

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): Mr Z. Dim Sun Inc.

Trade name (DBA): To be form.

Premises address: 313 6th Ave. New York. NY 10014

Cross Streets and other addresses used for building/premise:
W4 St & Bleeker St

CONTACT INFORMATION:

Principal(s) Name(s): Zhi Eric Zhang

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: Marshall Grobois

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):

Zhi Eric Zhang

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] ¹⁰⁰¹⁴

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on...");

modern Chinese restaurant.

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 4 Year Built: _____

Describe neighboring buildings: mixed used

Zoning Designation: RT-2, C1-5

Zoning Overlay or Special Designation (applicable) C1-5

Block and Lot Number: 589, 37

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain: no change

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain _____

What is the proposed Occupancy? restaurant

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits? no yes

If yes, what is the maximum occupancy for the premises? 72

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? yes no, explain: _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no

Do you plan to file for changes to the Certificate of Occupancy? yes no (if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: Sign will be change comply with LPC approved

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- a new liquor license (Restaurant Tavern / On premise liquor Other)
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

If this is for a new application, please list previous use of location for the last 5 years:

Chinese restaurant

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes no unknown

If yes, please list DBA names and dates of operation:

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1100

If more than one floor, please specify square footage by floors: cellar + 1st floor

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

none

If more than one floor, what is the access between floors? —

How many entrances are there? 1 How many exits? 2 How many bathrooms? 1

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 26 Total table seats? 56

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? _____ please explain: _____

Total OVERALL number of seats in Premises: 56

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars _____ Seats _____

How many service bars are being applied for on the premises? _____

Any food counters? no yes, describe: _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

1
3
P

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
11 to 12 11 to 12 11 to 12 11 to 12 11 to 12 11 to 12 11 to 12

Will the business employ a manager? no yes, name / experience if known : _____

Will there be security personnel? no yes (if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : _____

Will you have TV's ? no yes (how many?) 1

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none

Expected Volume level: Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: regular restaurant background
music.

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans)

Will you be utilizing ropes movable barriers other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

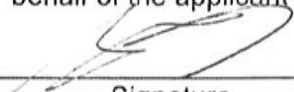
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name ZHI ERIC ZHANG

Title President

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.





Community Board 2, Manhattan
SLA Licensing Committee
Raymond Lee, Co-Chair
Richard Stewart, Co-Chair

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date

METHOD OF OPERATION

This form satisfies Section 110 of the ABC Law requiring that a statement be submitted indicating the type of establishment operated at the premises.

The information provided in this section will be the method of operation you are approved for and will be binding. Should you wish to deviate from this method of operation in any way, you must first apply for and receive permission from the Authority.

1a. Select the type(s) of alcohol you intend to serve at the premises:

- Beer & Cider
 Wine, Beer & Cider
 Liquor, Wine, Beer & Cider

1b. Type of Establishment:

2. Will any other business be conducted at the premises? if "yes" provide details below or on a separate sheet: Yes No

2a. If the premises is not a catering establishment, will the premises periodically close to host private events? Yes No

2b. If "yes" how frequently?

3. Will premises have music? Yes No

3a. If "yes" check all that apply: RECORDED DJ JUKE BOX KARAOKE

LIVE MUSIC (Give details: i.e. rock bands, acoustic, jazz, etc.):

3b. Will the premises use the services of an Event Promoter?: Yes No

4. Will the premises permit dancing? Yes No

4a. If "yes", does your municipality require a "cabaret" or other permit granting permission for dancing? Yes* No

* If a permit is required, submit a copy of the permit. A copy must be submitted prior to issuance of the license.

4b. If dancing is permitted, who will be permitted to dance? Patrons Employees for entertainment Both

4c. If YES, will there be exotic dancing including, but not limited to, topless entertainment, pole dancing and/or lap dancing? Yes No

5. Will there be topless entertainment? Yes No

6. Will the business employ a manager? Yes No

6a. If "no" will principal(s) manage? Yes No

7. How many employees? (Excluding principals and security personnel.)

7a. If answer is zero employees ("0"), then provide an explanation below:

5. KITCHEN

5a. Does premises have a full kitchen? Yes No

If NO, does premises have a food preparation area? Yes No

Show Kitchen or Food Preparation Area on the Interior Diagram.

NOTE: FOOD MUST BE AVAILABLE FOR SALE DURING ALL HOURS OF OPERATION; SUBMIT A MENU

5b. Is a chef/cook employed at the premises? Yes No

If YES, list hours of day chef/cook will devote to the premises:

6. HOTEL or BED & BREAKFAST

6a. How many floors?

6b. How many guest rooms?

