

ENTRÉES			
FRIED RICE 炒饭	\$15	VEGETARIAN DELIGHT 素什锦	\$16
Stir-fried rice mixed with peas, carrots, scallions, and eggs. Your choice of: Chicken, Beef, Shrimp, or Veggie Seafood +\$3		Mixed vegetables sautéed with chef special brown sauce	
STIR FRY LO MEIN 捞面	\$15	GENERAL TSO'S CHICKEN 左宗鸡	\$18
Stir-fried noodles mixed with cabbage carrots and bean sprouts tossed in an oyster sauce. Your choice of: Chicken, Beef, Shrimp, or Veggie Seafood +\$3		Delicious sweet savory and sour chicken served with a side of vegetables and rice	
DAN DAN NOODLE 担担面	\$14	ORANGE CHICKEN 陈皮鸡	\$18
Egg noodles with spicy sesame sauce		Tangy sweet and savory chicken with a hint of spicy served with a side of broccoli	
MA PAU TOFU 麻婆豆腐	\$16	BEEF OR LAMB WITH SCALLION 葱爆牛	\$18
Sichuan peppercorn, chili, minced beef, soft tofu, garlic, ginger, scallion, fermented soybean, spicy and little numbing feel		Sliced beef stir fried with scallion, onion, and soy sauce	
SICHUAN CHICKEN/BEEF/ SHRIMP IN BEAN SAUCE 魚香鸡/牛/虾	\$16/18/18	SPICY CRISPY CHICKEN 辣子鸡	\$20
Sautéed chili, garlic, ginger, scallion, bean sauce, black vinegar, red & Green pepper, and wood mushroom		crispy chicken bites with Sichuan peppers and spices	
SALT & PEPPER SHRIMP 椒盐虾	\$22	SICHUAN BOILED CHICKEN/BEEF/FISH 水煮鸡/牛/魚	\$18/20/20
Sautéed in red & green pepper, onion, garlic, and five-spice		Sliced Chicken/beef/fish filet, cabbage, chili, Sichuan peppercorn, garlic, ginger, scallion, cilantro, boiled in Sichuan style hot broth	
SESAME CHICKEN 芝麻鸡	\$18	KUNG PAO CHICKEN/BEEF/SHRIMP 宫保鸡/牛/虾	\$18/20/20
Crispy chicken pieces tossed in a sweet and savory sesame sauce served with a side of broccoli		With Sichuan dry chili, Sichuan pepper corn, garlic, ginger, scallion, red & green bell pepper, onion, peanut	
BEEF OR FISH WITH TOFU 豆花牛/魚	\$22	BROCCOLI WITH CHICKEN/BEEF/SHRIMP 芥蓝鸡/牛/虾	\$16/18/18
Sliced beef or fish, soft tofu cooked in Sichuan chili broth, garnished with peanut and cilantro		Sautéed broccoli served with your choice of chicken, beef, or shrimp and a side of rice	

NOODLE SOUP			
<u>*Select the noodle of your choice*</u> <u>Udon, Rice noodles, Vermicelli, egg noodle</u>			
PICKLED CABBAGE WITH SLICED BEEF 酸菜牛肉湯面	\$16	CHICKEN NOODLE SOUP 鸡片湯面	\$16
Northern style pickled cabbage in pork bone broth infused with Sichuan pepper corn oil and marinated beef		Sliced chicken breast and scallion in chicken broth	
SEAFOOD NOODLE SOUP 海鮮湯面	\$18	FISHBALL NOODLE SOUP 鱼丸湯面	\$18
Shrimp, squid,fish fillet in pork bone broth, infused with Scaillion oil.		Fish balls, fish tofu, Lobster ball, crab stick in chicken broth.	
BRAISED BEEF NOODLE SOUP 紅烧牛肉湯面	\$16	SICHUAN BEEF NOODLE SOUP 麻辣牛肉湯面	\$16
Beef cubes cooked in bean sauce and braised in beef broth, garnished with fried shallot and cilantro		Braised Beef cubes cooked in spicy Sichuan spices in beef broth garnished with fried shallot and cilantro	
WONTON NOODLE SOUP 馄饨湯面	\$16	SEAFOOD WONTON NOODLE SOUP 海鲜馄饨湯面	\$16
Hand made pork wonton in pork bone broth		Hand made seafood wonton in chicken broth	

