



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

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- ☒ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☒ A proposed food and or drink menu.

The following items are due by noon Wednesday before the meeting:

- ☒ 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- ☒ 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: 05/01/2025

Is location currently licensed? ☒ Yes ☐ No Type of license: Beer & Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 106 Bayard Street aka 75 Baxter

Cross streets: Baxter Street & Muberry Street

Name of applicant and all principals: New Excellent Hand-Pulled Noodles Inc./Li Di Liu

Trade name (DBA): Tasty Hand-Pulled Noodle III

PREMISE:

Type of building and number of floors: Multi Unit, 6 floor (not including basement)

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted 74

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

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 11AM-12AM seven days a week

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: _____

Number of indoor tables? 15 Total number of indoor seats? 60

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1
15', Square at first floor, 8 seats

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 the kitchen will be open? 11AM-12AM seven days a week

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Li Di Liu

How many employees will there be? 4

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? N/A

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 22

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJs ☐ Streaming services/playlists

If other type, please describe _____

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: lower volume

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? No

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? _____

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.") One employees will manager vehicular traffic and crowds on the sidewalk caused by our establishment _____

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. closed all door and windows _____

Is sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound proofing? ☐ Yes ☐ No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☐ Yes ☒ No If Yes, describe and show on diagram: _____

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: New Excellent Hand-Pulled Noodles Inc. _____

Address: 106 Bayard Street, New York, NY 10013 _____ Community Board # ³ _____

Dates of operation: since 2022 _____

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name, address and describe the business _____

Has any principal had SLA reports or action within the past 5 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? 6

Is the premise within 200 feet on the same street 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, but it is not required. 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, 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-12AM; Tue 11AM-12AM; Wed 11AM-12AM;
Thu 11AM-12AM; Fri 11AM-12AM; Sat 11AM-12AM;
Sun 11AM-12AM. (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 (including Open Restaurants) OR
☐ I will close all outdoor dining allowed under the temporary Open Restaurants program and any
other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
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 performances or televised sports. ☐ I will have a closed fixed façade with no open doors or windows except my entrance door, which 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 performances or televised sports.
8. I will not have ☒ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than _____ DJs 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 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: Li Di Liu

Phone Number: (646) 595-9716

ATTENTION RESIDENTS & NEIGHBORS

New Excellent Hand-Pulled Noodles Inc/Tasty Hand-Pulled Noodle III

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

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

at the following location

106 Bayard Street, aka 75 Baxter Street, New York, NY 10013

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, May 19, 2025 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Li Di Liu/(646) 595-9716

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

mn03@cb.nyc.gov - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date: 05/01/2025

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full Liquor

to the following applicant/establishment (company and/or trade name) Tasty Hand-Pulled Noodle III

Address of premises: 106 Bayard Street aka 75 Baxter Street

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

| Name | Signature | Address and Apt # (required) |
|------|-----------|------------------------------|
| | | |

Fried Rice

| | | | |
|-----|--------|------------------------------------|-------|
| C1 | 素菜炒飯 | Vegetable Fried Rice | 11.50 |
| C2 | 雞炒飯 | Chicken Fried Rice | 13.50 |
| C3 | 叉燒炒飯 | Roast Pork Fried Rice | 13.50 |
| C4 | 牛肉炒飯 | Beef Fried Rice | 14.00 |
| C5 | 雞和蝦炒飯 | Chicken & Shrimp Fried Rice | 14.50 |
| C6 | 牛肉和蝦炒飯 | Beef & Shrimp Fried Rice | 14.50 |
| C7 | 蝦炒飯 | Shrimp Fried Rice | 14.00 |
| C8 | 菠蘿雞炒飯 | Chicken with Pineapple Fried Rice | 15.00 |
| C9 | 本樓炒飯 | House Special Fried Rice | 15.50 |
| C10 | 海鮮炒飯 | Seafood Fried Rice | 15.50 |
| C11 | 上排絲炒飯 | Shredded Pork Chop Fried Rice | 13.50 |
| C12 | 叉燒和蝦炒飯 | Roasted Pork and Shrimp Fried Rice | 14.50 |

