



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone (212) 533-5300 - Fax (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations

I, Kok Jian Cheah, as a qualified representative of Jasmine Concept Inc.,
located at 11 Mott St., New York, NY agree to the following stipulations:

1. I will operate a full-service restaurant, specifically a (type of restaurant) Asian Food Restaurant,
with a kitchen open and serving food to within _____ hour(s) of closing every night during all hours of operation.
2. My hours of operation will be _____ :00 a.m./p.m. to 12:00 a.m. all days
Sun~Thurs: 11:00am-11:00pm Fri~Sat: 11:00am-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.)
3. I will not use outdoor space for commercial use.
4. I will operate my sidewalk café no later than _____
5. I will employ a doorman/security personnel on the following days: _____
6. I will install soundproofing, _____
7. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances. I will not have French doors or windows and doors will be closed by _____
8. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs/ promoted events per _____, more than _____ private parties per _____
9. I will play ambient recorded background music only.
10. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
11. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have a happy hour. I will have happy hour and it will end by _____
14. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
15. I will conspicuously post this stipulation form beside my liquor license inside of my business.
16. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Kok Jian Cheah Phone Number: 917-388-3627

17. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed *Kok Jian Cheah*

Sworn to this 21st day of Nov 2015

Gigi Li
Notary Public, State of New York
No. 01LI6204897
Qualified in New York County
Commission Expires 04/27/2017



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Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

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

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 11/22/2015

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 11 Mott Street, Basement, New York, NY 10013

Cross streets: Chatham Square & Mosco Street

Name of applicant and all principals: Kok Jian Cheah

Trade name (DBA): Wok Wok

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Buildings 5 Floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No What is maximum NUMBER of people permitted? _____

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):

C6-1

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sun-Thurs: 11:00am-11:00pm Fri-Sat: 11:00am-11:30pm

Number of tables? 25 Total number of seats? 60

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

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): _____

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu southeast Asian food

What are the hours kitchen will be open? Sun-Thurs: 11:00am-11:00pm Fri-Sat: 11:00am-11:30pm

Will a manager or principal always be on site? Yes No If yes, which? Kok Jian Cheah

How many employees will there be? 3-5

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 1 TV

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

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

Please describe your sound system: _____

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No

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

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 5

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per ____
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

ATTENTION RESIDENTS & NEIGHBORS

Jasmine Concept Inc.

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

11 Mott Street, Basement

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Wine

Beer & Wine or Beer

Kok Jian Cheah 917-388-3627

Applicant Contact Information

Contact the Applicant or COMMUNITY BOARD 3

With any questions or concerns.

info@cb3manhattan.org - www.cb3manhattan.org

熱飲

01. 馬來熱紅茶	Hot Milk Tea	2.25
02. 馬來熱咖啡	Hot Malaysian Coffee	2.25
03. 熱美祿	Hot Milo	2.50
04. 鷓鴣熱紅茶	Hot Cofftea (Coffee + Tea)	2.25
05. 熱檸檬茶	Hot Lemon Tea	2.50
06. 熱檸檬	Hot Lemon w. Honey	2.50
07. 熱生薑蜜	Hot Ginger w. Honey	2.50
08. 熱柚子蜜	Hot Yuzu w. Honey	2.50
09. 熱紅棗蜜	Hot Red Dates w. Honey	2.50
10. 熱阿華田	Hot Ovaltine	2.50
11. 熱好立克	Hot Horlicks	2.50
12. 熱卡普契咖啡	Hot Cappuccino	2.50

OUR MENU PROUDLY INTRODUCES HAWKER STREET FOOD FAVORITES FROM SINGAPORE, MALAYSIA, INDONESIA, VIETNAM & THAILAND.

WHAT IS STREET FOOD?

In Southeast Asia, street food represents the best food you can find. Drinks are served in plastic bags, rice comes hand-wrapped in fresh banana leaves or printed newspaper. Colorful plastic plates and bowls and chopsticks get rinsed in huge water buckets. Small shops and carts cooking simple home style food. Sometimes portable, sometimes not. You can always tell a delicious street food stall by the amount of people crowded around small wobbly tables sitting on even smaller stools. Slurping noodles, sipping coffee, raising a bottle. This is what street food means to us. Simple and good. Casual and fun. Always delicious. Born on The Streets of Penang, Malaysia.

PLANNING AN EXTRAORDINARY EVENT? TIRED OF THE SAME OL' SAME OL'?

Want to be the next food hero of your next business or group meeting? Order catering trays from us! Call us to design a custom order that is right for you. Wedding, anniversary, birthdays or corporate events, we will cater to your every request. When you order from Wok Wok, we do the delicious cooking so you can enjoy your party. Order an affordable, delicious, home style meal to feed a few or a whole crowd.

-OUR FINE PRINT-

Not all ingredients are listed on this menu. If you have any food allergies or sensitivities, please let us know in advance. Item prices and availability subject to change without prior notice. All additions, substitutions, modifications subject to extra charges. No checks please. Not responsible for lost or stolen articles.

INDICATES MILD

Spice Level Can be Adjusted to Suit Your Palate

INDICATES A SIGNATURE DISH

M.P. DENOTES MARKET PRICE

Ask Your Server For More Details







 Send Us An Email: wokwokny@gmail.com
 Twitter: @WOKWOKNY
 Facebook: [facebook.com/wokwokny](https://www.facebook.com/wokwokny)
 Youtube: [youtube.com/wokwokny](https://www.youtube.com/wokwokny)



 紐約華埠
 southeast asian kitchen
 小南洋館

Order Online:

WWW.WOKWOKNY.COM

* Catering Available
* We Deliver



本樓經典 CLASSIC SPECIALTIES

- | | |
|------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 01. 印尼乾咖喱 | Indonesian Rendang ㊄ ㊅ 13.50
Beef 牛 / Chicken 雞
Aromatic house-blend curry infused with chili paste, shallots, lemongrass |
| 02. 佛碎飄香 | Sarang Burong "Bird's Nest" ㊄ 13.95
Crispy formed taro filled with shrimp, chicken, veggies, topped with roasted cashews |
| 03. 三巴馬來棧 | Sambal Belacan ㊄ ㊅ 13.95
Shrimp 蝦 / Squid 鮮魷
Delicious with stir-fry vegetables, sauteed in famous authentic spicy Malaysian shrimp paste sambal |
| 04. 水晶咕嚕肉 | Sweet & Sour Crystal Pork ㊄ 11.95
*Substitute Chicken 雞 / +\$2 Flounder Cubes 魚柳
Juicy fried pork, fresh pineapple, bell pepper, onion, cucumber in sweet & tangy sauce |
| 05. 宮保炒 | Kung Pao ㊅ 12.50
Chicken 雞 / Squid 鮮魷 / +\$2 Shrimp 蝦
Sauteed w bell pepper, onion, scallion, roasted peanuts in smoked chili paste |
| 06. 鍋燻薑蔥 | Ginger & Scallion ㊄ 12.50
Beef 牛 / Chicken 雞
Sauteed with fresh ginger and scallion in Chef's brown sauce |
| 07. 泰式芒果 | Tropical Mango 13.50
Chicken 雞 / Beef 牛 / +\$2 Shrimp 蝦
sauteed with fresh mango in sweet and tangy mango sauce |
| 08. 鍋爆沙撈越 | Sate Stir-Fry 12.50
Chicken 雞 / Pork 豬 / Beef 牛
Sauteed with bell pepper, onion, scallion, in smoky BBQ sate sauce |
| 09. 勇記自製豆腐 | House Special Tofu ㊄ 13.95
Scallops, mushrooms, snow peas, carrot, over crab meat egg sauce |
| 10. 泰式香葉 | Thai Crispy Basil ㊄ ㊅ 13.50
Chicken 雞 / Pork 豬 / Beef 牛 / Eggplant 茄子
Wok-fired w. garlic, onion, bell pepper, smoked chili, topped w. crispy basil |
| 11. 泰式豆仔蝦 | Phad Prig Khing ㊅ 13.95
Roasted chili paste sauteed with shrimp, bell pepper, kaffir lime leaves & string beans |
| 12. 琵琶鴨 | Pi Pa Duck 14.95
Half crispy roasted duck with hoisin plum sauce |

鐵板砂煲類

SIZZLING PLATTER & CLAYPOT SPECIALTIES

- | | |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------|
| 01. 咖哩什菜煲 | Kari Sayur Claypot ㊄ ㊅ 12.50
Lentils, okra, tomatoes, string beans, carrots, tofu puffs, eggplant |
| 02. 鱈魚雞粒茄子煲 | Eggplant Claypot 12.50
Eggplant, chicken, salted fish bits, scallion, ginger in Chef's brown sauce |
| 03. 三杯雞煲 | 3-Cup Chicken Claypot ㊄ ㊅ 12.95
Famous slow-braised chicken in dark soy sauce with basil & smoked chili |
| 04. 海鮮冬蔭煲 | Seafood Tomyum Claypot ㊄ ㊅ 18.95
Seafood in spicy and sour tomyum broth, glass noodles, mix veggies |
| 05. 亞三酸辣蒲魚煲 | Assam Pedas Sting Ray Claypot ㊄ ㊅ ㊆ 16.50
Okra, tomatoes, fresh chili paste, in tamarind broth |
| 06. 本樓海鮮豆腐煲 | Seafood Tofu Claypot 15.95
Shrimp, scallop, squid sauteed & slow-cooked in Chef's garlic wine sauce |
| 07. 巴東咖喱牛腩煲 | Curry Beef Stew Claypot ㊄ ㊅ 13.50
Famous house-blend authentic spices curry beef stew tendon pot |
| 08. 鐵板清邁大蝦 | Sizzling Shrimp ㊄ ㊅ 18.95
In fragrant herb-infused curry |
| 09. 日式鐵板豆腐 | Sizzling Japanese Style Soft Tofu ㊄ 13.75
House-made tofu with tasty meat sauce, served on a sizzling plate |
| 10. 越南鐵板燒牛丁 | Sizzling A1 Shaking Beef Bo Luc Lac ㊄ 18.95
Vietnamese-style tender beef, onion, bell pepper, served on a sizzling plate |
| 11. 韓式鐵板牛肉 | Sizzling Korean Style Beef ㊄ 18.95
House-blend korean honey apple marinade, served on a sizzling plate |
| 12. 鐵板釀豆腐 | Sizzling Yong Tofu ㊄ Vegetables stuffed with fish paste .. 12.95 |

豬肉 PORK

- | | |
|----------|----------------------------------------------------------------------------------------------------------------------|
| 01. 排骨王 | Malaysian BBQ Pork Chop ㊄ 11.
lightly fried pork chop in authentic sweet & tangy Malaysian BBQ sauce |
| 02. 椒鹽豬扒 | Salt & Pepper Pork Chop ㊅ 11.
Wok-tossed with bell pepper, onion, scallion, 5-spice powder |
| 03. 招牌豬扒 | House Pork Chop ㊄ Addicting fragrant crispy pork chop 11. |

牛肉 BEEF

- | | |
|----------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| 01. 西芥蘭牛 | Beef & Broccoli 13.
*May Substitute Chicken 雞 / +\$2 Shrimp 蝦
Sauteed with American broccoli in Chef's tasty brown sauce |
| 02. 黑椒牛 | Pepper Beef ㊄ ㊅ 13.
*Substitute Chicken 雞 / +\$2 Shrimp 蝦 |
| 03. 豉汁炒 | Black Bean Stir-Fry ㊄ 13.
Chicken 雞 / Beef 牛 / +\$2 Flounder Cubes 魚柳
Bell peppers, onion, scallion, flavorful black bean sauce |
| 04. 陳皮牛肉 | Tangerine Beef ㊄ 13.
Crispy beef strips in Chef's orange sauce, served with steamed broccoli |

