

【Shenzhen】 Popular ingredients flown in daily
Indulge your taste buds with authentic red oil hotpot!



Recently in the spotlight, the newest internet-renowned Yishancheng Old Street Hotpot is a 24-hour Chongqing hotpot restaurant which specialises in red oil hotpot bases, as well as twin-side hotpots for those who does not like spicy food.



The must-order dishes include the goose intestine and beef tripe, which are flown in daily from Shancheng, as well as the signature noodle style duck intestines, each of which is half a metre long like noodles, while being tender and crispy. The noble beef blood tripe is also a popular choice. Served in an authentic red oil hotpot, the fresh and pink beef tripe is crisp and crunchy. After being boiled in the spicy and tongue-numbing hotpot, the ingredients are fresh and filled with Chongqing flavour, giving a great sense of satisfaction to the taste buds. After the meal, we recommend the special ice jelly, which is refreshing and helps relieve the spiciness.

【Yishancheng Old Street Hotpot】

Shop 005a, Level 3, Coco Park Futian. No 268, 3 Fuhua Road, Futian District, Shenzhen

Getting there:

1. From downtown area: Take Shenzhen Metro Line 1 or Line 3. Get off at Shopping Park Station and walk about 4 minutes from Exit C.
2. From East Rail Line Lo Wu Station: Get to Shenzhen Metro LuoHu Station on foot and take Line 1.
3. From East Rail Line Lok Ma Chau Station: Get to Shenzhen Metro Futian Checkpoint Station on foot. Take Line 4 and then transfer to Line 1 at Convention & Exhibition Center Station.
4. From High Speed Rail Futian Station: Get to Shenzhen Metro Futian Station on foot and then take Metro Line 3.

The above information is for reference only and is subject to change without prior notice.