6c. For Hotels Only: Is there a public restaurant on the Hotel Premises? Yes No

7. OUTDOOR AREAS

7a. Are there any outside areas used for the sale or consumption of alcoholic beverages? Yes No

7b. Check all types that apply:

(There must be direct access from the interior of the premises to any outdoor area(s) that you wish to license.

Show access on diagram.)

- Sidewalk Cafe Deck Patio Porch Gazebo
- Rooftop Yard Balcony Pavilion Tent

Other (describe):

7c. Is the outdoor area(s) divided by any public or private passageway or area that the applicant does not have exclusive control? If Yes, how is it divided?

Yes No

7d. How is the outdoor area(s) contained? Check all that apply and show enclosure on diagram.

- Fencing Wall Shrubbery Roping Stanchions

Other (describe):

7e. Is a permit required by locality for outside area(s)? Yes No

If yes, submit a copy of the permit.

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date

ESTABLISHMENT QUESTIONNAIRE

In this section you must describe the premises to be licensed. Answer ALL questions completely. Please do not answer "see attached" to any question. Any incomplete answer may delay or prevent the processing of the application.

Helpful Hint: Drawing your diagram and reviewing your photographs may assist you in completing this section. See sample diagrams at the end of this application.

1. Zoning

1a. State what the area is zoned for: New York.
(i.e., Residential, Business, Mixed)

1b. If applying for an on premises license does the premises have a **VALID CERTIFICATE OF OCCUPANCY** and **ALL** appropriate permits? Yes No Pending

2. Premises

2a. Describe the type of building in which the premises will be located. mixed use.

2b. Is or has the building/proposed premises been known by any other address? Yes No

If "yes" please specify and give details:

If the address was changed due to a 911 update or other government action, please include documentation for the change.

2c. Is there currently an active license or has there ever been a license to traffic in alcoholic beverages at this location?
 Currently Licensed Previously Licensed Never Licensed Do Not Know

Name of Licensee: License Serial Number:

2d. Are there any disciplinary actions pending against the applicant, current licensee, or prior licensee?
 Yes No Do not know

Any pending disciplinary action may delay a determination on this application or result in the disapproval.

2e. If the proposed premises has not been licensed, what was the prior use?
restaurant

2f. Is any other floor or area of the building currently licensed? Yes No
Name of Licensee: License Serial Number:

3. Premises (Interior):

3a. List the total number of floors of the business establishment to be licensed, including the basement:

3b. List the floor(s) where the proposed premises will be located (i.e. basement, ground floor, 2nd & 3rd floor, etc.)

3c. Where is the alcohol stored?

3d. Is there interior access to any other floor(s) or area(s) that will not be part of the premises to be licensed? If yes, show the means of access on the interior diagram(s). Yes No

3e. Are the premises to be licensed divided in any way, by a public or private passageway, etc., over which the applicant does not have exclusive possession and control? Example: hallways, stairwells, common areas, etc. Yes No

If YES, describe:

3f. How many public restrooms? If less than two(2) public restrooms you must request a waiver of the two(2) restroom rule in writing. Show restrooms on diagram.

3g. List the maximum occupancy of the premises:

3h. Number of tables? 3i. Number of seats at tables? 3j. Number of seats at bar or counter?

4. BARS:

4a. How many customer bars are located on the premises? (where patrons may order, purchase, or receive alcoholic beverages.)

4b. How many service bars*? (A service bar is for wait staff use exclusively.)

4c. Describe each bar in the fields below:

Bar 1	Bar 2	Bar 3
Bar Type: <input type="text" value="Full bar"/>	Bar Type: <input type="text"/>	Bar Type: <input type="text"/>
Length: <input type="text" value="13"/>	Length: <input type="text"/>	Length: <input type="text"/>
Shape: <input type="text" value="L shape"/>	Shape: <input type="text"/>	Shape: <input type="text"/>
Bar 4	Bar 5	Bar 6
Bar Type: <input type="text"/>	Bar Type: <input type="text"/>	Bar Type: <input type="text"/>
Length: <input type="text"/>	Length: <input type="text"/>	Length: <input type="text"/>
Shape: <input type="text"/>	Shape: <input type="text"/>	Shape: <input type="text"/>

Attach additional sheets if there are more than 6 bars.

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<input type="radio"/> Original	<input type="radio"/> Amended	Date

8. NYS Law requires businesses to carry workers' compensation and disability insurance.

If applied for and pending, please indicate.

8a. Workers' Compensation Carrier Name and Policy Number:

8b. Disability Insurance Carrier Name and Policy Number:

If you are exempt from Workers' Compensation and/or Disability Benefits Insurance coverage, submit an approved Certificate of Attestation of Exemption from NYS Workers' Compensation and/or Disability Benefits Insurance Coverage from the NYS Workers' Compensation Board. The application is available on their website: <http://www.wcb.ny.gov> or you may contact them by phone at: (877) 632-4996.

