#### HELBRAUN | LEVEY

# HOUSE OF JOY RESTAURANT INC 28 PELL STREET NEW YORK, NY 10009

MANHATTAN 3 COMUNITY BOARD PACKET



# 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

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l, _	5111	HUA	CHE	: <i>\U</i>	_, as a qua	lified repre	esentat	ive of _		Hous	e of Jo	oy Re	<u>estaur</u>	ant Inc	
loca	ated at		28 Pell	Stree	et			New Yo	ork, N	IY agree	to the fo	ollowir	ng stipula	ations:	
1.			full-service on the following formula in the f											***************************************	
2.	My hours Mon Thu	of operat lam — lam —	ion will be: (opm lopm;	; Tue	9 am -	10pm 10pm	; W ; Sat _	ed	9an m -	n - 10 - 10 P	рт <u>т</u> ; Su	; in	gam-	-10 pm	
(l u			no later tha							-					hour)
3.	I may	y apply for dining by 1	sidewalk an 0:00pm all o or rooftop.	d/or roa lays and	adbed dini I not have	ng as allow any music,	ed by t speake	he tempers or tv	porar mon	ry Open nitors. T	Restaura will not l	ants pr	ogram b	out will close	
4.	at 10:00 F playing, i	P.M. every	front or rear night or wh ut not limite nances.	en ampl	lified soun	d is		window or whe	vs ex	cept my plified s	entranc ound is p	e door olaying	will clos g, includi	o open doo se by 10:00 ing but not l ormances.	P.M.
5.			is, 🛛 live mo						which	n a covei	fee is cl	narged	l, 🗵 sch	eduled	
6.	🗵 l will	play ambi	ent recorded	d backgr	ound mus	ic only	nur	mber of	TVs						
7.		not apply efore CB 3	for an altera	ition to	the metho	d of opera	tion or	for any	phys	ical alte	rations c	of any i	nature w	rithout first	
8.	🗵 I will	not seek a	change in c	lass to a	full on-pr	emises liqu	uor lice	nse with	out 1	first obt	aining ap	prova	l from Cl	В 3.	
9.	🗵 I will	not partic	ipate in pub	crawls o	or have pa	rty buses c	ome to	my esta	ablisł	hment.					
10.	🗵 I will	not have u	unlimited dri	ink spec	ials, includ	ing boozy	brunch	es, with	food	d.					
11.			a happy hou Pleas		-						l will ha	ve hap	py hour	and it will	
12.	<b>⊠</b> I will	not have	wait lines ou	tside. □	l I will have	e a staff pe	erson ré	sponsib	le fo	r ensurii	ng no loi	tering,	noise o	r crowds ou	tside.
13.	⊠ I will	conspicuo	usly post thi	is stipula	ation form	beside my	liquor	license i	insid	e of my	business	i.			
	revisit the	e above-st	contact the	d of ope	ration if ne	ecessary in	order t	to minin	nize r	my estal	olishmen	t's imp	oact on r	ny neighbo	
Nar	ne:	<u>ulu</u>	zhao		<del></del>			Phon	e Nu	mber: _	212	- 28	5-86	> <b>€</b> S	·
15.	□ I will: _														
l he	ereby certi	fy that the	information	n provid	led above	is truthful	and ac	curate k	based	d upon r	ny perso	nal be	elief.	2021	,
Sigr	ned	1			_			<u> </u>	<i></i>	Dat	ed /	/	ICLIANI.		
C	ara ta thic	29	dayof	- 5	10	2021		1/1		2		A VIO	OTMIN L	MI S Alone Von	

