

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3 59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 - Fax (212) 533-3659

www.cb3manhattan.org - info@cb3manhattan.org

Community Board 3 Liquor License Stipulations I, Yan Li , as a qualified representative ofGOOd Good Taste located at 13 Market St.,, New York, NY agree to the following stipulations:	of operation.
 □ I will operate a full-service restaurant, specifically a (type of restaurant)	siness at specified closing
 with a kitchen open and serving food to within hour(s) of closing every night during all hours My hours of operation will be11 :00 a.m./p.m. to 12:00 a.m. all days	siness at specified closing
 2. My hours of operation will be <u>11 :00 a.m./p.m. to 12:00 a.m. all days</u> (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from burhour.) 3. I will not use outdoor space for commercial use. 4. I will operate my sidewalk café no later than 5. I will employ a doorman/security personnel on the following days:	siness at specified closing
 (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from bur hour.) 3. ☑ I will not use outdoor space for commercial use. 4. □ I will operate my sidewalk café no later than	
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5. I will employ a doorman/security personnel on the following days:	
 7. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances. 	windows and doors will
 I will not have DJs, DJs, live music, promoted events, any event at which a cover fee is charged, performances, □ more than DJs/ promoted events per, □ more than private parties 	
9. I will play ambient recorded background music only.	
10. X I will not apply for an alteration to the method of operation agreed to by this stipulation without first	coming before CB 3.
11. I will not seek a change in class to a full on-premise liquor license without first obtaining approval fi	rom CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.	
13. □ I will not have a happy hour. □ I will have happy hour and it will end by	
14. 🗵 I will not have wait lines outside. 🗆 There will be a staff person outside to monitor sidewalk crowds	and ensure no loitering.
15. 🗵 I will conspicuously post this stipulation form beside my liquor license inside of my business.	
16. I Residents may contact the manager/owner at the following phone number. Any complaints will be a and I will revisit the above-stated method of operation if necessary in order to minimize my establishmen neighbors.	nt's impact on my
Name: Yan Li Phone Number: (212)964488	38
17. 🗆 I will:	
I hereby certify that the information provided above is truthful and accurate based upon my personal l	pelief,
× Yuli 09/	09/2015
Signed He Dated Kill	2 T. MM
sworn to unis 9 day of 2013 No cal	State of New York
Notal Qualified in N	lew York County -



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Gigi Li, Board Chair

Susan Stetzer, District Manager

<u>Community Board 3 Liquor License Application Questionnaire</u></u>

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:

http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml

- □ Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- □ If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying	for:	
🛛 new liquor license	alteration of an existing liquor license	corporate change
Check if either of these apply:		

■ sale of assets ■ upgrade (change of class) of an existing liquor license

Today's Date: 09/23/2015

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed?
Yes
No Type of license: Beer & Wine
Beer & Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Good Good Taste

APPLICANT:

Premise address: <u>13 Market Street</u>, New York, NY 10002

Cross streets: East Broadway & Henry Street

Name of applicant and all principals: <u>Good Good Taste Li Inc.</u>

President: Yan Lin

Trade name (DBA): <u>Good Good Taste</u>

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Buildings

Do you plan to apply for Public Assembly permit? □ Yes ⊠ No What is the zoning designation (check zoning using map: <u>http://gis.nyc.gov/doitt/nycitymap/</u> please give specific zoning designation, such as R8 or C2): C6-1G

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise?
Yes
No If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) <u>Sun~Thurs: 11:00am-11:00pm</u> Fri&Sat:11:00am-12:00am

Number of tables? <u>5</u> Total number of seats? <u>25</u>

How many stand-up bars/ bar seats are located on the premise? <u>N/A</u>

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,

pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): _____

Does it have a food preparation area? ☑ Yes □ No (If any, show on diagram)

What are the hours kitchen will be open? <u>Sun</u> Thurs: 11:00am-11:00pm Fri&Sat:11:00am-12:00am