9. Will there be security personnel be used at the premises? Yes No 9a. If YES, how many?

9b. If "yes" provide your Proprietary Security Guard Employer Unique Identification Number assigned to the business by the NYS Department of State Division of Licensing Services or the name of the security company through which the security personnel will be hired.

The Licensee is responsible for assuring that security personnel you hire is registered in accordance with NYS Security Guard Registration Guidelines. Please contact the NYS Department of State to obtain information.

10. Provide a detailed plan of supervision for the premises to be licensed. Clearly describe how you will maintain control and order over the licensed premises. How you will monitor alcohol sales; prevent sales to minors and sales to intoxicated persons. How will you handle unruly patrons, altercations, etc., to prevent the premises from becoming disorderly? Include additional sheets if necessary.

All alcohol sale will be served with food. We will keep accounts and sales of liquors in computer. we will check customer ID of everyone. All Servers and manager will be train to watch if the customer are almost drunk. and will not served any more to them.

11. Are all responses provided in this application consistent with the information provided to the municipality or Community Board within the Standardized Notice Form for Providing 30-Day Advanced Notice ?

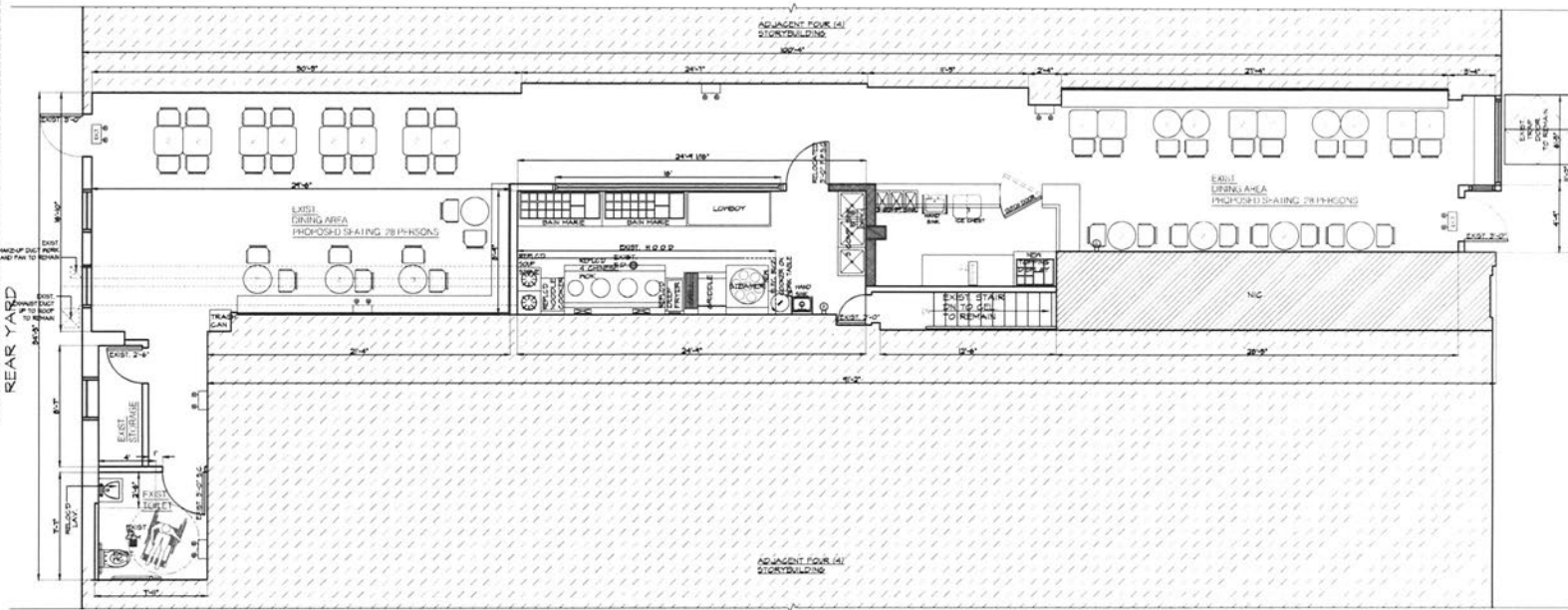
Yes No
11a. If "no" explain.

