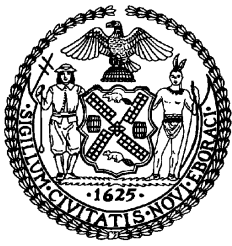




42-44 EAST BROADWAY RESTAURANT INC.
HWA YUAN SZECHUAN
42 44 E BROADWAY
NEW YORK NY 10002

MANHATTAN COMMUNITY BOARD 3
ALTERATION AND CHANGE IN METHOD OF OPERATION
09/02/2021



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) & DCA (Department of Consumer Affairs) Licensing Committee of Community Board 3. This committee will meet virtually on

Monday, September 20, 2021 at 6:30pm
Community Board 3 Office, 59 East 4th Street
Online: <https://zoom.us/j/92199317942>

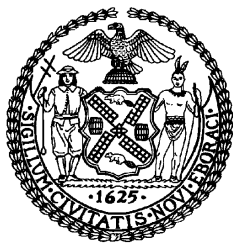
Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (**with requested diagrams**) to the Community Board office **by the due date listed in the email invite. 6 copies (double sided)** plus additional requested information should be **brought to the meeting**, including copies of petitions circulated and proof of conspicuous posting of Community Board 3 notices at the site for **7 days** prior to the meeting (please include newspaper with date in photo or a timestamped photo). Please read questionnaire instructions carefully.
- Please inform the office of withdrawals by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Note that withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.
- Applications without completed information - **including** petitions and proof of posting - will not be heard at the committee meeting.
- Please note that the applicant must be present (online).

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer
District Manager



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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
- ☒ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 9/2/2021

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: OP

If alteration, describe nature of alteration: ADD 3RD AND 4TH FLOOR, ADD KARAOKE

Previous or current use of the location: Restaurant (applicant)

Corporation and trade name of current license: 42-44 EAST BROADWAY RESTAURANT INC

APPLICANT:

Premise address: 42 44 EAST BROADWAY NEW YORK NY 10002

Cross streets: MARKET STREET AND CATHERINE STREET

Name of applicant and all principals: CHEN LIEH TANG

Trade name (DBA): HWA YUAN SZECHUAN

PREMISE:

Type of building and number of floors: MIXED/4 FLRS&BASEMENT

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? 206

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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) SUNDAY - THURSDAY 11AM - 11PM / FRIDAY & SATURDAY 11AM - 12AM

Number of tables? 57 Total number of seats? 171

How many stand-up bars/ bar seats are located on the premise? 1 BAR / 15 SEATS

(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): L -SHAPED/ GROUND FL / APPROX 30 FT

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 / SZECHUAN STYLE FOOD

What are the hours kitchen will be open? SAME AS PREMISE HOURS LISTED ABOVE

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? OWNER ON SITE DAILY

How many employees will there be? 15-25

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

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 CLASSICAL MUSIC (karaoke on 3rd and 4th fl)

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

Please describe your sound system: 2-4 SMALL SPEAKERSON EACH FLOOR, MANAGER/OWNERCONTROLS

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? NONE

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: THIS BUSINESS

Address: _____ Community Board # _____

Dates of operation: 2017-PRESENT

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 THIS 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? SEE REPORT ATTACHED

How many On-Premise (OP) liquor licenses are within 500 feet? SEE REPORT ATTACHED

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. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)
CHINESE RESTAURANT restaurant, or
☐ I will operate a _____,
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other

3. My hours of operation will be:
Mon 11AM - 11PM; Tue 11AM - 11PM; Wed 11AM - 11PM;
Thu 11AM - 11PM; Fri 11AM-12AM; Sat 11am - 12am;
Sun 11AM - 11PM. (I understand opening is "no later than" specified opening hour,
and all patrons are to be cleared from business at specified closing hour.)
4. ☒ I will not use outdoor space for commercial use OR
☐ My sidewalk café hours will be _____
5. ☐ I will employ a doorman/security personnel: _____
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, or during unamplified live performances or televised sports.
☐ 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, or during unamplified live performances or televised sports.

8. I will not have ☒ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ DJs per _____, ☒ more than 20 private parties per year, _____ number of TVs.
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☐ I will not seek a change in class to a full on-premises 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, including boozy brunches, with food.
14. ☒ I will not have a happy hour or drink specials with or without time restrictions OR ☐ 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: _____

Phone Number: _____

Regarding Plan to Manage Cleanliness and Foot Traffic on Sidewalk:

- No smoking will be allowed in front of premise
- No lines will be formed outside
- The premise has a large internal vestibule at the entrance – people are able to wait for a table in this area or in the bar area.
- Deliveries occur between 11:00 am – 12:00 pm daily through side entrance – owner/manager ensures this occurs quickly and efficiently to prevent congestion. Boxes are not left sitting at the curb, brought straight in to premise.
- Trash pickup occurs between 11:30 – 12:30 pm daily. If trash is not picked up in a timely manner, staff will bring trash bags/debris back into premise until pickup can occur.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.

Regarding Plan to Manage Noise:

- No music will be played outdoors
- There will be a manager and/or owner on duty at all times, who will be able to make sure that there is no excessive noise coming from the premises. This person will make sure that the premises does not become disorderly.
- The business plays classical music at an extremely low volume with 2-4 small speakers located on each floor.
- The owner/manager are the only people with access to operate/change the sound system.
- The premise has a large internal vestibule at the entrance with double doors. This will help keep noise from leaving the premise.
- Windows at front of premise are operable but will not be opened or used.



BEIJING DUCK 北京烤鸭

WHOLE DUCK \$55

SPECIAL PRICE FOR LUNCH ONLY

AFTER A 30 YEAR HIATUS, HWAYUAN HAS REOPENED TO GIVE LOCALS WHAT IS QUITE LITERALLY A TASTE OF HISTORY. THE FAMED COLD NOODLE RECIPE DATES BACK TO 1968 AND IS AS DELICIOUS AS EVER. OWNED AND OPERATED BY THE SAME FAMILY SINCE DAY ONE, TODAY THE RESTAURANT IS STRIVING TO REGAIN ITS STATUS AS THE NEIGHBORHOOD'S FOCAL POINT. THE TRI-LEVEL SPACE EVOKES CHINATOWN'S HEYDAY, WITH GRACIOUS SERVICE AND POLISHED SURROUNDINGS BEFIT FOR A GLAMOROUS EVENING OUT. IF SHORTY HIMSELF IS AROUND, ASK ABOUT THE GOOD OLD DAYS AND HE MIGHT EVEN BREAK OUT THE OLD PHOTOGRAPHS.

STICK TO THE MENU'S FAMILIAR SICHUAN DISHES FOR A SUCCESSFUL MEAL. HIGHLIGHTS INCLUDE THE "MUST-TRY" DRY SAUTÉED TANGY BEEF AND CRISPY CHICKEN, SERVED AS A HALF CHICKEN WITH CRISPY, GOLDEN-LACQUERED SKIN.

- MICHELIN GUIDE
2018

HOT APPETZERS

Pork Soup Dumpling 8
小笼包(6)

Snow Pea Sprouts Dumpling 8
蒸豆苗饺(6)

Pan Fried Pork Dumpling 8
香煎锅贴(6)

Scallion Pancake 8
葱油饼

Home Made Wonton In Chili Sauce 8
红油抄手(8)

Steamed Sticky Rice Spareibs 10
粉蒸排骨

Shanghai Hot Smoked Fish 12
上海熏鱼

Dry Sauteed Tangy Crispy Beef 12
香脆牛肉丝

Deep Fried Fresh Oyster 12
酥炸生蚝

Five Spiced Beef Buns 12
五香牛肉夹包

SOUP

Mixed Mushroom Soup 8
野山菌菇例汤

Hot and Sour Soup w. Pork 6
四川酸辣汤

Homemade Pork Wonton Soup 6
鲜肉云吞汤

BEEF

Shredded Beef w. Chili Pepper 16
小辣椒牛肉丝

Shredded Beef w. Dry Tofu 16
香干牛肉丝

Shredded Beef in Garlic Sauce 16
鱼香牛肉丝

Sliced Beef w. Chinese Broccoli 16
中式芥兰牛

Braises O.X Tails Sichuan Style 22
川香牛尾

PORK

Spare Rib in Plum Sauce 15
梅汁排骨

Double Sauteed Pork Belly 15
回锅肉

Moo Shu Pork 15
木须肉

Shredded Pork in Garlic Sauce 15
鱼香肉丝

Pork Belly w. Taro Roots 20
芋头扣肉

COLD APPETZERS

Cold Noodles in Sesame Sauce 8
麻酱凉面

Shredded Bean Curd Salad 8
凉拌干丝

Cold Dressed Black Fungus 8
凉拌木耳

Spicy Chilled Cucumber 8
凉拌黄瓜

House Special Kao Fu 8
四季烤麸

Spicy Pork Belly w. Mashed Garlic 12
蒜泥白肉

Chicken w. Chili Oil 12
口水鸡

Spicy Beef Tendon 12
麻辣牛筋

Tuna Tartare w. Sichuan Pepper 15
金枪鱼塔塔

Fresh Oyster in The Half Shell 15
Half-Dzen
新鲜生蚝(半打)

