



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 Stipulations

I, CHING MO LAM, as a qualified representative of New Hua Xia Seafood Restaurant Inc located at 49 Division Street, New York, NY agree to the following stipulations:

- 1. I will operate a full-service restaurant, specifically a (type of restaurant) with a kitchen open and serving food to within hour(s) of closing every night during all hours of operation.
2. My hours of operation will be :00 a.m./p.m. to 12:00 a.m. all days
3. I will not use outdoor space for commercial use.
4. I will operate my sidewalk cafe 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 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.
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 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. 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.

Name: Ching Mo Lam Phone Number: (212)9651926

17. I will:

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.
Signed [Signature]
Sworn to this 14th day of August 2015
Notary Public, State of New York
No. 0116204697
Qualified in New York County
Commission Expires 04/27/2017
Rev. 03/2015

Community Board 3 requests that the SLA add this stipulation to the license of the above-mentioned applicant.



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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: 08/14/2015

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: Restaurant Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 49 Division Street, New York, NY 10002

Cross streets: Bowery & Market Street

Name of applicant and all principals: Ching Mo Lam

Trade name (DBA): New Hua Xia Seafood Restaurant

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Buildings 7 Floors

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? 74

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) 11:00 AM-12:00 AM 7 Days a week

Number of tables? 18 Total number of seats? 70

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

(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 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

What are the hours kitchen will be open? 11:00 AM-12:00 AM 7 Days a week

Will a manager or principal always be on site? Yes No If yes, which? Ching Mo Lam

How many employees will there be? 3-5

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 2

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? 2

How many On-Premise (OP) liquor licenses are within 500 feet? N/A

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.



