

### 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

Jam	ie	Rogers,	, Board (	Chair			Susa	in Stetzer, D	istrict Manager
			1	Community Board	3 Liquor License Stipul	lations for Ad	ministrative App	proval	
1, <u>T</u>	ai	Hung	Chiu	;	as a qualified represent	ative of	<u>Shu Han Ju Re</u>	<u>staur</u> an <u>t II Cor</u>	) <u>.</u>
loca	ted	at	,,w	58 3rd Avenue		_, New York, I	NY agree to the f	ollowing stipula	tions:
1.					t, specifically a (type of night during all hours o		hinese Rest	aurant	
					11:00 p.m. to 12				
	-	nderstan sing hour		is "no later than" s	pecified opening hour,	and all patron	s are to be clear	ed from busine	ss at specified
3.	X	l will no	t use outd	oor space for comr	nercial use.				
4.		l will op	ierate my s	idewalk.café no lat	er than			<u> </u>	
5.		l will en	nploy a dou	orman/security per	sonnel on the following	; days:			Anna Anna Anna Anna Anna Anna Anna Anna
б.		l will ins	stall sound	proofing,	······································				
7.	at 1 play	10:00 P.N ying, inclu	1. every nig	nt or rear façade d ght or when amplif not limited to DJs, l ices.	ed sound is	windows e or when ar	xcept my entran	ce door will clo playing, includ	to open doors or se by 10:00 P.M. ing but not limited ormances.
8.					romoted events, 🖾 any promoted events per				
9.	X	l will pla	ay ambient	recorded backgro	und music only.				
10.	X	l will no	t apply for	an alteration to th	e method of operation	agreed to by 1	this stipulation w	/ithout first con	ning before CB 3.
11.		l will no	t seek a ch	ange in class to a f	ull on-premise liquor lic	ense without	first obtaining a	pproval from Cl	33.
12.	X	l will no	nt participa	te in pub crawls or	have party buses come	to my establi	shment.		
13.	X	l will no	nt have unli	imited drink specia	ls with food.				
14.	X	l will no	t have a h	appy hour. 🗖 I will	have happy hour and it	will end by		•	
15.	X	I will no	t have wai	t lines outside. 🗆 I	will have a staff persor	responsible f	for ensuring no lo	oitering, noise o	r crowds outside.
16.	X	l will co	nspicuous	y post this stipulat	ion form beside my liqu	or license insi	de of my busines	ss.	
17.					owner at the number b tion if necessary in ord				
Nan	ne:	Tai H	lung Ch	niu		Phone N	umber:(917)	7099880	
18.									
l he	reby	y certify t	that the in	formation provide	d above is truthful and	accurate basi	ed upon my pers	sonal belief.	
<	2	~`	Le	1 C			u/c	116	
Sign	ed						Dated	A	Vor

Sworn to this 15t day of NOV

\_\_\_\_\_ 2016

STate Nota d in New York County No. 01WA6063957 Commission Expires 09 / 10 / 20 17



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Jamie Rogers, Board Chair

Susan Stetzer, District Manager

#### **Community Board 3 Liquor License Administrative Approval Application Questionnaire**

#### Today's Date: \_\_\_\_\_11/01/2016

#### APPLICANT:

1. Name of applicant and all principals: Shu Han Ju Restaurant II Corp./Tai Hung Chiu
2. Premise Address: 58 3rd Avenue, New York, NY 10003
3. Cross streets: East 10th Street & East 11th Street
4. Trade name (DBA): Shu Han Ju Restaurant
5. Check which you are applying for:
new liquor license alteration of an existing sale of assets liquor license
6. If alteration, describe nature of alteration:
7. Is location currently licensed? 🗌 Yes 🗌 No
8. Type of license: Restaurant Wine
9. Previous or current use of the location: Restaurant
10. Corporation and trade name of current license: Grand Eastern Restaurant Corp.
<u>PREMISE</u> :
11. Type of building and number of floors: Mixed Residential & Commercial Building/4 fl
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or
side yard use? Yes No 12a. What is the permitted occupancy indoors and outdoors?
13. Do you plan to apply for Public Assembly permit? 🗌 Yes 🗌 No
<b>14.</b> 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): <u>C6-2A</u>
15. How many licensed establishments are within 1 block? <u>8</u>
16. How many On-Premise (OP) liquor licenses are within 500 feet? <u>13</u>
17. Is premise within 200 feet of any school or place of worship? Yes No
PROPOSED METHOD OF OPERATION:
18. Describe your method of operation: Restaurant
<b>19.</b> Will any other business besides food or alcohol service be conducted at premise? Yes No
20. If yes, please describe what type:
<b>21.</b> What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space if applicable) <u>11AM-12AM all days</u>