POULTRY

Sliced Duck w. Young Ginger 18
子姜鸭片

Shredded Duck in Garlic Sauce 18
鱼香鸭丝

Sliced Chicken w. Chinese Broccoli 16
中式芥兰鸡片

Diced Chicken w. Cashew Nuts 16
腰果鸡丁

Spicy Kung Po Chicken 16
官保鸡

Sliced Chicken w. Young Ginger 16
子姜鸡片

SEAFOOD

Whole Fish w. Hot Bean Sauce 38
传统豆瓣全鱼

Whole Fish w. Sour Chinese Cabbage 38
酸菜活鱼

Prowns in Spicy Ginger Sauce 18
干烧明虾

Prowns in Black Bean Sauce 18
豆豉明虾

Prowns in Spicy Garlic Sauce 18
鱼香明虾

Prowns w. Cashew Nuts 18
腰果明虾

Sauteed Fish Fillet w. Chili Pepper 18
麻辣鱼片

FROM THE GARDEN

Ma Po Tofu 12
麻婆豆腐

Kong Po Baby Potatoes 12
官保土豆

Dry Sauteed String Bean w. Pork 12
干煸四季豆(肉末)

Sauteed Spinach w. Tofu Sheet 12
菠菜腐皮

Snow Pea Sprouts in Supreme Broth 12
上汤豆苗

Sauteed Chinese Broccoli 12
清炒唐芥兰

Eggplant in Garlic Sauce w. Pork 12
鱼香茄子(肉末)

NOODLES AND RICE

Special Tang Tang Noodles Soup 10
本楼担担面

Noodles w. Minced Pork Sauce 10
华园炸酱面

Chef Tang's Beef Noodle Soup 12
唐家牛肉面

Vermicelli Noodles w. Minced Pork 12
蚂蚁上树

Yang Zhou Fried Rice 12
扬州炒饭

Panfried Noodle w. Seafood 18
海鲜两面黄

Fried Vermicelli Noodles w. Duck 16
鸭丝炒米粉

The New York Times
Wednesday, February 14, 2018

RESTAURANT | PETE WELLS



HWA YUAN SZECHUAN



HWA YUAN 

Chinese • Elegant


— 2019 —

Private Banquet and Meeting Rooms Available

HOT APPETIZERS

蟹肉蛋糕	Hwa Yuan Crab Cake	18
鴨鬆	Duck & Pinenut Lettuce Cups	18
紅油抄手	 Homemade Wonton with Chilli Sauce	10
蒸豆苗餃	Snow Pea Sprouts Dumpling	12
炭燒小豬排	Barbecued Honey Baby Back Ribs	18
小籠包	Pork Soup Dumpling	12
鍋貼	Pan Fried Dumpling	10
蔥油餅	Scallion Pancake (Chinese Pizza)	10
香脆牛肉絲	Dry Sauteed Tangy Crispy Beef <i>(A Must Try)</i>	16
干煎鵝肝	Foie Gras with Fruit	18
粉蒸排骨	 Steamed Sparerib Coated with Sticky Rice <i>(Making its New York Debut)</i>	12
粉蒸牛肉	 Steamed Beef Coated with Sticky Rice	12
酥炸生蠔	Deep Fried Oyster	16
上海燻魚	Shanghai Style Smoked Fish (with Bone)	16
香烤魷魚	 Grilled Baby Squid	18

SOUP

菌菇雞湯	Stewed Whole Chicken with Mushroom Soup	58
雪梨元盅雞排湯	House Steamed Chicken Rib Soup	15
野山菌菇湯	Home Cook Mushroom Soup	15
酸辣湯	 Hot & Sour Soup	12
雲吞湯	Traditional Wonton Soup	12

Hot & Spicy

We can alter the spiciness according to your taste

* Raw or Undercooked Food.

Consuming raw or undercooked meats, fish, seafood, shellfish or eggs may increase your risk of foodborne illness.

COLD APPETIZERS

麻醬涼面	 Cold Noodles with Sesame Sauce	12
	<i>"Best cold sesame noodles Manhattan ever tasted" as rated by Sam Sifton New York Times</i>	
新鮮生蠔	Fresh Oyster on the Half Shell (1/2 dozen)	18
涼拌云耳沙拉	 Cold Dressed Black Fungus with Frisee	12
涼拌黃瓜	 Spicy Chilled Cucumber	12
涼拌海蜇皮	Jelly Fish with Shredded Daikon	18
五香牛肉	 Thinly Sliced Five Spiced Beef	18
金倉魚塔塔	 Tuna Tartare with Szechuan Pepper	18
紅油螺片	 Sliced Conch with Spicy Chili Sauce	18
怪味雞	 Chicken with Spicy Pepper Sauce	16
蒜泥白肉	 Sliced Pork Belly with Fresh Garlic Sauce	16
涼拌干絲	Shredded Bean Curd Salad	12

FROM THE GARDEN

宮保土豆	 Kung Po Baby Potatoes	18
雞湯豆苗	Snow Pea Sprouts in Supreme Broth	18
上湯淮山	Mountain Yam in Broth	18
魚香茄子	 Chinese Eggplant in Garlic Sauce (with Pork)	18
菠菜腐皮	Stir Fry Spinach with Bean Curd Sheets	18
干扁四季豆	Dry Sauteed String Beans (with Pork)	18
炒比利時菜	 Sauteed Brussels Sprout with Chili Pepper	18
老酒羊角豆中芥	Okra and Chinese Broccoli with Chinese Wine Sauce	18
上湯小白菜	Supreme Broth Baby Bok Choy	18
川湘豆腐	 Tang's Amazing Tofu (with Pork)	18
麻婆豆腐	 Ma Po Tofu (with Pork)	18

SEAFOOD

豆瓣魚	 Whole Fish with Hot Bean Sauce <i>(Tang's Family Creation)</i> Fresh fish pan roast with ginger garlic and Szechuan hot spicy beans then simmered in broth sauce	45
香焗雪魚	Baked Black Cod Large fillet of black cod marinated and baked in our special glaze	40
糖醋魚	Sweet & Sour Whole Fish Fresh fish deep fried until crisp, coated in a sweet pungent sauce with fruit	45
椒鹽麻辣魚片	 Fresh Fillet of Sole Sauteed with Salt & Spicy Pepper	40
清蒸全魚	Steamed Whole Fish with Ginger & Scallion	45
水煮全魚	 Braised Whole Fish in Spicy Broth	45
麻辣生蠔	 Sauteed Fresh Oyster with Chili Sauce	35
宮保干貝	 Scallops with Hot Pepper Sauce and Almond	38
干燒明蝦	 Tiger Shrimp with Spicy Ginger Sauce	38
蜜桃明蝦	Grand Marnier Prawns Jumbo prawns lightly coated with water chestnut flour, cooked till crisp and then sautéed in grand marnier sauce, served with honey walnuts	38
麻辣鮮蝦	 Dry Sauteed Fresh Shrimp with Chili Pepper	35
干貝釀花菇	Scallops Sauteed with Mushroom	38
宮保魷魚	 Whole Squid Sauteed in Kung Po Sauce	30
紅燒海參	Home Style Sea Cucumber Braised with Mushroom	45
酸辣海參	 Sea Cucumber Braised in Spicy Szechuan Sauce	45

POULTRY

宮保雞丁	🌶️ Kung Po Chicken with Hot Pepper Sauce <i>(Most Popular Szechuan Home Style Dish)</i>	26
子薑雞片	🌶️ Sliced Chicken with Young Ginger	26
脆皮炸子雞	Crispy Spring Chicken (Half)	26
湖南雞	🌶️ House Special Hunan Chicken Crispy chunks of juicy chicken and sautéed in orange peel with fresh garlic sauce	26
川湘雞	🌶️ Tang's Amazing Spicy Wine Chicken Cooked with black bean and scallion garlic sauce	26
芥蘭雞	Chicken with Chinese Broccoli Traditionally made with white meat	26