Chicken (w. White Rice)

| | | | |
|-----|-------|------------------------------------|--------------------|
| C13 | 芥蘭雞 | Chicken w. Broccoli | (S)12.50/ (L)16.50 |
| C14 | 雜菜雞 | Chicken w. Mixed Veggies | (S)12.50/ (L)16.50 |
| C15 | 魚香雞 | Chicken w. Garlic Sauce | (S)12.50/ (L)16.50 |
| C16 | 魚香芥蘭雞 | Chicken & Broccoli w. Garlic Sauce | (S)12.50/ (L)16.50 |
| C17 | 咖喱雞 | Curry Chicken w. Onion | (S)12.50/ (L)16.50 |
| C18 | 左宗雞 | General Tso's Chicken | (S)12.50/ (L)18.50 |
| C19 | 芝麻雞 | Sesame Chicken | (S)12.50/ (L)18.50 |

Shrimp (w. White Rice)

| | | | |
|-----|-------|-----------------------------------|--------------------|
| C20 | 芥蘭蝦 | Shrimp w. Broccoli | (S)12.50/ (L)17.50 |
| C21 | 雜菜蝦 | Shrimp w. Mixed Veggies | (S)12.50/ (L)17.50 |
| C22 | 魚香蝦 | Shrimp w. Garlic Sauce | (S)12.50/ (L)17.50 |
| C23 | 魚香芥蘭蝦 | Shrimp & Broccoli w. Garlic Sauce | (S)12.50/ (L)17.50 |
| C24 | 咖喱蝦 | Curry Shrimp w. Onion | (S)12.50/ (L)17.50 |

Beef (w. White Rice)

| | | | |
|-----|-------|---------------------------------|--------------------|
| C25 | 芥蘭牛 | Beef w. Broccoli | (S)13.00/ (L)18.50 |
| C26 | 雜菜牛 | Beef w. Mixed Veggies | (S)13.00/ (L)18.50 |
| C27 | 青椒牛 | Pepper Steak w. Onion | (S)13.00/ (L)18.50 |
| C28 | 魚香牛 | Beef w. Garlic Sauce | (S)13.00/ (L)18.50 |
| C29 | 魚香芥蘭牛 | Beef & Broccoli w. Garlic Sauce | (S)13.00/ (L)18.50 |
| C30 | 咖喱牛 | Curry Beef w. Onion | (S)13.00/ (L)18.50 |

Vegetable (w. White Rice)

| | | | |
|-----|------|-------------------------------|--------------------|
| C31 | 魚香芥蘭 | Broccoli w. Garlic Sauce | (S)10.50/ (L)14.00 |
| C32 | 魚香雜菜 | Mixed Veggies w. Garlic Sauce | (S)10.50/ (L)14.00 |
| C33 | 宮保芥蘭 | Kung Pao Broccoli | (S)10.50/ (L)14.00 |

Chef's Special

| | | | |
|-----|-----|---------------------------------|-------|
| C34 | 左宗雞 | General Tso's Chicken | 18.50 |
| C35 | 芝麻雞 | Sesame Chicken | 18.50 |
| C36 | 陳皮雞 | Crispy Chicken in Orange Flavor | 18.50 |
| C37 | 四川雞 | Chicken in Szechuan Sauce | 17.50 |
| C38 | 四川牛 | Beef in Szechuan Sauce | 19.00 |
| C39 | 四川蝦 | Shrimp in Szechuan Sauce | 18.00 |
| C40 | 湖南雞 | Chicken Hunan Style | 17.50 |
| C41 | 湖南牛 | Beef Hunan Style | 19.00 |
| C42 | 湖南蝦 | Shrimp Hunan Style | 18.00 |

清味蘭州拉麵館

Tasty Hand - Pulled Noodles



1 Doyers Street, New York, NY 10013

(位于孔子大廈對面、在大通銀行和恆生珠寶金行之間)

Tel: 212-791-1817

646-691-0817

Business Hours

Open 7 days a week: 10:30am - 10:30pm

Delivery is Available On



Grubhub

Grubhub:
<http://menus.fyi/6220880>



UberEats

Doordash:
https://www.doordash.com/store/tasty-hand-pulled-noodles-new-york-1091835/?event_type=autocomplete&pickup=false
UberEats: <https://tinyurl.com/yrras6xp>



New York Times

Featured In New York Times Magazine:

- Adam Platt's Where to Eat 2010 (1/4/10)
- Eat Cheap 2009: The Cheap List (7/20/09)

And Guy Fieri food network TV show:

THE BEST THING I EVER ATE IN A BOWL!

