



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: _____

Is location currently licensed? ☐ Yes ☒ No Type of license: On Premise License

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 88 East Broadway 2nd floor

Cross streets: Forsyth and Market

Name of applicant and all principals: Ki Tai Young

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Commercial

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 470

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:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Sunday - Saturday 10am - 11:30pm

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? 45 Total number of indoor seats? 450

How many stand-up bars/bar seats are located on the premise (number, length, and location) none

(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 _____

Chinese Food

What are the hours the kitchen will be open? from 10am to 10:30pm

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

How many employees will there be? ≥ 30

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 10

Will premise have music? ☒ Yes ☐ No

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

If other type, please describe the live music or DJ will only be for wedding or private event

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

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

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

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

Please attach plans. (Please do not answer "we do not anticipate congestion.") The previous licensee had no difficulty with traffic control

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. The premises was sound proofed by previous tenant

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: Marriot Courtyard

Address: 148-18 Archer Avenue Community Board # Queens

Dates of operation: _____

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 12

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 Food 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 10Am - 11:30pm; Tue 10Am - 11:30pm; Wed 10Am - 11:30pm;
Thu 10Am - 11:30pm; Fri 10Am - 11:30pm; Sat 10Am - 11:30pm;
Sun 10Am - 11:30pm. (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: when there is a private event
6. ☐ I will install soundproofing, already existing

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: _____

Phone Number: _____

JUFU GARDEN INC | Active

167 ft

NEW YORK SUPERMARKET EAST BWY INC | ... 229.04 ft

ARPING RESTAURANT 6688 INC | Active 240.92 ft

WINNIE'S BAR INC | Active 264.5 ft

HAPPY GARDEN PALACE INC | Active 318.71 ft

CHANG SHUN MARKET INC | Active 360.54 ft

NEW YEUNG SHUN INC | Active 403.93 ft

CHINATOWN SUPERMARKET OF MANHATTA... 432.35 ft

DIM SUM VI INC | Active 447.8 ft

CSEN INC | Active 455.7 ft

TORTILLAS AND CAVIAR LLC | Active 459.12 ft

DREAMERS COFFEE LLC | Active 465.9 ft

ATTENTION RESIDENTS & NEIGHBORS

Company/DBA Name and Contact Number for Questions

Plans to open a

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

at the following location

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Date/Time/Location

Applicant Contact Information

**At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org**

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡(Backyard Use)

Address/生意地址

seeking a license to serve (以上的店主想要請以下相關酒牌照)

(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議.

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

時間 (Time) 和地點 (Location)

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

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

**(Please choose) Bar/Restaurant
sidewalk café/backyard use**

**(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás**

address

dirección

Seeking a license to serve

**En búsqueda de una
licencia para servir:**

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting
for comments**

**Reunión público
para comentarios**

**At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting**

**En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA**

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

Petition to Support Proposed Liquor License

Date: _____

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 ON Premises License

to the following applicant/establishment (company and/or trade name) 88 East Restaurant
Coop aka 59 Division Street