22. Total number of tables? <u>17</u> 23. Total number of seats? <u>46</u>

<b>24.</b> How many stand-up bars/ bar seats are located on the premise? <u>1</u> (A <b>stand up</b> is any bar or								
counter [whether with seating or not] over which a patron can order, pay for and receive an alcoholic beverage)								
25. Describe all bars (length, shape, and location): 8' x 4'								
<b>26.</b> Does premise have a full kitchen? Yes No								
27. What are the hours kitchen will be open? <u>11AM-12AM all days</u>								
<b>28.</b> Is food available for sale? Yes No If yes, describe type of food and submit a menu: Chinese Chinese								
<b>29.</b> Will a manager or principal always be on site? Yes No If yes, which?								
<b>30.</b> How many employees will there be? <u>5-7</u>								
<b>31.</b> Do you have or plan to install French doors accordion doors or windows?								
<b>32.</b> Will there be TVs/monitors? Yes No (If Yes, how many?) <u>1</u>								
<b>33.</b> Will premise have music? Yes No								
34. If Yes, what type of music? 🗌 Live musician 🗌 DJ 🔛 Juke box 🖌 Tapes/CDs/iPod								
<b>35.</b> If other type, please describe:								
<b>36.</b> What will be the music volume? Background (quiet) Entertainment level								
<b>37.</b> Please describe your sound system:								
<b>38.</b> 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? <u>N/A</u>								
<b>39.</b> How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?								
(Please do not answer "we do not anticipate congestion.") <u>N/A</u>								
<b>40.</b> Will there be security personnel? Yes No <b>40a.</b> If Yes, how many and when?								
<b>41.</b> How do you plan to manage noise inside and outside your business so neighbors will not be affected? closed all window and doors								
<b>42.</b> Do you have sound proofing installed? Yes No								
<b>43.</b> If not, do you plan to install sound-proofing? Yes No								
APPLICANT HISTORY:								
<b>44.</b> Has this corporation or any principal been licensed previously? Yes No								
<b>45.</b> If yes, please indicate name of establishment: Shu Han Ju Restaurant LLC								
<b>46.</b> Address: <u>465 6th Ave., New York, NY 10011</u> <b>47.</b> Community Board # <u>2</u>								
<b>48.</b> Dates of operation: <u>08/19/2014</u>								
<b>49.</b> Has any principal had work experience similar to the proposed business?  ✓Yes  No If Yes, please attach explanation of experience or resume.								
50. Does any principal have other businesses in this area? Yes No If Yes, please give trade name and								
describe type of business:								
<b>51.</b> Has any principal had SLA reports or action within the past 3 years? $\Box$ Yes $\checkmark$ No If Yes, attach list of violations and dates of violations and outcomes.								

#### **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.

# ATTENTION RESIDENTS & NEIGHBORS

Shu Han Ju Restaurant II Corp.

