



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

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, Xiao Lin Zhang, as a qualified representative of Han Palace Inc.,
located at 39 41 E Broadway, New York, NY agree to the following stipulations:

1. ☐ I will operate a full-service restaurant, specifically a (type of restaurant) _____
☒ Kitchen open and serving food every night during all hours of operation.
2. My hours of operation will be 9:00 a.m./p.m. to 12:00 a.m. all days

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

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: _____
6. ☐ I will install soundproofing, _____
7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
☐ I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
8. I will not have ☒ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ DJs/ promoted events per _____, ☐ more than _____ private parties per _____
9. ☒ I will play ambient recorded background music only.
10. ☒ 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 from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials with food.
14. ☒ I will not have a happy hour. ☐ I will have happy hour and it will end by _____
15. ☒ I will not have wait lines outside. ☐ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Xiao Lin Zhang Phone Number: 917-573-5228

18. ☐ I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed

Sworn to this 30th day of August 2016

Dated

Notary Public
LING FUNG CHEUNG
Notary Public, State of New York
No. 01CH6133227
Qualified in Kings County



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Community Board 3 Liquor License Application Questionnaire

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: 08/30/2016

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

If alteration, describe nature of alteration: Restaurant

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Golden Sand Seafood Restaurant Inc.

APPLICANT:

Premise address: 39 41 E Broadway, 2nd FL, New York, NY 10002

Cross streets: CATHERINE STREET & MARKET STREET

Name of applicant and all principals: HAN PALACE INC.

PRESIDENT: XIU QIN LI

Trade name (DBA): HAN PALACE

PREMISE:

Type of building and number of floors: 6

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) ☐ Yes ☒ No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any
back or side yard use? ☒ Yes ☐ No What is maximum NUMBER of people permitted? 198

Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
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) 9:00am-11:00pm 7 days per week

Number of tables? 29 Total number of seats? 170

How many stand-up bars/ bar seats are located on the premise? None

(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): None

Does premise have a full kitchen ☒ Yes ☐ No?

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

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu

Chinese Food

What are the hours kitchen will be open? 9:00am-11:00pm 7 days per week

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Xiao Lin Zhang

How many employees will there be? 8-10

Do you have or plan to install ☐ French doors ☐ accordion doors or ☒ windows?

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 4 TVs

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☒ Live musician ☐ DJ ☐ Juke box ☐ 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? ☐ Yes ☒ 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? ☐ Yes ☐ 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 **Bar, Restaurant**, 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? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 2

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 agree to close any doors and windows at 10:00 P.M. every night?
2. ☒ I will not have ☐ DJs, ☐ live music, ☐ promoted events, ☐ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than ____ DJs/ promoted events per ____, ☐ more than ____ private parties per ____
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. Or ☐ my business plan is to seek an upgrade at a later date.
6. ☒ I will not participate in pub crawls or have party buses come to my establishment.
7. ☒ I will not have a happy hour. Or ☐ Happy hour 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.



Certificate of Occupancy

CO Number: 103234180F

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A.	Borough: Manhattan	Block Number: 00280	Certificate Type: Final
	Address: 39 EAST BROADWAY	Lot Number(s): 40	Effective Date: 06/21/2005
	Building Identification Number (BIN): 1003423	Building Type: Altered	
	Special District: None		
This Certificate supercedes CO Number(s): None			
<i>For zoning lot metes & bounds, please see BISWeb.</i>			
B.	Construction classification: NON-COMB: 2-B	Number of stories: 6	
	Building Occupancy Group classification: E	Height in feet: 73	
	Multiple Dwelling Law Classification: None	Number of dwelling units: 0	
C.	Fire detection and extinguishing systems: None associated with this filing.		
D.	Type and number of open spaces: None associated with this filing.		
E.	This Certificate is issued with the following legal limitations:		
	Restrictive declaration(s) - Recording Info: Reel No.: 00000		
Borough Comments: None			

Borough Commissioner

Commissioner

DOCUMENT CONTINUES ON NEXT PAGE



Certificate of Occupancy

CO Number:

103234180F

Permissible Use and Occupancy

Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code habitable rooms	Building Code occupancy group	Zoning dwelling or rooming units	Zoning use group	Description of use
CEL	33	OG		C F-4		6	STORE, MECHANICAL ROOMS, ACCESSORY KITCHEN & DINING ROOM TO EATING & DRINKING EST. ON 2ND FLR.
001	61	100		C		6	STORES.
002	198	100		F-4		6	EATING AND DRINKING ESTABLISHMENT
003	25	100		E		6	OFFICES.
004	25	100		E		6	OFFICES.
005	25	100		E		6	OFFICES.
006	25	100		E		6	OFFICES.
END OF SECTION							

Borough Commissioner

Commissioner

END OF DOCUMENT

103234180/000 06/21/2005 03:17:26 PM

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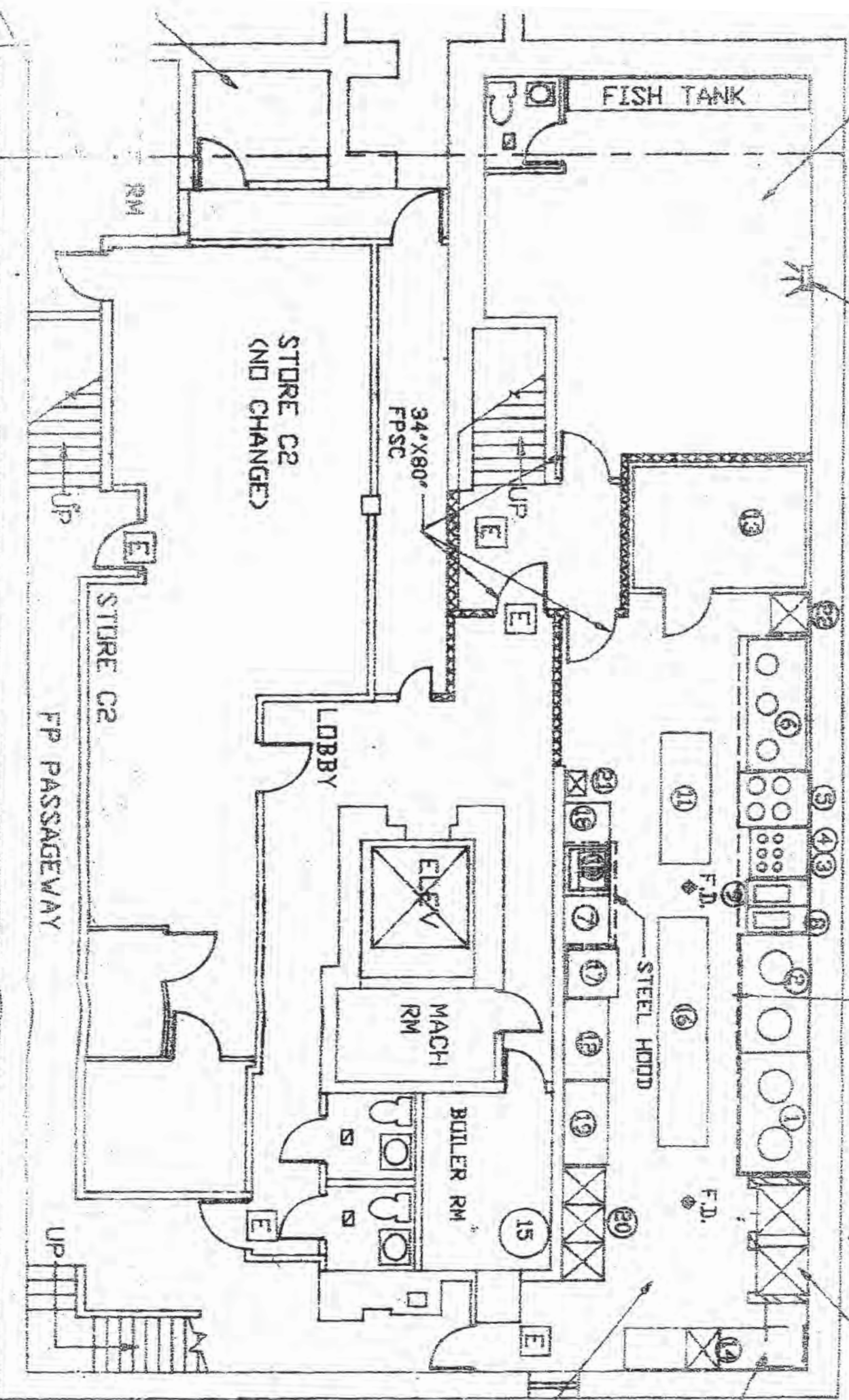
2000/01/01

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2

MAKE: FUJITSU
 MODEL # ASU24R1
 CAPACITY: 23,000/22,500 BTU
 MEA # 108-96-ETI

STEEL HOODS, SEE DETAIL "H1"
 ANSUL SYSTEM FILED UNDER
 SEPARATE APPLICATION



TOTAL: 30 HEADS



海濱酒樓

Han Palace Inc.