Will a manager or principal always be on site? 🛛 Yes 🗖 No If yes, which? 1_____

How many employees will there be? $\frac{2^{-3}}{2}$

Will there be TVs/monitors? 🛛 Yes 🗖 No (If Yes, how many?) <u>1</u>_____

Will premise have music? ☑ Yes □ No

If Yes, what type of music? Live musician DJ J Juke box Z Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? 🛛 Background (quiet) 🗖 Entertainment level Please describe your sound system: _____

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel?
Yes
No (If Yes, how many and when) ______

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? ☑ Yes □ No If not, do you plan to install sound-proofing?
Yes
No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? **D** Yes **X** No

If yes, please indicate name of establishment:

Address: _____ Community Board #_____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? □ Yes ⊠ No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? \Box Yes \boxtimes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? □ Yes 🛛 No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? <u>○</u> How many On-Premise (OP) liquor licenses are within 500 feet? <u>2</u> Is premise within 200 feet of any school or place of worship? □ Yes ⊠ No

COMMUNITY OUTREACH:

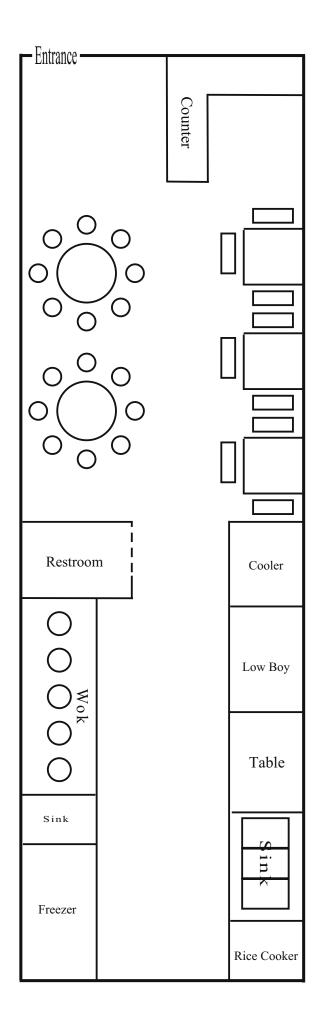
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

- 1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
- 3. I will play ambient recorded background music only.
- 4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
- 5. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- 6. I will not participate in pub crawls or have party buses come to my establishment.
- 7. 🛛 I will not have a happy hour. 🗖 I will have happy hour and it will end by ______
- 8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
- 9. 🗷 Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Good Good Taste Li Inc.

13 Market Street, New York, NY 10002





福 州 小 點 APPETIZERS

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0	1.	福豆	州鍋	邊漿	Fuzhou Rice Cake Soup(S) 1.50 (L) 2.25 (S) 0.75 (L) 1.25
		炸	蝦	销	Fried Shrimp Cake
	3.	油		條	Fried Dough1.00
	5.	炸	芋	糕	Fried Taro Cake
	6.	福	州魚	丸	Fish Bal w. Soup 4.00
	7.	肉		燕	Mixed Fish & Fish Ball Soup 4.00
1	8.	魚		湯	Fish Soup (w. Bone-in) 4.00
	9.	扁		肉	Fuzhou Style Wonton Soup 2.00
	10.	湯		圖	Sticky Rice Ball Soup
	11.	元		宵	Meat Stuffed Rice Ball Soup
	12.	拼	1.5	麵	Plain Noodles w. Sesame Peanuts Sauce 2.00
	13.	米		時	Sweet Rice Ball
	14.	鹹	白	丸	Salted Glutinous Ball
	15.	水	40	餃	
	15a.	鹹	白	粥	
	15b.	白		粥	(S) 1.00 (L) 2.00
	15c.	地	瓜	粥	
	15d.	拼	粉	干	2.00
				(本店有早餐小碟平均 \$1.00)