LAMB & BEEF

酸菜肥牛	🌶️ Sliced Beef in Spicy Pickle and Vegetable Broth	35
麻辣羊排	🌶️ Rack of Lamb Chop Szechuan Style	35
唐家牛	🌶️ Marvelous Orange Beef Marinated filet of beef with hot chili pepper and sweet orange flavor	30
川香焗牛尾	🌶️ Szechuan Style Braised Oxtail	35
香炒小牛柳	Fillet of Veal with XO Sauce Sliced fillet of veal combined with fresh mushroom in spicy XO sauce	35
華園牛排	🌶️ Hwa Yuan Shell Steak with Bone Marrow	45
中芥炒牛肉	Chinese Broccoli with Beef Brisket	30
干貝鐵扒牛	Sizzling Beef with Scallop and Vegetable <i>(Shorty Tang Creation of 1968)</i>	35



Hot & Spicy

We can alter the spiciness according to your taste

PORK

木須肉	Moo Shu Pork (with 4 Thin Pancakes)	26
魚香肉絲	 Shredded Pork with Spicy Garlic Sauce	26
回鍋肉	 Double Sauteed Pork Belly (with 4 Bun)	26
東坡肉	Dong Po Pork Belly	30
紅燒獅子頭	Shanghai Braised Meat Ball with Bok Choy	30
京都肉排	Tang's Style Fried Pork Chop Crispy coated pork chop sautéed in a pungent sauce	26
芋頭扣肉	Pork Belly Braised with Taro Root	30

NOODLES AND RICE

炸醬麵	 Noodles with Peking Meat Sauce	12
唐家牛肉麵	 Braised Beef Noodle Soup (A Tang Family Classic)	15
擔擔麵	 Hot Tang Tang Noodles (Most Popular in Szechuan)	12
小椒牛肉絲麵	 Shredded Beef & Fresh Spicy Pepper Noodle Soup	15
榨菜肉絲麵	Pickle & Shredded Pork with Noodle Soup	15
海鮮兩面黃	Seafood Pan Fried Angel Hair Noodle	22
海鮮撈麵	Deluxe Seafood Lo Mein	22
鴨絲炒米粉	Shredded Duck & Rice Vermicelli Noodles Stir-Fry	18
大蝦炒飯	Large Shrimp Fried Rice (with Egg)	15
宮保雞炒飯	 Kung Po Chicken Fried Rice (with Egg)	15
滷肉飯	Traditional Taiwanese Minced Pork over Rice	8
白飯	Steamed White Rice	3



Hot & Spicy

We can alter the spiciness according to your taste



北京鴨

BEIJING DUCK

(Half) \$40 (Whole) \$70

One of the most sophisticated art of Hwa Yuan.

We will prepare it in advance, firstly, air is pumped into the duck to stretch and loosen the skin, then boiling water is repeatedly spread over the bird.

This is carefully dried, the skin is rubbed all over with maltose, and the duck is roasted in an oven for a period of time until the meat is tender and the skin is crispy.

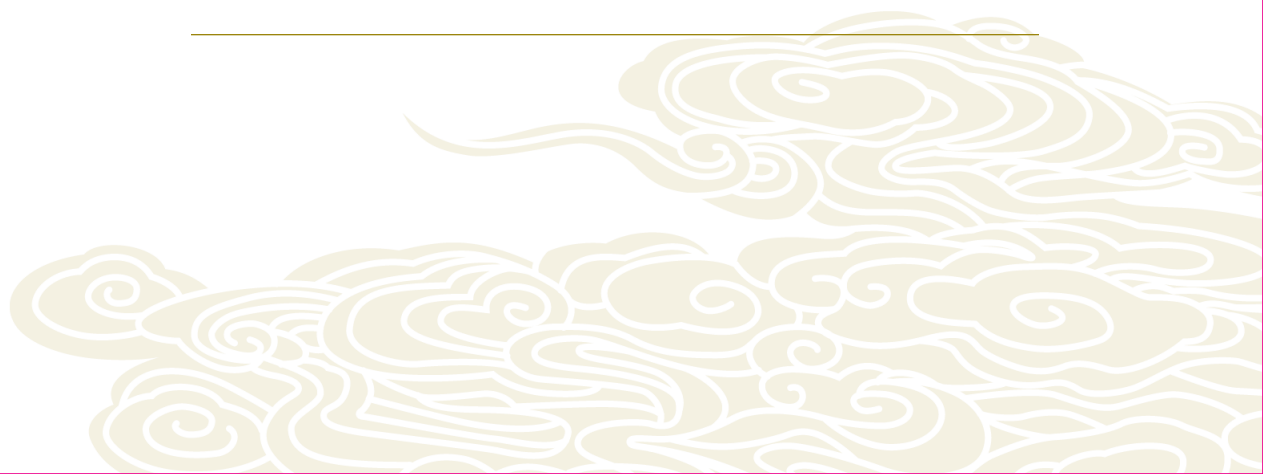
The duck is served with homemade crepes, sliced crispy pear, fresh cucumber and scallion with Hoisin Sauce.

Chef's Select

Beijing Duck Signature Dinner

\$85 per guest

Served for minimum of 4 guests





LOBSTER

(Out of Shell)

Market Price



上湯龍蝦

Supreme Broth Lobster

薑蔥龍蝦

Ginger and Scallion Lobster

干燒龍蝦

Spicy Ginger Sauce Lobster

黑松露龍蝦

Black Truffle Dressing Lobster

CANADIAN DUNGENESS CRAB

Market Price



避風塘蟹

Crab Stir Fried with Garlic & Hot Pepper Hong Kong Style

XO 蒜茸蒸蟹

Steamed Crab with Fresh Garlic in XO Sauce

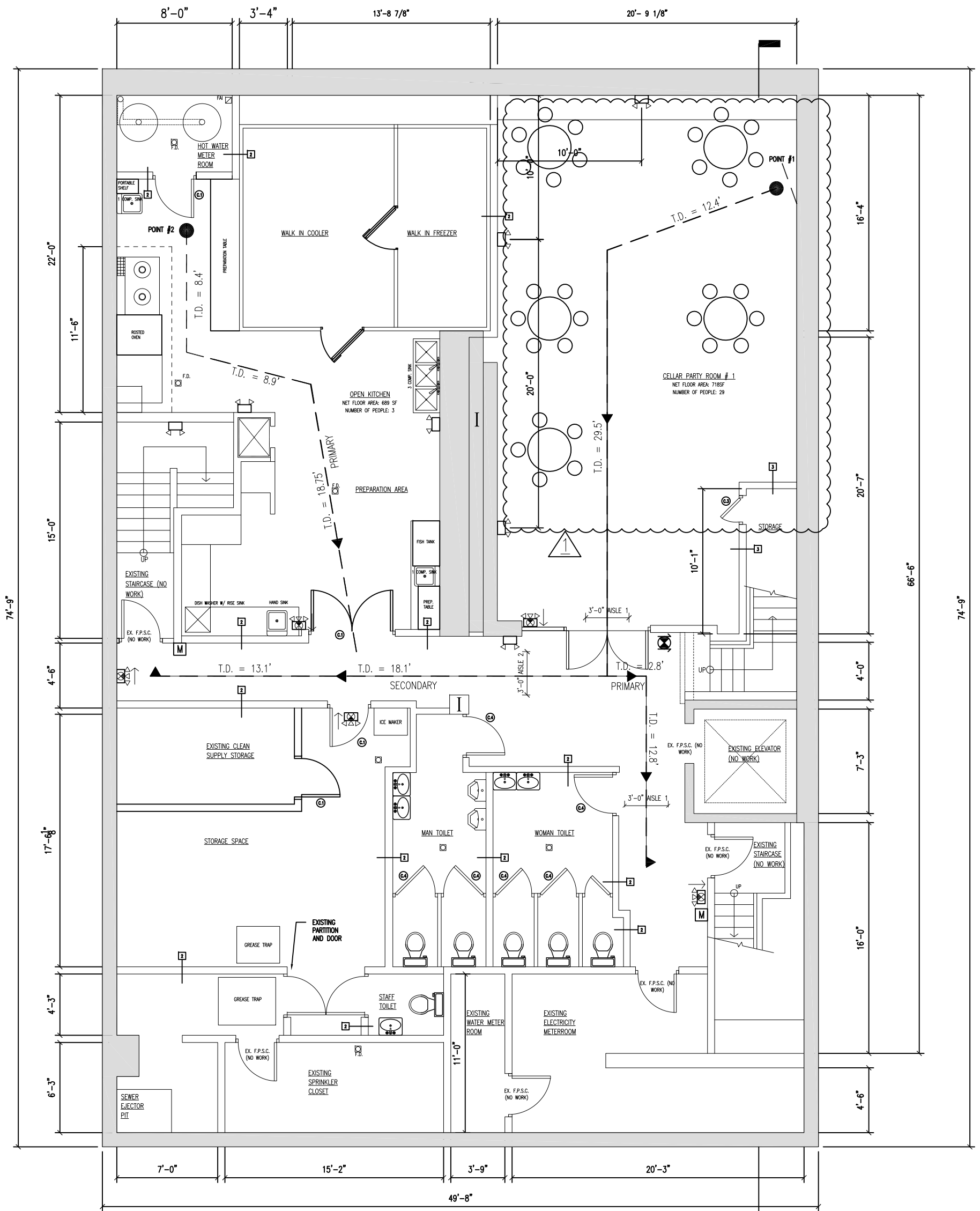
黑松露蟹

Sauteed Crab Black Truffle Dressing

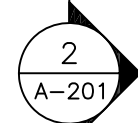
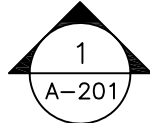
薑蔥蟹