SEAFOOD RESTAURANT



Tel: 212-233-3359

紐約華埠東百老匯39-41號2樓

39-41 E. Broadway, 2nd Fl, New York, NY 10002

營業時間：早上9點至午夜11點

爽口涼拌小食

COLD APPETIZERS

敬賓五彩拼盤	1. House Special Assorted Platter	45.95
潮洲凍蟹	2. Cold Dungenous Crab	Seasonal Price
涼拌海蜇頭	3. Crispy Jelly Fish.....	17.95
白雲鳳爪	4. White Chicken Claws.....	8.95
滷味鳳爪	5. Aromatic Chicken Claws	10.95
五香牛踭片	6. Sliced Spiced Beef.....	11.95
麻辣仙掌	7. Spicy Duck Web	13.95
福香咸雞	8. Salty Chicken Home Style (half)	7.95

風味小吃

APPETIZERS

敬賓石螺	9. House Special Snails	13.95
豉油王鴨舌	10. Duck's Tongue with Soy Sauce	18.95
避風塘鮮魷	11. Crispy Squid with Caramelized Garlic	12.95
酥炸白飯魚	12. Crispy Baby Silver Fish	14.95
魚露游水蝦	13. Live Shrimp	Seasonal Price
蜜汁燒鵪鶉 (只)	14. Honey Roast Squab (each).....	6.00
鳳梨炸大腸	15. Crispy Intestine with Pineapple.....	12.95
威化海皇卷	16. Golden Crispy Seafood Roll	12.95
上海春卷	17. Spring Roll (4)	4.50
小籠包	18. Shanghai Steamed Pork Dumpling (6).....	6.95
韭菜餃	19. Chives Dumpling (5).....	6.95
蝦餃	20. Shrimp Dumpling (4).....	4.50
燒賣	21. Shao Mai (4)	4.50

湯羹類

SOUP

太極海皇豆腐羹	22. Seafood Chowder in "Thai Ji" Pattern	16.95
勝瓜花蜆湯	24. Squash with Clam Soup.....	14.95
蟹肉魚肚羹	25. Crab Meat & Fish Maw Soup.....	18.95
韭黃瑤柱羹	26. Dry Scallop with Chives Soup	18.95
海皇豆腐羹	27. Supreme Seafood & Tofu Soup.....	18.95
西湖牛肉羹	28. House Special Beef Soup.....	13.95

新派特色小菜

KING'S HOUSE SPECIAL

敬賓小炒皇 29.	Supreme Assorted Shredded Sauteed	23.95
京醬韭菜花炒鴨舌 30.	Sauteed Duck's Tongues w. Leeks in Brown Sauce ..	18.95
香蔥吊片肚球 31.	Sauteed Pork's Belly & Dry Squid w. Shallots...	18.95
豉汁角椒肚球 32.	Sauteed Pork's Belly w. Black Bean Sauce....	22.95
翠玉鴛鴦田雞 33.	Sauteed Fresh Frogs in Two Flavors	30.95
糟汁炒八鮮 34.	Seafood Treasure with Homemade Sauce.....	28.95
蜜椒牛仔粒 35.	Sweet & Spicy Beef Cubes.....	18.95
XO醬角椒桂花蚌 36.	Osmanthus Clams with XO Sauce.....	25.95
各式田雞 37.	Frogs.....	23.95
(油泡、椒鹽、糟汁)	Golden Crispy, Salt & Pepper, Homemade Sauce	
生炒士的球 38.	Sauteed Diced Tenderloin Beef	22.95
蟹肉珊瑚扒豆腐 39.	Steamed Soft Tofu with Crab Meat.....	16.95
太極鮮菌燴秘制豆腐 40.	Special Tofu with Mushroom Delights.....	15.95