Notary Public, State of New York

Notary Publide. 01LA6272372

Qualified in Queens County

Certificate Filed in New York County

Commission: Expires November 19, 2024



# 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

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

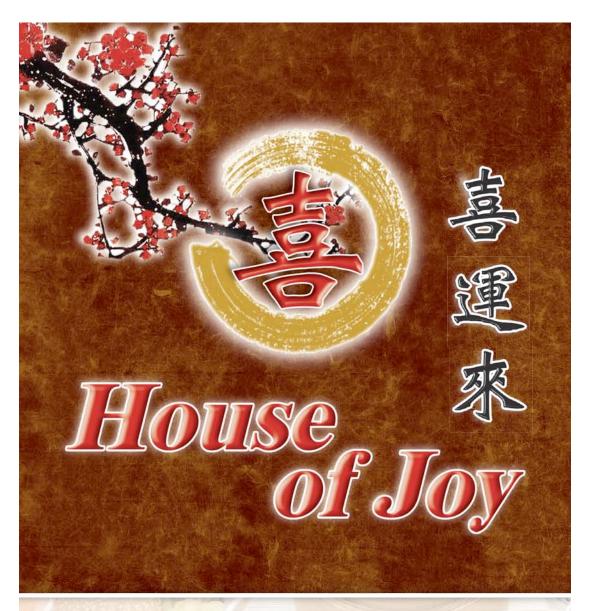
Today's Date: 10/04/2021
APPLICANT
Name of applicant and principle(s): HOUSE OF JOY RESTAURANT INC
2. Premise address: 28 PELL STREET
3. Cross streets: DOYERS STREET, MOTT STREET
4. Trade name (DBA): HOUSE OF JOY
5. Check which you are applying to: ☑ New liquor license ☐ Alteration of an existing license ☐ Sale of assets
6. If alteration, describe nature of alteration: N/A
7. Is location currently licensed? ☐ Yes ☒ No
8. Type of license: RESTAURANTWINE
9. Previous or current use of the location: N/A
10. Corporation and trade name of current location: N/A
11. Type of building and number of floors: WALK-UP APARTMENTS- OVER 6 FAMILIES WITH STORES4 FLOORS
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?   PENDING
13. Do you plan to apply for Public Assembly permit? ☑ Yes ☐ No
14. 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): C6-1
15. How many licensed establishments are within 1 block? 11
16. How many On-Premise (OP) liquor licenses are within 500 feet? 6
17. Is premise within 200 feet of any school or place of worship? ☑ Yes ☐ No
277 is premise maining 200 receion any someon or place of moismpr. 2 res 2 ne
PROPOSED METHOD OF OPERATION
18. Describe your method of operation: CHINESERESTAURANT
19. Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No
20. If yes, please describe what type: N/A
21. What are the proposed days / hours of operation (specify days / hours each day and hours of outdoor space if applicable: 9AM-10PM
22. Total number of table: 42 23. Total number of seats: 412
24. How many stand-up bars / bar seats are located on the premise? 0
(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.)

Revised: December 2019

25.	Describe all bars (length, shape, and location): N/A							
26.	Does premise have a full kitchen? ☑ Yes ☐ No							
	'. What are the hours kitchen will be open? 9AM-10PM							
28.	What type of food is available for sale? DIM SUM AND CHINESE FOOD							
	Will a manager or principal always be on site? ☑ Yes ☐ No If yes, which? LULU ZHAO							
	How many employees will there be? 45							
31.	Do you have or plan to install? ☐ French doors ☐ accordion doors ☐ windows							
32.	Will there be TVs / monitors? ☑ Yes ☐ No If Yes, how many? 6							
33.	Will premise have music?   ✓ Yes  ✓ No 33a. If Yes, what type of music?  ✓ Live Music  ✓ Jukebox							
	□ DJ   ☑ Tapes / CDs / iPod							
34.	If other type, please describe: N/A							
35.	What will be the music volume? ■ Background (quiet) □ Entertainment level							
36.	Please describe your sound system: BASIC SPEAKERSYSTEM; VOLUME LEVELSTO BE CONTROLLED BY MANAGEMENT							
37.	Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?							
	☐ Yes ☑ No							
38.	If Yes, what type of events or performances are proposed and how often? N/A							
39.	How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?							
	TRAINS AND BUS NEARBY; MOST PATRONS WILL ARRIVEBY FOOT; NO WAITING LINES WILL BE PERMITTED							
40.	Will there be security personnel? ☐ Yes ☒ No 40a. If Yes, how many and when?							
41.	How do you plan to manage noise inside and outside your business so neighbors will not be affected?							
	ONLY AMBIENT LEVEL BACKGROUND MUSIC WILL BE PLAYED; 4 SPEAKERS TOTAL MOUNTED IN CORNERS							
42.	Do you have sound proofing installed? ☐ Yes ☒ No							
43.	If not, do you plan to install sound-proofing? ☐ Yes ☒ No							
A DI	PLICANT HISTORY							
44.	Has this corporation or any principal been licensed previously? ☐ Yes ☒ No If yes, please indicate name							
<b>1</b> E	of establishment(s): N/A  Address: N/A  45a. Community Board N/A							
	NI/A							
	Dates of operation: N/A  Has any principal had work experience similar to the proposed business? ☐ Yes ☒ No If yes, explanation							
47.								
40	of experience or resume.							
48.	Does any principal have other business in the area? $\square$ Yes $\boxtimes$ No If yes, give trade name and describe type of business: $^{N/A}$							
40								
49.	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.							

#### **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.



# 黑b Dim Sum

Served Daily Prices For All Kinds of Dim Sum

#### **DIM SUM**

小	點 Small	3.50
中	點 Medium	4.25
大	點 Large	4.95
特	點 Extra	5.95
超	點 Super	7.50
頂	點 Top	8.50

#### DRINK

各式山水茗茶	
Tea	1.00
咖啡 / 奶茶 Coffee / Milk Tea	1.50
各式罐裝汽水	
Soda	1.50



喜運來蝦餃皇 Crystal Shrimp Dumpling



喜運來燒賣 Steamed Pork Siu Mai



陳皮牛肉球 Minced Beef Ball



臘味鯪魚球 Fish Ball



鼓汁蒸排骨 Steamed Spare Ribs



鼓汁蒸鳳爪 Steamed Chicken Feet



黑椒牛仔骨 Black Pepper Sauce Beef Ribs



七彩牛柏葉 Beef Tripe w. Ginger & Scallions



珍珠糯米雞 Sticky Rice w. Meat in Lotus Leaves



香滑馬拉卷 Steamed Egg Cream Roll



蠔皇鮮竹卷 Bean Curd Sheet Roll w. Pork



鮮炸齋腐皮卷 Pan Fried Vegetable Roll



潮式蒸粉果 Chiew-Chow Style Dumpling



臘味香芋餃 Taro Dumpling



中山粉果仔 Zhong-Shan Style Dumpling



奶香流沙飽 Sweet Milk Custard Bun



線皇叉燒飽 Steamed Roasted Pork Bun



黑芝麻卷(東) Sesame Roll (Cold)





