

The Dolar Shop Hot Pot Restaurant Week Menu

SEATTLE
RESTAURANT
WEEK

Gluten-Free • Veggie Options

\$65 per person

April 19 - May 2 • Daily after 5 PM
Select one item from each category

APPETIZER

Salt & Pepper Crispy Pork
Salt & Pepper Corn Kernels

MAIN COURSE

Flat Iron Beef
Lean and tender 150g
Beef Short Plate
Rich and flavorful 200g
Premier Cru Beef Thin Slices
Delicately tender 150g

Lamb Flap
Rich and tender 175g
Boneless Chicken Leg
Juicy and flavorful 200g
Veggie Set
A variety of fresh, local vegetables

BROTH

Pork Broth
Traditional crafted, Rich, Creamy
Tomato Broth
In-house Classic, slightly tangy and gently sweet
Mushroom Broth
Chef's Creamy Pork Broth
Creamy and aromatic, with white pepper
Spicy Broth
Silky smooth: clean, light, gentle heat
Tomato Veggie Broth
Veggie Broth

Combination of Two
1. Spicy + Tomato 2. Chef Creamy + Spicy 3. Chef Creamy + Tomato

FARM FRESH PLATTERS

Assorted Platter
*Shrimp paste, Quail Eggs,
Imitation Crab Stick, Napa Cabbage,
Broccoli, Enoki, Corn, Tofu, Shiitake*

STARCH

Unlimited hand-drawn noodles and white rice

DESSERT

Unlimited Vanilla Ice Cream

Market Table featuring 30+ selections, including seasonal fruits, a 20-item ice jelly bar, dozens of house sauces, and appetizers such as kimchi, edamame, and fried peanuts.

DRINK BY GLASS

Strawberry Lemonade (Non-Alcoholic or +\$9 with Whisky)
Lychee Lemonade (Non-Alcoholic or +\$9 with Whisky)
Mango Lemonade (Non-Alcoholic or +\$9 with Whisky)
Coke, Sprite (Complimentary refills)
Granny Recipe Plum Juice