Ginger and Scallion Crab





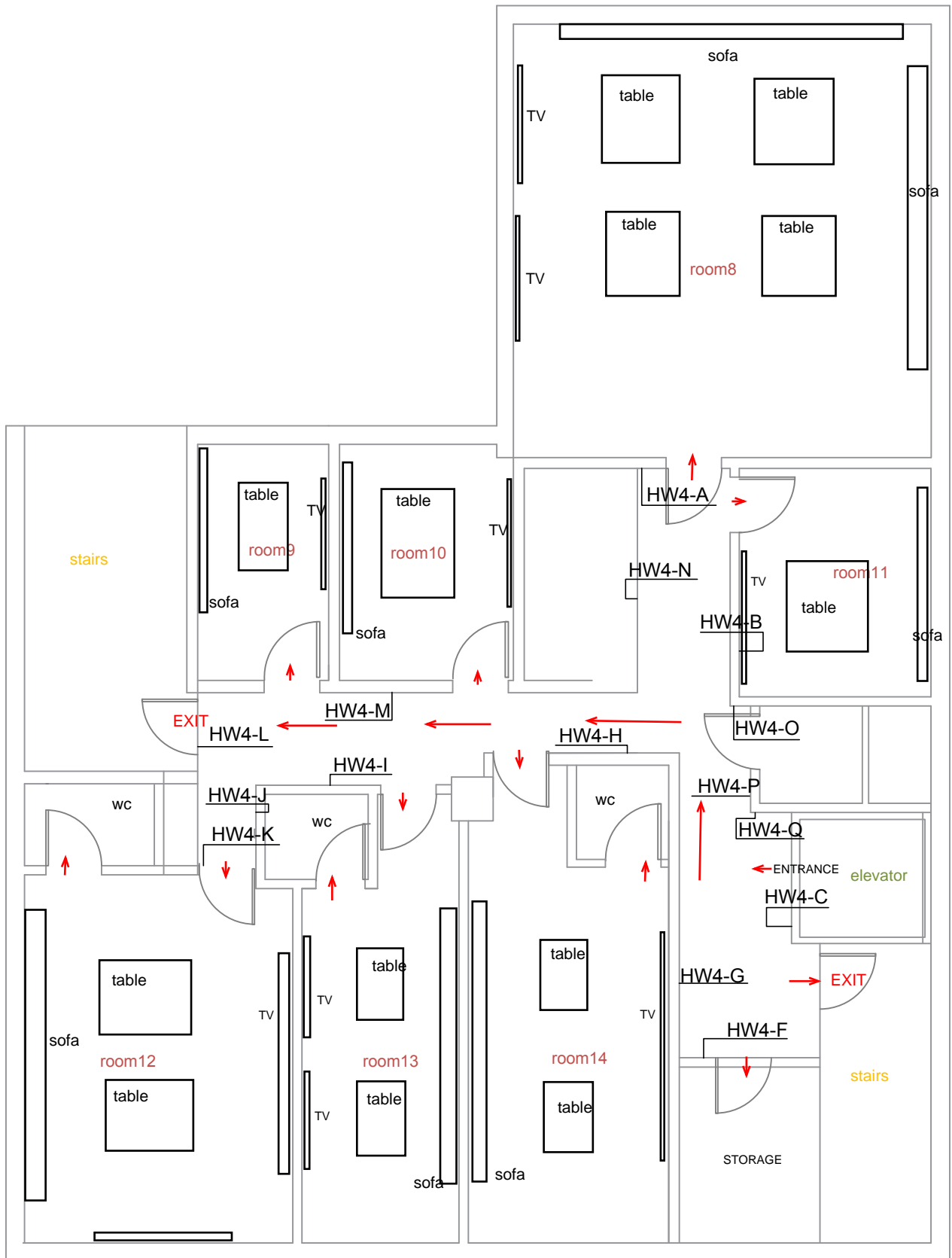
CELLAR FLOOR PROPOSE PLAN
SCALE: 3/16" = 1'-0"