Address of premises: _____

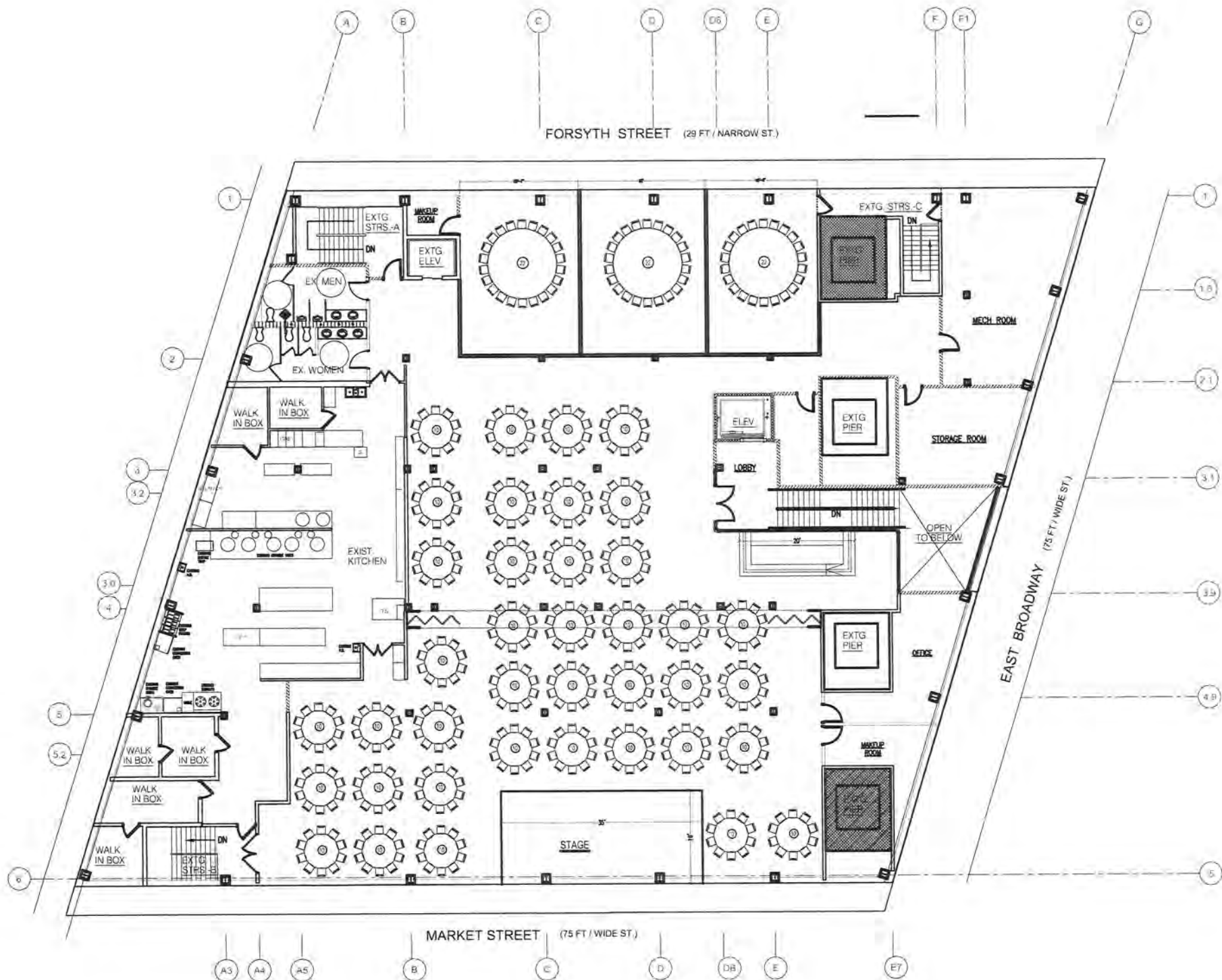
This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: 10Am - 11:30pm 7 days a week

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)



怡东大酒楼菜单

鲍参翅肚

御赐品佛跳墙 888

主料鲍鱼，海参，鱼翅，花胶，群边，瑶柱

Fo Tiao Qiang (Abalone, Shark Fin, Maw, Sea Cucumber)

南非极品鲍 18头) 88

South African Premium Abalone

墨西哥车轮鲍 2头) 68

Mexican Calmex Abalone

墨西哥车轮鲍 (3头) 48

Mexican Calmex Abalone

墨西哥车轮鲍 (4头) 38

Mexican Calmex Abalone

澳洲青边鲍 2-3头) 78

Australian Green Lip Abalone

澳洲青边鲍 4-5头) 58

Australian Green Lip Abalone

南非干鲍鱼 48

South African Abalone

智利鲍鱼 38 (四头) 28 5头) 18 6头)

Chilean Abalone

金汤鲜蟹肉葵花翅羹 28 (位上)