精制美食SPECIAL APPETIZERS

脆皮大腸	Crispy Pork Intestine
	Cold Dish Jelly Fish
	Salted Chicken
風沙鴨舌	Duck Tongue 15.95
	Peppercorn Salted Fish 12.95
鹵味拼盤	13.95
五彩拼盤	
	涼拌海暫頭 鹹 沙鴨舌 椒鹽白飯魚 鹵味拼盤

湘辣類

22. 》水煮活魚	
23. 》别椒田雞	
24. 》别椒魚頭	
25. 》辣味鹵鵝腸	
26. 8 麻辣螺片	
26a m别 椒 鰂 魚	S.P.
26b. 香菜拌牛肉	
200. 8 20 17 17 12	

鲜煮靓湯SOUP

27.	什錦什會湯	Assorted Delicacies Soup 12.95
28.	芙蓉干貝湯	Scallop w. Egg Drop Soup 13.95
29.	芙蓉刀蜆湯	Razor Clams w. Egg Drop Soup 14.95
30.	絲瓜花哈湯	Clams Soup w. Loofash 10.95
31.	蟹紅白菜湯	Crab Soup w. Chinese Cabbage
32.	蠔蚵豆腐湯	Oyster w. Tofu Soup
33:	酸菜魚頭湯	Fish Filet w. Salted Cabbage Soup
34.	蝴蝶燕湯	Wonton Soup Fukian Style
35. #	酸辣魷魚湯	Squid Soup
36.	八寶冬瓜湯	Eight Treasures Winter Melon Soup
37.	百花魚肚湯	Fish Belly Soup
38.	西湖牛肉羹	Minced Beef Soup
39.	榨菜肉絲湯	Shredded Pork Soup w. Preserved Cabbage 6.95
40.	紫菜蕃茄豆腐湯	
		Tomatoes, Tofu & Seweed Soup
41.	牛什湯	Beef Tripe Soup
42.	简骨海帶湯	Kelp in Pork Bone Broth 8.95
43.	芙蓉桂花蚌	Clams Egg Drop Soup 16.95
44.	家鄉節底湯	
45.	田雞青鵝湯	
46.	老鰻墩老酒	
47.	芹菜龍頭魚湯	
	a station with the	

特色靓 煲 CASSERIKES

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14

	48.	魚頭豆腐煲	Fish Head w. Bean Curd Casserole	
	49.		Seafood w. Bean Curd Casserole 12.95	
ĺ	50.	枝竹羊肉煲	Lamb w. Dry Bean Curd Casserole	
	51.	羊肉菜頭煲	Lamb w. Turnip Casserole	
	52.	薑蔥螃臀煲	Crab w. Ginger & Scallion Casserole 10.95	
	54. #	魚香茄子煲	Eggplant w. Garlic Sauce Casserole	
•	55.	XO醬花蜆煲	Clam in XO Sauce Casserole	
	56.	雙冬田雞煲	Frog and Two Kinds Mushroom Casserole 16.95	

鍋仔類

57.	鍋仔鱸	魚	
58.	鍋仔龍	蝦	
59.	干鍋田	雞	
60.	鍋仔奶湯紅	鱄	
61.	干鍋五更長	旺	

鐵板燒 PERFECTLY MARINATED 鐵板燒& COOKED ON TABLE

6	52.	鐵	板	Ħ	雞	Frog Leg Perfectly Marinated & Cooked on Table 16.95	
e	53.	鐵	板=	ト仔	骨	Beef Ribs Perfectly Marinated & Cooked on Table 12.95	
6	34.	鐵	板	Ξ	鮮	Triple Delight Perfectly Marinated & Cooked on Table 12.95	
6	55.	鐡	板	#	柳	Beef Perfectly Marinated & Cooked on Table 12.95	
6	66.	鐵	板女	圭娃	煎	Omelet Perfectly Marinated & Cooked on Table 10.95	
E	67.	鐵	板	xo	醬	Clams & XO Sauce Perfectly	
		袉			蛤	Marinated & Cooked on Table	
6	58.	鐵	板	魷	魚	Squid & Cooked on Table 12.95	
e	39.	鐵	板	鴨	利		