HALLWAY 3RD FLOOR

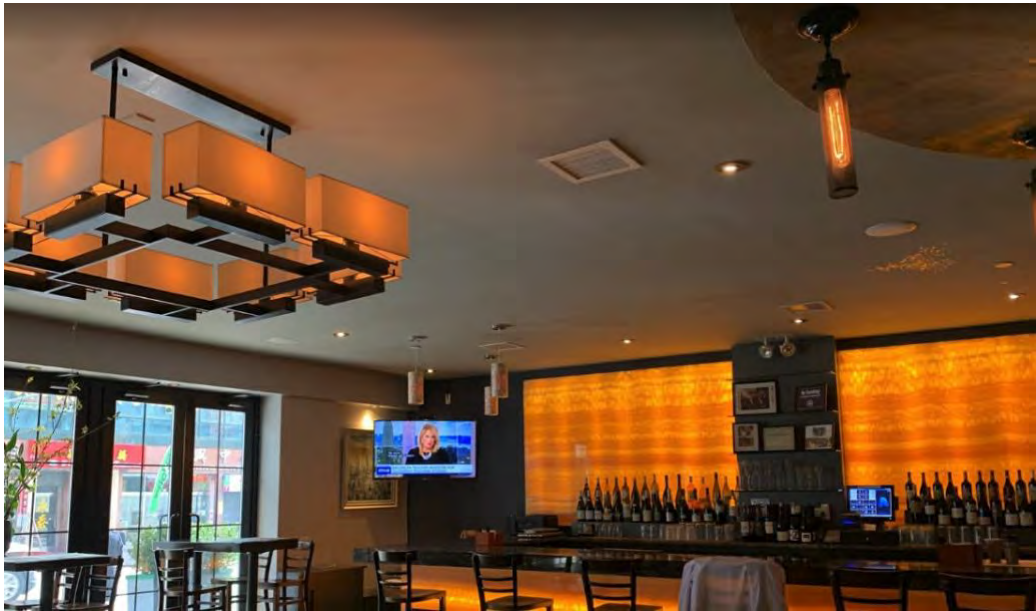
2-19-2020



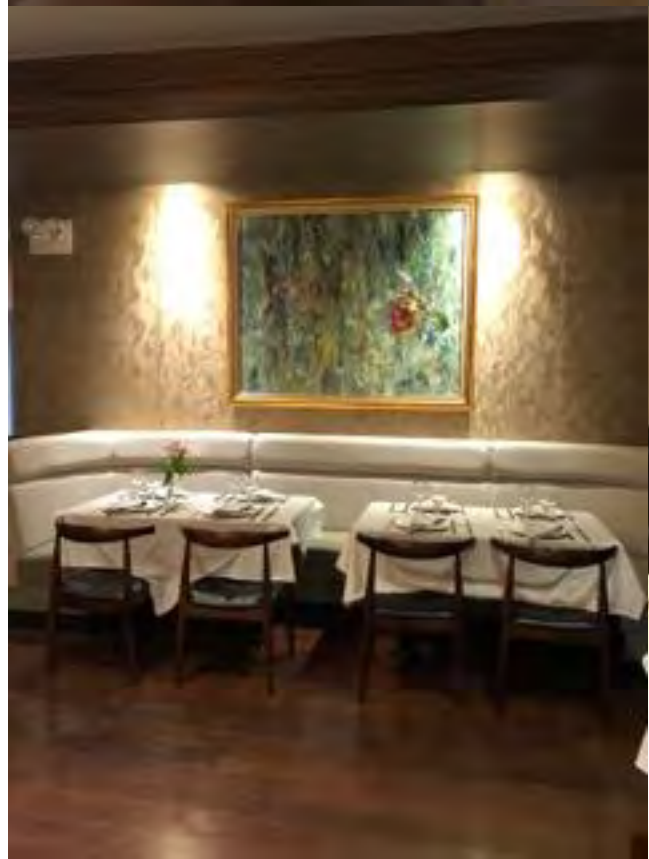
HALLWAY 4TH FLOOR
2-19-2020

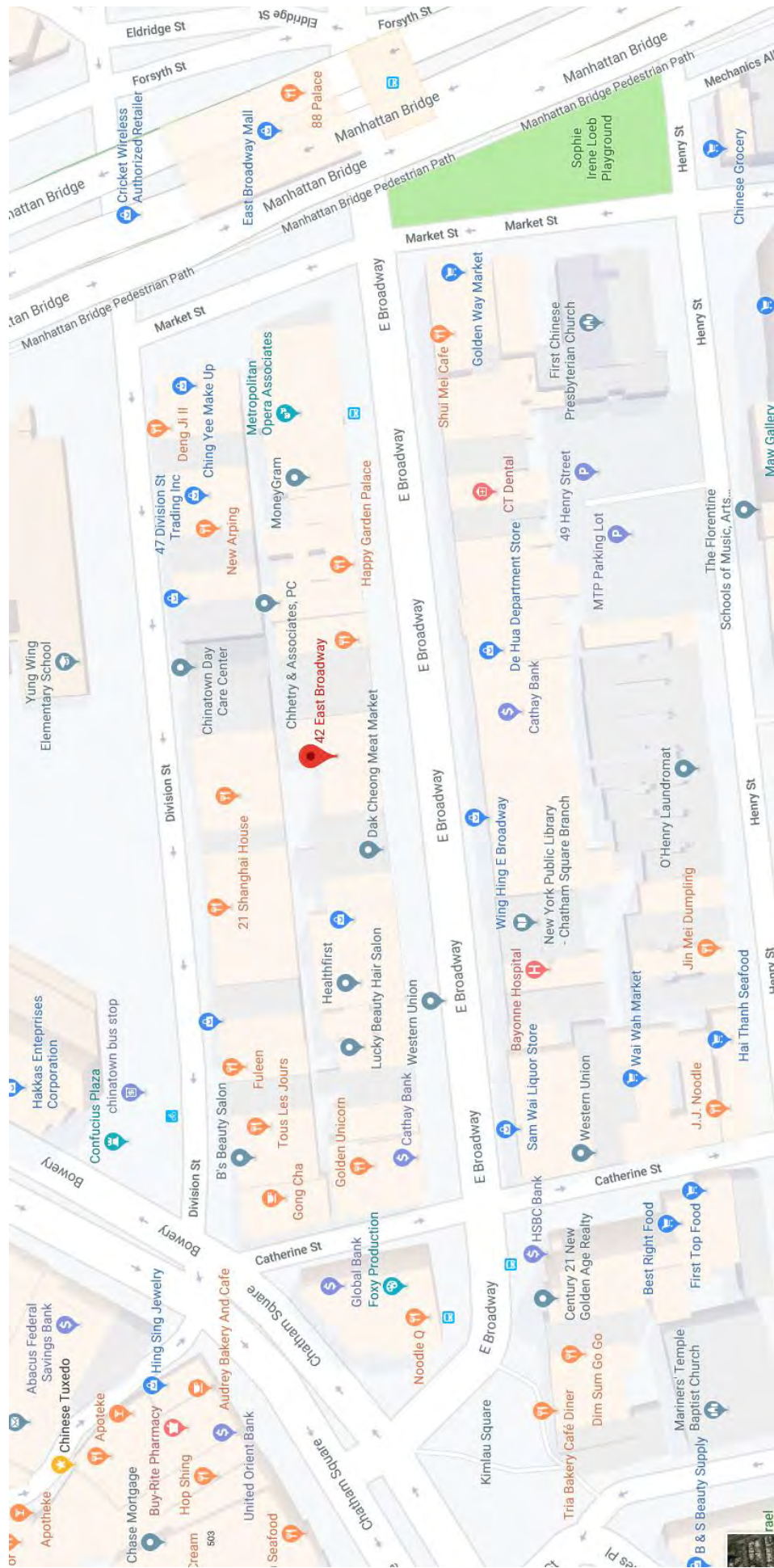














500 FOOT MAP OF AREA (PER SLA LAMP REPORT):



- BLACK DOT: PREMISE
- RED DOT: OP LICENSE
- YELLOW DOT: PENDING OP LICENSE
- RED TRIANGLE: BEER AND WINE LICENSE
- YELLOW FLAG: SCHOOL
- BLACK DIAMOND: CHURCH
- SQUARES: OFF PREMISE LICENSES
- BLUE LINE MARKS 500 FEET

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	42 E Broadway, New York, New York, 10002
Geocode	Latitude: 40.71378 longitude: -73.99600
Report Generated On	9/2/2021

8 Closest Liquor Stores		
Name	Address	Distance
CHIN KONG INC Ser #: 1023498	17 23 EAST BROADWAY STORE #104 NEW YORK, NY 10002	358 ft
CAFE MERENDA LLC Ser #: 1314328	83 HENRY ST STORE #2 NEW YORK, NY 10002	732 ft
MADISON WINE AND LIQUOR LLC Ser #: 1264145	45 MADISON ST NEW YORK, NY 10038	913 ft
WORLD WINE GROUP INC Ser #: 1307442	49 CHRYSTIE ST NEW YORK, NY 10002	929 ft
MARKS WINE & SPIRITS LTD Ser #: 1023591	53 MOTT STREET NEW YORK, NY 10013	976 ft
YEE FUNG CORP Ser #: 1257056	135 DIVISION ST STORE B NEW YORK, NY 10002	1,363 ft
MADISON LIQUOR INC Ser #: 1253651	195 MADISON ST NEW YORK, NY 10002	1,646 ft
OCEAN WINE & SPIRIT INC Ser #: 1296083	273 GRAND ST NEW YORK, NY 10002	1,683 ft

Schools within 500 feet		
Name	Address	Distance
PS 124 YUNG WING	40 DIVISION ST NEW YORK, NY 10002	237 ft

Churches within 500 feet		
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Churches within 500 feet	Distance
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Name	Distance
Episcopal Church of Our Saviour	344 ft
First Chinese Presbyterian Church of New York	380 ft
Transworld Buddhist Association	488 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
HAKKA CUISINE LLC Ser #: 1334417	11 DIVISION ST NEW YORK, NY 10002	261 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
WINNIE'S BAR INC Ser #: 1305348	58 E BROADWAY 2ND FLOOR NEW YORK, NY 10002	191 ft
GOLDEN UNICORN GOURMET CORP Ser #: 1272240	16 18 E BROADWAY 2ND, 3RD FL & 4TH NEW YORK, NY 10002	284 ft
SUN YUE TUNG CORP Ser #: 1139260	55 79 DIVISION ST AKA 88 E BR NEW YORK, NY 10002	298 ft
APOTHEKE LLC Ser #: 1205504	9 DOYERS STREET BOWERY & PELL STREETS NEW YORK, NY 10013	483 ft
8 TUXEDOS INC Ser #: 1306506	5 DOYERS ST NEW YORK, NY 10013	601 ft
BLUE AGAVE NY INC Ser #: 1335436	11 DOYERS ST NEW YORK, NY 10013	658 ft
BOWERY GYOKAI LLC Ser #: 1322562	44 BOWERY NEW YORK, NY 10013	685 ft
MR FONG'S LLC Ser #: 1281381	40 MARKET ST AKA 123 MADISON ST NEW YORK, NY 10002	720 ft
CANAL ARCADE LLC Ser #: 1322840	48A BOWERY ST NEW YORK, NY 10013	725 ft



Certificate of Occupancy

Page 1 of 2

CO Number: 1225468881002

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 Address: 42 EAST BROADWAY Building Identification Number (BIN): 1003495		Block Number: 00261 Lot Number(s): 19 Building Type: Altered	Certificate Type: Temporary Effective Date: 05/13/2019 Expiration Date: 09/11/2019
This building is subject to this Building Code. Prior to 1968 Code			
For zoning for means & bounds, please see BJSWeb.			
B. Construction classification: 2-B Building Occupancy Group classification: B Multiple Dwelling Law Classification: None		(1968 Code designation) (2014/2008 Code)	
No. of stories: 4	Height in feet: 45	No. of dwelling units: 0	
C. Fire Protection Equipment: Fire alarm system, Sprinkler system, Fire Suppression system			
D. Type and number of open spaces: None associated with this filing.			
E. This Certificate is issued with the following legal limitations: None			
Outstanding requirements for obtaining Final Certificate of Occupancy: There are 14 outstanding requirements. Please refer to BJSWeb for further detail.			
Borough Comments: None			

Borough Commissioner

DOCUMENT CONTINUES ON NEXT PAGE

Commissioner



Certificate of Occupancy

Page 2 of 2

CO Number: 1225468881002

Permissible Use and Occupancy
All Building Code occupancy group designations below are 2008 designations.