Braised Shark Fin & Crab Meat with Pumpkin Chowder

红烧鸡丝葵花翅羹 25 (位上)

Braised Shark Fin Chowder with Shredded Chicken

红烧原条南美刺参 20 (位上)

Braised Whole Sea Cucumber

鲜人参炖辽参 28 (位上)

Steamed Sea Cucumber with Ginsen

蚝汁扣原只花胶 88

Braised Maw with Oyster Sauce

蚝汁扣原只蝴蝶胶 168

Braised Butterfly Maw with Oyster Sauce

蚝汁扣原只公胶 288

Braised Large Maw with Oyster Sauce

红烧蟹肉燕窝羹 25

Braised Bird Nest Soup with Crabmeat

木瓜船炖燕窝 25

Steamed Bird Nest Soup on Papaya

日式刺身

象拔蚌 时价 Geoduck

三文鱼 3 Salmon

白吞拿 3 White Tuna

红吞拿 3 Tuna

生蚝 3 Oyster

黄尾鱼 4 Yellowtail

金枪鱼腩 7 Tuna Fatty Meat

海胆 6 Uni

北极贝 3 Hokkigai

欧洲龍虾 38/磅 Common Lobster

澳洲龍虾 58/磅 Panulirus Cygnus

加拿大龍虾 25/磅 American Lobster

秋葵 2 Okra

芦笋 2 Asparagus

凉瓜 2 Bitter Melon

唐芥兰 2 Broccoli

云翔鲜极刺身拼盘 (象拔蚌2 三文鱼10 北极贝10 芦笋10 138

Luxury Sashimi Platter (Geoduck, Salmon, Hokkigai, Asparagus)

极品天皇刺身拼盘 (象拔蚌2 黄文鱼10 鲜海胆10 秋葵10 198

Emperor Sashimi Platter (Geoduck, Yellowtail, Fresh Uni, Okra)

怡东至尊刺身拼盘 (象拔蚌2 欧洲龍虾3 三文鱼10 北极贝10 黄文鱼10
鲜海胆10 秋葵10 398

Royal Queen Sashimi Platter (Geoduck, Europe Lobster, Hokkigai,
Yellowtail, Fresh Uni, Okra)

特色精选菜

迷你盅佛跳墙 15
Steamed Abalone & Fish Fin Soup
潮式冻蟹 58
Chiuchow Cold Dungeness
豉油皇乳鸽皇20 预订
Soy Sauce Pigeon
脆皮红烧乳鸽 20
Crispy Braised Pigeon
菠汁粗粮烩海参 48
Spinach Juice & Coarse Grain w. Sea Cucumber
燕麦芋头 20
Fried Taro w. Oat
花雕酒煎焗鸡22
Steamed Chicken w. Chinese Wine
姜茸香酥虾 36
Ginger Velvet Deep Fried Fresh Shrimp
金瓜盅淮山木耳小炒 26
Sautéed Yam & Black Fungus in the Pumpkin
怡东极品小炒 38
Royal Queen Sautéed Squid & Shredded Pork
云耳胜瓜浸鱼肚 25
Sautéed Fish Maw & Win Melon
Xo酱秋葵炒肚尖 30
Stir-fried Okra & Pork Belly w. XO Sauce
乡村炒鱼扣 30
Stir-fried Fish Maw w. XO Sauce
葱油鲜響螺48
Scallion w. Fresh Conch
葱油桂花蚌 48
Scallion w. Giant Clam
原条花斑鱼炒球 时价
Sautéed Whole Black Fish Fillet
花斑鱼两吃 时价
Two Ways Cooking Black Fish
怡东特色蒸花斑 时价
Steamed Black Fish w. Vegetable & Fungus