Company/DBA Name and Contact Number for Questions

## plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

## at the following location

58 3rd Avenue, New York, NY 10003

**Building Number and Street Name (Address)** 

## This establishment is seeking a license to serve

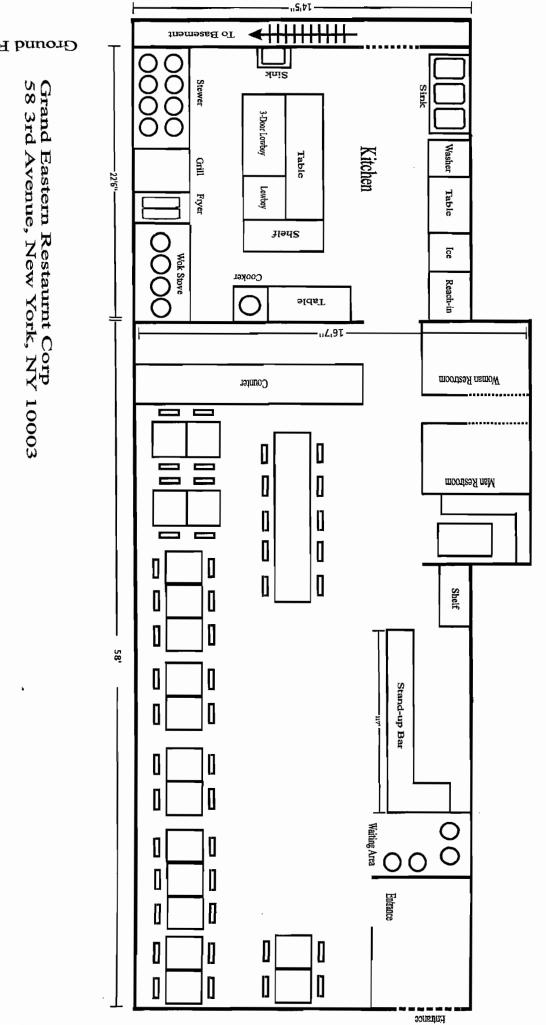
Beer & Wine

Beer & Wine or Beer

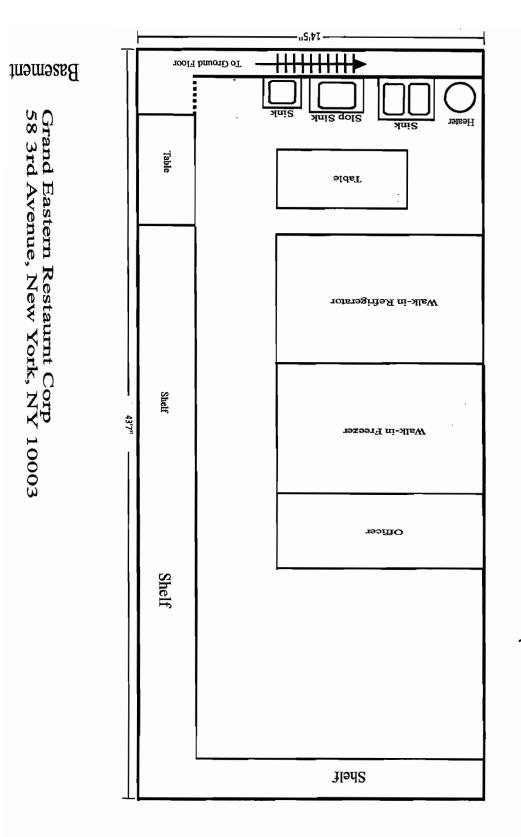
Tai Hung Chiu

**Applicant Contact Information** 

Contact the Applicant or COMMUNITY BOARD 3 With any questions or concerns. info@cb3manhattan.org - www.cb3manhattan.org



Ground Floor



#### LUNCH SPECIAL 特别午餐

Monday - Friday: 11:30 am - 4:00 pm **Excluding Holidays** Served with White Rice or Brown Rice Choice of: Vegetable Roll or Corn Egg Drop Soup or Hot & Sour Soup 豆腐 / 什菜 雞肉 /豬肉 牛肉/ 蝦 魚 左宗雞 /豆腐 1. § General Tso's Chicken or Tofu 芝麻雞/豆腐 2. Sesame Chicken or Tofu 桃子雞3. Peach Chicken 麻辣雞/牛/豆腐 4. 鲟 Hot & Spicy Chicken or Beef or Tofu 辣子雞丁 5. 鳟 Chicken w. Spicy Dry Red Pepper 保 雞 6. 🔋 Kung Po Chicken 公 茄了雞/牛/豆腐 7. § Eggplant w. Chicken or Beef or Tofu 紙香肉類/牛卡眼 8. 9 Garlic Sauce w. Pork or Chicken or Beef or Shrimp 蕃茄雞/牛 9. Fresh Tomato w. Chicken or Beef 魚香芥蘭 10. 拿 Broccoli w. Garlic Sauce 魚香芥蘭豆腐 11. 9 Broccoli w. Tofu in Garlic Sauce 魚香茄子芥蘭 12. 多 Broccoli w. Eggplant in Garlic Sauce 炒 三 青13. Broccoli, String Bean & Zucchini 豆腐什菜14. Tofuw. Mix Vegetables 芥蘭雞/牛/蝦 15. Broccoli w. Chicken or Beef or Shrimp. 麻婆豆腐 16. 鲈 Ma Po Tofu w. Minced Pork 干扁四季豆 17. Dry Sauteed String Bean w. Minced Pork 四季豆雞/牛/蝦 18. String Bean w. Chicken or Beef or Shrimp 烤 叉 燒 19. **BBQ Roast Pork** 排 20. Lemongrass Grilled Pork Chop 豬 甜酸排骨21. Pork Ribs in Sweet & Sour Sauce 回 鍋 肉 22. **Double Sauteed Pork Belly** 香干肉絲23. Pork w. Dry Tofu 酸豆角肉末 24. 鳗 Sour String Bean w. Minced Pork 小辣椒牛肉絲 25. 鋒 Shredded Beef w. Spicy Green Pepper 青椒牛26. Pepper Steak 豆腐魚片 27. Fish Filet w. Tofu

