



# David's Master Pot

After 30 years of perfecting the art of Malatang in China, Chef David brought his top secret recipe blend to Melbourne to share his passion for hot pot with Australia!

## WHAT IS MALATANG?

The Malatang idea was formed from the hard workers on the Yangtze River in Sichuan. They needed to create an efficient way to cook their meals. Crafted from stones and branches for the stove, the first hotpot was formed! With water from the flowing Yangtze River, along with simple sauces and ingredients, wild-grown vegetables, fish from the river and meat from near-by markets; this is what made up the first idea of Malatang.

## HOW TO MALATANG

### 1 CHOOSE YOUR INGREDIENTS

Choose from over 100 fresh ingredients in the David's Master Pot fridge!

Don't forget to also pick up a drink from our fridge too!  
(Drinks menu on the back)

Bring your ingredients and drinks to the counter. Get it weighed.

**\$3.88per 100g**



### 2 CHOOSE A BASE (SOUP OR STIR FRY)




**SIGNATURE SPICY SOUP**

Fresh and spicy with over 20 herbs and spices boiled for more than 5 hours.

Our secret recipe is made with over 20 kinds of Chinese herbs and spices including prickly ash pepper imported all the way from Sichuan and cooked for over 10 hours to create this authentic flavourful soup.

Choose your spice level

Level 1 Level 2 Level 3 Level 4



**PORK BONE SOUP**

Cooked for over 8 hours with pork bones, collagen and a secret combination of spices to create the rich and heart warming broth.



**GOLDEN PICKLED SOUP**

Combining pickled Golden Melon and Sichuan peppers to the rich pork bone soup and boiled for another 5 hours for an extra kick!



**MASTER POT LAKSA SOUP**

We make our own in house laksa paste with fresh ingredients to bring out as much flavour out over a 5 hour period.



**VEGAN TOMATO SOUP**

A tasty sweet and sour soup with delicate Chinese herbs to bring out the tomato flavour.



**SIGNATURE STIR-FRY SPICY POT**

Stir Fry your favourite ingredients with over 20 kinds of Chinese herbs and spices for a fiery kick.

Level 1 Level 2 Level 3 Level 4



**SZECHUAN SPICY DRY POT**

Drizzle a layer of our signature Mala spicy garlic secret sauce on top of your pre boiled ingredients.

Level 1 Level 2 Level 3 Level 4

### 3 WAIT AND LET US SERVE YOU!

Choose some snacks to add to your order (see our snacks on the back).  
Enjoy your meal.

[www.davidmasterpot.com.au](http://www.davidmasterpot.com.au)

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## DAVID'S SNACKS

Try one of our delicious Sichuan street snacks!

David's Steam Egg	\$6
Fried Crispy Pork Belly ◆	\$6.8
Crispy Prawn Spring Rolls	\$8.8
Sichuan Style Spicy Beef	\$8.8
Mixed Spicy Skewers (Cold) ◆	\$9.8
Special Sour-Spicy Potato Noodles	\$8.8
Non-Spicy Pork Prawn Wonton Soup	\$12.8
Spicy Pork Prawn Wonton Soup ◆	\$12.8



## CHINESE LOCAL FAVOURITES

Spicy Pig Brain	\$9.8
Signature Spicy Intestine ◆	\$9.8
Pork Feet Soup	\$9.8
Special Sour-Spicy Potato Noodles + Intestine	\$10.8

## SWEET TREATS

Signature Rice Cake with Brown Sugar ◆	\$6.8
Crisp - Fried Sticky Rice Donuts	\$7.8

Free Pudding with every purchase!



## GLUTINOUS RICE WITH TASTY FLOWERS (BING FEN)

Try this traditional Chengdu drink made with transparent jelly, dried fruits and tasty flowers.

This drink is freshly made every day by the David's Master Pot team and is the perfect pairing with our Signature Spicy Soup Base.

Let the smooth, sweet and refreshing drink cool you down!

## DRINKS

Herbal Tea/Iced Black Tea/Green Tea	\$4.5
Sprite/Coke/Coke Zero	\$4.5
Plum Juice/Coconut Juice/Pear Juice	\$4.5
David's Fresh Plum Juice ◆	\$4.5
Soy Milk	\$4.5
Glutinous Rice With Tasty Flowers ◆	\$5.5
Lemon Lime Bitters	\$4.5

## ALCOHOLIC DRINKS

RIO Cocktail	\$8.8
Tsingdao Beer/Asahi/Corona	\$8.0
Snow Beer	\$7.8

◆ Chef David's recommendations



301 Swanston St  
166 Russell St  
462 Elizabeth St  
Glen Waverley  
Box Hill

www.davidmasterpot.com.au

@davidsmasterpot

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