沙窝葱蒜盲曹鱼 时价

Casserole Scallion Largemouth Bass

京葱爆炒海参 30

Stir Fried Sea Cucumber w. Scallion

香芹大蒜炒海参球 30

Stir Fried Sea Cucumber w. Fresh Garlic & Celery

特色崧子全鱼 30

Crispy Whole Sweet & Sour Fish

夏果雙蚌小炒 38

Stir Fried Sea Clam w. Macadamia

泰式咖喱温哥华蟹 58

Dungeness Crab w. Thai Curry Sauce

豆瓣鲈鱼茄子 30

Striped Bass & Eggplant w. Spicy Black Bean Sauce

滋补养生炖汤 (预定炖汤) Steamed Soup

原只椰青炖竹丝鸡 10

Steamed Herb Chicken Soup in Coconut

野生灵芝炖野山鸡 158

Steamed Wild Chicken with Ganoderma Soup

鲜人参玛咖炖野山鸡 128

Steamed Wild Chicken with Fresh Ginsen Soup

南北杏炖鹧鸪 98

Steamed Partridge Soup with Almond

花旗参炖乌鸡 88

Steamed Herbal Chicken Soup with Ginsen

黑蒜头炖乌鸡 88

Steamed Herbal Chicken Soup with Black Garlic

虫草花炖水鸭 88

Steamed Duck Soup with Cordyceps Flower

沙参玉竹炖水鸭 88

Steamed Duck Soup with Sand Ginsen

宫廷药膳鸡窝 30 半只 55一只

Steamed Chicken Soup with Herbal

餐前小菜

凉拌青瓜海蜇头 16

Jellyfish Head and Black Fungus with Cucumber in Black Rice Vinegar

凉拌芝麻海蜇丝 10

Jellyfish Salad with Sesame

椒盐鳕鱼仔8

Salt & Pepper Capelin

椒盐白饭鱼 9

Salt & Pepper Rice Fish

椒盐鲜鱿鱼 9

Salt & Pepper Squid

避风塘鸭舌18

Marinated Duck Tongue

福州醉排骨 10

Sweet and Sour Crispy Spareribs

麻香排骨 9

Sesame Pork Ribs

糟卤猪手 9

Marinated Trotter

糟卤凤爪 8

Marinated Chicken Finger

家禽类

北京片皮鸭 48一只

Peking Duck

广式明炉烧鸭 22半只/40一只

Roast Duck

怡东冰梅鸭 22半只/40一只

Braised Duck with Pickled Plum Sauce

秘制走地鸡 18半只/32一只

Ginger & Scallion Chicken

沙姜霸王鸡 18半只/32一只

Poached Chicken with Scallion Oil

脆皮蒜香鸡 18半只/32一只

Crispy Oven Baked Garlic Chicken

当红炸子鸡 18半只/32一只

Deep-Fried Chicken with Chili Pepper

成都辣子鸡 20

Spicy Chicken in Chengdu Style

芝麻鸡 20

Sesame Chicken

宫保鸡丁 18

Kung Pao Chicken

腰果鸡丁 18

Sautéed Diced Chicken and Cashew Nuts

豉汁角椒鸡片 18

Fried Chicken with Chili and Fermented Soybean Sauce

西兰花鸡片 18

Chicken Broccoli

海鲜类 Seafood

鲜果龍虾沙拉 35

Lobster with Fresh Fruit Salad

骨香龍利球 30

Stir-Fried Fillet of Sole & Deep Fried Bones

香芒虾球 28

Fried Shrimp Ball with Mango Mayonnaise

椒盐有头虾 22

Deep-Fried Shrimps with Spicy Salt

清炒虾仁 18

Sautéed Shrimp

榄菜游水虾 16 1/2磅

Sautéed Shrimp with Olive Pickles

金砖伴響螺片 48

Sautéed Sliced Conch & Sweet Bean

姜葱野菌爆鲜海螺 42

Sautéed Sliced Conch with Ginger & Wild Mushroom

油泡韭黄桂花蚌 42

Sautéed Yellow Chives & Sea Clams

Xo酱炒雙蚌42

Sautéed Sea Clams with XO Sauce

葱捞鲜海蚌 23

Steamed Sea Clam with Scallions

各式炒刀蚬 28

Stir-fried Long Clams

各式石螺 20

Stir-fried Snails

各式花蚬 20

Stir-fried Clams

金银蒜蒸扇贝 7

Steamed Scallops with Vermicelli and Minced Garlic

Xo酱蒸生蚝 5

Stir-fried Oysters with XO Sauce

煲仔类

沙爹牛肉粉丝煲 20

Satay Beef with Vermicelli Noodles Casserole

金菇肥牛煲 20

Enoki Mushroom Beef and Vermicelli Noodles Casserole

三菇田鸡煲 28

Fried Chicken mushroom and Vermicelli Noodles Casserole

枝竹羊腩煲20

Chinese Braised Lamb Casserole, Hong-Kong Style

豆腐班腩煲 20

Fish Filet & Fried Tofu w. Casserole

海鲜豆腐煲 20

Seafood w. Tofu Casserole

北菇海参鹅掌煲 40

Braised Goose Web with Sea Cucumber and Mushroom in Casserole

龍蝦粉丝煲 28

Lobster and Vermicelli Noodles Casserole

啫啫鲍鱼角鸡煲 38

Braised Chicken in Bone & Abalone

红酒汁牛尾煲 26

Braised Oxtail in Red Wine Casserole

主食类 Main Dish

五谷杂粮 20

Healthy Grains (Yam, Corn, Pumpkin, Purple Yam, Peanut)

