

DAVID'S
MASTER
POT



大味麻辣烫

DAVID'S MASTER POT

大味麻辣烫源自四川，麻辣烫的发源地。我们的招牌汤底一律采用经过12小时熬煮的猪骨浓汤打底，融合了20多种四川香料与中草药，旨在以全新方式在澳洲呈现经典的味道。大味麻辣烫遍布澳洲多个城市的繁华街道，品牌设计年轻时尚，110+种新鲜自选食材，20+种特色四川小吃，给快节奏人群带来更加便捷丰富的美食选择。

David's Master Pot originated from Sichuan, the birthplace of hot pot. Our signature broth is made from a rich pork bone base that has been simmered for 12 hours, blended with over 20 Sichuan spices and Chinese herbs. Our goal is to introduce the classic flavors in a whole new way in Australia. David's Master Pot is present on bustling streets in multiple Australian cities, boasting a youthful and trendy brand design. With over 110 fresh self-select ingredients and more than 20 unique Sichuan snacks, we offer a convenient and diverse dining choice for the fast-paced crowd.

大味秘制红油，原材料采用地道四川香料，古法熬制，色泽明亮，余味醇厚，是大味麻辣烫经典红汤的点睛之笔。

David's Special Chilli Oil, made using authentic Sichuan spices and traditional methods, boasts a vibrant hue and rich, lingering aftertaste. It serves as the crowning touch to David's Master Pot classic broth.

THE DEFINITIVE GUIDE ON HOW TO MALATANG



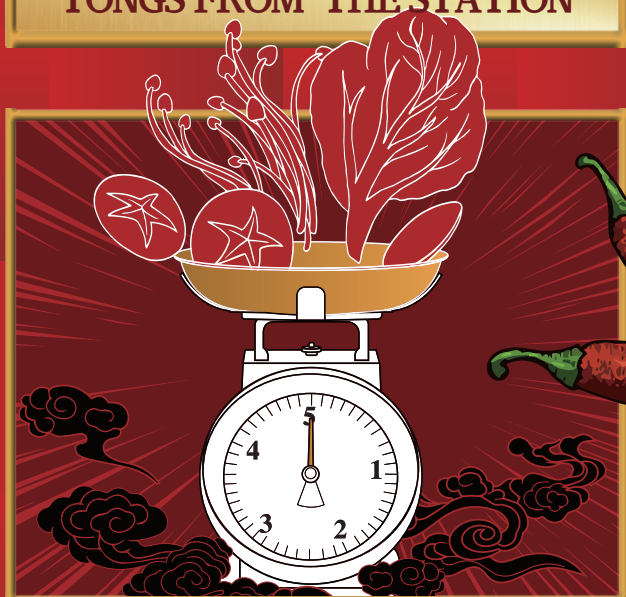
STEP 1

GRAB A BOWL AND A PAIR OF
TONGS FROM THE STATION



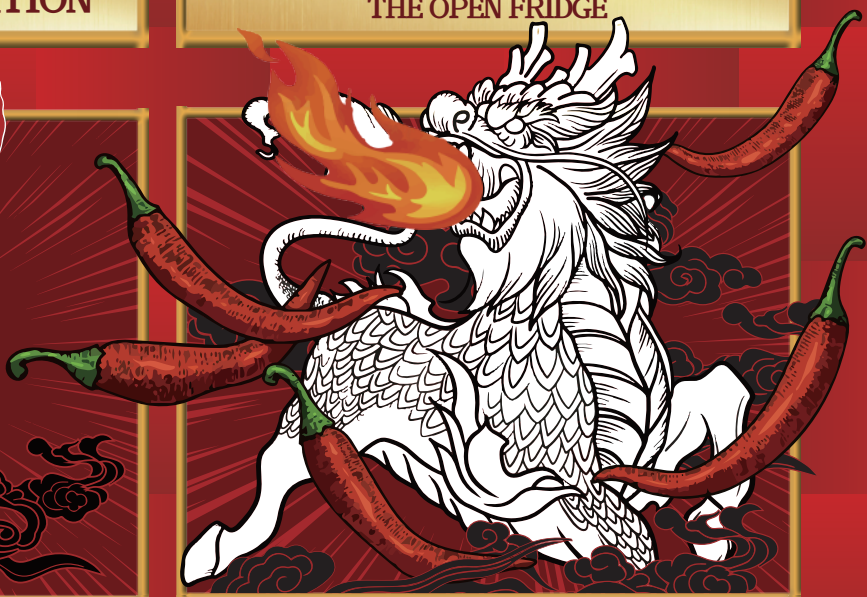
STEP 2

FILL UP YOUR BOWL WITH
WHATEVER YOU LIKE FROM
THE OPEN FRIDGE



STEP 3

WEIGH YOUR BOWL
AT THE COUNTER



STEP 4

CHOOSE YOUR SOUP
BASE AND SPICY LEVEL

STEP 5

ENJOY YOUR STEAMING HOT MEAL!