ALCOHOLIC BEVERAGES MAY ONLY BE CONSUMED, SOLD OR GIVEN AWAY DURING THE HOURS APPROVED BY THE COUNTY WHERE THE PREMISES IS LOCATED UNLESS FURTHER RESTRICTED BY THE AUTHORITY

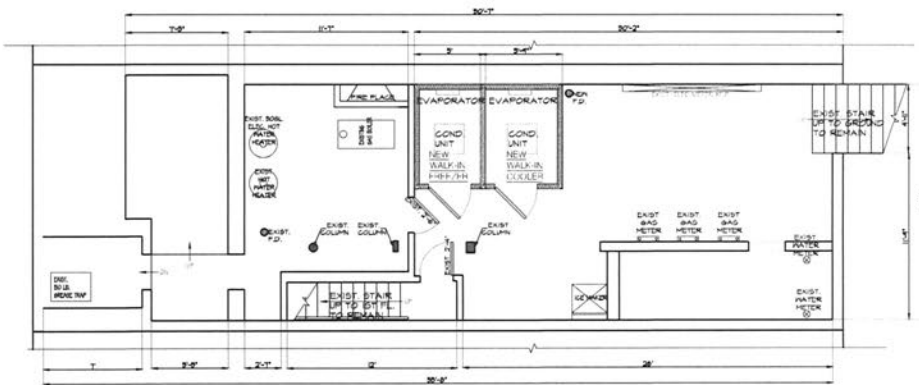
A list of county closing hours is available at the following link: <http://www.sla.ny.gov/provisions-for-county-closing-hours>

LEGEND

- EXIST. WALL AND PARTITION TO REMAIN
- EXIST. STOREFRONT WINDOW
- EXIT SIGN
- EMERGENCY LIGHT PATH BATTERY BACKUP PANEL TO LOCAL LIGHTING CIRCUIT (EXISTING OR NEW)
- EXIST. DOOR TO REMAIN
- PORTABLE FIRE EXTINGUISHER (1.5 GAL. A.P.F. MAX.)
- PORTABLE FIRE EXTINGUISHER (5 GAL. A.P.F. MAX.)
- NEW 2 HOUR RATED PARTITION
- 5/8" G.S. GALV. METAL STUDS
- 1/2" GYPSUM BOARD ON EACH SIDE
- WALL PER IBC 704



PROPOSED FLOOR PLAN-1ST FL.
SCALE: 1/4"=1'-0"



PROPOSED FLOOR PLAN-CEL.
SCALE: 1/4"=1'-0"

NOTE:
THE EVAPORATOR IS INSIDE THE PACK-IN COOLER AND FREEZER.
THE CONDENSING UNIT IS ON TOP OF THE PACK-IN COOLER AND FREEZER.

**CL
ENGINEERING P.C.**



100 WEST STREET, 4TH FLOOR
NEW YORK, NY 10011
TEL: (212) 691-1111
FAX: (212) 691-1112
WWW.JDDA.COM

NO.	REVISION	DATE

PROJECT: 1

313 6TH AVE
MANHATTAN NY 10014

DRIVEN BY: P.J.L.

CHECKED BY:

DRAWING TITLE:

FLOOR PLAN

SCALE & DIVISION:

DATE: 07/30/21

SCALE: AS SHOWN

PROJECT No.: JD-07221

DRAWING No.: A-002.01

SHEET No.: 5 OF 6

DOB JOB No.: M00613735-P1



DOB APPROVAL:



BEEF & PORK 肉類

lice Beef w. Broccoli	21.95
iced Beef w. Scallion & Onion	23.95
hredded Beef w. String Beans	23.95
hredded Beef w. Green Peppers	23.95
卜絲	23.95
ef w. Salted Veg. & Jalapeno	26.95
nge Beef	26.95
ame Beef	26.95
per Steak w. Onion	23.95
ny Special Basil Beef	23.95
卜肉 Slice Beef w. Hot Chili Oil	26.95

braised Pork Chops w. Sweet & Sour Sauce	19.95
炒	19.95
ced Pork & Squid w. Jalapeno	19.95
o Shu Pork (w. Pancakes)	20.95
ouble Cooked Pork	22.95
hredded Pork w. Spicy Garlic Sauce	19.95
autéed Shredded Pork w. Dry Tofu	19.95
hredded Pork w. Plum Sauce	19.95
liced Pork w. Scallion & Onion	19.95
Crispy Pork Chops w. Peppery Salt	19.95
weet & Sour Pork Chops	19.95

POULTRY

Kung Pao Chicken	19.95
on & Peanuts w. Chili Sauce	19.95
l Chicken w. Chili in Szechuan Style	19.95
Diced Chicken & Shrimps w. Plum Sauce	19.95
Sliced Chicken w. Spicy Garlic Sauce	19.95
Sliced Chicken w. Broccoli	19.95
Sliced Chicken w. Fresh Mushrooms	19.95
Sliced Chicken w. Asparagus	19.95
Sesame Chicken	21.95
Orange Chicken	21.95
General Tso's Chicken	21.95
et & Sour Chicken	19.95
ny Special Curry Chicken	19.95
ngo Chicken	19.95
ny Special Basil Chicken	24.95
ken w. Bone	19.95