扬州炒饭 16

Yang Zhou Fried Rice

金银蛋炒饭 16

Golden Fried Rice

水晶炒饭 16

Crystal Fried Rice with Egg White, Dry Scallops, Bacon, Crab Meat & Raisins

生炒糯米饭 16

Stir-fried Sticky Rice

鸳鸯炒饭 18

Chinese Yin Yang Fried Rice

大鹏鸳鸯米 18

Stir-fried Vermicelli with Seafood and Pickle Vegetables

大鹏炒米粉 18

Stir-fried Vermicelli with Seafood & Vegetables

星州炒米粉 18

Singapore Fried Rice Noodles

香茜牛菰煎米 18

Pan Fried Vermicelli with Parsley

干炒牛河 16

Stir-Fried Rice Noodles with Beef

豉椒湿炒牛河 16

Stir-Fried Rice Noodles with Beef and Green Peppers in Black Bean Sauce

海鲜炒面 22

Seafood Chow Mein

牛肉炒面 16

Beef Chow Mein

肉丝炒面 16

Shredded Pork Chow Mein

海鲜干烧伊面 18

Stir Fry Seafood E-Fu Noodles

野菌干烧伊面 16

Stir Fry Mushroom E-Fu Noodles

雪菜鸭丝窝米 18

Shredded Duck with Preserved Vegetables Vermicelli

花蚬胜瓜窝米 18

Clams with Loofah Noodle Soup

海鲜窝米 22

Seafood Vermicelli

生滚龙虾粥 30

Lobster Congee

时蔬类 Vegetable

紫薯沙葛小炒 18

Stir-fried Shredded Purple Yam & Yam Bean

干煸四季豆 16

Dry-fried String Bean

上汤胜瓜浸淮山 25

Boiled Yam & Loofah with Dried Scallop

油盐水浸菜心 16

Boiled Choy Sum in Salted Water

腐乳椒丝通菜 20

Water Spinach with Fermented Bean Curd Sauce

老酒唐芥兰 16

Sautéed Chinese Broccoli in Wine Sauce

蒜蓉白菜仔 16

Pan Fried Vegetables with Garlic Recipe

上汤苋菜 18

Chinese Spinach Soup

蒜子炒豆苗 25

Sautéed Snow Pea Leaves with Chopped Garlic

上汤豆苗25

Snow Pea Leaves Soup

竹笙扒豆苗 28

Braised Bamboo & Snow Pea Leaves

蟹肉扒豆苗 28

Braised Crab Meat & Snow Pea Leaves

鱼香茄子 16

Sautéed Eggplant with Spicy Garlic Sauce

红烧豆腐 16

Braised Tofu

铁板烧什菌 18

Sizzling Assorted Mushrooms

干锅炒野菜花 16

Sir-fried Chinese Cauliflower

腊味炒野菜花 20

Sir-fried Chinese Cauliflower with Preserved Pork

铁板玉子豆腐 18

Grilled Japanese Tofu with Soy Sauce

霸王玉子豆腐 18

Fried Japanese Tofu with Egg Yolk

豉油皇煎豆腐 18

