

Mongolian Grill

Hotpot Restaurant and Bar

Healthy Eating For a Barbarian Lifestyle!

Who we are

The original Mongolian Grill & Hotpot has now arrived in Old Town. Choose from our fresh ingredients, take it to you table and cook it just the way you want it.

Mongolian grill style cooking promotes healthy fun style eating. All our ingredients are prepared fresh every day and enables you to control exactly what is added to your selection.

History

In the 13th century when the famous Mongol warlord Ghenghis Khan and his warriors were conquering the world it was said his troops would gather food while on the march, turn their shields upside down over a fire and cook on them.

How to Mongolian Grill & Hotpot

Control your destiny – Look what it did for the Ghenghis!

At the Mongolian Grill & Hotpot, you create your own Mongolian Feast. Here are the steps to your destiny ...

Step 1 – CHOOSE YOUR DESTINY

Choose from either Grill or Hotpot – If you are destined for Hotpot, select a type of soup base.

Step 2 – PREPARE FOR BATTLE

Advance to the fresh food bar and commandeer a bowl.

Step 3 – CONTROL YOUR DESTINY

Choose your favourites from a bountiful selection of meats, seafood, noodles and vegetables from the fresh food counter.

Step 4 – TAKE BACK THE BOUNTY

Return to your table and watch your chosen ingredients cooked before your eyes on our grill or hot pot of epic proportions.

Step 5 – THE ESSENTIAL WEAPON

Seize your dipping bowl and ladle in our speciality sauces or express your inner warrior by creating your own unique blend from the ingredients provided. Be brave and use five to six ladles of sauce.

Step 6 – RELIVE THE CONQUEST

The grill & hotpot is unlimited, so mix it up again and again.

Health and Nutrition

At the Mongolian Grill you are the master of what you eat and our grills have been designed so you can cook your food without using oil.

TOP TIP

Use your own pair of chopsticks to eat and another or tongs to cook raw food.

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## Hotpot or Barbeque?

Choose from either Hotpot (broth) or Barbeque (hot plate) to cook your food.

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HOTPOT

Hotpot is a progressive dinner that starts with a soup base in a boiling pot – into which is placed slices of meat and seafood, followed by vegetables and leaving a rich soup to finish with.

You may choose a single soup base from the menu or two different kinds which will be served with a divider down the middle of the pot.

BARBEQUE

A hot plate is provided on which to cook your selection of meat, fish, seafood and vegetables.

A variety of condiments are available at the salad bar. Mix them into your dipping bowl to create a dipping sauce to suit your taste.

Note: *Please do not marinate ingredients before placing them onto the hot plate as this can cause it to be damaged. Cook them raw and then dip them in your sauce before eating.*

SIDE ORDERS

Rice and/or Noodles may be ordered to accompany the Barbeque.

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***Cooking guidelines are given overleaf and staff will be happy to provide any further advice.***

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Cooking Guidelines

It is essential that raw ingredients are thoroughly cooked in the broth or on the hotplate before eating.

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### **BEEF**

May be enjoyed slightly rare but should be cooked for at least one minute.

### **PORK and LAMB**

Cook for at least three minutes and until completely white with no pink meat showing.

### **CHICKEN WINGS**

Cook for at least five minutes. If pink meat is visible after separating from the bone then please return it briefly to the hotplate.

### **FISH**

Cook for at least three minutes and until flesh has turned translucent and flaky.

### **SEAFOOD**

Cook for at least five minutes. Ensure Prawns have turned from blue-grey to entirely pink and that Mussels have shrunk inside the shell.

### **VEGETABLES**

Generally cook for about three minutes although many salad vegetables may of course also be enjoyed uncooked.

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**CAUTION: The pot and hot plate are very hot.
Please be careful not to touch them.**

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29 North Street, Old Town, Clapham Common, London SW4 0HJ

Telephone: 020 7498 4448 www.mongolian-grill.co.uk

Opening - Tue-Thur 17:00-22:00 - Fri-Sat 16:30-22:30 - Sun 16:00-22:00

£16.00 per person - Children under 8 years: £8.00 - Specials: £4-£10 extra

Choose the Barbeque or a Hotpot stock from below



BARBEQUE

A hot plate to cook your selection of meat, fish, seafood and vegetables from the food bar. Includes a side-dish of Egg Fried Rice or Fried Noodle with Beansprouts.

Price: inclusive

無煙燒烤



CHICKEN STOCK

Chinese Herbs, Dried Plums, Tomato, Coriander, Sesame Seed.