海鮮 SEAFOOD

藍蔥/豉椒花蚶 Fish Clams Ginger Scallion Black Bean Sauce	28.95
椒鹽鮮魷 Wok Roasted Squids w. Peppery Salt	24.95
藍蔥魚片 Fish w. Ginger Scallion Sauce	24.95
糟溜魚片 Sautéed Sliced Fish in Rice Wine Sauce	24.95
豉汁幹貝 Scallops w. Black Bean Sauce	32.95
椒鹽幹貝 Wok Roasted Scallops w. Peppery Salt	32.95
魚香雙鮮 Prawns and Sea Scallops w. Spicy Garlic Sauce	29.95
芥蘭蝦仁 Sautéed Jumbo Shrimp with Broccoli	29.95
陳皮/芒果大蝦 Orange / Mango Prawns	30.95
脆皮大蝦 Crispy Prawns w. Sweet & Sour Sauce	30.95
幹燒大蝦 Prawns w. Hot Chili Sauce	30.95
椒鹽大蝦 Roasted Jumbo Shrimps w. Peppery Salt	30.95
咖喱大蝦 Peony Special Curry Prawns	30.95
三杯大蝦 Peony Special Basil Prawns	30.95
核桃大蝦 Crispy Prawn w. Honey Walnuts	31.95
咖喱海鮮 Peony Special Curry Seafood	29.95
松子魚 Crispy Whole Fish w. Sweet & Sour Sauce	69.95
幹煎/糖醋/紅燒龍利	38.95
Pan-fried/Sweet & Sour/Braised Flounder	
剁椒魚頭 Stewed Fish Head w. Chopped Hot Chili	29.95
清蒸/紅燒/豆瓣全魚	39.95
Steamed / Braised / Spicy Bean Sauce Whole Fish	

炒飯面類 RICE & NOODLE

上海炒飯 Shanghai Fried Rice (Scallion & Eggs)	10.95
各式炒飯或炒面 (素菜/雞肉/豬肉/牛+\$/蝦+\$2/鴨+\$5)	
Fried Rice or Noodle (Choice Veg, Chicken, Pork, Beef, \$1, Shrimp-\$2, Duck+\$3)	
炒飯/米粉/撻麵 Fried Rice / Mai Fun / Lomein	13.95
年糕 Rice Cake	14.95
幹炒河粉 Stir-Fried Rice Noodles	18.95
兩面黃 Pan Fried Noodles	18.95
原汁鳳梨炒飯 Fresh Pineapple Fried Rice (w. Nuts)	19.95
揚州炒飯 Young Chow Fried Rice	17.95
星洲炒米粉 Singapore Mai Fun	17.95
上海粗炒麵 Shanghai Style stick Noodles w. Pork	14.95
海鮮粗炒麵 Seafood Stick Noodles	18.95
海鮮炒飯/面/米粉/年糕	18.95
Seafood Fried Rice/Lo mein/Mai Fun/Rice Cakes	
全銀蛋炒飯 Red Peony Special Fried Rice	19.95
海鮮兩面黃 Seafood Pan Fried Noodles	24.95
大鴨炒米粉 Tai Pan Style Chow Mai Fun (w. Seafood)	21.95
零茶肉絲湯麵 Pork w. Salted Veg. Noodle Soup	11.95
五香牛肉湯麵 Five Spiced Braised Beef Noodle Soup	16.95
川味牛肉湯麵 Szechuan Beef Noodle Soup	16.95
排骨湯麵 Pork Chops Noodle Soup	14.95
肉絲湯麵 Shredded Pork Noodle Soup	11.95
蝦仁湯麵 Baby Shrimps Noodle Soup	16.95
炸醬麵 Peking Style Noodle w. Minced Pork Sauce	11.95
海鮮湯麵 Seafood Combo Noodle Soup	18.95
黃飯 Brown Rice 2 (Pt.) 4 (Qt.) 白飯 White Rice 2 (Pt.) 4 (Qt.)	
九層塔炒河粉 Any Style Basil Chow Fun	19.95
(White Meat Chicken, Shrimp, Ham, Sprouts, Green & Red Peppers, Onion, Crushed Peanuts)	
各式咖喱湯麵 素菜 14.95 雞 14.95 牛 17.95 蝦 16.95 海鮮 18.95	
Curry Noodle Soup (Veg/ Chicken/ Beef/ Shrimp/ Seafood)	