Pan Fried Tofu with Soy Sauce

脆皮百花酿豆腐 18

Crispy Fried Stuffed Bean Curd

生猛游水海鲜 (时价)

珊瑚虾 Spot Prawn

游水虾 Live Shrimp

加拿大龍虾 American Lobster

温哥华蟹 Dungeness Crab

膏蟹 Green Crab

白鳝鱼 Eel

鲈鱼 Striped Bass

笋壳鱼 Blue Cod

金边笋壳鱼 Golden Blue Cod

盲曹鱼 Big Mouth Bass

西曹鱼	Barramundi
深海黑斑	Grouper
红班	Red-spotted Grouper
老虎班	Brown Marbled Grouper
东星班	Coral Grouper

牛羊类

堂煎雪花和牛 48 1/2磅

Pan Fried Japanese Marbled Beef (In Front of You)

草扎荷香牛肋骨 30

Steamed Marinated Long Beef Rib

黑椒原味牛仔粒 32

Sautéed Diced Beef with Black Pepper

芦笋炒土的球 32

Asparagus Bone Steak Balls

本楼煎T骨牛排 30

Grilled T-Bone Steak in Hong Kong Style

迷失香牛仔粒 32

Sautéed Diced Beef with Fruit Salad

葱爆牛肉 20

Stir Fried Beef Brisket with Scallion Recipe

日式炭烧牛仔骨 26

Japanese BBQ Beef Short Ribs

铁板黑椒牛仔骨 26

Sizzling Beef Short Ribs with Black Pepper

凉瓜炒牛肉 22

Sautéed Beef with Bitter Melon

菜远炒牛肉 22

Sautéed Beef with Green Vegetable

西兰花炒牛肉

Sautéed Beef with Broccoli

红酒汁煎羊仔扒 30 5件)

Grilled Lamb Chops with Red Wine

香葱煎羊扒 30 5件)

Grilled Lamb Chops with Scallion
日式烧汁羊仔扒 30 5件)
Japanese Juicy Grilled Lamb Chops

猪肉类 Pork

招牌蒜香骨 20
Signature Fried Pork Ribs with Garlic
菠萝咕噜肉 16
Pineapple Flavored Sweet and Sour Pork
京都肉排 18
Sweet and Sour Ribs
椒盐排骨 18
Fried Spare Ribs with Spiced Salt
十香醉排骨 16
Sweet & Sour Pork Ribs
韭黄银芽炒肉丝 18
Stir-fried Garlic Chives with Pork

点心及甜品 Dessert

菠萝叉烧包 6
Crispy Roast Pork Bun Top w. Pineapple
豆沙南瓜饼 5
Snowflake Pumpkin Pie
凤梨酥 6
Pineapple Cakes
罗汉春卷 6
Spring Rolls
百花虾条 6
Crispy Shrimp Roll
白雪公主焗包 6
Roasted Mexican Creamy Bun
蜜汁叉烧酥 6
Roasted Pork Turnover
香煎韭菜饺 6

Pan-fried Leek Dumpling

水晶虾饺 6

Crystal Shrimp Dumpling

虾粒干蒸烧卖 4

Shrimp Shumai with Pork

杨汁甘露 6

Mango Pomelo Sago

冰皮榴莲 7

Musang King Durian Cake

纪子桂花糕 5

Wolfberry and Osmanthus Jelly