<http://guyfieri.blogspot.com/2010/07/best-thing-guy-fieri-ever-ate-in-bowl.html>

We have second store in Hell's Kitchen at
648 9 Ave New York, NY 10036 Tel: 917-388-2351
www.facebook.com/Tastyhandpullednoodles2

We have 3rd store at 106 Bayard St, New York, NY 10013
Tel: 917-388-2375 • 646-682-9199
tastyhandpullednoodles3.com

Choice of Noodle For All the Noodle Soup and Pan Fried Noodles

- ① Regular Hand Pulled Noodle ② Fat Hand Pulled Noodle ③ Small Wide Hand Pulled Noodle
④ Big Wide Hand Pulled Noodle ⑤ Knife Peeled Noodle ⑥ Regular Rice Noodle
⑦ Skinny Rice Noodle ⑧ Potato Glass Noodle 拉麵・刀削麵・大米粉・小米粉・紅薯粉

NOODLE SOUP

There are vegetable in every single dish

- | | |
|--|--|
| 1.  Vegetable & Egg Noodle Soup (Choice of Veg or Beef Broth) ...8.50 蔬菜 and 蛋 拉麵/刀削/大米粉/小米粉/紅薯粉 | 17. Beef & Beef Tendon Noodle Soup 13.50 牛肉和牛筋 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 2. Golden Fish Ball Noodle Soup (Plain Fish Ball) 11.00 魚蛋 拉麵/刀削/大米粉/小米粉/紅薯粉 | 18. Roast Duck Noodle Soup 15.00 燒鴨 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 3. Fish Ball with Pork inside Noodle Soup 10.50 魚丸 拉麵/刀削/大米粉/小米粉/紅薯粉 | 19. Lamb Noodle Soup 13.50 羊肉 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 4. Fujanese Wonton Meat Ball Noodle Soup (Pork Made) 10.50 肉燕 拉麵/刀削/大米粉/小米粉/紅薯粉 | 20. Ox Tail Noodle Soup 14.00 牛尾 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 5.  Fried Tofu w. Veg Noodle Soup (Choice of Veg or Beef Broth) 12.50 炸豆腐 拉麵/刀削/大米粉/小米粉/紅薯粉 | 21. Shrimp Noodle Soup (Veg. or Beef Broth) 12.50 蝦 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 6. Mixed Fish Ball Noodle Soup 11.00 雜丸 拉麵/刀削/大米粉/小米粉/紅薯粉 | 22. Chicken & Shrimp Noodle Soup 13.50 雞和蝦 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 7.  Soft Tofu w. Veg Noodle Soup (Choice of Veg or Beef Broth) 12.50 煎嫩豆腐 拉麵/刀削/大米粉/小米粉/紅薯粉 | 23. #1 House Special Noodle Soup 14.00 (Beef Tendon, Tripe, Beef & Fried Egg) (牛筋・牛柏葉・牛肉和雞蛋) #1 本樓 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 8. Pork Dumpling Noodle Soup 12.00 豬肉水餃 拉麵/刀削/大米粉/小米粉/紅薯粉 | 24. Seafood Noodle Soup (Beef or Seafood Broth) 14.50 (Shrimp, Golden Fish Ball, Japanese Crab Stick, Mussels & Small Clam) 海鮮 拉麵/刀削/大米粉/小米粉/紅薯粉 (蝦・魚蛋・蟹條・青口和文蛤) |
| 9. Shredded Pork Chop Noodle Soup 12.00 上排絲 拉麵/刀削/大米粉/小米粉/紅薯粉 | 25. #2 House Special Noodle Soup 14.00 (Chicken, Shrimp, Beef and Fried Egg) (雞肉・蝦・牛肉和雞蛋) #2 本樓拉麵 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 10. Beef Tripe Noodle Soup 12.00 牛柏葉 拉麵/刀削/大米粉/小米粉/紅薯粉 | 26. Roast Pork Noodle Soup 12.50 叉燒 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 11. Beef Noodle Soup 12.50 牛肉 拉麵/刀削/大米粉/小米粉/紅薯粉 | 27.  Veg. Dumpling Noodle Soup (Veg or Beef Broth) 12.00 菜餃 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 12. Beef Omasa Noodle Soup 12.50 牛肚 拉麵/刀削/大米粉/小米粉/紅薯粉 | 28. Chicken Dumpling Noodle Soup 12.00 雞餃 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 13. Beef Tendon Noodle Soup 13.00 牛筋 拉麵/刀削/大米粉/小米粉/紅薯粉 | 29. Shrimp Shumai Noodle Soup (Veg or Beef Broth) 12.00 蝦燒賣 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 14. Chicken Noodle Soup (White Meat) 12.50 雞肉 拉麵/刀削/大米粉/小米粉/紅薯粉 | 30. Shrimp Dumpling Noodle Soup (Veg or Beef Broth) 13.00 蝦餃 拉麵/刀削/大米粉/小米粉/紅薯粉 |
| 15. Beef Stew Noodle Soup 13.00 牛腩 拉麵/刀削/大米粉/小米粉/紅薯粉 | |
| 16. Mixed Beef Noodle Soup (Beef, Tripe & Omasa) 13.50 牛雜 拉麵/刀削/大米粉/小米粉/紅薯粉 | |