> **多Mild 卵 Spicy 卵 Very Spicy** We can alter the spicy according to your taste

NGAN'S SONS LORE THE STREAM STOLES WWW. Special commences and the

Fish Filet w. Mix Vegetable in Garlic Sauce

魚香什菜魚片 28.

## Mitthan

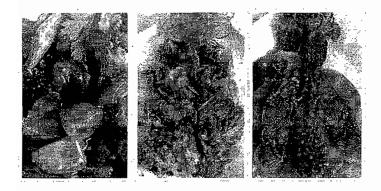
58 3rd Avenue New York, NY 10003 (Between 10th & 11th Street)

Tel (212) 358-8898 (212) 353-3368 (212) 358-8878

(212) 3

Business Hourse Sun - Thurs II (20) Am - 12, OC yan Fig. & Sat. 10030 and Tele Openit

PAREY & CARERING CANADICALINE



#### 廚師推介 CHEF'S RECOMMENDATIONS

什菌扒腐皮卷	1.	Mixed Mushrooms over Bean Curd Rolls15.95
孜 然 羊 排	2.	Cumin Flavor Lamb Chops26.95
本樓士的球	3.	House Special Steak Kew26.95
核桃大蝦	4.	Crispy Shrimp w. Honey Walnut in Mayo Sauce20.95
左 宗 雙 球	5. 🖇	General Tso's Chicken & Shrimp18.95
椒 鹽 大 蝦	6. 🖇	Salt & Pepper Crispy Shrimp (w. Shell)20.95
椒 鹽 魚 片	7. 🌶	Salt & Pepper Fish Filet18.95
蔥 爆 三 片	8.	Triple Delight w. Scallion
魚香茄子雙片	9. 🖇	Eggplant w. Chicken & Shrimp in Hot Garlic Sauce17.95
本樓三様	10.	Mulan Special
水煮魚片	11.謭	Fish Filet in Hot Chili Sauce18.95
豆豉魚片	12.	Crispy Fish Filet w. Vegetables in Black Bean Sauce .17.95
清蒸唐芥蘭 魚 片	13.	Steamed Fish Filet w. Chinese Broccoli in Ginger & Scallion Sauce
蒜香三文魚	14.	Salmon Steak w. Mix Vegetable in Garlic Sauce 18.95

#### 清 蒸 頬 STEAMED PLATTERS

<b>佣 杰 溉</b>	Jieanicy plaite	nə
	(Served w. Black Bean, Spicy Garlic	or Ginger Scallion Sauce on the side)
淌 蒸 芥 蘭	1. Steamed Broccoli	
清燕芥蘭豆腐	2. Steamed Broccoli w. To	ofu12.95
清 蒸 四 青	3. Steamed Broccoli, String	Bean, Snow Peas & Spinach 12.95
清蒸五福	4. Steamed Broccoli, Aspara	gus, Tofu, Mushroom & Carrots 12.95
清蒸芥蘭雞	5. Steamed Chicken w. B	roccoli14.95
清蒸什菜	6. Steamed Fresh Vegeta	ble12.95
清蒸什菜豆腐	7. Steamed Fresh Vegeta	<b>ble w. Tofu</b> 13.95
滴蒸什菜雞	8. Steamed Fresh Vegeta	ble w. Chicken14.95
清蒸什菜蝦	9. Steamed Fresh Vegeta	ble w. Jumbo Shrimp17.95