密汁叉燒酥 Baked Roast Pork Pastry



酥皮蛋撻 Egg Custard Tart



飄香榴運酥 Baked Durian Pastry



珍珠鹹水角 Crispy Fried Sticky Pork Dumpling



羅漢齊春卷 Vegetable Spring Roll



臘味蘿蔔糕 Pan Fried Turnip Cake



蜂巢炸芋角 Fried Taro Dumpling



炸蝦條 Fried Shrimp Sticks



脆皮紅米腸 Red Rice Noodle Roll



煎釀 茄子 Pan Fried Stuffed Eggplant



煎釀角椒 Pan Fried Stuffed Hot Pepper



雙色糯米球 Sticky Ball Two Colour



香滑核桃飽 Walnut Buns



胡椒白果豬肚 Pig Stomach w. Ginkgo Nut& Pepper



古法馬拉糕 Steamed Cantonese Sponge Cake



宮庭天鵝酥 **Crispy Swan Dumpling** 



阿膠紅束糕 Red Dates Cake



蒸黃金糕 Steamed Golden Cake



韭皇鮮蝦腸 Steamed Rice Rolls w. Shrimp



香茜牛肉腸 Steamed Rice Rolls w. Beef



香麻靚齋腸 Steamed Plain Rice Rolls



香茜蔥花鰕米腸 Steamed Rice Rolls w. Dried Shrimp



脆皮炸兩腸 Rice Roll w.Fried Dough Stick



排骨蒸粉腸 Steamed Spare Ribs w. Rice Noodle Rice Rolls w. Vegetarian Spring Roll



脆皮羅漢齋腸



皮蛋瘦肉粥 Congee w. Preserved Duck Egg & Salted Meat



雙色芝麻球 Sesame Ball



豬皮羅白 Pig Skin Radish



藥材雞腳 Chicken Feet w. Chinese Herbs



麻香黃雞腳 Salted Chicken Feet



牛雜羅白 Braised Beef Tripe w. Radishes



鮑汁鴨掌 Duck Feet w. Abalone Sauce



煬流沙飽 Baked Salty Egg Yolk Cream Bun



冰皮榴蓮(凍) Durian Mochi (Cold)

南瓜餅 Steamed Pumpkin Cake 香煎芋絲餅 Pan Fried Taro Cake

木瓜椰汁糕(凍) Papaya Coconut Milk Cake (Cold) 煎韭菜餃 Pan Fried Chives Dumpling

椰香黃金糕(凍) Golden Cake Coconut Flavor (Cold) 紫薯鴨仔角 Sweet Potato Cake

酥皮馬啼糕 Water Chestnut Cake

家鄉蒸茶果 Home Style Dumpling

## 【炒飯類】 Fried Rice

01. 金 雙 蛋 炒 飯	House Special Dual Egg Fried Rice	16.95
02. 鴛 鴦 炒 飯	Chicken & Shrimp Fried Rice w. Tomato Sauce & White Cream Sauce	16.95
03. 成魚雞粒炒飯	Diced Chicken w. Salted Fish Fried Rice	16.95
04. 福 建 炒 飯	Egg Fried Rice Fujianese Style	16.95
05. 瑶柱蘭粒臘味炒飯	Dry Scallop Fried Rice w. Chinese Sausage	15.95
06. 蟹肉瑶柱水晶炒飯	Crab Meat, Dry Scallop w. Diced Broccoli & Egg White Fried Rice	18.95
07. 生 炒 牛 肉 飯	Beef Fried Rice	15.95
08. 揚 州 炒 飯	Young Chow Fried Rice	15.95
09. 蝦 仁 炒 飯	Baby Shrimp Fried Rice	16.95
10. 什 某 炒 飯	Mix Vegetable Fried Rice	13.95
11. 龍 蝦 炒 糯 米 飯	Sauteed Lobster w. Sticky Rice	S.P.

揚州炒飯 Young Chow Fried Rice



生炒牛肉飯 **Beef Fried Rice** 







蝦仁炒飯



咸魚雞粒炒飯 Baby Shrimp Fried Rice Diced Chicken w. Salty Fish Fried Rice

【湯粉麵】 🗸	oodle Soup	Sm.	Lg.
12. 海 鮮 湯 麵	Mix Seafood Noodle Soup	9.95	19.95
13. 雪菜大鴨絲湯米	Shredded Duck w. Pickled Vegs. Rice Noodle Soup	8.95	16.95
14. 原汁牛腩湯麵/河粉/米粉	Beef Stew Noodle Soup / Flat Noodle / Rice Noodle	8.95	16.95
15. 榨菜肉絲湯米	Pork & Pickled Vegetable w. Rice Noodle Soup	7.95	15.95
16. XO 醬鮮菌牛肉湯粉絲	Beef Vermicelli with Mixed Mushrooms	7.95	15.95
17. 勝瓜竹笙瑶柱花蜆湯米粉	Bamboo Pits, Squash, Dry Scallop, Clam w. Rice Noodle Soup	11.95	21.95
18. 鴻 圖 窩 伊 麵	Crabmeat w. E-Fu Noodle Soup		21.95