Floor From To	Maximum persons permitted	Live load per sq. ft.	Building Code occupancy group	Dwelling or Sleeping units	Zoning use group	Description of use
CEL	32	OG	A-2	6A	6A	EATING AND DRINKING ESTABLISHMENT
001	91	100	A-2	6A	6A	EATING AND DRINKING ESTABLISHMENT
002	83	100	A-2	6A	6A	EATING AND DRINKING ESTABLISHMENT

BUILDING IS FULLY SPRINKLERED VACANT SPACES AT THIRD FLOOR AND FOURTH FLOOR SHALL NOT BE OCCUPIED UNLESS AN AMENDED C.O. IS OBTAINED

END OF SECTION

Borough Commissioner

END OF DOCUMENT

Commissioner

1225468881002 07/13/2019 3:28:00 PM



NYC Buildings

**PLACE OF ASSEMBLY
CERTIFICATE OF OPERATION**

Certificate Number: 123018830
Premises Address: 42 EAST BROADWAY
Issued On: 02/11/2019

Borough: MANHATTAN
Block/Lot: 281 / 19
BIN: 1003495
Related NB/A1 Job No: 122546888

Name of Establishment: Q.Y. TANGS HWA TUAN INC

Floors: CEL, 001, 002
Occupancy Classification and Description: A-2 EATING OR DRINKING ESTABLISHMENT Not a cabaret
Number of Persons: 206

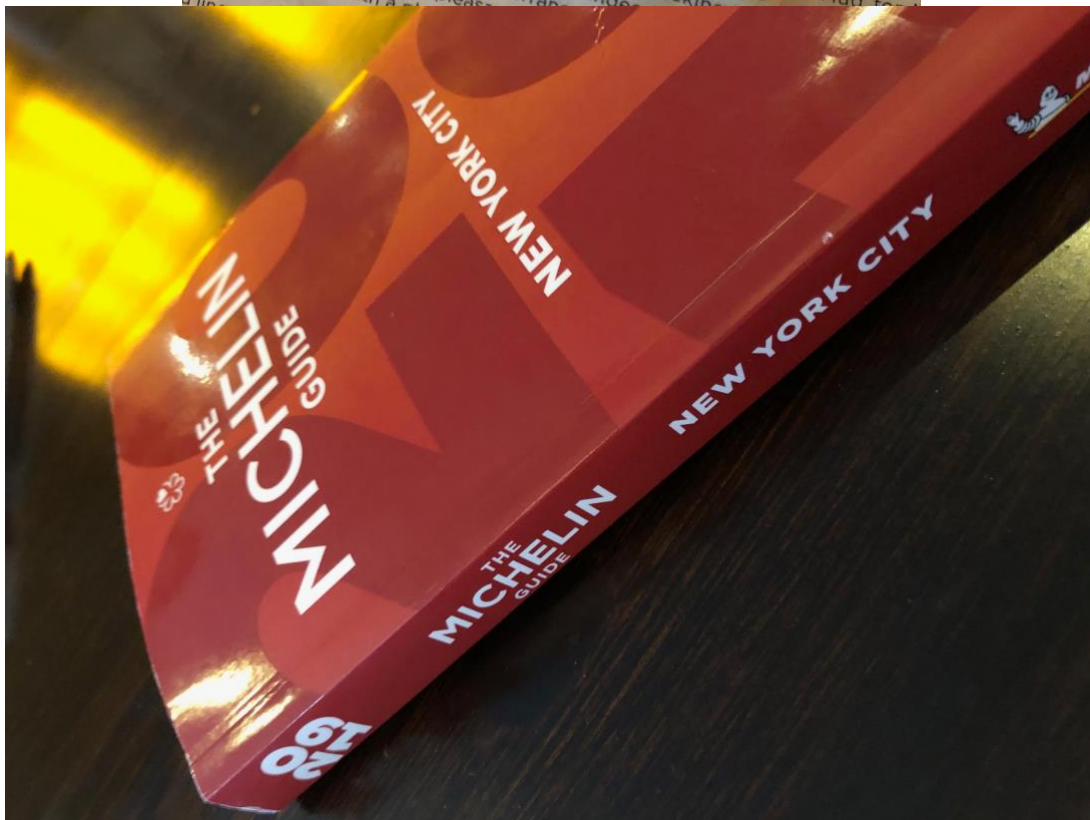
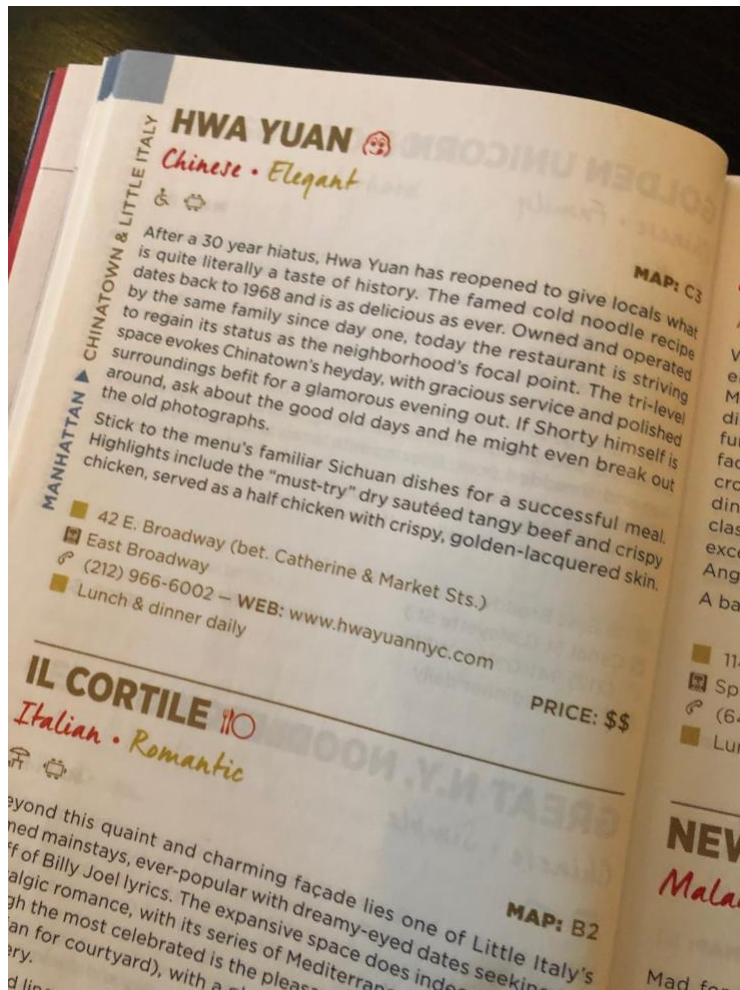
This certificate authorizes occupancy of the premises as a place of assembly for one year after its issuance, and thereafter, only for periods of time during which there is in effect a New York City Fire Department place of assembly permit, unless suspended, revoked, or superseded. This certificate is subject to the strict observance of the laws, rules and regulations enacted for the protection of the public in such places of assembly. Approved seating plans must be kept on premises at all times.

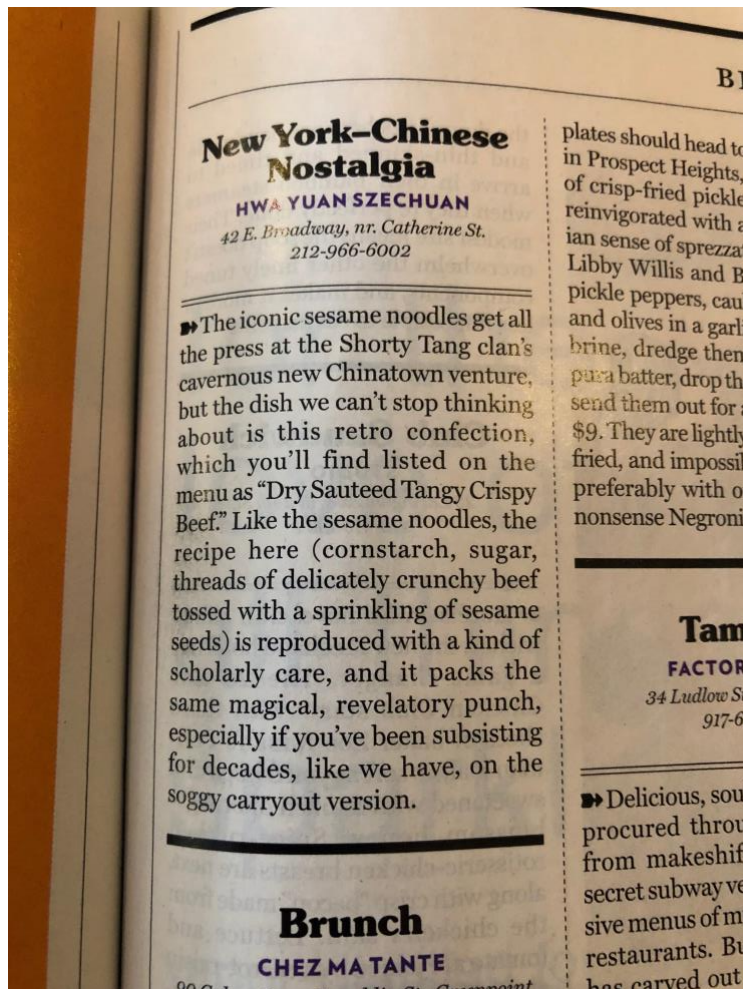
Borough Commissioner: *AA* Commissioner: Acting Commissioner of Buildings *tw*

MUST BE POSTED CONSPICUOUSLY AT ALL TIMES

This permit copy created on 02/11/2019 reflects the Commissioner(s) as of such date.