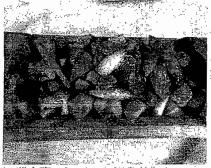


雞		類	CHI	CKEN
左	宗	雞	1. 🗯	General Tso's Chicken14.95
芝	麻	雞	2.	Sesame Chicken14.95
陳	皮	雞	3. 🌶	Orange Flavor Chicken
桃	子	雞	4.	Peach Chicken Flavor14.95
麻	辣	雞	5. ŷŷ	Hot & Spicy Chicken
辣	子	雞	6. 辨	Chicken in Spicy Dry Pepper13.95
宮	保雞	1	7. 🜶	Chicken w. Hot Pepper & Peanuts (Kung Po (hicken) 13.95
腰	果	雞	8.	Chicken w. Cashew Nuts
魚	香 雞	片	9. ŝ	Chicken w. Hot Garlic Sauce
孜	然雞	片	10. 対	Cumin Flavor Chicken
芥	蘭	雞	11.	Chicken w. Broccoli
什	菜	雞	12.	Chicken w. Mix Vegetable13.95
魚香	\$茄子雞	탉	13. 🔅	Chicken w. Eggplant in Hot Garlic Sauce13.95
子	薼	雞	14.	Dry Sauteed Chicken w. String Bean
水	煮 雞	片	15.	Chicken in Hot Chili Sauce14.95
豆	豉 雞	片	16.	Chicken in Black Bean Sauce

#### 猪肉類PORK

		-		•		
烤	J	Ł	燒	1.		BBQ Roast Pork12.95
香	茅	豬	排	2.		Lemongrass Grilled Pork Chop
±.	豆糸	I燒	肉	3.		Braised Pork w. Potato
京	都	豬	排	4.		Pork Chop Peking Style14.95
糖	醋	排	骨	5.		Pork Ribs Sweet & Sour Sauce14.95
椒	創作	骨房	誹	6.	Ś	Salt & Pepper Pork Ribs or Pork Chop14.95
水	煮	肉	片	7.	鯋	Pork in Hot Chili Sauce14.95
	針	咼	肉	8.	ŷ	Double Cooked Pork
孜	然	肉	片	9.	ġġ	Cumin Flavor Pork
魚	香	肉	絲	10.	À.	Shredded Pork in Garlic Sauce
豆	豉	肉	片	11.		Sliced Pork in Black Bean Sauce
螞	蟻	F	樹	12.	ŚŚ	Cellophane Noodle w. Hot Spicy Minced Pork12.95
香	干	肉	絲	13.		Shredded Pork w. Dry Tofu
酸	豆角	自肉	末	14.		Sour String Bean w. Minced Pork

**Mild Mild M** 





#### 牛肉样肉 BEEF/LAMB

1 / 4/ 1 / 4	and the set of the set	LATAS (P)
水煮牛	1. 対 Slice	d Beef in Hot Chili Sauce16.95
麻辣牛	2. 辨 Hot 8	Spicy Beef w. String Bean16.95
香辣孜然牛	3. 辨 Cumi	in Flavor Beef16.95
陳皮牛	4. 🖠 Crisp	y Beef Orange Flavor16.95
香开完进牛肉絲	5. Beef	w. Dry Bean & Cilantro16.95
唐芥蘭牛	6. Beef	w. Chinese Broccoli16.95
魚香牛	7. 🔰 Beef	w. Hot Garlic Sauce15.95
豆豉牛肉	8. Beef	in Black Bean Sauce15.95
芥蘭牛肉	9. Beef	w. Broccoli15.95
什菜牛肉	10. Beef	w. Mix Vegetable15.95
小椒牛肉絲	11. 🗯 Beef	w. Spicy Green Pepper16.95
孜 然 羊 肉	12. 🖠 Cumi	n Flavor Lamb
蕃茄牛肉	13. Beef	w. Fresh Tomato16.95