原汁牛腩湯麵 Beef Noodle Soup



海鮮湯麵 Mix Seafood Noodle Soup

## 【精選粉麵】 Special Chow Fun / Noodle

19.	海龍皇炒麵/ 米粉/河粉/伊麵	Mix Seafood Pan Fried Noodle or Rice Noodle or Chow Fun or E-Fu Noodle	S.P.
20.	本樓炒米粉	House Special Stir Fried Rice Noodle	21.95
21.	台山菜花咸肉煎河粉	Pan Fried Chow Fun with Sliced Salted Pork	18.95
22.	XO 醬麻香炒河	Chow Fun with XO Sauce	15.95
23.	干 炒 牛 河	Beef Chow Fun	15.95
24.	温 炒 牛 河	Sliced Beef with Vegetable Chow Fun	15.95
25.	大鵬炒米粉	Stir Fried Rice Noodle Dai Pang Style	18.95
26.	夏門炒米粉	Stir Fried Rice Noodle Amoy Style	16.95
27.	星洲炒米粉	Stir Fried Rice Noodle Singapore Style	16.95
28.	西湖牛鬆煎米	Pan Fried Rice Noodle with Minced Beef	18.95
29.	海鮮炒麵	Seafood Pan Fried Noodles	19.95
30.	蝦 球 炒 麵	Pan Fried Noodle with Prawn	19.95
31.	牛/雞/肉絲炒麵	Pan Fried <mark>Noodle with Beef or</mark> Chicken or Pork	15.95
32.	鼓油工吊片絲炒麵	Shredded Squid Pan Fried Noodle w. Soy Sauce	18.95
33.	羅 漢 齋 辨 麵	Vegetable with Egg Flat Noodles	16.95
34.	牛 腩 辨 麵	Beef Stew with Egg Flat Noodles	18.95
35.	蟹肉干燒伊麵	Crab Me <mark>at E-Fu Noodle</mark>	19.95
36.	北菇干燒伊麵	Mushroom E-Fu Noodle	16.95
37.	鮑汁什菌炆伊麵	Assorted Mushroom w. Abalone Sauce E-Fu Noodle	19.95



星洲炒米粉 Stir Fried Rice Noodle Singapore Style



大鵬炒米粉 Stir Fried Rice Noodle Dai Pang Style



干炒牛河 Beef Chow Fun





Before placing your order, please inform your server if a person in your party has a food allergy Pictures in this menu are for display only. 圖片只供參考,一切以食物為準

#### 【碟飯類】 Rice Plate

38. 時	菜 肉	片	飯	Pork w. Vegetable Over Rice	8.50
39. 時	菜 雞	片	飯	Chicken w. Vegetables Over Rice	8.50
40. 涼	瓜 排	骨	飯	Spare Ribs w. Vegetables Over Rice	8.50
41. 京	都	骨	飯	Pork Chop Peking Style Over Rice	8.50
42. 椒	鹽	骨	飯	Pork Chop w. Salt & Pepper Over Rice	8.50
43. 洋	蔥 豬	扒	飯	Pork Chop w. Onion Over Rice	8.50
44. 免	治牛	肉	飯	Minced Beef Over Rice	8.50
45. 時	菜 牛	肉	飯	Beef w. Vegetables Over Rice	8.50
46. 中	式 牛	柳	飯	Beef Steak Chinese Style Over Rice	9.50
47. 時	菜 鮮	鮏	飯	Squid w. Pickled Vegetable Over Rice	9.50
48. 滑	蛋 蝦	1=	飯	Shrimp w. Scrambled Egg Over Rice	9.50
49. 海	鮮 什	會	飯	Mixed Seafood Over Rice	9.50
50. 豆	腐班	牌	飯	Fillet Fish w. Bean Curd Over Rice	9.50