家禽類

POULTRY

當紅炸子雞 (半只) 41.	Golden Crispy Chicken (Half)	16.95
紅燒乳鴿 (只) 42.	Crispy Skin Squab (each).....	22.95
燒鴨 (半只) 43.	Roast Duck (Half).....	17.95
荔茸香酥鴨 44.	Crispy Yam Duck	20.95
北京脆皮鴨 (兩吃) 45.	Peking Duck (for 2).....	36.00
御膳雞窩 (半只) 46.	Nourishing Herb Chicken on Hot Pot (half) ...	25.95
脆皮蒜香雞 47.	Crispy Chicken w. Caramelized Garlic (half) ..	16.95
魚香雞 48.	Chicken with Garlic Sauce	13.95
左宗雞 49.	General Tso's Chicken	13.95

肉類

PORK

金沙排骨 50.	Golden Fried Chopped Spare Ribs.....	13.95
京都排骨 51.	Peking Style Pork Chop.....	13.95
生炒排骨 52.	Sweet & Sour Spare Ribs.....	13.95
洋蔥豬扒 53.	Pork Chop w. Caramelized Onions	13.95
生煎T骨士的 54.	House T-Bone Steak.....	25.95
蔥爆牛肉 55.	Beef with Scallion & Ginger	15.95
鐵板黑椒牛仔骨 56.	Beef Short Ribs w. Black Bean Sauce on Sizzling Cast Iron Platter.....	15.95
陳皮牛 57.	Orange Beef	15.95

海鮮類 SEAFOOD

各式石螺 (白灼、豉汁、上湯、 糟汁、椒鹽)	58.	Snails	13.95
		<i>Blenched, Black Bean, Consomme, Home Made Sauce, Salt & Pepper</i>	
各式花蜆 (醬爆、豉汁、 薑蔥、辣味)	59.	Clams	12.95
		<i>Home Made, Black Bean Sauce, Ginger & Scallion, Spicy</i>	
油泡螺片	60.	Sauteed Sliced Conch.....	36.95
黑椒帶子	61.	Scallop with Black Bean Sauce	16.95
爆炒海蜇花	62.	Sauteed Jelly Fish.....	14.95
蘆筍桂花蚌	63.	Osmanthus Clams with Asparagus	28.95
鵲巢海上鮮	64.	Seafood in a Crispy Nest.....	20.95
豉汁刀蜆	65.	Razor Clam with Black Bean Sauce.....	25.95
溫哥華金銀蒜蓉大蟹蒸河粉	67.	Dungeonus Crab with Rice Noodle.. Seasonal Price	
金磚螺片	68.	Sliced Conch with Scallops & Fried Tofu	37.95
沙汁核桃蝦球	69.	House Walnut Shrimp.....	18.95
爆炒海蜇花	70.	Sauteed Jelly Bean Fish.....	14.95
糟汁海蚌	71.	Sea Clam with Fuzhou Style	22.95

沙窩、鑊仔類 CASSEROLE

海味鵝掌煲	72.	Goose Web & Sea Cucumber Casserole	30.95
乾隆一品煲	73.	House Special Casserole	30.95
竹筍勝瓜北菇煲	74.	Bamboo Pits, Squash & Mushroom Casserole	13.95
冬蔞花蜆煲	75.	Clam with Spicy Thai Tom Yum Broth.....	14.95
海參花膠菜膽	76.	Braised Sea Cucumber & Fish Maw w. Veg....	30.95
三色蛋上湯豆苗	77.	Preserved Eggs w. Snow Peas Shoots in Soup..	18.95
腿汁竹筍浸鮮菌	78.	Bamboo Pith & Mushrooms in Ham Sauce...	15.95



健康素菜

HEALTHY GREENS

竹筴扒蘆筍	79. Asparagus w. Bamboo Pith.....	13.95
竹筴鼎湖上素	80. Bamboo's Pith Delight.....	13.95
鮮菌竹筴浸豆苗	81. Fresh Mushrooms w. Snow Pea Shoots.....	16.95
羅漢扒豆腐	82. Buddha's Delight w. Tofu.....	12.95
金菇扒四蔬	83. Mushrooms w. Seasonal Vegetables.....	13.95
羅漢上素	84. Buddha's Delight.....	13.95
香蔥炆通菜	85. Sauteed Water Spinach w. Garlic.....	12.95
清炒豆苗	86. Sauteed Snow Peas Shoots.....	15.95
老酒唐芥蘭	87. Sauteed Chinese Broccoli w. Wine.....	12.95
清炒菜心苗	88. Sauteed Baby Greens.....	12.95