#### 海 鮮 類 SEAFOOD

麻	辣	大	蝦	1.	剪	Hot & Spicy Shrimp w. String Beans	17.95
芥	蘭	大	蝦	2.		Shrimp w. Broccoli	
什	菜	大	蝦	3.		Shrimp w. Mix Vegetable	
蝦	音	邕	糊	4.		Shrimp w. Lobster Sauce	17.95
魚	香	大	蝦	5.	ý	Shrimp Hot Garlic Sauce	17.95
芝	麻	大	岥	6.		Sesame Shrimp	18.95
左	宗	大	蝦	7.	Ĵ	General Tso's Shrimp	18.95
唐	芥蘭	氰大	蝦	8.		Shrimp w. Chinese Broccoli	18.95
宮	保	蝦	仁	9.	ġ	Baby Shrimp w. Hot Pepper Sauce & Peanuts	16.95
椒	鹽	魷	魚	10.		Crispy Calamari w. Salt & Pepper	16.95
豆	豉	魷	魚	11.		Calamari in Black Bean Sauce	16.95
魚	香	雙	鮮	12.	ġ	Shrimp w. Scallop in Hot Garlic Sauce	
魚	香	Ŧ	貝	13.	ġ	Scallop in Hot Garlic Sauce	20.95

#### 蔬菜類VEGETABLE

		1 (ACC) 18 SE 14 (EAN" 646 EXC
魚香芥蘭	1. 🖠	Broccoli in Hot Garlic Sauce11.95
魚香芥蘭豆腐	2. 🖇	Broccoli & Tofu in Hot Garlic Sauce12.95
魚香茄子	3. 🗯	Eggplant in Hot Garlic Sauce
魚香芥蘭茄子	4. ŝ	Broccoli w. Eggplant in Hot Garlic Sauce12.95
炒三背	5.	Broccoli, String Bean & Zucchini in Brown Sauce 12.95
蠔油唐芥蘭	6.	Steamed Chinese Broccoli in Oyster Sauce12.95
三菇扒唐芥蘭	7.	Sauteed Three Mushroom over Chinese Broccoli14.95
蒜蓉菠菜	8.	Spinach w. Fresh Garlic
蒜蓉小白菜	9.	Baby Bok Choy w. Fresh Garlic
麻婆豆腐1	0.	Mo Po Tofu w. Minced Pork12.95
麻辣脆皮豆腐 1	1. 🗯	Hot & Spicy Crispy Tofu w. String Bean Sauce12.95
左宗豆腐1	2. ŝ	General Tso's Tofu12.95
炒 什 菜1	3.	Sauteed Mix Vegetables
干扁四季豆14	4.	Dry Sauteed String Bean w. Minced Pork12.95
家常豆腐1	5.	Tofu Country Style
臘肉包心菜16	6.	Sauteed Cabbage w. Cured Pork
槍炒藕片17	7.	Quick Sauteed Lotus Roots12.95
尖椒土豆絲14	8. 🖠	Shredded Potato w. Green Pepper

#### 颊 NOODLES DISHES 麵

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擔	擔	麵	1.	Dan Dan Noodle7.
炸	醬	麵	2.	Noodle w. Minced Meat & Bean Paste8.
各	式炒打	勞麵	3.	Lo Mein w. Vegetable/Pork/Chicken/Beef/Shrimp 10/11/11/12/
各支	式炒剂	可粉	4.	<b>Chow Fun</b> w. Vegetable/Pork/Chicken/Beef/Shrimp 12/12/12/13/
各主	式炒う	长粉	5.	Mai Fun w. Vegetable/Pork/Chicken/Beef/Shrimp 12/12/12/13/
各国	式炒生	<b>F</b> 糕	6.	Rice Cake w. Vegetable/Pork/Chicken/Beef/Shrimp 12/12/12/13/
老干	媽炒	牛河	7. 🗯	Spicy Beef Chow Fun in Black Bean Flavor13.
濕灼	海鮮	阿粉	8.	Seafood Chow Fun w. Chinese Broccoli in Brown Gravy16.
星	州米	粉	9. j	Singapore Mai Fun (Curry Flavor)
臘肉	中芹	米粉	10.	Cured Pork w. Chinese Celery Mai Fun14.
炒	貴	フ	11. 햵	House Special Chow, Fun in Spicy Curry Flavor 13.
臘₽	肉炒白	F糕	12.	Cured Pork Rice Cake13.!
海魚	単炒う	长粉	13.	Seafood Mai Fun15.
蔬了	哀两团	貢黄	14.	Pan Fried Noodle w. Vegetable
叉点	<b>唐</b> 两 🛙	釘黄	15.	Roast Pork Pan Fried Noodle13.!
雞區	肉兩百	百黃	16.	Chicken Pan Fried Noodle14.
	肉兩了			Beef Pan Fried Noodle15.5
大會	買兩了	百黄	18.	Jumbo Shrimp Pan Fried Noodle16.