時菜肉片飯 Pork w. Vegetable Over Rice



京都骨飯 Pork Chop Peking Style Over Rice



免治牛肉飯 Minced Beef Over Rice



洋蔥豬扒飯 Pork Chop w. Onion Over Rice



滑賽蝦仁飯 Shrimp w. Scrambled Egg Over Rice



豆腐班腩飯 Fillet Fish w. Bean Curd Over Rice



## Dim Sum (5pm-9pm)

01.	水	晶	鮮	蝦	餃	Steamed Crystal Shrimp Dumpling (4 pcs.)	.6.50
02.	鮮	蝦	ł ;	燒	賣	Steamed Shrimp & Pork Siu Mai (4 pcs.)	.6.50
03.	春				卷	Deep Fried Spring Roll (3 pcs.)	.5.50
04.	蝦				卷	Deep Fried Shrimp Roll (5 pcs.)	.6.50
05.	鼓	汁	蒸	排	骨	Steamed Spare Ribs	.5.50
06.	鼓	味	蒸	鳳	爪	Steamed Chicken Feet w. Black Bean Sauce	.5.50
07.	潮	式	蒸	粉	果	Chiew-Chow Style Dumpling	.5.50
08.	香		芋		餃	Taro Dumpling (3 pcs.)	.6.50
09.	密	汁	叉	燒	包	Steamed Roasted Pork Bun (3 pcs.)	.5.50
10.	金	牌	流	沙	包	Steamed Creamy Egg Yolk Bun (3 pcs.)	.6.50
11.	香	滑	馬	拉	卷	Steamed Egg Cream Roll	.5.50
12.	珍		珠		雞	Sticky Rice in Lotus Leaf	.6.50
13.	西	菜	牛	肉	丸	Steamed Beef Balls	.6.50



水晶鮮蝦餃 Steamed Shrimp Dumpling



鮮蝦燒賣 Steamed Shrimp & Pork Dumpling



鼓汁蒸排骨 Steamed Spare Ribs



鼓味蒸鳳爪 Steamed Chicken Feet w. Black Bean Sc.



潮式蒸粉果 Chiew-Chow Style Dumpling



香芋餃 Taro Dumpling



密汁叉燒飽 Steamed Roasted Pork Bun



金牌流沙飽 Sweet Creamy Egg Yolk Bun



香滑馬拉卷 Steamed Egg Yolk Cream Roll



珍珠雞 Sticky Rice in Lotus <u>Leaves</u>



西菜牛肉丸 Steamed Beef Balls



春卷 Deep Fried Spring Roll





A. Shredded Duck Meat with Rainbow Vegetable 七彩炒鴨絲

B. Minced Duck Meat with Lettuce Taco 生菜片鴨鬆

C. Duck w. Seasonal Vegetables & Bean Curd Soup 時菜鴨骨豆腐湯

北京片皮鴨 Peking Roast Duck

16. 羅 漢 齋 扒 鴨 Braised Duck with Mixed Vegetable .......24.95



Before placing your order, please inform your server if a person in your party has a food allergy





17.	喜運來大拼盆	Combination Platter
18.	乳鴿大拼盆 (兩隻)	Crispy Fried Squab Combo (2 pcs.)
19.	海蜇拼燻蹄	Jelly Fish & Smoked Pig Feet
20.	涼 拌 海 蜇	Jelly Fish w. Sesame Oil
21.	椒 鹽 鮮 魷	Deep Fried Squid w. Salt & Hot Pepper18.95
22.	秘制乳香骨	Deep Fried Fermented Bean Curd Flavored Pork Spare Rib16.95
23.	百花炸釀大腸	Deep Fried Stuffed Pig Intestine
24.	香酥海皇卷	Deep Fried Seafood Roll (6 pcs.)
25.	脆 炸 鮮 奶	<b>Crispy Fried Milk</b> (10 pcs.)
26.	陳醋小青瓜	Cucumber w. Mature Vinegar Sauce12.95
27.	魚 露 石 螺	Snails w. Fish Sauce
28.	大排檔花蜆	Sauteed Fresh Clam
29.	椒鹽腰果魷魚絲	Seasoned Squid & Cashew Nuts



喜運來大拼盤 Combination Platter



乳鴿大拼盤 (兩隻) Crispy Fried Squab Combo (2 pcs.)



涼拌海蜇 Jelly Fish w. Sesame Oil



椒鹽鮮魠 Deep Fried Squid w. Salt & Hot Pepper



魚露石螺 Snails w. Fish Sauce



脆炸鮮奶 Crispy Fried Milk



30.	是日足料靚	湯	House Special Soup of the Day (Med. 中) 28.00 (Lg. 大) 48.00
31.	蟹肉燕窩	羹	Bird Nest Soup w. Crab Meat (Per Person 每位) 13.95
			(For Five People 例窩五位用) <b>60.95</b>
32.	花 膠 燕 窩	羹	Bird Nest Soup w. Dried Fish Maw (Per Person 每位) 16.95
			(For Five People 例窩五位用) <b>70.95</b>
33.	蟹肉魚肚	羹	Fish Maw Soup w. Crab Meat21.95
34.	竹笙瑤柱海島	上羹	Assorted Seafood Soup
35.	海皇魚肚	羹	Fish Maw Soup w. Diced Seafood21.95
36.	西湖牛肉	羹	Minced Beef Soup w. Egg White & Parsley16.95
37.	雞茸栗米	羹	Velvety Chicken Corn Soup
38.	瑤柱勝瓜花蜴	見湯	Dry Scallop & Clams w. Chinese Okra Soup
39.	咸蛋芥菜肉片	冶湯	Sliced Pork w. Mustard Green & Salted Duck Egg Soup16.95
40.	八寶瓜粒	湯	Seafood & Meat w. Melon Soup
41.	蛋 花	湯	Egg Drop Soup(Per Person 每位) 4.50
42.	酸辣	湯	Hot and Sour Soup(Per Person 每位) 4.50



