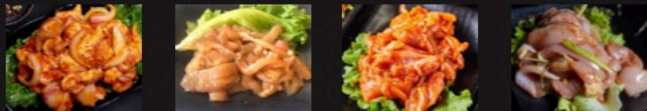


Garlic Shrimp Jumbo Shrimp Spicy Salmon



Garlic Calamari Fresh Salmon

BBQ Chicken



Chicken Bulgogi Garlic Chicken Spicy Chicken Bulgogi Black Pepper Chicken

BBQ Pork



Premium Pork Belly Miso Pork Belly Pork Cheek



Spicy Pork Belly Garlic Pork Belly Mini Sausage



Italian Sausage Black Pepper Pork Belly Tangy Pork Belly

BBQ Vegetable



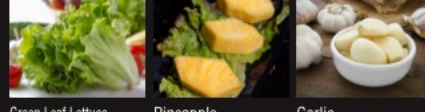
Pumpkin Onion Enoki Mushroom



Potato King Mushroom Long Hot Pepper



Fresh Corn Eggplant White Mushroom



Green Leaf Lettuce Pineapple Garlic



Sweet Potato



TOP POT
K BBQ & HOT POT

2328 W Moreland Rd,
Willow Grove, PA 19090

215-346-2059

Korean Barbecue (or K-BBQ), locally known as gogi-gui (고기구이 in Hangul) is the Korean style of grilling thin slices of meat like beef, pork, and chicken on a grilling pan. The meat dishes are served raw, and the customers have to grill it themselves before they can feast! The meat of Korean BBQ may or may not be marinated. There are numerous ways to enjoy a Korean barbecue. You can eat the meat straight off the grill, or you can have it as small bite-sized parcels where the meat is dipped in lettuce special sauce and wrapped in lettuce with garlic hot peppers and rice.

Hot Pot is Chinese cooking method. Prepared with a simmering pot of soup stock at the dining table, containing a variety of East Asian foodstuffs & ingredients. While the hot pot is kept simmering, ingredients are placed into the pot and are cooked at the table. Typical hot pot dishes include thinly sliced meat, leaf vegetables, mushrooms, wontons, egg dumplings, tofu and seafood. The cooked food is usually eaten with a dipping sauce.

IC BRANDING 347-961-1891 08/2024

ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY
18% tip will add to party of 6 and up