OP-111 (U)





A whole noodle world

Closed for 25 years,
Chinatown's beloved
Hwa Yuan returns with its
pioneering signature dish

THE Sichuanese noodle I've been chasing since "Cheers" went off the air is back where it belongs — 42 East Broadway, site of the original Hwa Yuan, which opened in 1968 and pioneered the craze for fiery Sichuanese in a city that then knew "Chinese" mostly as starchy, Americanized Cantonese.

The restaurant, beloved by Chinese food lovers, including David Letterman, Woody Allen and Steve McQueen, closed in late 1992.

Now, it's been spectacularly reborn — with chef Chen Lih Tang's spicy cold sesame noodles on the menu. The master, who's 65, is back in the kitchen at this unrecognizably larger and more opulent version.

The seminal dish — invented by Chen Lih's late father, the legendary "Shorty" Tang — helped catalyze the great regional-Chinese boom that also introduced New Yorkers to Hunanese, Fujian and Shanghai-style cooking.

Shorty Tang was born in Sichuan province and fled to Taiwan in 1949 after the Communists took over mainland China. He came to New York in 1955 and, with the help of a "garmento," his grandson James Tang says, launched Hwa Yuan in a former textile factory.

Although Shorty moved to the US when Chen Lih was 13, the latter wasn't able to leave Taiwan until he was 21. Once stateside, he plunged into his father's business at Hwa Yuan, "doing every job," he tells *The Post*. Shorty died at age 50 in 1974, and Chen Lih took over until it closed.

The Tang family owns the building and leased it to a Bank of China branch. Chen Lih retired from restaurants. When the lease was up a

few years ago, the family wasn't sure what to do with it.

"The building was a complete money pit," says James, a son of Chen Lih's who is an investment banker, as well as a partner in the new Hwa Yuan. "At first, we thought we'd put in another bank, the easiest kind of tenant."

But then, James recalls, "Wellington Chen, the head of the Chinatown business improvement district, suggested to my father that he reopen the restaurant. He said Chinatown needed new restaurants" — which it did. There are fewer eateries of any kind than in the past, and many of the new ones serve Japanese, Vietnamese or Thai food.

Chen Lih was quick to take Chen's advice.

"My dad knew so much of Manhattan's Chinese food was crap," says James — undercut by immigration laws that made it almost impossible for chefs from China to move here, among other factors.

"We knew it would be a lot of work, but we decided to do it 2½ years ago," James adds. "It was a long demolition. We had to remove vaults."

They spent "millions" to create a three-level, 21st-century Hwa Yuan. The result is exotic without being clichéd or garish. A dramatically glowing wall behind the ground-floor onyx bar is made of orange Spanish

Shafiq Goussens (3)



New York's first and best

Before Japanese ramen or Shanghai-style wheat noodles conquered New York palates, Hwa Yuan's cold, round egg noodles ruled the Chinatown night.

"Shorty" Tang dressed them with a mysterious blend of soy sauce, peanut butter, rice wine, black vinegar, chilies, scallions and sesame oil. It yielded a supernova of mingling, tingling flavors and tactile gratification. The velvety noodles conveyed notes sweet, spicy and tart.

Tang's recipe spread to other eateries he owned and to scores of imitators. Over time, "cold spicy sesame noodles" declined into a feeble, peanut-buttery burlesque of the real thing.

The version his son, Chen Lih Tang, serves at the new Hwa Yuan hews almost precisely to the original, although the key, grandson James Tang says, is "a very specific ratio" of elements that is a "secret formula."

The handmade noodles are boiled and chilled. The sauce is made from all the components stirred in "a big vat."

It lacked only one thing to my taste: not enough chilies. "It's scaled back a little to make it more palatable to more people," James acknowledged. "But we'll ask people what their preference is."

They don't have to ask me.

—Steve Cuozzo



The legacy of founder "Shorty" Tang (left) will be carried forth by grandson James Tang (above left) and son Chen Lih Tang (above right).



marble that was shipped to China for cutting into thin, translucent segments. Screens separating the upstairs dining rooms are of hand-carved Chinese mahogany.

A giant, conical tank — Chen Lih calls it "the bullet" — rotates ducks for a Beijing-style preparation, one of the menu's non-Sichuanese dishes, along with a "Chinese" Caesar salad. There's also a steakhouse-like raw bar for shrimp and lobster cocktail, but my favorite dish was Grand Marnier prawns, without a trace of the classic's too-common thick flour-and-mayo coating.

Boys, welcome back to the block — and the wok!

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RESTAURANT REVIEW

A Chinatown Noodle Dynasty Returns in Style

Hwa Yuan Szechuan | NYT Critic's Pick | ★★ | Chinese | \$\$\$ | 42 East Broadway, Chinatown | 212-966-6002

When you make a reservation at an independently reviewed restaurant through our site, we earn an affiliate commission.

By Pete Wells

Feb. 13, 2018

I had eaten approximately 300 miles of cold sesame noodles before I knew they had a story. If I'd thought about them at all, I would have reflected that everything has a story, but I didn't. Back in the 1980s, when I came to New York, they were simply a thing you had to order with Chinese takeout because somebody always wanted them, even though they usually tasted like leftover spaghetti with Skippy.

Before this, though, cold sesame noodles in New York were the specialty of one particular Sichuan-born chef, Yu Fa Tang. Called Shorty by everybody, Tang came here in the early '60s after working for more than a decade in Taiwan. By 1967 he had his own restaurant on East Broadway, Hwa Yuan Szechuan Inn, where among other renditions of Sichuanese food he made cold sesame noodles that would lodge themselves in the memories of generations of New Yorkers and be imitated, lamentably, by takeout cooks all over town. At its peak it reportedly went through 500 pounds of noodles a day.

For more details on the background of the dish and its life after the restaurant closed, I refer you to a 2007 treatise that Sam Sifton wrote in The New York Times Magazine. For a taste of the original and unexpurgated recipe, I refer you to the very good new restaurant that opened on the site of the original in October. Its name now shortened to Hwa Yuan Szechuan, it is worth visiting for reasons that go well beyond nostalgia.

Hwa Yuan is an imposing restaurant, built by Shorty's son Chien Lieh Tang and his grandson James Tang to plant the family name solidly in this century. To the left of the entrance is a lounge where translucent backlit panels cast everything in a streaked-marmalade glow. Straight ahead is the first dining room, and there are more up the stairs to the right.

The tables sit under white cloths, and the places are set with white china traced with gold. To the right of the plates are two pairs of chopsticks on a white-china rest, one for serving and the other for eating.



The cold sesame noodles from the original Hwa Yuan Szechuan Inn have been imitated all over New York, often in lamentable fashion. Casey Kelbaugh for The New York Times

Needless to say, the cold sesame noodles are mandatory, at least on a first visit. They are, for one thing, truly cold. Not left-out-on-the-counter cold, but trickling-mountain-spring cold. The temperature accentuates their smooth surface and, like the slivers of cucumber, makes the small zap of chile oil call out more clearly. The first time I ate them the sauce needed a little more salt and vinegar, but the next time it had a finely balanced tension. If you know only the sugary peanut-butter imitation, tasting Hwa Yuan's original must be like hearing Van Morrison for the first time when you've grown up on Ed Sheeran.

Chien Lieh Tang is the chef at the resurrected Hwa Yuan, and although his cooking is not hard to appreciate, a little orientation may help. First, a warning: Those who believe that the only good Sichuan food makes you weep, sniffle, moan, call 911 or crawl under the table will need to adjust their standards. Hwa Yuan serves many family recipes that reflect an earlier stage of Sichuan cooking and Shorty Tang's time in Taiwan. While chiles are often present, they rarely dominate. Nor does the kitchen try to lard extra umami into every dish. The best food at Hwa Yuan tries to impress through charm, not arm-twisting.