西湖牛肉羹 Minced Beef Soup w. Egg White & Parsley



蟹肉魚肚羹 Fish Maw Soup w. Crab Meat



咸蛋芥菜肉片湯 Sliced Pork w. Mustard Green & Salted Duck Egg Soup



酸辣湯 ) Hot and Sour Soup



八寶瓜粒湯 Seafood & Meat w. Melon Soup



雞茸栗米羹 Velvety Chicken Corn Soup

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43.	各式羊仔扒	Fried Lamb Chop Any Style (6 pcs.)
44.	金牌燒乳鴿(只)	Roasted Squab (Per One)
45.	海皇夏果小炒王	Stir Fried Shredded Squid, Royal Sea Cucumber,
		Conch & Macadamia Nuts38.95
46.	香蔥肚球吊片	Dry Squid & Pork Stomach w. Scallion
47.	北菇鮑片扒菜胆	Mushroom & Slice Abalone w. Vegetable48.95
48.	韮菜花炒田雞	Sauteed Frog w. Chives
49.	蔥撈貴花蚌	Boiled Royal Sea Cucumber w. Chopped Scallion Topping42.95
50.	日式涼伴鮮響螺	Slice Conch Japanese Style (Cold)
51.	霸王蝦球南瓜條	Shrimp and Pumpkin Stick, w. Salted Egg Yolk22.95
52.	蓮藕吊片小炒	Sauteed Preserved Squid w. Lotus Root
53.	台山菜花炒腊味	Sauteed Cauliflower with Preserved Meat
54.	香煎蓮藕肉餅	Pan Fried Minced Pork & Lotus Root



燒**汁**羊仔扒 Fried Lamb Chop w. Teriyai Sauce



北菇鮑片扒菜胆 Mushroom & Slice Abalone w. Vegetable



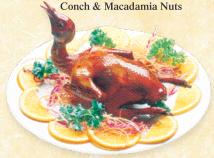
海皇夏果小炒王 Stir Fried Shredded Squid, Royal Sea Cucumber, Conch & Macadamia Nuts



香煎蓮藕肉餅 Pan Fried Minced Pork & Lotus Root



蔥撈貴花蚌 Boiled Royal Sea Cucumber w. Chopped Scaallion Topping



金牌燒乳鴿(只) Roasted Squab (Per One)



55.	金	磚螺	片帶	子	Conch & Scallops w. Fried Bean Curd
56.	金	磚蝦	球帶	子	Sauteed Jumbo Shrimp & Scallop w. Crispy Tofu
57.	合	桃沙	汁蝦	球	Jumbo Shrimps w. Walnuts
58.	油	泡	蝦	球	Sauteed Jumbo Shrimp w. Vegetables
59.	魚	香	蝦	球	Jumbo Shrimps w. Garlic Sauce
60.	腰	果	蝦	仁	Shrimp w. Cashew Nuts
61.	紅	燒	帶	子	Braised Scallop w. Vegetables
62.	碧	綠	班	球	Fillet Grouper w. Vegetables
63.	栗	米	班	腩	Fillet Grouper w. Corn18.95
64.	清	蒸力	大 龍	利	Steamed Flounder w. Soy Sauce32.95
65.	干	煎力	大 龍	利	Pan Fried Flounder32.95
66.	骨	香前	<b>框</b> 利	球	Flounder Cubes w. Vegs. on Golden Fins
					Hot & Spicy



金磚螺片帶子 Conch & Scallops w. Fried Bean Curd



合桃沙汁蝦球 Jumbo Shrimps w. Walnuts



紅燒帶子 Braised Scallop w. Veggies



魚香蝦球 Jumbo Shrimps w. Garlic Sauce



骨香龍利球 Flounder Cubes w. Vegs. on Golden Fins



清蒸大龍利 Steamed Flounder w. Soy Sauce

# 各種生猛海鮮 Live Seafood

							Zwe Seyjood	
67.	龍	蝦	1	大	蟹	Lob	ster / Dungeness Crab	Seasonal Price
						A.	Sauteed w. Ginger & Scallion 薑 蔥 炒	
						В.	Steam w. Fresh Minced Garlic 蒜 茸 蒸	
						C.	Sauteed Cantonese Style 廣東式炒	
						D.	Sauteed w. Pepper & Garlic 避 風 塘	
						E.	Sauteed w. Egg Yolk Sauce 霸 王 式	
						F.	Steam w. Sticky Rice 蒸 糯 米 飯	
						G.	Sauteed w. Sticky Rice 炒 糯 米 飯	
						Н.	Steam E-Fu Noodle 蒸 伊 麵	
68.	帝		皇		蟹	King	Crab	Seasonal Price
						A	Steam w. Fresh Minced Garlic 蒜 茸 蒸	
						В	Steam w. E-Fu Noodle & Fresh Minced Garlic 蒜茸蒸	伊麵底
						C.	Steam w. Egg 蒸水蛋	
69.	各	種	游	水	角	Live	Fish	Seasonal Price
					,,,,		Steam 清 蒸	
						В.	Sauteed w. Ginger & Scallion 蔥 撈	
70.	白				鱔	Eel		Seasonal Price
						A.	Steamed Eel w. Black Bean Sauce 鼓汁蒸大鱔	
							Pan Fried Eel w. Preseved Bean Paste 南乳煎鱔片	鼓汁蒸大鱔
		· 走	人故	游기	- 4	C.	Sauteed Eel w. Vegetable 骨香炒鱔球————	Steamed Eel w. Black Bean Sauce
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薑蔥炒龍蝦 Sauteed w. Ginger & Scallion Lobster