特色冷凍水餃 Frozen Dumplings

F1. Frozen Pork Veg. Dumpling (10pc) 8.00

冷凍豬肉白菜水餃

F2. Frozen Chicken Veg. Dumpling (10pc) 8.00

冷凍雞肉白菜水餃

F3. Frozen Vegetable Dumpling (10pc) 8.00

冷凍蔬菜水餃

F4. Frozen Shrimp Veg Dumpling (10pc) 9.00

冷凍蝦餃

Appetizer 頭檯

- A 1. 🍴 Fresh Cucumber Salad 🍴 S-8.50 / L-16.50
(Taste Sweet, Sour and Spicy)
涼拌黃瓜
- A 2. 🍴 Homemade Seaweed Salad 🍴 S-8.50 / L-16.50
涼拌海帶絲
- A 3. 🍴 Kimchi 🍴 S-5.00 / L - 9.50
辣白菜
- A 4. 🍴 Sliced Beef Tendon w. Cucumber Salad..... 22.00
涼拌牛筋
- A 5. 🍴 Sliced Beef w. Cucumber Salad 21.00
涼拌牛肉
- A 6. 🍴 Beef Omasa w. Cucumber Salad 21.00
涼拌牛肚
- A 7. 🍴 Steam Pork Veg. Dumpling 6pc 6.00 / 8pc 7.50 / 10pc 9.50
豬肉白菜水餃
- A 8. 🍴 Fried Pork Veg. Dumpling 6pc 6.50 / 8pc 8.50 / 10pc 10.50
豬肉白菜鍋貼
- A 9. 🍴 Steam Chicken Veg. Dumpling .6pc 6.00 / 8pc 7.50
雞肉白菜水餃
- A10. 🍴 Fried Chicken Veg. Dumpling ...6pc 6.50 / 8pc 8.50
雞肉白菜鍋貼
- A11. 🍴 Steam Vegetable Dumpling.....8pc 7.50 / 10pc 9.50
蔬菜水餃
- A12. 🍴 Fried Vegetable Dumpling.....8pc 8.50 / 10pc 10.50
菜煎餃
- A13. 🍴 Steamed Shrimp Veg. Dumpling6pc 7.50 / 8pc 9.50
蝦餃
- A14. 🍴 Pan Fried Shrimp Veg. Dumpling.....6pc 8.00 / 8pc 10.50
煎蝦餃
- A15. 🍴 Tofu Scallion 8.50
煎煮嫩豆腐
- A16. 🍴 Sauteed Napa Cabbage 13.00
清炒白菜
- A17. 🍴 Garlic Broccoli 14.00
蒜頭芥蘭
- A18. 🍴 Sauteed Chinese Baby Bok Choy 14.00
清炒上海苗
- A19. 🍴 Sauteed Spinach 15.00
清炒菠菜
- A20. 🍴 Sauteed Watercress 14.00
清炒西洋菜
- A21. 🍴 Fishball Soup (Pork inside) 8.50
福州魚丸湯 (Beef Broth or Veg. Broth)
- A22. 🍴 Golden Fishball Soup (Plain Fish Ball) 8.50
(Beef Broth or Veg. Broth)
魚蛋湯
- A23. 🍴 Fujannese Wonton Meatball Soup (Pork made) 8.50
(Beef Broth or Veg. Broth)
福州燕丸湯
- A24. 🍴 Mixed Fishball Soup (Beef Broth or Veg. Broth) 9.00
(Golden fish ball,wonton & fish ball with pork inside)
雜丸湯 (魚丸、燕丸、魚蛋)
- A25. 🍴 Steamed Japanese Shrimp Shumai 6.50
蝦燒賣
- A26. 🍴 Steam White Rice..... 2.00
白飯
- A27. 🍴 Fried Egg 2.00
炸雞蛋
- A28. 🍴 Pork Soup Dumplings 8.75
豬肉灌湯小籠包
- A29. 🍴 Crab Flavored Pork Soup Dumplings 8.75
蟹味灌湯小籠包
- A30. 🍴 Edamame 5.50
毛豆
- A31. 🍴 Fried Vegetable Spring Rolls 7.50
炸上海卷
- A32. 🍴 Scallion Pancake 6.00
蔥油餅