VEGETABLE 素菜

炒炒豆苗 Stir-fry Snow Pea Leaf	21.95
麻婆豆腐 Bean Curd Szechuan Style (w. Minced Pork)	18.95
家常豆腐 Fried Bean Curd Home Style	18.95
魚香茄子 Eggplants w. Spicy Garlic Sauce (w. Minced Pork)	18.95
魚香芥蘭 Broccoli w. Spicy Garlic Sauce	18.95
冬菇菜膽 Braised Black Mushrooms w. Bok Choy	18.95
清炒蘆筍 Sautéed Asparagus	20.95
清炒菠菜 Sautéed Spinach	20.95
蒜炒空心菜 Stir-fry Water Spinach w. Garlic	21.95
咖喱素菜 Peony Special Curry Vegetable	18.95
幹扁四季豆 Dry Sautéed String Beans (w. Minced Pork)	18.95

午餐

LUNCH SPECIAL
 週一至週五每天上午11:30至下午4:00 (節日除外)
 Weekday 11:30 am - 4:00 pm (Except For Holidays)

午餐特價有配上配湯、米飯
 The Following Dishes Are Served w. Soup and Rice
 可選湯: 酸辣湯或玉米雞湯或雲吞湯 (+\$1)
 Choice of Soup: Hot & Sour or Chicken Corn or Wonton soup (+\$1)
 可選米飯: 白飯、糙米飯或者蔬菜炒飯
 Choice of Rice: White Rice, Brown Rice, Veg Fried Rice

宮保雞丁 Diced Chicken & Peanuts w. Chili Sauce	13.95
腰果雞丁 Diced Chicken & Cashew Nuts w. Plum Sauce	13.95
醬爆雙丁 Diced Chicken & Shrimps w. Plum Sauce	13.95
魚香雞片 Sliced Chicken w. Spicy Garlic Sauce	13.95
蘑菇雞片 Chicken w. Fresh Mushroom	13.95
西芥蘭雞片 Chicken w. Broccoli	13.95
青椒牛肉絲 Shredded Beef w. Green Peppers	13.95
雙冬牛肉 Beef w. Black Mushrooms & Bamboo Shoots	13.95
蔥爆牛肉 Beef w. Scallion	13.95
四季豆牛肉絲 Shredded Beef w. String Beans	13.95
湖南牛肉 Beef w. Hunan Spicy Sauce	13.95
西芥蘭牛肉 Sliced Beef w. Broccoli	13.95
香乾肉絲 Sautéed Shredded Pork w. Dry Tofu	13.95
京醬肉絲 Shredded Pork w. Plum Sauce	13.95
魚香肉絲 Shredded Pork w. Spicy Garlic Sauce	13.95
無錫排骨 Spare Ribs Old Fashion Shanghai Style	13.95
四鍋肉片 Double Cooked Pork w. Spicy Plum Sauce	13.95
清炒什菜 Sautéed Mixed Vegetables	13.95
魚香茄子 Eggplant w. Garlic Sauce w. Minced Pork	13.95
魚香芥蘭 Broccoli w. Spicy Garlic Sauce	13.95
麻婆豆腐 Tofu Szechuan Style (w. Minced Pork)	13.95
干煸四季豆 Broccoli w. Spicy Garlic Sauce	13.95
腰果蝦仁 Shrimp & Cashew Nuts w. Plum Sauce	13.95
什菜蝦仁 Shrimp w. Mixed Vegetables	13.95
魚香蝦仁 Shrimp w. Spicy Garlic Sauce	13.95
陳皮雞 Orange Chicken / 芝蔴雞 Sesame Chicken	13.95
左宗雞 General Tso's Chicken	13.95



RED PEONY
 CHINESE CUISINE

7 days a week

Sun-Thurs 11:15 am - 9:15 pm
 Fri & Sat 11:15 am - 9:45 pm

T. 212-380-8883 / 212-380-8883
 313 6th Avenue, New York, NY
 www.redpeonyrestaurant.com
 redpeonyrestaurant@gmail.com

Catering Service Available

Red Peony Chinese Cuisine
 #RedPeonyChineseCuisine
 @CuisineRed

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SOUP 羹湯

- Shanghai Pork Wonton Soup (Pork) 5.95
- Hong Kong Hot & Sour Soup (1) 4.95
- Mincied Chicken Corn Soup 5.95
- Seafood with Dried Scallop Soup (2) 16.95
- Watercress with Tofu Soup (2) 11.95
- West Lake Beef Chowder (2) 11.95
- Chinese Ham w. Winter Melon Soup (2) 16.95
- Fresh Clams w. Winter Melon Soup (2) 17.95
- 雞湯 15.95/PP 138/10PP
- Chicken w. American Ginseng Soup (1)
- Cubed Chicken & Ham Soup in Coconut (1) 17.95
- Mixed Seafood Asparagus Chowder (2) 16.95