大蟹蒸糯米飯 Dungeness Crab Steam w. Sticky Rice

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# Gasserole Dishes

71. 鮑汁什菌鵝掌煲	Braised Goose Feet and Mixed Mushrooms
	in Abalone Sauce
72. 枝 竹 羊 脯 煲	Dry Bean Curd & Lamb in Casserole
73. 柱 候 牛 脯 煲	Braised Beef Stew in Casserole
74. 沙嗲金菇肥牛煲	Sliced Beef w. Golden Mushroom in Satay Sauce19.95
75. 咖喱南瓜牛尾煲	OX Tail with Pumpkin in Curry Sauce25.95
76. 干蔥啫啫田雞煲	Braised Frog in Casserole
77. 咸魚雞粒茄子煲	Diced Chicken & Salted Fish w. Eggplant in Casserole18.95
78. 咸魚雞粒豆腐煲	Diced Chicken & Salted Fish w. Tofu in Casserole18.95
79. 海 鮮 豆 腐 煲	Assorted Seafood w. Tofu in Casserole22.95
80. 豆腐班腩煲	Fish Fillet w. Tofu in Casserole
81. 梅菜扣肉煲	Preserved Vegetable w. Stew Pork in Casserole18.95



成魚雞粒茄子煲 Diced Chicken & Dalty Fish w. Eggplant in Casserole



枝竹羊腩煲 Dry Bean Curd & Lamb in Casserole



沙嗲盒菇肥牛煲 Sliced Beef w. Golden Mushroom in Satay Sauce



海鮮豆腐煲 Assorted Seafood w. Tofu in Casserole



豆腐班腩煲 Fish Fillet w. Tofu in Casserole



梅菜**扣**肉煲 Preserved Vegetable w. Stew Pork in Casserole

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82. 本 樓 煎 士 的	Pan Fried Rib Eye Steak
83. 燒 汁 牛 仔 骨	Pan Fried Veal Chop w. Seasoning Sauce (8 pcs.)32.95
84. 香 芒 士 的 球	Stir Fried Steak Cubes w. Mango
85. 蘆筍炒士的球	Stir Fried Steak Cubes w. Asparagus
86. 韮菜花炒士的球	Stir Fried Steak Cubes w. Chives
87. 中 式 牛 柳	Chinese Style Pan Fried Fillet Steak
88. 玉 樹 牛 柳	Pan Fried Fillet Steak with Chinese Broccoli21.95
89. 唐 芥 蘭 牛 肉	Sliced Beef with Chinese Broccoli
90. 西蘭花牛肉	Sliced Beef with Broccoli
91. 涼 瓜 牛 肉	Sliced Beef with Bitter Melon
92. 王子菇牛肉	Beef with Prince Mushroom
93. 雙 冬 牛 肉	Sliced Beef w. Black Mushroom & Bamboo Shoots18.95
94. 青椒 牛肉	Pepper Steak w. Onion
95. 陳 皮 牛	Orange Flavored Beef21.95

#### Hot & Spicy



燒汁牛仔骨 Pan Fried Veal Chop w. Seasoning Sauce (8pcs.)



蘆筍炒士的球 Stir Fried Steak Cubes w. Asparagus



玉樹牛柳 Pan Fried Fillet Steak w. Chinese Broccoli



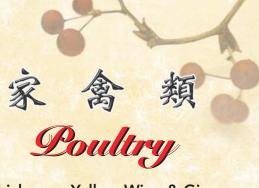
西蘭花牛肉 Sliced Beef with Broccoli



青椒牛肉 Pepper Steak w. Onion



陳皮牛 Orange Flavored Beef



96.	薑」	蔥花	雕	走地	雞	Boiled Chicken w. Yellow Wine & Ginger,	
						Scallion(Whole) 38.95 (Half) 19.9	5
97.	當	紅	炸	子	雞	Crispy Fried Chicken(Whole) 36.95 (Half) 18.9	5
98.	蒜	香	脆	皮	雞,	Crispy Fried Chicken w. Golden Fried Garlic	
						(Whole) <b>36.95</b> (Half) <b>18.9</b>	5
99.	沙	薑	霸	王	雞	Chicken with Ginger and Scallion Sauce(Half) 18.9	5
100.	干」	蔥豆	鼓	爆雞	碌	Stir Fried Chicken w. Black Bean (with Bone)	5
101.	籠	仔	蒸	雞	碌	Steam Chicken w. Mixed Fungus (with Bone)	5
102.	西	蘭	花	雞	片	Sliced Chicken with Broccoli	5
103.	甜	酸		雞	片	Sweet & Sour Chicken16.9	5
104.	宮	保		雞	丁》	Kung Pao Chicken	5
105.	腰	果		雞	1	Stir Fried Diced Chicken w. Cashew Nut	5
106.	魚	香		雞	球,	Sliced Chicken with Garlic Sauce	5
107.	芝		麻		雞	Sesame Chicken	5
108.	陳		皮		雞,	Sliced Chicken with Orange Flavor18.9	5
109.	西		檸		雞	Deep Fried Chicken with Lemon Sauce18.9	5