Pan Fried Noodles 炒麵

There are vegetable in every single dish
\$1.00 Extra If You Order Knife Peeled Noodles

- A. 🍴 Pan Fried Vegetable Noodle 11.50
(Napa Cabbage, Scallion, Carrot, Taiwan Bokchoy, Bean Sprouts & Broccoli) (白菜、蔥、胡蘿蔔、臺灣青菜、豆芽菜和芥蘭)
炒青菜 拉麵/刀削/大米粉/小米粉/紅薯粉
- B. 🍴 Pan Fried Shredded Pork Chop Noodle 13.50
炒上排絲 拉麵/刀削/大米粉/小米粉/紅薯粉
- C. 🍴 Pan Fried Chicken Noodle 13.50
炒雞肉 拉麵/刀削/大米粉/小米粉/紅薯粉
- D. 🍴 Pan Fried Roast Pork Noodle..... 13.50
炒叉燒 拉麵/刀削/大米粉/小米粉/紅薯粉
- E. 🍴 Pan Fried Beef Noodle 14.00
炒牛肉 拉麵/刀削/大米粉/小米粉/紅薯粉
- F. 🍴 Pan Fried Shrimp Noodle 14.00
炒鮮蝦 拉麵/刀削/大米粉/小米粉/紅薯粉
- G. 🍴 Pan Fried Roast Duck Noodle 16.00
炒燒鴨 拉麵/刀削/大米粉/小米粉/紅薯粉
- H. 🍴 Pan Fried Shredded Pork Chop(or Roast Pork) & Shrimp Noodle . 14.50
炒上排絲(或叉燒)和蝦 拉麵/刀削/大米粉/小米粉/紅薯粉
- I. 🍴 Pan Fried Chicken & Shrimp Noodle... 14.50
炒雞肉和蝦 拉麵/刀削/大米粉/小米粉/紅薯粉
- J. 🍴 Pan Fried Beef & Shrimp Noodle 14.50
炒牛肉和蝦 拉麵/刀削/大米粉/小米粉/紅薯粉
- K. 🍴 Pan Fried House Special Noodle 15.50
(Chicken, Beef, Shrimp & Veg.) (雞、牛、蝦和蔬菜)
炒本樓 拉麵/刀削/大米粉/小米粉/紅薯粉
- L. 🍴 Pan Fried Seafood Noodle..... 15.50
(Shrimp, Crab Stick, Golden Fish Ball, Squid & Veg.)
(蝦、蟹條、魚蛋、魷魚和蔬菜)
炒海鮮 拉麵/刀削/大米粉/小米粉/紅薯粉
- M. 🍴 Pan Fried Noodles with Fried Tofu 13.50
炒豆腐 拉麵/刀削/大米粉/小米粉/紅薯粉

Drinks 飲料

- Bottle Water 礦泉水..... 1.25
- Can Soda 汽水..... 2.00
(Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Fanta Orange or Sunkist, Lemon Iced Tea, Pepsi, Dr. Pepper)
- Coconut Milk Drink 椰汁..... 2.25
- Chinese Herbal Tea 王老吉..... 2.25
- Snapple (Peach, Lemon, Orange, Diet Peach, Diet Lemon) 2.75
- Bottle Green Tea 康師傅綠茶..... 2.75
- Juice 果汁 (Apple, Orange) 2.50
- Aloe Juice 蘆薈汁..... 2.75