實 惠 碟 飯 RICE DISHES

70.	福州炒飯	Fuzhou Fried Rice	5
71.	牛炒飯	Beef Fried Rice	5
72.	報炒飯	Shrimp Fried Rice	5
73.	揚州炒飯	Young Chow Fried Rice	
74.	豆腐牛炒飯	Beef w. Bean Curd Over Rice 4.9	5
75.	蕃茄牛肉飯	Beef w. Tornato Over Rice 4.9	
76.	蠔油牛肉飯	Beef w. Oyster Over Rice 4.9	
77.	沙茶牛肉飯		
78.	海鮮飯	Seafood Over Rice	5
79.	荔枝肉飯	Lychee Pork Over Rice	
80.	刀蜆抱蛋飯	Razor Clams w. Egg Fried Rice 7.2	
81.	響 抱 番 飯	Crab w. Egg Over Rice	
82.	韭菜魷魚飯	Squid w. Tender Chive Over Rice 4.9	
83.	豆腐蝦仁飯	Shrimp w. Bean Curd Over Rice	
84.	糟大腸飯	Pork Intestine w. Fuzhou Sauce Over Rice 4.9	
85.	薑蔥大腸飯	Pork Intestine w. Ginger & Scallion Over Rice 4.9	
86.	糖醋魚片飯	Sweet & Sour Fish Filet Over Rice 4.9	
87.	卜 鴨 飯	Fuzhou Duck Over Rice	
88.	醉排骨飯	Fuzhou Style Spare Ribs Over Rice	
89.	酸菜肚片飯	Sliced Pork w. Pickled Cabbage Over Rice 4.9	
90.	菜花肚片飯	Cauliflower w. Pork Stomach Over Rice 4.9	
91.	紅燒豆腐飯	Braised Bean Curd Over Rice	
92.	酸菜排骨飯	Spare Ribs w. Pickled Cabbage Over Rice 4.9	
93.	苦瓜排骨飯	4,9	

極名海鲜 SEAFOOD

14

			極 ´a 海 鲜 SEAFOOD
	94.	仙掌螺片	Conch w. Boneless Duck Feet
	95.	北黄螺片	17.95
×	96.	竹鲤抱蛋	Razor Clam Ornelet
	97.	各式炒石螺	Chinese Snail Any Style
	98.	薑 煎 螃 譬	Ginger & Scallion Crab
	0000	业 员 炒 墨 魚	Sauteed Octopus w. Baby Chyle
- 9	.99, 100.	爆炒雙脆	Stir-fried Jelly Fish & Pork Kidney
	101.	藏瓜魚	Salted Fish
	101.	松子黃瓜魚	Braised Whole Fish w. Pine Nuts
	102.	葱燒黃瓜魚	Braised Whole Fish w. Scallion
	- April 1975		
	104.	煎煮黃瓜魚	Pan-fried & Braised Yellow Fish 13.95
	105.	煎煮小黃梅魚	Pan-fried & Braised Fish 16.95
	106.		
	107.	一品響抱受	Crab Omelet
	108.	一品蠔抱蛋	Oyster Ornelet
	109.	and the second second second second second	Steamed Razor Clams w. Minced Garlic時價
	110.		Steamed Razor Clams w. Black Bean Sauce時 價
	111.		Clams Sauteed in Black Bean Sauce
	112.		Clams Sauteed w. Ginger & Scallion 12.95
	113.		Clams Sauteed Loofah 12.95
	114.		Sweet & Sour Silver Carp時價
	115.	紅燒鯽魚	Silver Carp in Brown Sauce
	116.	清蒸鯽魚	Steamed Silver Carp時價
	117.	清蒸石頭魚	Steamed Goose Fish時 價
	118.	清蒸筍殼魚	Steamed Arrow Head時價
	119.	清蒸鱸魚	Steamed Striped Bass時價
	120.	鱈魚兩吃	Codfish w. Double Style時 價
	121.	象拔蚌兩吃	Geoduck Conch Served w. Two Ways時價
	122.	飄香紅鱒飯	Crab Steamed Rice時價
	123.	龍仔蒸遊水蝦	Steamed River Shrimp時價
	124.	石斑魚兩吃	Sea Bass in Two Ways時價
	125.	XO醬大響	
	126.	椒鹽大蟹	Crab w. Peppercorn Salt時價
	127.	金絲蒸大響	Steamed Crab in XO Sauce w. Vermicelli時價
	128.	薑蔥炒大譽	Sauteed Crab w. Ginger & Scallion時價
	129.	潮州凍大響	Chilled Crab Chu Chow Style時價
	130.	豆豉蒸河鰻	Fresh Water Eel Steamed w. Black Bean Sauce時 價
	131.		
	132.		
	133.	白灼游水蝦	
	134.		時 價