Hours of operations

Monday:	11:30 am - 9:00pm
Tuesday:	11:30 am - 9:00pm
Wednesday:	11:30 am - 9:00pm
Thursday:	11:30 am - 9:00pm
Friday:	11:30 am - 9:00pm
Saturday:	11:30 am - 9:00pm
Sunday:	11:30 am - 9:00pm

Before placing your order, please let your server know if you have any allergies or dietary restrictions. Induction cooktops, pots, and broth can heat to very high temperatures, please use caution at all times, especially if your party has children. Certain items are served uncooked or partially cooked. All items must be fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, specially if you have certain medical conditions.



DINE IN MENU

See our carryout and delivery options
at **ashburn.hotpotlegend.us**
20462 Exchange Steet,
Ashburn, Virginia, 20147
(703) 468 7688

SHAREABLES		
Pick individually or Bundle 3 for \$18 Choose 3 of the below shareables		
Vegetable Spring Rolls	\$6	
Served with sweet & sour dip		
Fried Mini Buns	\$5	
served with condensed milk dip		
Spicy Cucumber	\$8	
Tossed in Sichuan spicy dipping sauce, garlic and pepper corn		
Fried Wontons (pork)	\$6	
Handmade, served with sweet and sour dip		
Crispy Tofu	\$8	
Soft tofu, fried til crispy, served with sweet & sour dipping sauce		
Chi Cha Rolls	\$8	
Cheesy, wrapped, and fried to crispy.		
Pick one of: Kung Pao Chicken, Cheesesteak & Onion, or Shrimp & Broccoli		
Popcorn Chicken	\$10	
Famous Taiwanese style fried chicken bites tossed with choice of seasoning; Five Spice, or Lemon Pepper,		
Dim Sum	\$6	
Shrimp Shumai		
Sticky Rice In Lotus Leaves		
Crystal Shrimp Dumpling		
Steamed BBQ Pork Bun		
Steamed Custard Bun		

DRY POT 干锅

FOR 2-3 PEOPLE \$38

Just like hot pot without the broth. Stir-fried pork meatballs, lobster balls, fish tofu, broccoli, potatoes, lotus root, king mushroom, enoki mushrooms and tofu skin, in Sichuan spicy sauce. Your choice of 3 proteins.

AYCE HOT POT

\$35/adult : \$17.5/children (ages 3-10)

AYCE must be ordered by entire table, take home containers not available

STEP 1: CHOOSE YOUR BROTH BASE

Sichuan

Mild

Medium

Regular

Extra

Tomato

Mushroom

Pickled Cabbage

Kimchi

Herbal

Beef

Pork

Chicken

Vegetable

*Add Beef

Tallow to

any broth + \$5*

additional broth base flavors +\$10

STEP 2: PICK YOUR PROTEINS

Fatty Brisket

Eye Round Steak

Marinated Beef

Spicy Beef

Lamb

Pork Belly

Chicken

Marinated Tripe

Beef Tripe

Beef Meatball

Pork Meatball

FuZhou Meatball

Fish Ball

Shrimp Ball

Lobster Ball

Shrimp (Shell-On)

Shrimp (Shell-Off)

Mussels

Clams

Squid

Spam

Quail Eggs

Egg

Fish Filet

Crawfish

Shrimp Paste +\$6

Imitation Crab Stick

Fish Paste +\$6

Pork Liver

Pork Kidney

Pork Intestines

Chicken Gizzard

Mini Dumplings

Mini Sausage

Sliced Sausage

Pork Rinds

STEP 3: PICK YOUR PRODUCE & MORE

Napa Cabbage

Broccoli

Tofu

SET POTS

STEP 1: CHOOSE YOUR SET

BEEF POT

Fatty brisket, eye-round steak, bok choy, napa cabbage, spinach, potato, pumpkin, king mushroom

\$24

CHICKEN POT

Chicken, bok choy, napa cabbage, spinach, potato, pumpkin, king mushroom

\$24

PORK POT

Pork belly, bok choy, napa cabbage, spinach, potato, pumpkin, king mushroom

\$24

LAMB POT

Sliced lamb shank, bok choy, napa cabbage, spinach, potato, pumpkin, king mushroom