雞肉 POULTRY

- | | |
|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| 01. 海南雞 | 1/2 Hainan Chicken ㊄ 9.
Steamed organic free-range chicken, cucumbers, Chef's fragrant soy sauce, chili-garlic sauce |
| 02. 辣椒雞丁 | Wok Chili Chicken ㊄ ㊅ 12.
White meat chicken cubes, smoked chili, Spanish onion, bell pepper, curry leaves |
| 03. 左宗雞 | General Tso ㊄ Chicken 雞 / Mock Chicken 素雞 12.
Juicy white meat chicken, in Chef's special sweet sauce, served w. steam broccoli |
| 04. 芝麻雞 | Sesame Chicken Chicken 雞 / Mock Chicken 素雞 12.
Sweet & tangy sauce with toasted sesame, served with steamed broccoli |
| 05. 印度辣椒雞 | Babas Chili Chicken ㊅ 12.
Chicken slow-cooked in roasted chili and carmelized onion |
| 06. 四季豆雞 | String Bean Chicken ㊄ 11.
Sauteed white meat chicken, string beans, in light garlic sauce |
| 07. 香茅辣椒雞 | Thai Southern Style Fire Chicken ㊄ ㊅ 12.
Wok-sauteed minced chicken, fresh ground curry paste, kaffir lime leaves |
| 08. 香香花生雞 | Peanut Chicken Rama 13.
Crispy tempura chicken slices drizzled with house-made peanut sauce, served with steamed American broccoli |

菜類 VEGETABLES

- | | |
|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 01. 羅漢齋 | Buddha's Feast Mix seasonal veggies in wine sauce 10. |
| 02. 金沙金瓜 | Golden Kabocha Nuggets ㊄ 12.
Fried Japanese kabocha pumpkin with salted egg |
| 03. 香酥茄子 | Golden Eggplant ㊄ ㊅ 11.
Wok-tossed with dried shrimp, fresh chili, cilantro, garlic |
| 04. 三巴臭豆蝦 | Sambal Belacan Petai *Buyers Beware* ㊄ 13.
Pungent petai beans sauteed with shrimp in authentic spicy Malaysian shrimp paste sambal |
| 05. 健康蔬菜 | Stir-Fry Vegetables Choice Of 選擇:
• String Bean 四季豆 • Kang Kung Water Spinach 空心菜
• Pea Shoot 豆苗 • Chinese Broccoli 唐芥蘭
• Eggplant 茄子 • Okra Lady Finger 羊角豆
• Spinach 菠菜 • * Ask for seasonal veggies. |
| | Fresh Garlic ㊄ 10 |
| | Sambal Belacan Shrimp Paste ㊄ ㊅ 11 |
| | Oyster Sauce 10 |
| | Salted Fish 10 |
| | Preserved Tofu Sauce 10 |
| | Veggie Delight 10 |

- A. 蒜香
B. 馬來棧
C. 蠔油
D. 鹹魚
E. 腐乳
F. 風味

味極海鮮 SEAFOOD

*Head and shells are served in tact to enhance umami; may be removed upon request prior to ordering.

01. 椒鹽鮮魷	Golden Calamari 🍴	12.50
Wok-tossed with bell pepper, onion, scallion, 5-spice powder		
02. 黑椒三鮮	Seafood Pepper Deluxe 🍴	17.95
Squid, shrimp, scallop in black pepper sauce		
03. 核桃蝦	Honey Walnut Shrimp 🍴	18.95
In Chef's mayo sauce, served w. American broccoli & caramelized walnuts		
04. 亞三蝦	Assam Shrimp 🍴	18.95
Pan-fried shrimp in tamarind reduction and fresh herbs		
05. 金香蝦	Kam Heung Shrimp 🍴	18.95
Cooked with Chef's aromatic 18-spice blend		
06. 椒鹽蝦	5-Spice Shrimp 🍴	18.95
5 spice powder, bell pepper, onion, smoked chili		
07. 咖喱蝦	Curry Shrimp 🍴	18.95
08. 辣子蝦	Singaporean Chili Shrimp 🍴	18.95
In famous sweet chili reduction		
09. 奶油椰香蝦	Coconut Butter Shrimp 🍴	18.95
Fragrant coconut batter infused with curry leaves & bird's eye chili		
10. 黑椒蝦	Black Pepper Shrimp 🍴	18.95
In freshly ground peppercorn		
11. 金沙蝦	Golden Nugget Shrimp 🍴	18.95
Infused with Chef's special fragrant rub		

魚 FISH

Choice of Fish 紅魚 Whole Red Snapper / 龍利 Whole Flounder or Fillet
鱸魚 Whole Striped Bass / 素魚 Vegetarian Mock Fish

01. 乾煎魚或清蒸魚	Crispy or Steamed w. Ginger Soy Sauce 🍴	M.P.
A classic recipe, over Chef's soy sauce		
02. 蕉葉燒魷魚	Grilled Banana Leaf Stingray 🍴	18.95
layered with house sambal and fresh herbs (Allow 20 mins)		
03. 甜酸菠蘿煎魚	Crispy Sweet & Sour 🍴	M.P.
Fresh pineapple chunks, cucumbers, bell pepper, sweet onion		
04. 泰式芒果煎魚	Crispy Thai Mango Fish 🍴	M.P.
Crispy fish topped with Chef's mango salad		
05. 馬來棧煎魚	Crispy Malaysian Belacan Fish 🍴	M.P.
Crispy fish with Chef's malaysian belacan shrimp paste		
06. 泰式三味煎魚	Crispy Thai Tamarind 🍴	M.P.
Sweet, spicy, tangy tamarind sauce		
07. 泰式紅咖喱煎魚	Crispy Thai Chu Chee Curry 🍴	M.P.
In house-blend red curry		
08. 豉汁煎或蒸魚	Crispy or Steamed w. Black Bean Sauce 🍴	M.P.
Bold and flavorful black bean		
09. 潮州蒸魚	Teo-Chew Style Steam	M.P.
A classic recipe with tofu, mushroom, salted cabbage, tomatoes		
10. 香茅辣椒蒸魚	Poached Herbs & Lemongrass 🍴	M.P.
Chili, galangal & fresh herbs (Allow 20 mins)		

*Whole fish are served with head and tail on; may be removed upon request prior to ordering.
M.P. denotes Market Price.