Google Division St



New York

Street View - Oct 2014

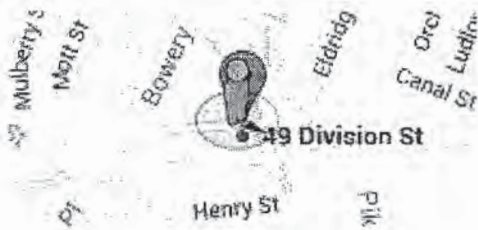


Image capture: Oct 2014 © 2015 Google

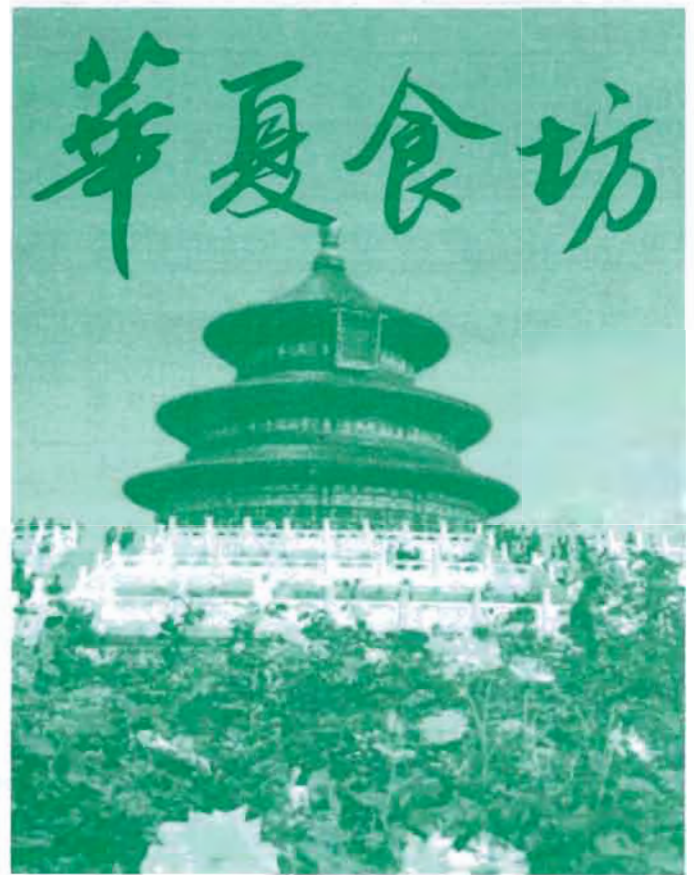
特價午餐 奉送例湯白飯

Lunch Specials \$4.75

From 11:00 am to 3:00 pm

Served with Soup of the Day and White Rice

- L 1. 蔥菜鯪魚 Steamed Grouper Fish w. Ginger & Scallion
- L 2. 滑蛋蝦仁 Scrambled Egg with Shrimp
- L 3. 西芹雞柳 Chicken with Celery
- L 4. 酸菜鮮魷 Squid with Sour Cabbage
- L 5. 涼瓜牛肉 Beef with Bitter Melon
- L 6. 豉汁排骨 Spare Ribs with Black Bean Sauce
- L 7. 豆腐斑腩 Fish Fillet with Bean Curd
- L 8. 蘿蔔炆牛腩 Beef Stew with Carrots
- L 9. 榨菜肉絲 Shredded Pork with Pickle Cabbage
- L10. 麻婆豆腐 Spicy Ma Po Bean Curd
- L11. 干扁四季豆 Dry Sauteed String Beans
- L12. 川辣子雞 Chicken Sichuan Style
- L13. 南乳吊燒雞 Crispy Chicken w. Preserved Bean Curd Paste
- L14. 梅菜燒子雞 Crispy Chicken with Preserved Vegetables
- L15. 豆豉燒子雞 Crispy Chicken in Black Bean Sauce
- L16. 椒鹽鮮魷 Crispy Bean Curd with Pepper & Garlic Sauce
- L17. 洋蔥豬扒 Pork Chop with Onions
- L18. 京都肉扒 Pork Chops Peking Style
- L19. 甜酸雞 Sweet & Sour Chicken
- L20. 甜酸肉 Sweet & Sour Pork
- L21. 茄子牛肉 Beef with Tomato Sauce
- L22. 宮保雞丁 Diced Chicken with Hot Pepper Sauce
- L23. 腰果雞丁 Diced Chicken with Cashew Nuts
- L24. 魚香茄子 Eggplant with Garlic Sauce
- L25. 什菜雞片 Chicken with Assorted Vegetables
- L26. 干燒牛肉絲 Shredded Beef Sichuan Style
- L27. 魚香肉絲 Shredded Pork with Garlic Sauce
- L28. 黑椒雞片 Sliced Chicken with Black Pepper Sauce
- L29. 紅燒豆腐 Braised Bean Curd
- L30. 羅漢齋 Buddhist Delight
- L31. 腊味小炒 Sauteed Chinese Sausage
- L32. 牛肉小炒 Sauteed Beef Special



TEL: 212-965-1926

FAX: 212-965-1877

49 Division Street, New York, NY 10002
華埠地威臣街49號(孔子大廈容宏小學對面)

營業時間: 9:30am to 12:00am

名	廣	歡	晚	游	華	特	各	早
廚	東	迎	飯	水	筵	價	式	午
主	名	外	宵	海	喜	午	美	茶
理	菜	賣	夜	鮮	酌	餐	點	市

Appetizers 頭 棧

咸雞 (半隻)				
1. Salted Chicken				4.95
白雲鳳爪				
2. White Chicken Feet				3.85
咸水花生				
3. Salted Peanut				1.50
拼盆	小拼	中拼	大拼	
4. Assorted Appetizers	(S) 20.00	(M) 30.00	(L) 45.00	

Abalone, Bird's Nest, Shark Fin & Soup 鮑參翅羹

紅燒大鮑翅 (每位)				
5. Imperial Abalone & Shark's Fin (per person)				36.00
桂花生翅				
6. Imperial Shark's Fin				48.00
雞絲生翅				
7. Shredded Chicken with Shark's Fin				48.00
雙菇扒鮑片				
8. Sliced Abalone Sauteed w/ Two Kinds of Mushroom				25.95
海參扒鮑片				
9. Sea Cucumber Sauteed with Abalone				26.95
海皇生翅				
10. Seafood with Shark's Fin				48.00