\$24

VEGGIE POT

Bok choy, napa cabbage, spinach, broccoli, potato, pumpkin, king mushroom, enoki mushroom, tofu, frozen tofu

\$22

SEAFOOD POT

Shell-off shrimp, fish fillet, squid, mussels, bok choy, napa cabbage, spinach, potato, pumpkin, king mushroom

\$27

CUSTOM POT

Pick 2 from Meats or Seafood list, bok choy, napa cabbage, spinach, potato, pumpkin, king mushroom

\$27

STEP 2: PICK YOUR BROTH

Sichuan

Mild

Medium

Regular

Extra

Tomato

Mushroom

Pickled Cabbage

Kimchi

Herbal

Beef

Pork

Chicken

Vegetable

*Add Beef

Tallow to

any broth + \$5*

STEP 3: ADD NOODLES OR RICE

Udon

Rice Noodle

Ramen

White Rice

STEP 4(OPTIONAL):

ADD SOME EXTRAS FOR YOURSELF OR TO SHARE WITH A FRIEND!

HOT POT LEGEND

• MILK TEA •

(Black or Green Tea)
\$4.50

- | | |
|------------------------|------------------------|
| Thai Milk Tea | Strawberry Milk Tea |
| Black Milk Tea | Coffee Milk Tea |
| Oolong Milk Tea | Taro Milk Tea |
| Jasmine Green Milk Tea | Honeydew Milk Tea |
| Mango Milk Tea | Passion Fruit Milk Tea |

• FRUIT TEAS •

(Black or Green Tea)
\$4.50

- | | |
|-------------------|---------------|
| Mango Tea | Sour plum Tea |
| Passion Fruit tea | Peach Tea |
| Strawberry | Ginger Tea |
| Kumquat Lemon | |

Add Tapioca Boba, Coconut Jelly, popping boba

• BOBA COCKTAILS •

SMOKY TARO 16

Bourbon and Taro with brown sugar tapioca

TROPICAL PEACH 16

Peach fruit tea with vodka and coconut liquor served with strawberry boba

SPICED COFFEE MILK TEA 16

Black milk tea with coffee liquor and spiced rum served with brown sugar tapioca

GREEN MILK TEA 16

Whiskey and Milky green tea served with brown sugar boba

VANILLA THAI 16

Vanilla infused whiskey with Thai milk tea served with brown sugar tapioca

• COCKTAILS •

* BUTTERFLY EMPRESS *

Color changing cocktail with Rum, Triple Sec, lemon
AND take our signature shot glass home 14

* BUTTERBEER *

Creamy Butterscotch liquor with vanilla Vodka topped with whip cream 14

* JUNGLE BIRD *

Bacardi, Myers, Campari, Pineapple Juice, Grenadine 14

* PACIFIC BREEZE *

mango, strawberry, and pineapple juice with rum and triple sec 14

ORANGE SUNRISE

Bombay, Chambord, Orange Juice 14

MARGARITA FISH BOWL

Passion fruit / Mango / Strawberry with tequila 22

SOJU COCKTAIL

Yogurt / Green Apple / Strawberry / Peach / Passion Fruit / Mango
(10 glass) (22 pitcher ** Serve 2 or more**)

STRAWBERRY HONEY VODKA LEMONADE

Dog Fish head brand 6

TRULY EXTRA PEACH MANGO

Refreshing hard seltzer with juicy peach and mango notes - 8% alc/vol 8

*Mocktails available
for select cocktails*

NEW!

NEW!