#### 飯 類 RICE DISHES

	268.42	
玄米炒飯	1.	Kale Fried Brown Rice
木樓竹筒飯	2.	Chicken & Shrimp in Bamboo Po
臘肉炒飯	3.	Cured Pork Fried Rice12.
咸魚雞絲炒飯	4.	Salty Fish & Chicken Fried Rice12.9
楊州炒飯	5.	Young Chow Fried Rice12.5
咖喱菠蘿炒飯	6. 🐓	Curry Pineapple Fried Rice w. Chicken or Shrimp or Vegetables
海鮮炒飯	7.	Seafood Fried Rice16.
各式炒飯	8.	Fried Rice w. Vegetable/Pork/Chicken/Beef/Shrimp10/11/11/12/

#### **SIDE ORDER**

白	飯	Jasmine White Rice1.4
黃	飯	Brown Rice1.2
	D	ESSERT

#### 南 瓜 餅 紅 豆 餅 緣 茶 餅

Prices and Item Availability Subject to Change without Notice. Substitutions May Incur Additional Charges. We Can't List All The Ingredients We Use. Before Placing Your Order Please Inform our Manager or Your Server If Have Food Allergi

#### 冷 盤 COLD APPETIZER

素		·	鴨	1.	Vegetarian Duck9.95
索			雞	2.	Vegetarian Chicken7.95
海	帶	沙	拉	3.	Seaweed Salad7.95
醋	泡	木	耳	4. 🜶	Black Fungus in Vinaigrette7.95
脆		黃	瓜	5. 🌶	Cucumber w. Garlic Flavor6.95
四	Л	泡	菜	6. 🕯	Sichuan Pickle Vegetables6.95
五	7		牛	7. 🖇	Five Spices Beef9.95
蒜	泥	白	肉	8. Ŋ	Pork Belly w. Spicy Garlic Sauce8.95
П	7	ĸ	雞	9. 剪	Chicken w. Spicy Garlic Sauce8.95
芝	麻	涼	麵	10. 🧊	Cold Sesame Noodles6.95

#### 熱 食 HOT APPETIZER

小	籠	包	1.	Steamed Juicy Pork Buns (6)7.95
蟹	粉小籠	包	2.	Steamed Juicy Crabmeat Pork Buns (6)9.95
水	餃或鍋	貼	3.	Steamed or Fried Pork Dumpling (6)6.95
雞		餃	4.	Steamed Chicken Dumpling (6)6.95
菜		餃	5.	Steamed Vegetable Dumpling (6)6.95
蝦		餃	6.	Steamed Shrimp Dumpling (6)7.95
混	合 餃	子	7.	Steamed Mix Dumpling (6)7.95
紅	油抄	手	8. 🇯	Pork Wonton in Hot Parsley Sauce (10)6.95
萦	紅油抄	手	9. 鱆	Veggie Wonton in Hot Parsley Sauce (10)6.95
鐘	水	餃	10. 剪	Pork Dumpling in Hot Parsley Sauce (10)7.95
蔥	油	餅	11.	Scallion Pancake5.50
4	肉 夾	餅	12.	Scallion Pancake w. Beef7.95
脆	皮豆	腐	13. j	Crispy Tofu w. Salt & Pepper6.95
蒜	香炸雞	翅	14. 🌶	Fried Chicken Wings in Spicy Soy Garlic8.95
毛		豆	15.	Edamame w. Sea Salt5.50
椒	鷺 薯	條	16.	Salted Pepper Fries5.95
菜		卷	17.	Vegetarian Spring Roll (3)4.50
雞		卷	18.	Soy Bean Wrapper Chicken Roll (2)7.95
炸	蟹	餃	19.	Crab Meat Rangoon (5)6.95
雡	肉	串	20.	Chicken on Skewers (5)
牛	肉	串	21.	Beef on Skewers (5)8.95
羊	肉	串	22.	Lamb on Skewers (5)9.95