爽 o 時 蔬 VEGETABLE

136.	清炒豆苗	Sauteed Snow Peas Shoot 10.95
137.	蒜茸炒通菜	Sauteed Waster Spinach
138,	福州排通菜	Sauteed Spinach Fuzhou Style
139.	腐乳通菜	Water Spinach w. Fermented Tofu Sauce
140.	清炒絲瓜	Sauteed Loofah
141.	絲瓜炒蝦米	Sauteed Loofah w. Dried Shrimp 10.95
142.	蠔油唐芥蘭	Sauteed Chinese Broccoli w. Oyster Sauce 8.95
143.	老酒唐芥蘭	Wine Sauteed Chinese Broccoll 8.95
144.	老酒芥蘭苗	Wine Sauteed Chinese Baby Broccoli
145.	蝦米炒芥菜	Sauteed Mustard Green w. Dried Shrimp 8.95
146.	醋溜白菜	Vinegar Sauteed Chinese Vegetable
147.	清炒菠菜	Sauteed Spinach

主 南 小 炒 CHEF'S STIR-FRY

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		150a.	ト糟鴨		
	1	150.	家郷ト水鴨	Duck with Foo Chow Special Sauce	
		151.	本樓小炒	House Special	
1.		152.	卜糟田雞	Frogs Leg w. Wine Dregs Sauce	
		153.	大腸炒糟	Pork Intestine w. wine Dregs Sauce 10.95	
		154.	炒下水	Sauteed Chicken Livers 12.95	
		155.	蔥爆腰花	Sauteed Pork Kidney 8.95	
		156.	芹菜炒鹅腸	Goose Intestine w. Celery 16.95	
		157.*	牛角椒炒肚尖	Pork Stomach w. Cayenne Pepper 14.95	
		158.	爆炒豬肝	Sauteed Pork Liver	
		159.	南煎豬肝	Sauteed Pork Liver w. Fresh Garlic Sauce 9.95	
		160.	芹菜炒鯷魚干	Sauteed Dried Anchovy w. Celery	
		161.	韭黃炒鵝腸	Goose Intestine w. Baby Chive	
		162.	小芹菜牛肉絲	Shredded Beef w. Chinese Celery	
		163.3	牛角椒牛肉絲	Shredded Beef w. Cayenne Pepper 12.95	
		164.	涼瓜牛肉絲	Shredded Beef w. Bitter Melon	
		165.	酸菜大腸	Pork Intestine w. Salted Cabbage 10.95	
		166.	鼍 蔥 大 腸	Pork Intestine w. Ginger & Scallion 10.95	
		167.	韭菜豬紅	Pork Blood w. Baby Chive 10.95	
		168.	薹蔥豬紅	Pork Blood w. Ginger & Scallion 10.95	
		169.	五花肉炒筍干	Dried Bamboo Shoot w. Pork	
		170.	十香醉排骨	Spare Ribs w. House Special Sauce	
		171.	糖 醋 排 骨	Sweet & Sour Spare Ribs 8.95	
		172.	椒 鹽 排 骨	Spare Ribs w. Peppercorn Salt* 8.95	
		173.	荔枝肉	Lychee Pork	
		174.	軟炒輕蛋	Razor Clam Omelet 10.95	
		175.	金磚響螺片	Sliced Conch Omelet	
		177.	白均響螺片		
		178.	生炒響螺片	Sauteed Sliced Conch	
		179.	爆炒目魚片	Stir-fried Squid 12.95	
8		180.	韭黃炒桂花蚌	Clams w. Baby Chies	
		181.	家鄉蠣煎	Pan Fried Oyster, Home Style 12.95	
		182.	爆炒肚头	Sauteed Pig Stomach 12.95	
		183.	爆炒海暂花	Sauteed Jelly Fish 13.95	
		184.	糖醋炒芋條		
		185.	角椒炒羊肚		