APPETIZER 頭啖

- Steamed Soup Buns (6) 10.95
- Chicken Steamed Soup Buns (6) 9.95
- Pork Steamed Soup Buns (6) 11.95
- Shanghai Spring Rolls (2) 5.95
- Million Pancake 7.95
- Sesame Cold Noodles 9.95
- Pan-fried Pork Buns (3) 6.95
- Pan Fried Vegetable or Pork Dumplings (5) 9.95
- Pan Fried Seafood Dumplings (5) 10.95
- Meat Pie (+\$1 for Spicy Garlic Flavor) 7.95
- Chicken Rangoon (6) 8.95

COLD APPETIZER 冷盤

- Shredded Dry Tofu w. Rainbow Veg 7.95
- Spicy Cabbage Tianjin Style 7.95
- Sliced Beef & Ox Organs in Chili Sauce 15.95
- Cold Marinated Cucumber 10.95
- Shredded Chicken w. Vermicelli Noodles 9.95
- Shanghai Bean Curd 9.95
- Old Marinated Chicken 11.95
- Drunken Chicken 11.95
- Smoked Fish 14.95
- Shredded Jelly Fish 14.95
- Five-Spiced Braised Sliced Beef 16.95



PEONY'S CANTONESE DIM-SUM

- 沙汁海皇餃 Seafood Dumpling w. Mayonnaise Sauce 6.95
- 雞肉燒賣 Chicken Shumai (4) 7.95
- 百花蝦條 (鹹沙律) Crispy Shrimp Spring Roll 6.95
- 鹹水角 Glutinous Rice Dumpling w. Pork (3) 6.95
- 臘味蘿蔔糕 Pan-fried Turnip Cake (3) 7.95
- 百花茄子 Stuffed Eggplant w. Shrimp (3) 8.95
- 香煎韭菜餅 Pan-fried Shrimp and Chives Pancake (3) 8.95
- 芒果布丁 Mango Pudding 6.95
- 榴蓮酥餅 Crispy Durian Short Cake (2) 7.95
- 韭菜煎蝦餃 Pan Fried Shrimp & Chive Dumpling (4) 8.95
- 煙肉卷 Crispy Bacon Roll & Shrimp Roll (3) 8.95
- 牡丹蝦餃皇 House Crystal Shrimp Dumplings (3) 8.95
- 豉汁鳳爪 Chicken Feet w. Black Bean Sauce 6.95
- 蝦粒幹蒸燒賣 Shrimp Shumai w. Pork (4) 8.95
- 菠蘿蟹肉餃 Crab Meat & Spinach Dumpling (4) 8.95
- 掃沙炸煎堆 Sweet Filling Fried Sesame Ball (3) 6.95
- 豬仔流沙包 Egg Custard Bun (3) 6.95

粵式點心

招牌 Served Daily 11:15 - 16:00

- 晶瑩豆苗餃 Shrimp & Snow Pea Leaf Dumpling (3) 7.95
- 蜜汁叉燒包 Roasted BBQ Pork Bun (3) 6.95
- 姜蔥牛百葉 Beef Tripe w. Ginger & Onion 7.95
- 南瓜蒸排骨 Steamed Pork w. Pumpkin 6.95
- 黑椒牛仔骨 Beef Ribs in Black Pepper Sauce 7.95
- 蠔皇鮮竹卷 Beancurd Skin w. Pork & Bamboo Shoots (3) 7.95
- 豆沙南瓜餅 Red Bean Pumpkin Cake (3) 6.95
- 紫薯芝麻大餅 Crispy Purple Yam w. Sesame (4) 7.95
- 瑤柱珍珠雞 Steamed Pork Sticky Rice (2) 7.95
- 牡丹點心套餐 Dim Sum Platter (8) 17.95
Including 2 Shumai, 2 Shrimp Dumplings, 2 Crab Meat & Spinach Dumpling, 2 Vegetable Spring Roll
- 滋潤養顏零燕桃膠 (冬季限定 Available during winter only) 9.95
Stew Peach Gum Tremella Soup
- 楊枝金露 Mango Sago w. Pomelo 9.95
- 糯米糍冰淇淋 Mochi Ice Cream 7.95
(Vanilla/Strawberry/Green Tea/Mango)
- 水果拼盤 Fresh Fruit's Plate (For 2) *Depends on season 9.95
Watermelon, pineapple, orange, Honeydew



