



# 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

Gigi Li, Board Chair

Susan Stetzer, District Manager

## 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)
- Letter of 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/sla/community\\_groups.shtml](http://www.nyc.gov/html/mancb3/html/sla/community_groups.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

(Transfer of existing liquor license, serial #1153325)

Check if either of these apply:

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

Today's Date: January 28, 2014

**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.**

Type of license: On-Premises Full liquor      Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Thai Restaurant

Corporation and trade name of current license: Room Service Inc D/B/A Klong

### APPLICANT:

Premise address: 7 St. Marks Place, New York, NY 10003

Cross streets: 2nd Avenue and 3rd Avenue

Name of applicant and all principals: Auanthai Inc. Suiphakit Sae-Ue & Suraschai Plaibua

Trade name (DBA): Klong

**PREMISE:**

Type of building and number of floors: Attached, four story brick building.

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: N/A

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use?  Yes  No

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy N/A  
(fill in maximum NUMBER of people permitted)

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

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R8B

Is this premise wheel chair accessible?  Yes  No

**PROPOSED METHOD OF OPERATION:**

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?  
Restaurant

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

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sunday-Thursday: 11:00AM-12:00AM, Friday and Saturday: 11:00AM-2:00AM

Number of tables? 28 Number of seats at tables? 56

How many stand-up bars/ bar seats are located on the premise? One, 7 stools

(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): 16' x 3'

Any food counters?  Yes  No If Yes, describe: \_\_\_\_\_

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

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What are the hours kitchen will be open? All open hours

Will a manager or principal always be on site?  Yes  No If yes, which? \_\_\_\_\_

How many employees will there be? 15

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

Will you agree to close any doors and windows at 10:00 P.M. every night?  Yes  No

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

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 N/A

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: i-pod

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No. N/A

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How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

N/A Restaurant

Will there be security personnel?  Yes  No (If Yes, how many and when) N/A Restaurant

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

N/A low background music only.

Do you  have or  plan to install sound-proofing?

#### **APPLICANT HISTORY:**

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

If yes, please indicate name of establishment: Thai Smile Restaurant Inc D/B/A Tue Thai Food

Address: 3 Greenwich Avenue, Store #4, New York, NY 10014 Community Board # 2 NYC

Dates of operation: 12/2011-Present

**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. (Please see attached resumes)



Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business Tue Thai Food, Thai Restaurant in Community Board #2 NYC.  
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? 24

How many licensed establishments are within 500 feet? 42

Is premise within a 500 foot radius of 3 or more establishments with OP licenses?  Yes  No

How many On-Premise (OP) liquor licenses are within 500 feet? 22

Is premise within 200 feet of any school or place of worship?  Yes  No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

**COMMUNITY OUTREACH:**

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Contact the CB 3 office at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

**Please 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).**





## DRINKS/STARTERS

### NON-ALCOHOLIC BEVERAGES

- 2.50 Thai Iced Tea
- 1-1 Add fresh lime juice
- 1-1 Add lychee fruit juice
- 2.50 Thai Iced Coffee
- 2.00 Hot Tea
- 2.00 Hot Coffee
- 1.50 Soda Coke | Sprite | Ginger Ale | Diet Coke | Seltzer
- 3.00 Coconut Juice
- 3.00 Orange Juice
- 3.00 Cranberry Juice
- 3.00 Pineapple Juice
- 3.00 Sparkling Water
- 1.50 Spring Water

### SALAD

- 5 Thai Salad  
Garden fresh greens with tomatoes, cucumbers, onions, bean sprouts and brown tofu, served with light peanut sauce dressing
- 5 Green Papaya Salad  
Cherry tomatoes, string beans, roasted peanuts in chili lime juice dressing
- 7 Thai Spicy Tuna Salad  
Medium rare seared fresh tuna with mixed green salad and chili lime juice dressing
- 7 Crispy Duck Salad  
Romaine lettuce, cashew nuts, pineapples, tomatoes and chili lime juice dressing
- 7 Larb  
Minced chicken seasoned with herbs, mint leaves, scallions, lemongrass, shallots and chili, tossed in lime juice dressing.
- 8 Beef and Shitake Mushroom Salad  
Slices of herb marinated BBQ steak tossed in lime juice, tomatoes, red onions, scallions, shallots and a bit of chili