Soup 湯 羹 類

蟹肉魚肚羹				
11. Crabmeat with Fish Maw Soup				10.95
太極海皇豆腐羹				
12. Supreme Seafood with Tofu Soup				11.95
韭王瑤柱羹				
13. Chives with Dry Scallop Soup				11.95
海鮮豆腐湯				
14. Seafood with Tofu Soup				8.95
勝瓜花蜆湯				
15. Okra with Clams Soup				8.95
八寶冬瓜湯				
16. Eight Treasures Winter Melon Soup				8.95

Seafood 海 鮮 類

各式石螺				
18. Sauteed Snails				8.95
醬爆花蜆				
19. Clams Sauteed in Sauce				10.95
椒鹽白飯魚				
20. Little Fish with Salt & Pepper				9.95
金巢夏果海鮮粒				
21. Seafood with Assorted Nuts in Birds Nest				12.95
油泡螺片				
22. Sauteed Sea Conch				14.95
韭王桂花蚌				
23. Scungilli Clam with Chives				18.95
碧綠三鮮				
24. Seafood Triple Delight				14.95
薑蔥蟹仔				
25. Crab with Ginger & Scallion				9.95
沙汁核桃蝦球				
26. Jumbo Shrimp with Walnuts				16.95
金磚螺片				
27. Sea Conch with Crispy Stuffed Bean Curd				16.95
雪花吊片螺片				
28. Sea Conch with Squid				18.95
冷拌海蜆頭				
29. Cold Jelly Fish				12.95
潮州凍大蟹				時價
30. Cold Crab, Chow Chiu Style				Seasonal Price
清蒸咸黃花魚				
31. Steamed Salted Fish				12.95
豉汁刀蜆				
32. Knife Clams with Black Bean Sauce				12.95
蜜豆墨魚片				
33. Sliced Octopus with Peas				10.95
四川蝦仁				
34. Szechuan Style Baby Shrimp				11.95
黑椒帶子				
35. Scallops with Black Pepper Corn				14.95
糟汁桂花蚌				
36. Scungilli Clam with Wine Sauce				17.95
夏果蘆筍粒鮑魚丁				
37. Diced Abalone with Bamboo Shoots				18.95

Poultry	家禽類
38. Crispy Fried Chicken	脆皮炸子雞(半隻) 8.95
39. Crispy Chicken with Garlic and Fine Soy (Half)	華夏蒜香雞(半隻) 8.95
40. Steamed Chicken with Ginger & Scallions (Half)	香蔥霸王雞(半隻) 8.95
41. Roast Squad	紅燒乳鴿(一隻) 9.95

Pork	豬肉類
42. Peking Style Pork Chop	京都排骨 8.95
43. House Special Garlic Spare Ribs	金牌蒜香骨 9.95
44. Crispy Fried Intestine	脆皮炸大腸 8.95
45. Pork Chop with Pepper and Salt	椒鹽肉排 8.95

Veg. & Bean Curd	蔬菜豆腐類
46. Buddhist Delight	羅漢齋 7.95
47. Spicy Ma Po Bean Curd	麻婆豆腐 6.95
48. Braised Bean Curd	紅燒豆腐 7.95
49. Crispy Fried Bean Curd Stuffed with Shrimp	脆皮炸豆腐 7.95
50. Chinese Water Sauteed with Minced Garlic	蒜茸通菜 8.95
51. Chinese Broccoli with Wine	老酒唐芥蘭 7.95
52. Spinach Sauteed with Minced Garlic	蒜茸菠菜 7.95
53. Sauteed Chinese Greens	清炒菜遠 7.95
54. Snow Pea Leaves with Garlic	蒜頭豆苗 10.95
55. Snow Pea Leaves with Superior Stock	上湯豆苗 11.95
56. Snow Pea Leaves with Dry Scallop	瑤柱扒豆苗 13.95