點完再點 SIDE ORDER

01. 白飯	Jasmine White Rice	1.50
02. 雞味飯	Chicken Flavored Rice 🍴	1.75
03. 椰味飯	Coconut Flavored Rice 🍴	1.75
04. 糙米飯	Brown Rice	1.75
05. 水煮粉麵	Bowl of Plain Noodles	2.75
06. 雞湯	Fine Chicken Stock	1.50
07. 咖喱汁	Curry Sauce 🍴	1.50
08. 馬來棧蝦醬	Bottled House Belacan Shrimp Paste	5.25

怡情甜品

Check Out Our Sweet Selections of Delicious Roti Served w. Ice Cream

01. 八寶冰	ABC 🍴	4.00
A concoction of red beans, corn, grass jelly, rose-syrup and flower milk on a mountain of shaved ice, topped with vanilla ice-cream		
02. 珍多榴蓮冰	Chendol Durian 🍴	4.75
Our Signature dessert. Shaved ice drizzled with palm sugar-coconut reduction, topped with red beans & King Musan durian		
03. 泰式芒果糯米飯	Thai Mango Sticky Rice 🍴	6.95
Thailand's signature dessert with sweet sticky rice, topped with champagne mango in coconut pandan dressing		
04. 炸雪糕	Ice-Cream Tempura 🍴	6.95
Pound cake panko-crust, with Chef's special syrup		
05. 芒果豆腐布丁	Mango Tofu Pudding	4.95
06. 花生鍋餅	Peanut Pancake 🍴	6.50
Crispy pancake filled with caramelized roasted peanuts, topped with vanilla ice-cream		
07. 麻糬雪糕	Mochi Ice Cream * Ask for available flavors	5.50
Green Tea綠茶/Mango芒果/Strawberry草莓/Vanilla香草		
08. 黑糯米	Pulut Hitam 🍴 Wild black sticky rice pudding w. coconut milk	3.95
09. 摩摩咕咕	Bo Bo Cha Cha 🍴 Sweet potato & yam with coconut milk	3.95
10. 香蕉船	Gila Banana Split Experience the ultimate banana split	7.95



特色飲品

01. 各式汽水	Assorted Soda	1.50
02. 支裝礦泉水	Bottled Water	1.50
03. 蘇打水	Sparkling Water	1.95
04. 玫瑰蘇打	Rose Soda	2.25
05. 泰式奶茶	Thai Iced Tea 🍴	3.25
06. 珍珠奶茶	Bubble Milk Tea 🍴	3.95
07. 馬來奶茶	Malaysian Milk Tea 🍴	3.25
08. 馬來咖啡冰	Malaysian Iced Coffee 🍴	3.25
09. 馬來鴛鴦	Iced Cofftea (Coffee+Tea) 🍴	3.50
10. 玫瑰奶冰	Iced Bandung Rose Milk Drink	3.25
11. 美祿冰	Iced Milo	3.50
12. 利賓冰	Iced Ribena	3.25
13. 凍檸檬紅茶	Iced Lemon Tea	3.25
14. 凍蜜桃紅茶	Iced Peach Tea	3.50
15. 荔枝冰	Iced Lychee Drink 🍴	3.50
16. 紅毛丹冰	Iced Rambutan Drink 🍴	3.50
17. 龍眼冰	Iced Longan Drink 🍴	3.50
18. 芒果冰	Iced Mango Drink	3.50
19. 百香果冰	Iced Passion Fruit Drink	3.50
20. 草莓冰	Iced Strawberry Drink	3.50
21. 酸梅冰	Iced Salted Plum Drink	3.50
22. 新鮮椰子	Fresh Whole Baby Coconut 🍴	5.25
23. 新鮮西瓜汁	Fresh Watermelon Juice 🍴	4.00
24. 新鮮紅蘿蔔汁	Fresh Carrot Juice 🍴	3.75
25. 新鮮橙汁	Fresh Orange Juice	3.75
26. 新鮮青蘋果汁	Fresh Green Apple Juice	3.75
27. 新鮮紅蘋果汁	Fresh Fiji Apple Juice	3.75
28. 菠蘿汁	Fresh Pineapple Juice	3.95
29. 豆漿涼粉水	Soy Milk Grass Jelly 🍴	3.50
30. 豆漿水	Pandan Soy Milk 🍴	2.95
31. 水果冰沙	Fruit Smoothie	4.50

印度麵包 ROTI

Hand-Tossed Indian Flat Bread

鹹香 SAVOURY

Served with Curry Potato Chicken & Spicy Sambal Sauce

01. 印度麵包	Roti Canai 🍴	3.75
	The original roti, crispy on the outside, yet fluffy in the inside	
02. 麵包加蛋	Roti Telur 🍴	5.25
	Classic egg roti with onion & fresh chilli	
03. 肉香麵包	Murtabak 🍴 (Allow 15 mins)	5.95
	A local favorite, filled with spiced meat, eggs and onions	
04. 芝士麵包	Roti Cheese 🍴 with melted 3 cheese	4.50
05. 麵包卷	Roti Wrap 🍴	5.75
	Curried Potato 咖哩薯仔 Rendang Curry Chicken / Beef 乾咖哩雞或牛 Flaky hand-tossed roti wrapped with your favorite topping	

甜香 SWEET

Enjoyed as A Dessert with Ice Cream

06. 香蕉麵包	Roti Banana 🍴	4.75
	A popular roti with freshly sliced bananas	
07. 咖央麵包	Roti Kaya 🍴	4.50
	Spread with our homemade coconut pandan spread	
08. 炸彈麵包	Roti Bom 🍴 (Allow 15 mins)	4.50
	A thicker version of our famous roti, richer and sweeter.	
09. 棉紙麵包	Roti Tissue 🍴 Paper-thin, crisp roti, served tall	4.50

炭燒土司 CHARCOAL THICK TOAST

Slow-Toast Over Glowing Charcoal

01. 咖央土司	Kaya Butter 🍴	2.50
	Our homemade coconut pandan jam	
02. 鹹香土司	Plain Sugar Butter 🍴	2.50
	The perfect balance of sweetness and richness	
03. 花生土司	Peanut Butter 🍴	2.50
	100% organic, strawberry preserves	
04. 蒜香土司	Garlic Butter 🍴	2.50
	Homemade garlic butter	
05. 肉鬆土司	Pork Floss 🍴	2.75
	Savoury house made pork floss	