精選主廚 CHEF'S SPECIAL

- 本欄扒鴨 29.95
House Special Braised Pearl Duck W. Bok Choy (Half)
- 北京鴨 Peking Duck (Half) 38 (Whole) 68
- 香酥鴨 Crispy Duck w. Peppery Salt (Half) 29.95
- 啤酒鴨 Marinated Beer Duck 28.95
- 蔥燒海參 Braised Sea Cucumber w. Scallion 48.95
- 紅燒海參 48.95
Braised Whole Sea Cucumber w. Asparagus in Oyster Sauce
- 川椒雞片 Crispy Szechuan Peppercorn Chicken 22.95
- 黑椒雙鮮 32.95
Jumbo Shrimps & Scallops w. Black Pepper Corn Sauce
- 紅燒獅子頭 Lion's Head (Stewed Pork Meat Balls) 24.95
- 韭黃綠絲 Shredded Eels w. Yellow Chives 29.95
- 薑蔥龍蝦 Lobster w. Ginger Scallion Sauce 38.95
- 水晶蝦仁 Sautéed Crystal Baby Shrimps 23.95
- 無錫排骨 Spare Ribs Old Fashion Shanghai Style 21.95
- 竹筍雙素 22.95
Sautéed Bamboo Sprouts w. Asparagus & Bok Choy



- 特色咖喱 素菜18.95 雞19.95 牛22.95 大蝦29.95 海鮮29.95
Peony Special Curry Seafood (Shrimp/Squid/Scallop)
- 糖醋魚柳 Sweet & Sour Crispy Fish Filets 24.95
- 苔條蝦球 Crispy Shrimps w. Dry Seaweed 29.95
- 牡丹特色牛柳 38.95
Peony Special Filet Mignon w. Black Pepper Sauce
- 蘆荀士的球 Sautéed Steak Kew w. Asparagus 38.95
- 脆炸烹牛 Crispy Shredded Spicy Beef 25.95
- 孜然牛/羊扒 Cumin Beef or Lamb Chop 26.95/39.95
- 曼哈頓牛柳 Manhattan Filet Mignon (w. Teriyaki Sauce) 38.95
- 蟹粉豆腐 Stewed Bean Curd w. Crab Meat 22.95
- 苔條魚 Crispy Fish w. Dry Seaweed 24.95
- 走油圓蹄 Braised Pork Shoulder w. Bokchoy 25.95
- 鐵板牛肉 Sizzling Beef 26.95
Beef & Mix Veg. in Basil Brown Sauce
- 鐵板海鮮 Sizzling Seafood 32.95
Prawn, Scallop, Fish Filet, Squid & Mix Veg. in Basil Brown Sauce

川粵風味 SZECHUAN & CANTONESE

- 秘製蒜香雞 Chef's Special Garlic Chicken
- 牡丹特色黑椒羊扒 Peony Special Prime Lamb Chop w. Black Pepper Sauce
- 曼哈頓羊扒 Manhattan Style Lamb Chop (w. Teriyaki Sauce)
- 豉油王幹煎帶頭蝦 Hong Kong Style Stir-fried Prawns with Scallion
- 黑椒/燒烤牛仔骨 Beef Ribs in Black Pepper or Barbecue Sauce
- 各式加拿大龍蝦 (薑蔥/蒜王/青蒜/芥末) Canada Lobster in any Style (Ginger & Scallion/Manhattan Style/Black Pepper/Sautéed)
- 各式海鮮 (干煎/清蒸/豉汁/豆豉) Seafood in any style (Choice of Pan-fried/Steamed/Steamed in Black Pepper/Steamed in Spicy Bean Sauce)
- 帝王蟹 King Crab (Reservation is needed)
- 桂花魚 Slice Chilean Sea Bass
- 星斑 Black Sea Bass
- 溫哥華蟹 (薑蔥/蒜王) Jumbo Dungeness Crab in any style (Ginger & Scallion/Sautéed Egg Yolk)
- 霸王大蝦 Jumbo Prawn w. Salted Egg
- 芋儿燒雞 Roasted Chicken w. Taro
- 青花椒水煮魚 Live Tilapia w. Dry Pepper in Hot Spicy Oil
- 砂鍋鮑魚頭 Stewed Fish Head in Pottery
- 小椒土豆絲 Shredded Potato w. Chili
- 手撕包心菜 Hand Tearing Cabbage
- 農家小炒肉 Pork Belly w. Jalapeno
- 香辣水煮魚 Fish Filet in Hot Chili Oil
- 豆瓣魚 Fried Whole Fish Dressed w. Spicy Bean Paste
- 好媽媽烤魚 Mom's Grilled Whole Fish w. Hot Oil Sauce
- 麻辣香鍋肥牛 Sliced Beef Hot Spicy
- 酸湯肥牛 Snow Thin Sliced Beef