炒粉麵類

NOODLE

大鵬家鄉炒米	89. Vermicelli w. Seafood in Dai-Pang County Style	13.95
海鮮家鄉干炒河	90. House Special Pan Fried Seafood Chow Ho Fun....	12.95
菜遠海鮮炒麵	91. Pan Fried Seafood Noodle.....	12.95
北菇三絲炒麵	92. Pan Fried Noodle w. Shredded Pork w. Mushrooms.....	9.95
碧綠雞球炒麵	93. Pan Fried Noodle w. Chicken.....	9.95
菜遠肉絲炒麵	94. Pan Fried Noodle w. Shredded Pork & Veg.....	9.95
菜遠牛河	95. Beef & Vegetable Chow Fun.....	9.95
干炒牛河	96. Beef Chow Fun.....	9.95
廈門炒米	97. Ha-Moon Style Vermicelli.....	9.95
星洲炒米	98. Singapore Style Vermicelli.....	9.95
干燒北菇伊麵	99. E-Fu Noodle w. Mushrooms.....	12.95
蟹肉干燒伊麵	100. E-Fu Noodle w. Crab Meat.....	15.95
海鮮炆伊麵	101. E-Fu Noodle w. Seafood.....	15.95
肉絲炒年糕	102. Sauteed Rice Cake w. Shredded Pork.....	11.95

甜品類

DESSERT

八寶甜飯	103. Eight Treasure Sticky Rice.....	10.95
藕粉湯丸(八粒)	104. Dumpling with Lotus Roots Flavor (8).....	6.95
椰香芋泥	105. Coconut Yam.....	11.95

湯麵類

NOODLE SOUP

鴻圖窩伊麵	106.	House Special E-Fu Noodle	13.95
鮮菌竹筍窩伊麵	107.	E-Fu Noodle w. Chinese Mushrooms & Bamboo Pith	13.95
太極龍皇窩伊麵	108.	Tai-Chi Style E-Fu Noodle.....	18.95
雪菜火鴨絲窩米	109.	Vermicelli w. Preserved Cabbage & Shredded Duck	15.95
海鮮湯麵	110.	Seafood Noodle Soup.....	6.95
雞絲湯麵	111.	Shredded Chicken Noodle Soup	5.95
牛肉湯麵	112.	Beef Noodle Soup.....	5.95
肉絲湯麵	113.	Shredded Pork Noodle Soup.....	5.95
花蜆湯麵	114.	Clam Noodle Soup.....	5.95

炒飯類

STIR FRIED RICE

金銀炒飯	115.	House Famous Seafood Fried Rice	12.95
水晶炒飯	116.	Crab Meat with Egg White Fried Rice	12.95
菠蘿海皇炒飯	117.	Pineapple & Seafood Fried Rice.....	12.95
福建炒飯	118.	Fukian Style Fried Rice	12.95
鴛鴦炒飯	119.	Dual Flavor Fried Rice.....	12.95
揚州炒飯	120.	Yeung-Chow Style Fried Rice	9.95

碟頭飯

ON RICE

菜遠海鮮飯	121.	Vegetable & Seafood on Rice	6.50
菜遠蝦球飯	122.	Vegetable & Jumbo Shrimp on Rice.....	6.50
滑蛋蝦仁飯	123.	Egg & Shrimp on Rice.....	6.00
菜遠雞片飯	124.	Vegetable & Sliced Chicken on Rice	5.50
菜遠牛肉飯	125.	Vegetable & Beef on Rice	5.50
涼瓜牛肉飯	126.	Bitter Melon & Beef on Rice.....	5.50
涼瓜排骨飯	127.	Bitter Melon & Spare Rib on Rice.....	5.50
京都排骨飯	128.	Peking Style Pork Chop on Rice	5.50
洋蔥豬扒飯	129.	Pork Chop w. Onion on Rice	5.50
黑椒牛仔骨飯	130.	Black Pepper Short Ribs on Rice.....	5.50
魚香雞飯	131.	Chicken with Garlic Sauce on Rice.....	5.50
左宗雞飯	132.	General Tso's Chicken on Rice.....	5.50
陳皮牛飯	133.	Orange Beef on Rice.....	5.50
什菜雞飯	134.	Chicken with Mixed Veg. on Rice	5.50
素什錦飯	135.	Buddha's Delight on Rice.....	5.50