06. 黏奶炸饅頭	Maan Tou w. Condensed Milk 🍴	3.75
	Fried buns lightly drizzled with F&N condensed milk	

湯類 SOUP

01. 釀豆腐	Yong Tau Foo 🍴	7.95
	Curry Broth 咖哩湯 / Clear Broth 清湯 Signature dish. Vegetables stuffed with fish paste	
02. 酸辣冬菇湯	Tomyum Soup 🍴	(S)4.50 (L)11.95
	+\$1 Seafood 三鮮 / Chicken 雞 Spicy lemongrass broth, galangal, kaffir lime leaves, bird's eye chili, mushroom, tomatoes, cilantro	
03. 香辣椰奶湯	Tomkha Soup 🍴	(S)4.50 (L)11.95
	+\$1 Seafood 三鮮 / Chicken 雞 Spicy lemongrass broth, galangal, kaffir lime leaves, bird's eye chili, mushroom, tomatoes, cilantro, coconut milk, chili oil	
04. 雞絲飯湯	Home-Style Chicken Rice Soup 🍴	(S)4.25 (L)8.95
	Shredded chicken, fresh herbs, clear chicken broth	
05. 雲吞湯	Wonton Soup 🍴	(S)4.25 (L)8.95
	Shrimp & pork wonton, shiitake mushroom, baby bok choy	
06. 香茅咖喱湯	Coconut Lemongrass Curry Soup 🍴	(S)4.50 (L)10.95
	Shredded chicken, tofu puff, bean sprout, mint leaves	

先嚐為快 SNACK & STARTER

01. 沙嗲雞	Satay Chicken 🍴	5.
	Charcoal-grilled, sweet & spicy, peanut dip, cucumber achat	
02. 咖喱角	Curry Empanada 🍴	4.
	Pastry puff, curried potato	
03. 麻辣抄手	Ma La Wonton 🍴	5.
	Tingling spicy peanut sauce	
04. 炭燒香腸	E-Sarn Sausage 🍴	4.
	Charcoal-grilled, fresh ginger, chili, roasted peanuts	
05. 炸雞翼	Thai Wings 🍴	5.
	Sweet-Chili Garlic Glaze 甜辣 / Crab Flavor 蟹味 Salt & Pepper 椒鹽 / Turmeric Curry Rub 咖哩	
06. 蠔仔煎	Street-Style Oyster Omelette 🍴	9.
	Fresh rock oysters, sweet & spicy hoisin	
07. 鹽酥雞	Chili-Basil Popcorn Chicken 🍴	4.
	Wok-tossed, smoked chili, Thai basil	
08. 椒鹽軟殼蟹	Golden Soft Shell Crab 🍴	11.
	Flash-fried, wok-tossed with bell pepper, onion, smoked chili	
09. 蕉葉燒魚	Ikan Bakar Grilled Fish 🍴	12.
	Banana leaf-wrapped, spicy belacan dip	
10. 檳城滷肉	Crispy Spiced Pork Roll 🍴	5.
	Chef's special taro spiced pork roll, hoisin-chili dip	
11. 椒鹽鮮魷	Golden Calamari 🍴	6.
	Wok-tossed, onion, bell pepper, scallion, smoked chili	
12. 馬來韭菜蝦餅	Cucur Udang Shrimp Fritter 🍴	6.
	with sweet chili garlic dip	
13. 水晶素餃	Vegetable Crystal Dumpling 🍴	5.
	with garlic-soy dip	
14. 檳城鮮果羅亞	Penang Rojak *Buyers Beware* 🍴	6.
	Malaysian's fruit salad. Jicama, cucumber, pineapple, green apple, mango, dark pungent spicy sauce	
15. 蔥油餅	Scallion Pancake 🍴	3.
	Served with sesame soy dip	
16. 泰式魚餅	Thai Fish Cake 🍴	6.
	Spiced fish cake, cucumber achat	
17. 大排檔串串	Street-Style Meatball 🍴	4.
	with toasted sesame Thai Curry 咖哩 / Chili Hoisin Glaze 甜辣醬 Fish Ball 魚蛋 / Squid Ball 墨丸 / Beef Ball 牛丸	
18. 脆炸雲吞	Crispy Wonton 🍴	5.
	Pork & shrimp wonton, sweet chili aioli	
19. 泰式燒賣	Thai Shumai 🍴	5.
	Fried 炸 / Steamed 蒸 Pork & shrimp, shiitake, garlic chips, soy vinaigrette	
20. 扭扭三色薯條	Curly Fries 🍴	4.
	Thai BBQ, curry aioli, garlic truffle ranch dips	
21. 鍋貼或水餃	Pot Stickers 🍴	4.
	Pan Fried 生煎 / Steamed 蒸 Juicy pork dumplings, soy-ginger dip	
22. 魷魚空心菜	Squid w. Water Spinach 🍴	6.
	Malaysia's street food delicacy cutter fish with water spinach over peanut sauce	
23. 熏肉炸蟹角	Bacon Crab Rangoon 🍴	5.

特色春卷 SPRING ROLL

01. 花生蝦卷	Summer Roll 🍴	3.
	Rice paper shrimp, pork, rice noodles, fresh herbs, lettuce, peanut hoisin sauce	
02. 越南春卷	Vietnamese Crispy Spring Roll 🍴	4.
	Spiced pork, fresh lettuce, nuoc mam dip	
03. 泰式春卷	Crispy Thai Veggie Spring Roll 🍴	4.
04. 香茅雞卷	Lemongrass Chicken Spring Roll 🍴	4.