Miniature Wok	鑊仔菜
57. Seafood and Bamboo Pith	鑊仔竹筴海上鮮 13.95
58. Radish with Lamb	鑊仔白蘿卜羊腩 11.95
59. Dry Scallop, Cucumber with Clams	鑊仔瑤柱勝瓜花蜆 13.95

Sizzling Platters	鐵板燒
60. Oyster with Ginger and Scallion	鐵板薑蔥生蠔 12.95
61. Pork Chop with Onions	鐵板洋蔥豬扒 8.95
62. Veal with Black Pepper Sauce	鐵板黑椒牛仔骨 10.95
63. Beef Filet, Oriental Style	鐵板中式牛柳 10.95

Chef's Specials	名廚小炒
64. House Special Sauteed	華夏小炒王 15.95
65. Duck Tongue in Soya Sauce	豉油鴨腸服 15.95
66. Duck Tongue with Salt & Pepper	椒鹽鴨腸服 15.95
67. Goose Intestine with Chives	韭菜花鵝腸 16.95
68. Goose Intestine with Soya Sauce	豉油王鵝腸 16.95
69. Sauteed Pork Stomach	玫瑰肚尖 12.95
70. House Special Frog Leg	本樓田雞 13.95
71. Frog Legs with Chives	韭王田雞 14.95
72. Frog Legs with Salt & Pepper	椒鹽田雞 13.95
73. Pan Fried Salted Fish Cake	咸魚煎藕餅 10.95
74. Sauteed Intestine	大腸小炒 9.95
75. Sauteed Lotus	連藕小炒 9.95
76. Pork Stomach with Black Bean Sauce	豉汁豬肚 8.95



Casserole	煲仔菜
77. House Special Casserole	16.95
78. Lamb with Tofu Skin Casserole	11.95
79. Fish with Tofu Casserole	10.95
80. Goose Web with Mushrooms Casserole	16.95
81. Fish Heads Casserole	9.95
82. Sea Cucumber with Duck Web Casserole	14.95
83. Bamboo, Cucumber & Mushroom Casserole	9.95
84. Seafood Cucumber, Fish Maw & Abalone Casserole	28.95
85. Tofu with Seafood Casserole	12.95
86. Buddhist Delight	8.95
87. Assorted with Meat	9.95
88. Frog Legs with Bitter Melon	13.95
89. Pork with Preserved Vegetables	8.95
90. Green Bean Noodle with Fish Head & Tofu	9.95

Noodle Soup	湯麵
91. Crabmeat with Fish Maw Soup	5.95
92. Supreme Seafood with Tofu Soup	4.50
93. Chives with Dry Scallop Soup	4.50
94. Seafood with Tofu Soup	4.50
95. Okra with Clams Soup	5.50

Noodles & Fried Rice	粉麵飯
96. House Special Fried Rice	11.95
97. Yang Chow Fried Rice	6.25
98. Chicken and Salted Fish Fried Rice	6.95
99. Shrimp Fried Rice	6.25
100. Seafood Fried Rice	8.95
101. Fuzhou Style Fried Rice	11.95
102. Tai Pan Chow Mei Fun	11.95
103. House Special Twin Noodles	11.95
104. Harmon Chow Mei Fun	6.95
105. Singapore Chow Mei Fun	6.95
106. Beef Chow Ho Fun	6.95
107. House Special Wor Yee Mein	12.95
108. Mushroom Yee Mein	8.95
109. Seafood Yee Mein	12.95
110. Imperial Crab Meat Yee Mein	11.50
111. Shredded Chicken Lo Mein	6.50
112. Beef Lo Mein	6.50
113. Shrimp Lo Mein	9.95
114. Squids Chow Mein in Soya Sauce	10.95

Dessert	甜品
115. Eight Precious Sweet Sticky Rice	6.50
116. Mash Sweet Taro	7.50
117. Sweet Peanut Ball	小 中 (S) \$3.50 (M) \$7.00