• HOT POT LEGEND •

BEER

Kirin Ichiban (Japanese, 5%, 12oz Bottle) \$6

Sapporo (Japanese, 5%, 12oz Bottle) \$6

Kirin Lite (Japanese, 3.3% 12oz Bottle) \$6

Asahi (Japanese, 5%, 12oz Can) \$6

Singha (Thailand, 5%, 11.2 oz Bottle) \$6

Three Notch'd Minute Man IPA (VA, 7%, 12oz Can) \$7

Old Ox Golden Ox Ale (VA, 6.5%, 12oz Can) \$7

Fair Wings Howling Gale IPA (VA,, 7.2%, 12oz Can) \$7

ACE Mango Cider (VA, 5%, 12oz Can) \$7

Solace Partly Cloudy IPA (VA, 7.5%, 16oz Can) \$8

Mustang Sally Little Light Hefeweizen

(VA, 5.1%, 16oz Can) \$8

Mustang Sally pHreak'n Out Raspberry Guava Sour Ale

(VA, 6.5%, 16oz Can) \$8

WHITE WINE

J LOHR, RIESLING, CALIFORNIA

Sweet wine. Great with spicy foods. 8/28

SAN ANGELO, PINOT GRIGIO, ITALY

Fruity and crisp, very refreshing 12/36

OBERON, CHADONNAY, CALIFORNIA

Full body chardonnay 14/46

RED WINE

**CARTLIDGE & BROWNE,
CABERNET SAUVIGNON,
CALIFORNIA**

Easy drinking Cabernet 8/28

**6TH SENSE,
SYRAH, CALIFORNIA**

Fruity and crisp, very refreshing 12/36

**BANSHEE,
PINOT NOIR, SONOMA**

Mid body and fruity 14/46

**ROTH,
CABRINET SAUVIGNON, CALIFORNIA**

Dark and rich 16/48

**MT VEEDER
CABRINET SAUVIGNON, NAPA
VALLEY CALIFORNIA 2018**

Intense dark fruit aromas of ripe black cherry, black currant and plum interlaced with complex notes of sweet herbs, clove, vanilla, dark chocolate, and toasty oak. 25/75

**ETERNALLY SILENCED
PINOT NOIR, CALIFORNIA 2018**

Rich and elegant, soft and well-balanced. Aromas of pine needles, cranberry, dark cherry, cedar, clove, and brown spice lead to fresh red berry flavors, balanced acidity and an ample structure.

30/90

SOJU

Ask server for available flavor

one bottle serve 2 or more

VODKA

Bar Hill/Chopin/Grey Goose/
Tito's

GIN

Bombay Sapphire / Bombay East
/ Hendricks / Nikka

RUM

Bacardi / Bacardi Gold / Captain
Morgan / El Dorado / Four
Square/
Malibu / Plantation XO

TEQUILA

1800 Cristalina / Cincoro Añejo /
Don Julio Blanco /
Herradura Añejo / Jose Cuervo

BOURBON

Blade and Bow / Jack Daniels /
Maker's Mark / Rabbit Hole /
Woodford

SCOTCH

Johnnie Walker Black / Johnnie
Walker 18 yr / The Dalmore /
Macallan 12 yr

RYE WHISKEY

Bulleit Rye / Tullermore Dew

INTERNATIONAL WHISKEY

Crown Royal / Hatozaki /
Jameson / Kavalan / Nikka Grain
/ Suntory Toki

WHISKEY (OTHERS)

Fireball

COGNAC

D'usse / Hennessy VS /
Hennessy XO / Remi Martin XO

OTHERS

Disaronno / Bailey's / Campari /
Frangelico / Godiva / Grand
Manier / Kahlua



Happy Hour

MON - THU 2PM-6PM



\$5 12OZ LOCAL BEER

\$6 16OZ LOCAL BEER

\$6 SELECT WINE

COCKTAILS

Soju Cocktail \$8

Butterbeer \$10

Smokey Taro \$12

Green Milk Tea \$12

Vanilla Thai \$12

Spiced Coffee Milk Tea \$12

Tropical Peach \$12

\$6 APPETIZERS

Crispy Tofu

Fried Calamari

Fried Dumplings

Spicy Mini Dumplings

Fried Pork Wontons

Bulgogi Bun

Crispy Spicy Beef

Bun

Marinated Beef Bun

\$8 APPETIZERS

Popcorn Chicken

Fried Chicken Wings

Fried Seafood Wonton

PICK 2 DIMSUM FOR \$10



New Items



Gua Bao Bun \$7

Bulgogi Bun

Crispy Spicy Beef Bun

Marinated Beef Bun



Dim Sum \$6

Shrimp Shumai

Sticky Rice In Lotus Leaves

Crystal Shrimp Dumpling

Steamed BBQ Pork Bun

Steamed Custard Bun



Taiwanese
Minced Pork On
Rice \$6