### SOUP

- 4 Lemongrass Soup [Tom Yum]  
A savory sour soup with mushrooms, traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice  
Vegetable/ Chicken/ Beef/ Shrimp
- 4 Galangal Coconut Milk Soup [Tom Kha]  
A distinct flavor of Southern Thailand's coconut soup with mushrooms seasoned with galangal, chili and lime juice  
Vegetable/ Chicken/ Beef/ Shrimp

- 4 Ginger Chicken Thai Ravioli Soup  
Grounded chicken with herbs in a green wonton skin and watercress in ginger chicken broth

### APPETIZERS

- 3 Tofu Tod  
Crispy tofu, served with crushed peanuts in a sweet chili dipping sauce
- 4 Grilled Squid Legs  
Served with fresh chili lime juice sauce
- 4 Fried Turnip and Corn Cake Fritters  
Served with crushed peanuts in a sweet chili dipping sauce
- 4 Taro Spring Rolls  
Crispy spring rolls stuffed with glass noodles, taro and minced vegetables, served with plum sake dipping sauce
- 4 Look-eh-Chink-Pling  
Grilled assorted fish flavored balls with sweet chili sauce (Not Americanized, the exact same sold on Bangkok side walk)
- 5 Green Curry Puff  
Siamese pastry stuffed with ground chicken, potatoes, green peas and green curry paste
- 5 Grilled Tofu and Ginger sauce  
With shakae mushrooms
- 5 Mixed Chicken and Shrimp Dumpling  
With mushrooms. Served with house black bean mushroom dipping sauce
- 5 Jade Dumpling  
Spinach and mixed vegetables served with house black bean mushroom dipping sauce
- 5 Chicken Wings  
Siamese spiced crispy chicken wings with sweet chili sauce
- 5 Fresh Summer Roll  
Tofu, mint, lettuce, cucumbers, carrots and vermicelli served with black Hoisin sauce
- 6 Firecrackers  
Crispy blanched shrimps and garlic chicken served with plum sake dipping sauce
- 6 Chicken or Beef Satay  
Marinated in a house special style, served with a signature peanut dipping sauce and cucumber chutney
- 6 Calamari Tempura  
Crispy calamari with crushed peanuts sweet chili dipping sauce
- 6 Pan Steamed Mussels Eastern Country Style  
Chopped lemongrass, shallots, basil, lime juice and mixed herbs
- 6 Ribs  
Ste-fried back ribs marinated with garlic, pepper and Bangkok spices
- 7 Bangkok Shrimps  
Grilled cumin shrimps with spicy chili lime sauce
- 8 Tuna Tartar on Crispy Tortilla  
Fresh grounded tuna, wasabi, tobako, mayonnaise, sweet soy sauce, red onions, and scallions
- 8 Assorted Golden Fritters  
Crispy chicken and shrimp dumplings, blanched shrimps, taro spring rolls and crispy tofu with crushed peanut sweet chili dipping sauce
- 8 Charcoal Sirloin Beef  
Served with traditional "Neur Yang" fiery chili, lime and crushed roasted jasmine rice sauce



**KLONG SPICY AUTHENTIC SAUCE**

**DEAR AUTHENTIC SPICY LOVERS**  
Let's indulge in authentic Thai spice. Order anything from the menu with an orange circle in front and you can ask for "Klong Authentic Spicy Sauce" for free!  
\*first serving free (Limited only to marked items/ dine in only/ \$1.50 for second servings and take out)

- Cautions:
1. Recommend only marked [●] items.
  2. The sauce is very spicy so please begin with small portions until you reach a comfortable satisfaction.
  3. Dishes cannot be returned if they become too spicy so please be aware of your tolerance before adding the sauce.
  4. Enjoy!