本樓經典 CLASSIC SPECIALTIES

- | | |
|------------|------------------------------------------------------------------------------------------------------------------------------------------|
| 01. 印尼乾咖喱 | Indonesian Rendang ㊄ ㊅..... 13.50 |
| | Beef 牛 / Chicken 雞
Aromatic house-blend curry infused with chili paste, shallots, lemongrass |
| 02. 佛钵飄香 | Sarang Burong "Bird's Nest" ㊄..... 13.95 |
| | Crispy formed taro filled with shrimp, chicken, veggies, topped with roasted cashews |
| 03. 三巴馬來棧 | Sambal Belacan ㊄ ㊅..... 13.95 |
| | Shrimp 蝦 / Squid 鮮魷
Delicious with stir-fry vegetables, sauteed in famous authentic spicy Malaysian shrimp paste sambal |
| 04. 水晶咕嚕肉 | Sweet & Sour Crystal Pork ㊄..... 11.95 |
| | *Substitute Chicken 雞 / +\$2 Flounder Cubes 魚柳
Juicy fried pork, fresh pineapple, bell pepper, onion, cucumber in sweet & tangy sauce |
| 05. 宮保炒 | Kung Pao ㊅..... 12.50 |
| | Chicken 雞 / Squid 鮮魷 / +\$2 Shrimp 蝦
Sauteed w bell pepper, onion, scallion, roasted peanuts in smoked chili paste |
| 06. 鍋爆薑蔥 | Ginger & Scallion ㊄..... 12.50 |
| | Beef 牛 / Chicken 雞
Sauteed with fresh ginger and scallion in Chef's brown sauce |
| 07. 泰式芒果 | Tropical Mango 13.50 |
| | Chicken 雞 / Beef 牛 / +\$2 Shrimp 蝦
sauteed with fresh mango in sweet and tangy mango sauce |
| 08. 鍋爆沙撈 | Sate Stir-Fry 12.50 |
| | Chicken 雞 / Pork 豬 / Beef 牛
Sauteed with bell pepper, onion, scallion, in smoky BBQ sate sauce |
| 09. 勇記自製豆腐 | House Special Tofu ㊄..... 13.95 |
| | Scallops, mushrooms, snow peas, carrot, over crab meat egg sauce |
| 10. 泰式香葉 | Thai Crispy Basil ㊄ ㊅..... 13.50 |
| | Chicken 雞 / Pork 豬 / Beef 牛 / Eggplant 茄子
Wok-fired w. garlic, onion, bell pepper, smoked chili, topped w. crispy basil |
| 11. 泰式豉仔蝦 | Phad Prig Khing ㊅..... 13.95 |
| | Roasted chili paste sauteed with shrimp, bell pepper, kaffir lime leaves & string beans |
| 12. 琵琶鴨 | Pi Pa Duck 14.95 |
| | Half crispy roasted duck with hoisin plum sauce |

鐵板砂煲類

SIZZLING PLATTER & CLAYPOT SPECIALTIES

- | | |
|-------------|------------------------------------------------------------------------------|
| 01. 咖喱什菜煲 | Kari Sayur Claypot ㊄ ㊅..... 12.50 |
| | Lentils, okra, tomatoes, string beans, carrots, tofu puffs, eggplant |
| 02. 鹹魚雞粒茄子煲 | Eggplant Claypot 12.50 |
| | Eggplant, chicken, salted fish bits, scallion, ginger in Chef's brown sauce |
| 03. 三杯雞煲 | 3-Cup Chicken Claypot ㊄ ㊅..... 12.95 |
| | Famous slow-braised chicken in dark soy sauce with basil & smoked chili |
| 04. 海鮮冬陰煲 | Seafood Tomyum Claypot ㊄ ㊅..... 18.95 |
| | Seafood in spicy and sour tomyum broth, glass noodles, mix veggies |
| 05. 亞三酸辣魚煲 | Assam Pedas Sting Ray Claypot ㊄ ㊅ ㊆..... 16.50 |
| | Okra, tomatoes, fresh chili paste, in tamarind broth |
| 06. 本樓海鮮豆腐煲 | Seafood Tofu Claypot 15.95 |
| | Shrimp, scallop, squid sauteed & slow-cooked in Chef's garlic wine sauce |
| 07. 巴東咖喱牛腩煲 | Curry Beef Stew Claypot ㊄ ㊅..... 13.50 |
| | Famous house-blend authentic spices curry beef stew tendon pot |
| 08. 鐵板清邁大蝦 | Sizzling Shrimp ㊄ ㊅..... 18.95 |
| | In fragrant herb-infused curry |
| 09. 日式鐵板豆腐 | Sizzling Japanese Style Soft Tofu ㊄..... 13.75 |
| | House-made tofu with tasty meat sauce, served on a sizzling plate |
| 10. 越南鐵板燒牛丁 | Sizzling A1 Shaking Beef Bo Luc Lac ㊄..... 18.95 |
| | Vietnamese-style tender beef, onion, bell pepper, served on a sizzling plate |
| 11. 韓式鐵板牛肉 | Sizzling Korean Style Beef ㊄..... 18.95 |
| | House-blend korean honey apple marinade, served on a sizzling plate |
| 12. 鐵板釀豆腐 | Sizzling Yong Tofu ㊄ Vegetables stuffed with fish paste .. 12.95 |

豬肉 PORK

- | | |
|----------|------------------------------------------------------------------------|
| 01. 排骨王 | Malaysian BBQ Pork Chop ㊄..... 11.9! |
| | lightly fried pork chop in authentic sweet & tangy Malaysian BBQ sauce |
| 02. 椒鹽豬扒 | Salt & Pepper Pork Chop ㊅..... 11.9! |
| | Wok-tossed with bell pepper, onion, scallion, 5-spice powder |
| 03. 招牌豬扒 | House Pork Chop ㊄ Adding fragrant crispy pork chop 11.9! |

牛肉 BEEF

- | | |
|----------|----------------------------------------------------------------------------------------------------------|
| 01. 西芥蘭牛 | Beef & Broccoli 13.5! |
| | *May Substitute Chicken 雞 / +\$2 Shrimp 蝦
Sauteed with American broccoli in Chef's tasty brown sauce |
| 02. 黑椒牛 | Pepper Beef ㊄ ㊅..... 13.5! |
| | *Substitute Chicken 雞 / +\$2 Shrimp 蝦 |
| 03. 豉汁炒 | Black Bean Stir-Fry ㊄..... 13.5! |
| | Chicken 雞 / Beef 牛 / +\$2 Flounder Cubes 魚柳
Bell peppers, onion, scallion, flavorful black bean sauce |
| 04. 陳皮牛肉 | Tangerine Beef ㊄..... 13.5! |
| | Crispy beef strips in Chef's orange sauce, served with steamed broccoli |