6/14/2019

A Chinatown Noodle Dynasty Returns in Style - The New York Times

Family pride, being the point here, dishes that carry the names Tang or Hwa Yuan and to be excellent. Not, I'm afraid, the Hwa Yuan dry-aged shell steak, which got impressive flavor from basting with marrow but was knotted with tough membranes when I tried it.

But Tang's Amazing Spicy Wine Chicken was a treat, very tender hunks of dark meat in a delicate sauce of Shaoxing rice wine, bean paste and chile oil. Tang's Amazing Tofu was a minor discovery, seared squares of pressed tofu with fresh green chiles in a sauce that's more interesting than you'd guess from its pale tan color. Hot Tang Tang noodles may sound like cold sesame noodles run through the microwave; they are something completely different, short strands of noodle in a steaming cup of sour-and-spicy broth that has a businesslike edge of roasted dried chiles.

And Whole Fish with Hot Bean Sauce, Tang Family Creation is a bona fide star, the dish I know I'll order again even if I'm not in the mood for cold noodles. It had a devoted following at the original restaurant, where it was made with carp. Now it is barramundi, precisely cooked and resting in a rusty mash of chile oil, fermented soybeans and chopped scallions. It's a forceful dish that's still noteworthy for its balance.

As for the Hwa Yuan crab cake, I have no idea whether it lives up to the name. The kitchen was always out of it, along with such other intrigues as duck liver pâté and foie gras with fruit.

Chien Lieh Tang, the chef, prepares his father's recipe for whole fish in hot bean SAUCE. Casey Kelbaugh for The New York Times

The other major warning: My Peking duck did not deserve the fanfare it gets on the menu, where it is called Beijing duck. I phoned ahead to reserve a duck and a half for a large group, was told on arrival that the half duck wasn't available, settled for the whole duck, and found that it wasn't worth ordering in advance, or the \$65 it cost. The carving was imprecise enough to make me glad it was only a roast duck under the knife and not a heart-surgery patient, and while the meat was juicy, pink and flavorful, the skin was flabby and as crisp as boiled spinach.

Less heralded menu entries warrant a look, though. There is no reason to believe that soup dumplings, which arrived in New York by way of Shanghai long after Shorty Tang's heyday, will be any good at Hwa Yuan. They are. So are the thick and juicy pan-fried dumplings.

I can never resist snow-pea shoots, and have never come across any as delicious as Hwa Yuan's. The dry-sautéed string beans are about average, but stir-fried brussels sprouts with bacon is a rewarding variation on Sichuanese cabbage with pork.

Sichuan cooks seem to have a special understanding of potatoes, which may explain why the little marble-size ones here, cooked kung pao style with peanuts and dried chiles, are so unusually good.

I hope to fake my way into reproducing the dish at home, which would make me the latest in a long line of Hwa Yuan imitators.

Follow NYT Food on Facebook, Instagram, Twitter and Pinterest. Get regular updates from NYT Cooking, with recipe suggestions, cooking tips and shopping advice.

Hwa Yuan Szechuan NYT Critic's Pick ★★

Hwa Yuan Szechuan
42 East Broadway
(Catherine Street)
Chinatown
212-966-6002
hwayuannyc.com

Atmosphere Among the most dressed-up restaurants in Chinatown, though not stuffily formal. Service is welcoming and helpful, especially about recommending house specialties.

Noise Level Soft, with a flashback soundtrack of what used to be called dinner music.

Menu singlepage.com/hwa-yuan-szechuan

Recommended Dishes Cold noodles with sesame sauce; pork xiao long bao; pan-fried dumplings; kung pao baby mixed potatoes; supreme broth with snow pea sprouts; Tang's Amazing Tofu; whole fish with hot bean sauce; house special Hunan chicken; Tang's Amazing Spicy Wine Chicken; hot Tang Tang noodles. Appetizers, \$10 to \$18; main courses, \$16 to \$38 or more for market-price seafood.

Drinks and Wine The wine list and bar selection are dutiful, if not revelatory.

Price \$\$\$ (expensive)

Open Daily for lunch and dinner.



Heather Kirk <heather@helbraunlevey.com>

Re: 42e ktv

1 message

Hwa Yuan Billing <hwayuanbilling@gmail.com>

Fri, Aug 27, 2021 at 4:32 PM

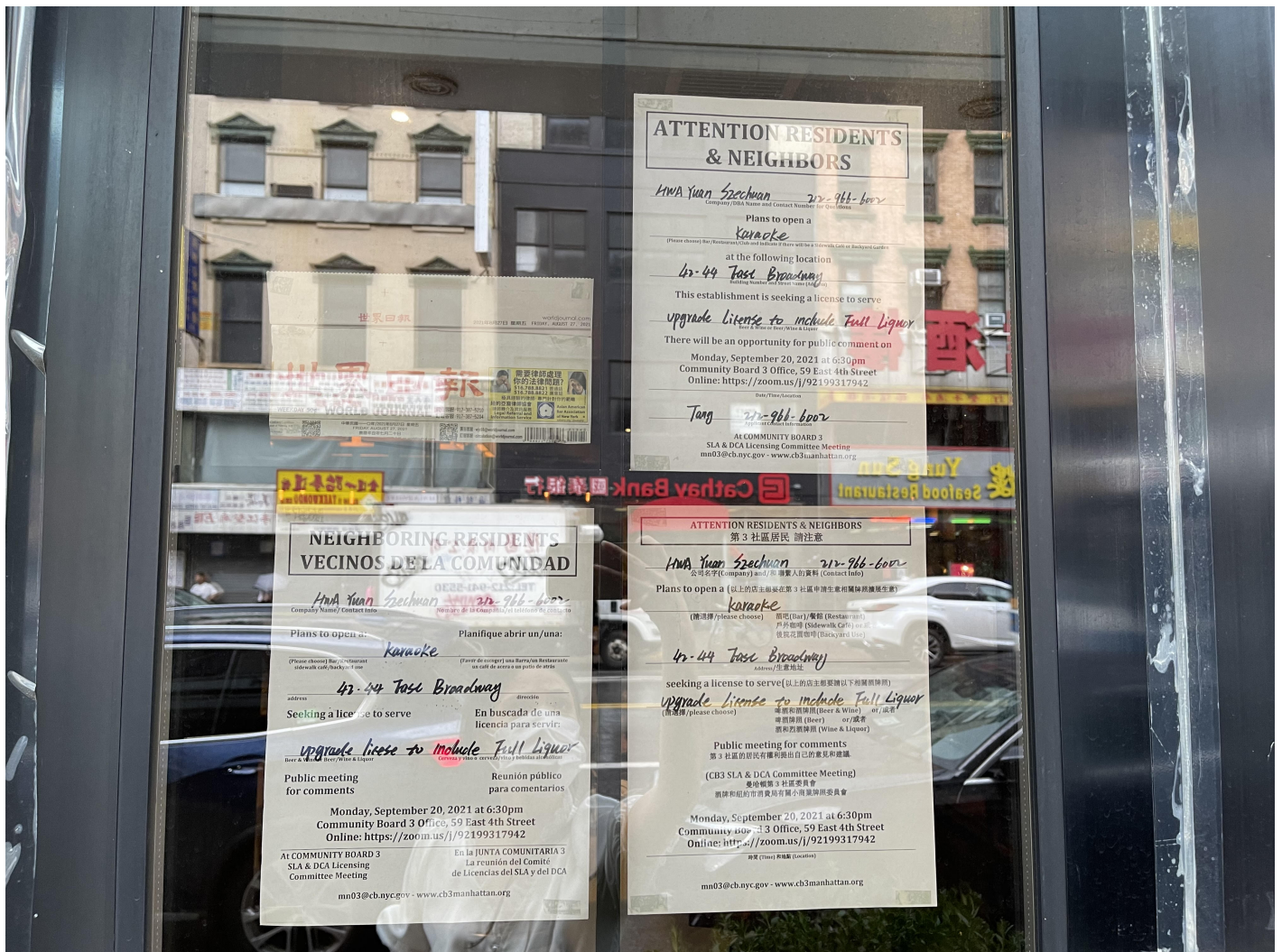
To: Heather Kirk <heather@helbraunlevey.com>

Cc: Isabella Vinci <bella.vinci@helbraunlevey.com>, "James T. Tang" <jamesttang@gmail.com>, "Tang James T." <jtang@allianceg.com>

Hi Heather

Please see pictures attached for the post. Thank you so much.

Best regards.



On Fri, Aug 27, 2021 at 14:55 Hwa Yuan Billing <hwayuanbilling@gmail.com> wrote:
Thank you. I am working on it.

Best Regards.

Sincerely,
Emma Hu

42-44 East Broadway Restaurant