#### 湯 羮 頬 SOUPS

雲	吞	-	湯	1.	Pork Wonton w. Seaweed Soup(5) 3.50 (L) 6.95
素	吞	雲	湯	2.	Vegetarian Wonton w. Seaweed Soup (S) 3.50 $$ (L) 6.95 $$
酸	蓱	I	湯	3. 🖇	Hot & Sour Soup(5) 3.50 (L) 6.95
玉	米蛋	花	湯	4.	Sweet Corn Egg Drop Soup $\ldots \ldots \ldots (S) \ 3.50 \ (L) \ 6.95$
什	菜豆	腐	湯	5.	Tofu w. Vegetable Soup6.95
菠	菜雞	絲	湯	б.	Chicken w. Spinach Soup7.95
酸	菜魚	片	湯	7.	Fish Filet w. Sour Cabbage Soup9.95
西	湖牛	肉	羹	8.	Minced Beef w/ Cilantro in Egg White Chowder $\dots 8.95$
海	鮮豆	腐	羹	9.	Seafood Tofu in Egg White Chowder
麻	辣		湯	10.99	Ma La Soup

#### 湯 麵 類 BROTH IN NOODLES

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, Noodle, Chow Fun, S	les, Mai Fun. hanghai Noodle, btato Noodle, GU Bok Choy, Chinese Broccoli, Tofu, or Quail Egg
雲 吞 湯 麵 1.	Pork Wonton & Spinach Noodle Soup8.
紫雲吞湯麵 2.	Veggie Wonton & Spinach Noodle Soup
叉 燒 湯 麵 3.	Roast Pork & Spinach Noodle Soup9.
雞絲湯麵4.	Chicken w. Bean Sprouts Noodle Soup9.
什菜酸辣湯粉 5.	Hot & Sour Noodle Soup w. Vegetable
肉沫酸辣湯粉 6.	Hot & Sour Noodle Soup w. Minced Pork9.9
牛肉酸辣湯粉 7.	🖇 Hot & Sour Noodle Soup w. Beef
海鮮酸辣湯粉 8.	Hot & Sour Noodle Soup w. Seafood
魚蛋酸辣湯粉 9.	Hot & Sour Noodle Soup w. Fish Ball
紅油叉燒湯河 10.	Roast Pork w. Vegetable in Spicy Chow Fun Noodle Soup
混合餃子湯麵 11.	Mix Dumpling & Spinach Noodle Soup
大 魯 麵 12.	Little Bit of Everything Noodle Soup10.5
紅燒牛肉麵13.	Braised Beef Noodle Soup11.5
雪菜肉絲湯麵 14.	Shredded Pork w. Pickle Cabbage Noodle Soup .10.5

#### 鐵 板 燒 SIZZLING PLATTERS

港式鐵板麵	1.	Pan Fried Noodle w. Red Onion, Green & Red Pepper in Hong Kong Style, Served with
什菜		A. Mix Vegetables12.5
雞絲		B. Chicken
牛肉		C. Beef15.9
大蝦		D. Jumbo Shrimp16.5
鐵板玉子豆腐	2.	Sizzling Egg Tofu w. Minced Pork14.5
鐵板蕃茄牛肉麵	3.	Sizzling Beef w. Fresh Tomato over Crispy Noodle16.5
鐵板大蝦	4.	Sizzling Jumbo Shrimp Sauteed w. Assorted Vegetables in Oyster Sauce
鐵板黑椒干貝	5.	Sizzling Crispy Scallop w. Onions, Green & Red Pepper in Black Pepper Sauce20.9
鐵板海鮮	6.	Sizzling Seafood
鐵板魚片	7.	Sizzling Fish Fillet

#### 干鍋煲仔 HOT WOK/CASSEROLE

1. Sauteed Lotus Roots, Green & Red Pepper, Bamboo Shoots, Red Onion & Spicy Pepper & Served with:
A. Cauliflower13.
B. Sliced Pork
C. Chicken14.
D. Beef16.
E. Tofu13.
2. Braised Tofu & Shitake Mushroom & Bok Choy in Casserole13.
3. Fish Filets w. Tofu Casserole17.
4. Seafood w. Tofu Casserole
5. 🖇 Mixed Mushroom w. Vegetables Spicy Wok · 24.
6. 🖇 Mixed Meats in Spicy Wok29.
7. 🖇 Mixed Seafood in Spicy Wok