Price: inclusive

清雞湯



SPICY STOCK

Bay Leaf, Szechuan Pepper, Dried Chilli, Spring Onion and Hot Chilli Bean Sauce.

Price: inclusive

麻辣湯



CHICKEN and SPICY STOCK COMBINATION

Price: inclusive

鴛鴦湯



CHICKEN and TOM YUM STOCK COMBINATION

Price: £2.50 extra

清雞冬陰湯



SPICY and TOM YUM STOCK COMBINATION

Price: £2.50 extra

冬陰麻辣湯



TOM YUM STOCK

Tomato, Lemon Grass, Bay Leaf, Tom Yum Paste.

冬陰湯

Price: Whole £4.00 extra; Half £2.50 Extra



SATAY STOCK

Satay Sauce, Coconut Milk.

沙爹湯

Price: Whole £4.00 extra; Half £2.50 Extra



TOMATO STOCK

Tomato, Onion.

蕃茄湯

Price: Whole £4.00 extra; Half £2.50 Extra



PORK RIBS WITH WHITE MOOLI STOCK

Pork Ribs, White Mooli, Spring Onion, Coriander.

蘿蔔排骨

Price: £5.00 extra



SALMONFISH HEAD WITH TOFU STOCK

Salmon Fish Head, Tofu, Coriander, Spring Onion, Dried Red Medlar and Lycium barbarum.

三文魚頭鍋

Price: £6.00 extra



SEA BASS WITH PICKLED CABBAGE STOCK

Whole Sea Bass, Preserved Chilli, Spring Onion, Coriander and Pickled Cabbage.

酸菜魚鍋

Price: £10.00 extra



SPICY CRAB POT

Fresh Crab, Dried Chilli, Coriander and Szechuan Pepper Oil.

香辣蟹

Price: £10.00 extra

The stocks listed are generally based on a broth of Chicken, Pork and Beef Bones

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

A SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

HOUSE SPECIALS

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## SPICY CRAB

Served with Ginger Spring Onions  
or Hot and Spicy

**£10.50**



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STEAMED SEA BASS

Today's Market Price

£ ???



STARTERS

SPRING ROLLS (v)

£4.50

SALT and PEPPER CHICKEN WINGS (dry)

£4.50

SALT and PEPPER SQUID (Hot)

£5.50

SALT and PEPPER PRAWNS (Hot)

£6.00

DIM SUM

STICKY RICE with PORK and CHICKEN

£5.00

CRAB MEAT and PORK DUMPLINGS (4)

£4.00

KING PRAWNS with DUMPLINGS (4)

£4.00

FRIED WOR TIP PORK DUMPLINGS (4)

£4.00

BARBEQUE ROAST PORK BUNS (3)

£4.00

KING PRAWNS with DUMPLINGS

£4.00



CRAB MEAT and PORK DUMPLINGS

£4.00



BARBEQUE ROAST PORK BUNS

£4.00



STICKY RICE with PORK and CHICKEN

£5.00



Drinks List

Draft Beer

	Pint	Half Pint
Singha	£4.50	£2.30
Cobra	£4.50	£2.30

Bottled Beer

	Bottle
Tiger / TsingTao / Singha	£3.50

Bottled Cider

	Bottle
Bulmers Original / Bulmers Pear	£4.50

Spirits

	Single	Double
Spirits / Shots	£3.30	£6.30

Mixers - Tonic and Soda £1.00 / Coke £2.30 per can

Wine

White – Pinot Grigio / Sauvignon Blanc	£19.00
Rose	£20.00
Merlot	£19.00
Cabernet Sauvignon	£19.00
Malbec	£20.00
Wine by the Glass - House Choice of the Day 175ml	£5.30 - Small
Wine by the Glass - House Choice of the Day 225ml	£6.30 - Large
Sparkling Wine – Prosecco	£25.00

Soft Drinks

Coke / Diet Coke 330ml	£2.30
Lemonade	£2.30
Fanta / 7up / Ginger Beer	£2.30
Still Water / Sparkling Water – Large / Small	£4.50 / £2.30
Wang Lao	£2.50
Soy Milk	£2.50

Fruit Juice

Apple / Cranberry / Pineapple / Orange	£2.30
Plum Juice	£3.30
Green Tea - Chilled	£3.30
Aloe Vera 500ml	£3.30
Aloe Vera 1.5L	£8.00
Green Tea - Lotus Flower	£2.00
Chinese Tea	£1.80 per cup