**AT THE BAR  
ENJOY  
15% OFF  
FOOD AND DRINK**

**7:30-11:30 PM  
SUNDAY TO WEDNESDAY**

**SIT**

**A PITCHER OF SAPPORO BEER \$15**

**หม่าเป๋อ**

**A PITCHER OF SAPPORO BEER \$15**

**THAI BEERS HALF PRICE**

**COCKTAILS \$5-6**

SUN-THURS 5:00-7:00 P.M.  
FRI AND SAT 11:30 P.M.-2:00 A.M.  
EVERY TUESDAY 5:00-11:30 PM

**HAPPY HOURS**

**หม่าเป๋อ**

**หม่าเป๋อ**

**หม่าเป๋อ**

**หม่าเป๋อ**

**หม่าเป๋อ**

**หม่าเป๋อ**

**SPECIAL**

**A BEER FOR A BUCK\***  
SAPPORO DRAFT BEER BY GLASS OR CHANG BEER. 5:00-7:00 PM, AND 9:30-11:00PM.

**\$3 MOJITO\***  
SUN-THURS 5PM-8PM, AND 10PM-11PM.  
FRI-SAT 5PM-8PM AND 10PM-1AM.

**\$3 WINE BY GLASS\***  
SUN-THURS 5PM-8PM, AND 10PM-11PM.  
FRI-SAT 5PM-8PM AND 10PM-1AM.

**WEEKLY SPECIALS**

**DELIVERY HOURS/ AREA**

Sun-Thu 12:00 PM - 11:30 PM  
Fri-Sat 12:00 PM-1:30 AM

→ North to 20th St.  
→ South to Spring St.  
→ From 6th Avenue to Avenue D  
\$10 minimum for credit card orders  
We accept [ ] and [ ]

**หม่าเป๋อ**

**BANGKOK**

**หม่าเป๋อ**

**KLONG**  
7 SAINT MARKS PL.  
NEW YORK, NY 10003  
Klongrestaurant.com

212.505.9955  
212.505.0066  
212.505.9995  
FRI-SAT

12:00 PM-12:00 AM  
SUN-THU  
12:00 PM-2:00 AM  
FRI-SAT





# Suphakit Sae-ue

42-61 Kelcham St, # R 3, Elmhurst, NY, 10014  
Mobile: 917.400.9912  
E-mail: iamnaam@gmail.com

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## Summary of Qualifications :

- Good team player
- Excellent interpersonal and communication skill
- Ability to adapt to change and assume greater responsibility
- Ability to work under pressure and to deliver commitments by deadlines
- Self-motivated, energetic, hard-working, service-minded and well-organized
- Rich experience of working in hospitality and commit to customer services

## Work Experience :

- Business Owner, TUE Thai Food, New York, 2012- Present
- Business Partner, Thiptara Thai Restaurant, California, 2009 – 2011
- Manager, Kunchorn Thai Restaurant, California, 2007 – 2009
- Director Of Marketing Office, House Component Co., Ltd, Thailand, 2004 - 2006

## Educations :

- California State University at Fullerton, Master Degree of Business Administration, 2007 - 2010
- Thammasat University, Bachelor's Degree of Business Administration, Major in Marketing, 2000 – 2004, Bangkok, Thailand

## Activities :

### Thammasat University

- Member of Marketing club, Thammasat University, 2003 – 2004
  - Creating and planning the marketing activity in academy
  - Cooperate within team to reach the objective of the marketing activity
- Member in Basketball Team of Faculty, Thammasat University, 2004

## Training Courses :

- **Network Branding, July 2005**
  - Learn benefit of Brand building at retail store
- **Basic Knowledge of Business Administration, July 2005**
  - Learn important basic knowledge to run business
- **Marketing Intelligence, March 2005**
  - Learn how to get the marketing information
- **Excel Expert Training, March 2005**
  - Using the MS Excel to analyze sales
- **Franchise, December 2004**
  - Learn how to manage franchisor systematically
- **Channel Management, August 2004**
  - Learn product distribution channel and how to manage middleman
- **Account Planner Trainee, Hakuhodo, Thailand, April 2004 - 2005**
  - Assist to conduct market research
- **Attended General English Course and Business Module, Canterbury, England, April – May 2002**
  - Learn knowledge toward more automatic or native-like use.
  - Experience and familiarize with cultural aspects of business practices specific to Britain, and with the English used in Business generally





Andrew M. Cuomo, Governor  
 Dennis Rosen, Chairman  
 Jeanique Greene, Commissioner

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**Public Query - Results**

**License Information**

Serial Number: 1261536  
 License Type: RESTAURANT WINE  
 License Status: License is Active  
 Credit Group: 2  
 Filing Date: 03/06/2012  
 Effective Date: 04/01/2013  
 Expiration Date: 03/31/2015

**Premises Information**

Principal's Name: SAE UE, SUPHAKIT  
 Premises Name: THAI SMILE RESTAURANT INC  
 Trade Name: TUE THAI FOOD  
 Zone: 1  
 Address: 3 GREENWICH AVE  
 STORE #4  
 NEW YORK, NY 10014  
 County: NEW YORK

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 New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002

# Suraschai Plaibua

103 Second avenue, 3a, New York, New York, 10003

Cell : 646.327.2305

Email id : suraschai@gmail.com

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## Summary of qualifications:

- Respect for the established policies and company procedures
- Excellent knowledge of variety of beverages and food
- Excellent communicational and interpersonal skills
- Proven ability at multitasking
- Strong physical and mental strength which make stressful situation bearable
- Ability to understand quickly the requirements of customers
- Profound ability to coordinate efficiently with team colleagues as well as with all clients

## Work experiences:

General manager, Room Service restaurant, New York, 2008-2013

### Duties and responsibilities:

- Increase monthly sale volume by creating promotional events and programs
- Encourage customer's satisfaction for a steady business
- Provide training and advice for team colleagues to maximize the performance level
- Ensure quality sanitary condition of serving and commissary equipment
- Assisting manager in doing on-floor tasks as per establishment policies and procedures
- Responsible for various other duties as assigned

Manager, Klong restaurant, New York, 2004-2013

### Duties and responsibilities:

- To ensure all customers have greatest satisfaction
- Planning and arranging reservations and events
- Arrange and expedite order in a fast-paced environment
- Manage staffs schedule
- Update weekly inventory

## Education:

- Master degree in economics, the city college of new york, graduated 2005

## Additional skills:

- Proficient in Microsoft Word and Microsoft Excel in Mac and PC environment
- Proficient in POS and Adelo system




**ATTENTION RESIDENTS  
& NEIGHBORS**

Auanthai Inc. D/B/A Klong (646) 327-2305  
Company/DBA Name and Contact Number for Questions

Plans to open a  
Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden  
with no Sidewalk Cafe and no Backyard Garden  
at the following location  
7 St. Marks Place, New York, NY 10003  
Building Number and Street Name (Address)

The establishment is seeking a license to serve



The image shows a New York Post newspaper cover from Saturday, January 25, 2014. The main headline is "Apple goes with the floes" with a photograph of the New York City skyline reflected in a body of water covered in ice floes. The newspaper is placed on top of the notice.



Auanthai Inc. 7 St. Marks Place, New York, NY 10003



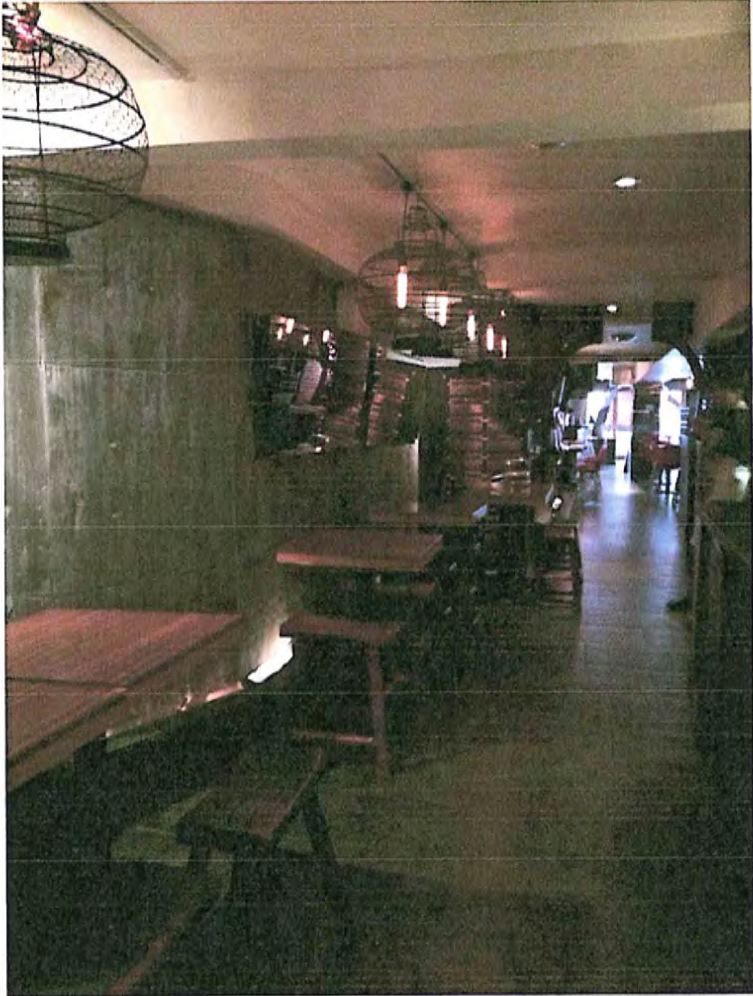


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