#### Hot & Spicy



蒜<mark>香脆皮雞</mark> ∮Crispy Fried Chicken w. Golden Fried Garlic



西蘭花雞片 Sliced Chicken with Broccoli



芝麻雞 Sesame Chicken



宫保雞丁 Kung Pao Chicken





腰果雞丁 Stir Fried Diced Chicken w. Cashew Nut

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# 豬 肉 類 Pork

110. 京 都 骨 排	Pork Chop Peking Style (Sweet & Sour)
111. 椒 鹽 骨 排	Deep Fried Pork Chop w. Salt & Pepper16.95
112. 菠蘿咕嚕肉	Sweet & Sour Pork
113. 香茅干蔥煎豬扒	Pork Chops w. Lemongrass
114. 韮菜花炒咸肉	Salted Sliced Pork w. Chives
115. 生 炒 排 骨	Sweet & Sour Chopped Spare Rib
116. 鼓 汁 蒸 排 骨	Steamed Spare Ribs w. Black Bean Sauce
117. 荷 唐 咸 肉	Sauteed Salted Pork
118. 酸 菜 炒 大 腸	Sour Cabbage w. Pig Intestine



京都骨排 Pork Chop Peking Style



荷唐咸肉 Sauteed Salted Pork



菠蘿咕嚕肉 Sweet & Sour Pork

椒鹽骨排 Deep Fried Pork Chop w. Salt & Pepper

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119. 脆 皮 炸 豆 腐 Crispy Fried Bean Curd	5.95
120. 紅 燒 豆 腐 Braised Bean Curd w. Black Mushroom	5.95
121. 麻 婆 豆 腐 🕯 Bean Curd w. Minced Pork Szechuan Style	5.95
122. 鮮什菌扒玉子豆腐 Japanese Tofu w. Mixed Fungus	).95
123. 蔥油煎滑豆腐 Pan Fried Bean Curd w. Scallion	.95
124. 雲耳勝瓜炒淮山 Sauteed Black Fungus, Chinese Okra & Common Yam16	.95
125. 上湯浸枝竹涼瓜皮 Bitter Melon & Fried Bean Sheet Stick in Broth	3.95
126.羅 漢 上 素 Buddha's Delight16	.95
127.干 扁 四 季 豆 Sauteed String Bean15	5.95
128. 魚 香 茄 子 j Eggplant w. Garlic Sauce	5.95
129. 魚 香 西 蘭 花 Broccoli w. Garlic Sauce	5.95
130. 老酒薑汁唐芥蘭 Chinese Broccoli w. Wine & Ginger Juice	5.95
131. 蒜 茸 奶 白 菜 Chinese Baby Bok Choy w. Garlic Sauce	5.95
132. 通 菜 Water SpinachSeasonal P	rice
133.豆 苗 Snow Peas LeafSeasonal P	rice
134.	rice
135. 薯 苗 Sweet Potato LeavesSeasonal P	rice

#### Hot & Spicy



脆皮炸豆腐 Crispy Fried Bean Curd



鮮什菌扒玉子豆腐 Japanese Tofu w. Mixed Fungus



魚香茄子 ∮Eggplant w. Garlic Sauce



雲耳勝瓜炒淮山 Sauteed Black Fungus, Chinese Okra & Common Yam



通某 Water Spinach



干扁四季豆 Sauteed String Bean



136. 金銀蛋炒飯	House Special Dual Egg Fried Rice16.95
137. 咸魚雞粒炒飯	Salted Fish & Diced Chicken Fried Rice
138. 楊 洲 炒 飯	Young Chow Fried Rice
139. 福建炒飯	Fried Rice Fujianese Style
140. 鴛鴦炒飯	Two Flavor Egg Fried Rice16.95
141. 水晶瑤柱蟹肉炒飯	Dry Scallop and Crab Meat and Egg Fried Rice
142. 蝦 仁 炒 飯	Shrimp Fried Rice
143. 素 菜 炒 飯	Mixed Vegetable & Egg Fried Rice14.95
144. 海 鮮 炒 麵	Seafood Pan Fried Noodle
145. 牛 肉 炒 麵	Beef Pan Fried Noodle
146. 干炒牛河	Beef Chow Fun
147. 北菇干燒伊麵	Braised E-Fu Noodles w. Black Mushroom
148. 蟹 肉 干 燒 伊 麵	Braised E-Fu Noodles w. Crab Meat19.95
149. 大鵬炒米粉	Stir Fried Rice Noodle Dai Pang Style18.95



蝦仁炒飯



干炒牛河 **Beef Chow Fun** 



金銀蛋炒飯 House Special Dual Egg Fried Rice



海鮮炒麵 Seafood Pan Fried Noodle

大鵬炒米粉 Stir Fried Rice Noodle Dai Pang Style

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