THE DEFINITIVE GUIDE ON DAVID'S SOUP OPTIONS

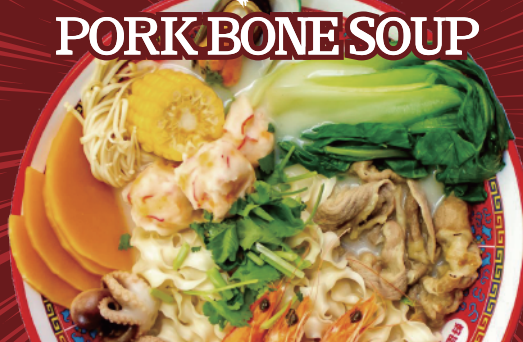
经典红汤

SIGNATURE MALATANG
SOUP



大骨浓汤

PORK BONE SOUP



酸菜金汤

GOLDEN PICKLED SOUP



养颜番茄汤

VEGAN TOMATO SOUP



四川麻辣拌

SICHUAN SPICY
DRY POT



经典麻辣香锅

SIGNATURE STIR-FRY
SPICY POT



任意汤底可配免费米饭一碗
EACH POT OF MALATANG IS LIMITED TO
ONE COMPLIMENTARY SERVING OF RICE

爆款推荐

DAVID'S MASTER POT

大味特色

炸

现炸酥肉
TOP 1

\$8.8



FRIED CRISPY PORK BELLY

冒

冒烤鸭
TOP 2

\$16.8



SICHUAN STYLE
ROAST DUCK

蒸

乐山钵钵鸡
TOP 3

\$14.8



COLD MIXED SPICY SKEWERS

煮

隔壁脑王
TOP 4

\$12.8



SPICY BRAIN



CHENGDU-STYLE HOT AND SPICY CUISINE WITH RED CHILLI OIL

\$ 16.8



冒烤鸭

SICHUAN STYLE ROAST DUCK



\$ 9.8

巴适的冒牛肉

SICHUAN STYLE SPICY BEEF



\$ 12.8

肥肠血旺

SPECIAL SPICY DUCK BLOOD
WITH INTESTINE



\$ 13.8

不够吃的冒肥肠

SICHUAN SPICY INTESTINE



\$ 9.8

巴适的冒千层肚

SIGNATURE SPICY
THOUSAND-LAYERED TRIPE



CRISPY AND CRUNCHY
PERFECT FOR DRINKS



\$8.8

现炸酥肉

FRIED CRISPY PORK BELLY



\$7.8

咸蛋黄芋球

GOLDEN SALTED EGG CUSTARD BALLS



\$9.8

鲜虾黄金卷

CRISPY PRAWN SPRING ROLLS



\$6.8

豆沙芝麻球

SESAME BALLS
WITH RED BEAN FILLING



\$6.8

爆浆糍粑

SIGNATURE RICE CAKE
WITH BROWN SUGAR



\$6.8

南瓜饼

FRIED PUMPKIN PIE



\$8.8

脆炸香酥鱼

FRIED CRISPY FISH

煮

DILICIOUS BITE! FRESH AND FLAVORFUL



\$ 14.8

骨汤抄手

NON-SPICY PORK AND PRAWN
WONTON SOUP



\$ 14.8

老麻抄手

SPICY PORK AND PRAWN
WONTON SOUP



\$ 12.8

肥肠酸辣粉

SPECIAL SOUR AND SPICY POTATO
NOODLES WITH INTESTINE



\$ 11.8

鸡丝酸辣粉

SPECIAL SOUR AND SPICY POTATO
NOODLES WITH CHICKEN



\$ 10.8

缠绵火锅粉

SICHUAN SPICY POTATO NOODLES



\$ 12.8

通宵蹄花

PORK TROTTER SOUP

蒸

STEAMY DELIGHTS LIGHT AND RIGHT



\$ 6.8

大味臊子蒸蛋

DAVID'S STEAMED EGG



\$ 6.8

手工桂花发糕

DAVID'S WHITE SPONGE CAKES

已有门店

MELBOURNE

大味麻辣烫Elizabeth店
462 Elizabeth St, Melbourne VIC 3000

大味麻辣烫Russell店
219 Russell St, Melbourne VIC 3000

大味麻辣烫Swanston店
301 Swanston Street, Melbourne VIC 3000

大味麻辣烫Box Hill店
606 Station St, Box Hill VIC 3128

大味麻辣烫GLEN店
14 Kingsway, Glen Waverley VIC 3150

大味麻辣烫CLAYTON店
377 Clayton Rd, Clayton VIC 3168

BRISBANE

大味麻辣烫 Southport 店
17 Davenport St, Southport QLD 4215

大味麻辣烫Underwood店
Kingston Rd, Underwood QLD 4119

大味麻辣烫BNE ONE
Retail 4, 1 Cordelia Street,
South Brisbane QLD 4101

大味麻辣烫Sunnybank店
Sunnybank Plaza Shopping Centre,
Shop 28A Mains Rd, Sunnybank QLD 4109

PERTH

大味麻辣烫WA店
Shop1/786 Albany Highway, East Vitoria Park WA 6101

MORE STORES COMING SOON...

加盟信息 FRANCHISE OPPORTUNITY:
FRANCHISE@DAVIDMG.COM.AU