味 粉 莼 NOODLE DISHES 美

線麵、米粉、粉干、白粿、切麵、蛋燕 粉絲、魚麵、灯麵、肉麵

1.

.

1.51

Thin Noodle, Rice Noodle, Rice Vermicelli, Rice Cake,

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Thai Noodle, Vermicelli

	186.	全番鴨麵	Noodle w. Duck
	187.	羊肉麵	Noodle w. Lamb
	188.	豬 肝 麵	Noodle w. Pork Liver
	189.	兔肉麵	Noodle w. Rabbit
	190.	老鰻麵	Noodle w. Eel
	191.	上排麵	Noodle w. Pork Chop
	192.	沙切麵	Fried Noodle
	193.	煮切麵	Steamed Noodle
	194.	海鮮炒伊麵	Seafood Angel Hair
	195.	炒魚麵	Noodle w. Fish Flavored
	196.	煮魚麵	Fish Flavored Noodle Soup
	197.	炒肉麵	Fried Noodle w. Pork
	198.	煮肉麵	Steamed Noodle w. Pork 6.50
	199.	水鴨麵	Noodle w. Stewed Duck
	200.	海蚌红麵	6.50
	200.	学鴨粉干	Noodle w. Taro Duck
	202.	牛尾粉干	Noodle w. XO Tail
	202.	骨简煮粉干	Noodle in Pork Bone Broth
	203.	斜瓜花蛤粉 干	
	204.	鯷魚干煮粉干	Noodle w. Clams & Loofah
÷.,	205.	炒粉干	Pan-fried Noodle
5	200.		Noodle w. Soup
	207.	灌菜粉干	Fried Noodle Sauteed w. Chinese Salted Cabbage 4.00
		督煮粉干	Fried Nobile Salteed W. Childese Salted Cabbage 4.00
	209.	海蚌煮粉干	
	210.	离子点初十 鴨 粉 干	Noodle w. Duck
		花蛤粉干	Nobble W. Duck
	212.	花盤粉干	Noodle w. Taro Duck
	213.		1000die w. 1aro Duck
	214.	端 氘 初 千 輕千煮粉千	
1	215,	三拼攒化	
	216.	三 侨 傍 仁 蟶千煮白丸	Dried Class w Flaux Daugh in Saus
	217.		Dried Clam w. Flour Dough in Soup
	218.	炒 白 粿 煮 白 粿	Pan-fried Rice Noodle
	219.	炒 未 粉	
1	220.		Pan-fried Noodle w. Pork
	221.	煮 米 粉 海鮮煮米粉	Noodle Soup w. Pork
	222.	海鮮想不初	
	223.		Fried Rice Noodle w. Seafood
	227.		
	228.		
	229.		4.00
	230.	炒伊面	
1	231.	響炒米粉	
	202.	醫 沙 白 稞	
4	233.	竹蟶炒未粉	
1	234.	竹蟶炒白稞	
	235.	给炒米粉	
	236.	蛤炒白稞	
	237.	螺 炒 米 粉	
	238.	- 糖炒白稞	
1	239.	海鮮炒米粉	
1	240.	海蚌煮蛋燕	