雞肉 POULTRY

- | | |
|-----------|------------------------------------------------------------------------------------------------------------|
| 01. 海南雞 | 1/2 Hainan Chicken ㊄..... 9.9! |
| | Steamed organic free-range chicken, cucumbers, Chef's fragrant soy sauce, chili-garlic sauce |
| 02. 辣椒雞丁 | Wok Chili Chicken ㊄ ㊅..... 12.9! |
| | White meat chicken cubes, smoked chili, Spanish onion, bell pepper, curry leaves |
| 03. 左宗雞 | General Tso ㊄ Chicken 雞 / Mock Chicken 素雞..... 12.9! |
| | Juicy white meat chicken, in Chef's special sweet sauce, served w. steam broccoli |
| 04. 芝麻雞 | Sesame Chicken Chicken 雞 / Mock Chicken 素雞..... 12.9! |
| | Sweet & tangy sauce with toasted sesame, served with steamed broccoli |
| 05. 印度辣椒雞 | Babas Chili Chicken ㊅..... 12.9! |
| | Chicken slow-cooked in roasted chili and caramelized onion |
| 06. 四季豆雞 | String Bean Chicken ㊄..... 11.9! |
| | Sauteed white meat chicken, string beans, in light garlic sauce |
| 07. 香茅辣椒雞 | Thai Southern Style Fire Chicken ㊄ ㊅..... 12.9! |
| | Wok-sauteed minced chicken, fresh ground curry paste, kaffir lime leaves |
| 08. 香香花生雞 | Peanut Chicken Rama 13.5! |
| | Crispy tempura chicken slices drizzled with house-made peanut sauce, served with steamed American broccoli |

菜類 VEGETABLES

- | | |
|-----------|--------------------------------------------------------------------------------------------|
| 01. 羅漢齊 | Buddha's Feast Mix seasonal veggies in wine sauce..... 10.5! |
| 02. 金沙金瓜 | Golden Kabocha Nuggets ㊄..... 12.5! |
| | Fried Japanese kabocha pempkin with salted egg |
| 03. 香酥茄子 | Golden Eggplant ㊄ ㊅..... 11.2! |
| | Wok-tossed with dried shrimp, fresh chilib, cilantro, garlic |
| 04. 三巴臭豆蝦 | Sambal Belacan Petai *Buyers Beware* ㊅..... 13.5! |
| | *Pungent petal beans* sauteed with shrimp in authentic spicy Malaysian shrimp paste sambal |
| 05. 健康蔬菜 | Stir-Fry Vegetables Choice Of 選擇: |
| | • String Bean 四季豆 • Kang Kung Water Spinach 空心菜 |
| | • Pea Shoot 豆苗 • Chinese Broccoli 唐芥蘭 |
| | • Eggplant 茄子 • Okra Lady Finger 羊角豆 |
| | • Spinach 菠菜 * Ask for seasonal veggies. |
| A. 蒜香 | Fresh Garlic ㊄..... 10.5 |
| B. 馬來棧 | Sambal Belacan Shrimp Paste ㊄ ㊅..... 11.5 |
| C. 蠔油 | Oyster Sauce..... 10.5 |
| D. 鹹魚 | Salted Fish..... 10.5 |
| E. 腐乳 | Preserved Tofu Sauce..... 10.5 |
| F. 風味 | Veggie Delight..... 10.5 |

印度麵包 ROTI

Hand-Tossed Indian Flat Bread

鹹香 SAVOURY

Served with Curry Potato Chicken & Spicy Sambal Sauce

01. 印度麵包	Roti Canai 🍷🍴	3.75
	The original roti, crispy on the outside, yet fluffy in the inside	
02. 麵包加蛋	Roti Telur 🍷	5.25
	Classic egg roti with onion & fresh chili	
03. 肉香麵包	Murtabak 🍷🍴 (Allow 15 mins)	5.95
	A local favorite, filled with spiced meat, eggs and onions	
04. 芝士麵包	Roti Cheese 🍷 with melted 3 cheese	4.50
05. 麵包卷	Roti Wrap 🍷🍴	5.75
	Curried Potato 咖喱薯仔 Rendang Curry Chicken / Beef 乾咖喱雞或牛 Flaky hand-tossed roti wrapped with your favorite topping	

甜香 SWEET

Enjoyed as A Dessert with Ice Cream

06. 香蕉麵包	Roti Banana 🍷	4.75
	A popular roti with freshly sliced bananas	
07. 椰央麵包	Roti Kaya 🍷	4.50
	Spread with our homemade coconut pandan spread	
08. 炸彈麵包	Roti Bom 🍷 (Allow 15 mins)	4.50
	A thicker version of our famous roti, richer and sweeter.	
09. 棉紙麵包	Roti Tissue 🍷 Paper-thin, crisp roti, served tall	4.50

炭燒土司 CHARCOAL THICK TOAST

Slow-Toast Over Glowing Charcoal

01. 椰央土司	Kaya Butter 🍷	2.50
	Our homemade coconut pandan jam	
02. 鹹香土司	Plain Sugar Butter 🍷	2.50
	The perfect balance of sweetness and richness	
03. 花生土司	Peanut Butter	2.50
	100% organic, strawberry preserves	
04. 蒜香土司	Garlic Butter Homemade garlic butter	2.50
05. 肉鬆土司	Pork Floss	2.75
	Savoury house made pork floss	
06. 黏奶炸饅頭	Maan Tou w. Condensed Milk	3.75
	Fried buns lightly drizzled with F&N condensed milk	

湯類 SOUP

01. 釀豆腐	Yong Tau Foo 🍷	7.95
	Curry Broth 咖喱湯 🍷 / Clear Broth 清湯 Signature dish. Vegetables stuffed with fish paste	
02. 酸辣冬蔞湯	Tomyum Soup 🍷🍴	(S)4.50 (L)11.95
	+\$1 Seafood 三鮮 / Chicken 雞 Spicy lemongrass broth, galangal, kaffir lime leaves, bird's eye chili, mushroom, tomatoes, cilantro	
03. 香椰椰奶湯	Tomkha Soup 🍷🍴	(S)4.50 (L)11.95
	+\$1 Seafood 三鮮 / Chicken 雞 Spicy lemongrass broth, galangal, kaffir lime leaves, bird's eye chili, mushroom, tomatoes, cilantro, coconut milk, chili oil	
04. 雞絲飯湯	Home-Style Chicken Rice Soup	(S)4.25 (L)8.95
	Shredded chicken, fresh herbs, clear chicken broth	
05. 雲吞湯	Wonton Soup	(S)4.25 (L)8.95
	Shrimp & pork wonton, shiitake mushroom, baby bok choy	
06. 香茅咖喱湯	Coconut Lemongrass Curry Soup 🍷🍴	(S)4.50 (L)10.95
	Shredded chicken, tofu puff, bean sprout, mint leaves	

先嚐為快 SNACK & STARTER

01. 沙嗲雞	Satay Chicken 🍷🍴	5
	Charcoal-grilled, sweet & spicy, peanut dip, cucumber achat	
02. 咖喱角	Curry Empanada 🍷	4
	Pastry puff, curried potato	
03. 麻辣抄手	Ma La Wonton 🍷🍴	5
	Tingling spicy peanut sauce	
04. 炭燒香腸	E-Sarn Sausage	4
	Charcoal-grilled, fresh ginger, chili, roasted peanuts	
05. 炸雞翼	Thai Wings 🍷	5
	Sweet-Chili Garlic Glaze 甜辣 🍷 / Crab Flavor 蟹味 Salt & Pepper 椒鹽 🍷 / Turmeric Curry Rub 咖喱	
06. 蠔仔煎	Street-Style Oyster Omelette 🍷	9
	Fresh rock oysters, sweet & spicy hoisin	
07. 鹽酥雞	Chili-Basil Popcorn Chicken 🍷🍴	4
	Wok-tossed, smoked chili, Thai basil	
08. 椒鹽軟殼蟹	Golden Soft Shell Crab 🍷🍴	11
	Flash-fried, wok-tossed with bell pepper, onion, smoked chili	
09. 蕉葉燒魚	Ikan Bakar Grilled Fish 🍷🍴	12
	Banana leaf-wrapped, spicy belacan dip	
10. 檳城滷肉	Crispy Spiced Pork Roll 🍷	5
	Chef's special taro spiced pork roll, hoisin-chili dip	
11. 椒鹽鮮魷	Golden Calamari 🍷🍴	6
	Wok-tossed, onion, bell pepper, scallion, smoked chili	
12. 馬來韭菜蝦餅	Cucur Udang Shrimp Fritter 🍷	6
	with sweet chili garlic dip	
13. 水晶素餃	Vegetable Crystal Dumpling	5
	with garlic-soy dip	
14. 檳城鮮果羅亞	Penang Rojak *Buyers Beware* 🍷🍴	6
	Malaysian's fruit salad. Jicama, cucumber, pineapple, green apple, mango, dark pungent spicy sauce	
15. 蔥油餅	Scallion Pancake	3
	Served with sesame soy dip	
16. 泰式魚餅	Thai Fish Cake	6
	Spiced fish cake, cucumber achat	
17. 大排檔串串	Street-Style Meatball	4
	with toasted sesame Thai Curry 咖喱 🍷 / Chili Hoisin Glaze 甜辣醬 🍷 Fish Ball 魚蛋 / Squid Ball 墨丸 / Beef Ball 牛丸	
18. 脆炸雲吞	Crispy Wonton 🍷	5
	Pork & shrimp wonton, sweet chili aioli	
19. 泰式燒賣	Thai Shumai 🍷	5
	Fried 炸 / Steamed 蒸 Pork & shrimp, shiitake, garlic chips, soy vinaigrette	
20. 扭扭三色薯條	Curly Fries	4
	Thai BBQ, curry aioli, garlic truffle ranch dips	
21. 鍋貼或水餃	Pot Stickers	4
	Pan Fried 生煎 / Steamed 蒸 Juicy pork dumplings, soy-ginger dip	
22. 魷魚空心菜	Squid w. Water Spinach	6
	Malaysia's street food delicacy cutter fish with water spinach over peanut sauce	
23. 熏肉炸蟹角	Bacon Crab Rangoon 🍷	5

特色春卷 SPRING ROLL

01. 花生蝦卷	Summer Roll 🍷	3
	Rice paper shrimp, pork, rice noodles, fresh herbs, lettuce, peanut hoisin sauce	
02. 越南春卷	Vietnamese Crispy Spring Roll 🍷	4
	Spiced pork, fresh lettuce, nuoc mam dip	
03. 泰式春卷	Crispy Thai Veggie Spring Roll	4
04. 香茅雞卷	Lemongrass Chicken Spring Roll 🍷	4





ATTENTION RESIDENTS & NEIGHBORS

Jasmine Concept Inc.

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

11 Mott Street, Basement

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Wine

Beer & Wine or Beer

Kok Jian Cheah 917-388-3627

Applicant Contact Information

Contact the Applicant or COMMUNITY BOARD 3

With any questions or concerns.

info@cb3manhattan.org - www.cb3manhattan.org

Complaints call: 311

City of New York
BUSINESS INTEGRITY COMMISSION
100 Church Street, 20th Floor
New York, NY 10007

Kefuse collection for this business is provided by

Company:

Phone:

Days of Service: 212-623-7600 BIC#: 01181

Service: Mon, Tue, Wed, Thur, Fri, Sat

ACTION

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感恩節出行潮
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中國傳媒大學
正副校長撤職 A16

普京震怒 批「IS幫兇」 斥背後插刀

【本報訊】

中東局勢驟然惡化，土耳其軍方24日在土耳其與敘利亞邊界地區擊落一架伊國戰機，24日早間突襲造成敘利亞政府軍陣亡16人，傷者無數。土耳其總統埃爾多安在電視講話中，指責敘利亞政府軍在邊境土耳其邊境發動的襲擊，令敘利亞局勢更趨緊張。埃總統普京震怒，指IS幫兇在背後插刀。

土國打下俄戰機 兩國劍拔弩張



圖為俄-24戰機墜中後落入黑海山區。

土耳其政府指，敘利亞政府軍在邊境土耳其邊境發動的襲擊，令敘利亞局勢更趨緊張。埃總統普京震怒，指IS幫兇在背後插刀。

路透社