

1 **BUSINESS LICNESE & PERMITS COMMITTEE**

Item # 6

2
3 June 6, 2012

4
5 Dennis Rosen
6 Chairman
7 New York State Liquor Authority
8 80 S. Swan Street, 9th Floor
9 Albany, New York 12210

10
11 **Re: 339 West 44 Food Corp. d/b/a Smokey Burger Organic/One Thai Chef**
12 *339 West 44th Street (8/9)*

13
14
15 Dear Chairman Rosen:

16
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a new restaurant wine & beer license
18 for **339 West 44 Food Corp. d/b/a Smokey Burger Organic/One Thai Chef – 339 West 44th Street**
19 **(8/9), unless** the following stipulation, agreed to by the applicant, is part of the method of operation for
20 this establishment with a capacity of 60, with 20 tables and 47 seats with no stand-up bar or service bar,
21 will only have small speakers, will have no hookah smoking, will have not use the rear yard, will not use
22 rear yard for smoking or staff breaks or for storage, will have no delivery bicycles, will not use a storm
23 vestibule, will not use a sandwich board, will have venting for both kitchens to the roof, will install
24 individual hot water & heater system, will consult with a mechanical engineer & implement
25 recommendations for the vent to minimize kitchen smells, signage to be used will be respectful of
26 neighbors.

27 A signed copy of the questionnaire, stipulations and community agreements are enclosed.

28
29
30 Sincerely,

31
32
33
34
Corey Johnson
Chair

Paul Seres
Co-Chair
Business License & Permits
Committee

Lisa Daglian
Co-Chair
Business License & Permits
Committee

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
339 West 44 Food Corp.		Smokey Burger Organic/One Thai Chef	
STREET ADDRESS		CROSS STREETS	
339 West 44 th Street		8 th & 9 th Avenue	
OWNER	NAME: Syed Wajid	ATTORNEY	NAME: Stacy L. Weiss, Esq.
	PHONE: 516-984-4393		PHONE: 212-521-0828
	FAX: 718-706-9621		FAX: 212-521-0826
MANAGER	NAME: Paula Ali	LANDLORD	NAME: 339 W 44 th Realty LLC
	PHONE: 718-937-6663		PHONE: 914-637-6200
	FAX: 718-706-9621		FAX:
DESCRIPTION OF BUSINESS			
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain):	
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): See attached	
License Type:		<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer	
APPLICATION TYPE <i>(check one)</i>	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO
		What is/was the name of establishment?	Alibaba
		What is/was the address of the establishment?	183-10 Horace Harding Expwy
		What were the dates the applicant was involved with this former premise?	March 2007 - Present
	<input type="radio"/> Transfer	What is the prior license #?	
		What is the expiration date on the prior license?	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>	
	<input type="radio"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
<i>Please describe the nature of the alterations and attach the plans</i>			

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	1130 a.m. – 12 a.m.	1130 a.m. – 12 a.m.	1130 a.m. – 12 a.m.	1130 a.m. – 12 a.m.	1130 a.m. – 12 a.m.	1130 a.m. – 12 a.m.	1130 a.m. – 12 a.m.
	Music	1130 a.m. – 11:00 pm	1130 a.m. 11:00 pm	1130 a.m. 11:00 pm	1130 a.m. 11:00 pm	1130 a.m. 11:00 pm	1130 a.m. 11:00 pm	1130 a.m. 11:00 pm
	Kitchen	1130 a.m. – 12:00am	1130 a.m. – 12:00am	1130 a.m. – 12:00am	1130 a.m. – 12:00am	1130 a.m. – 12:00am	1130 a.m. – 12:00am	1130 a.m. – 12:00am

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	74	60	19	47	1	0	0	N/A	N/A

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	1 st Floor: 74		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A			
Will applicant have bottle service?	YES	NO	N/A			
Will you be hosting private parties and promotional events?	YES	NO	N/A			
Will outside promoters be used?	YES	NO	N/A			
Will the security plan submitted be implemented?	YES	NO	N/A			
Will State certified security personnel be used?	YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	*Only by foot		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A			

If you plan to have music, what type(s)?	BACKGROUND	LIVE MUSIC	DJ
--	------------	------------	----

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	YES	NO	N/A
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	YES	NO	N/A

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	

LOCATION & ZONING				
Primary Zoning District:	8D	Overlay (If Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	****Letter of No Objection is attached
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	RW License
Is a Public Assembly permit required?	YES	NO	N/A	
Are your plans filed with DOB?	YES	NO	N/A	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	West 44th Street Block Association		
	# 2	West 45th Street Block Association		
	# 3	West 46th Street Block Association		

ADDITIONAL INFORMATION: (Applicant Use)

- We will supply the associations with copies of this application, the Engineer's report regarding the venting and the letter of no objection along with other materials.

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

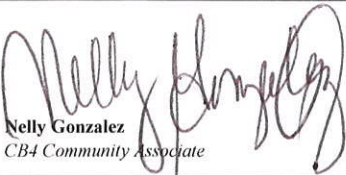
- Applicant will meet with the West 44th Street Block Association, West 45th Street Block Association and the Tenants Association for 330 W 45th Street before the Full Board Meeting on Wednesday June 6th. (Applicant meet with the W 44th Street Block Association on Tuesday May 29th. The W 45th Street Block Association was also in attendance at the meeting.
- Applicant will only have small speakers
- Applicant will have no hookah smoking
- Applicant will have not use the rear yard
- Applicant will not use rear yard for smoking or staff breaks or for storage
- Applicant will have no delivery bicycles
- Applicant will not use a storm vestibule
- Applicant will not use a sandwich board
- Applicant will have venting for both kitchens to the roof
- Applicant will install individual hot water & heater system
- Applicant will consult with a mechanical engineer & implement recommendations for the vent to minimize kitchen smells
- Signage to be used will be respectful of neighbors

Manhattan Community Board 4 (MCB4) recommends:

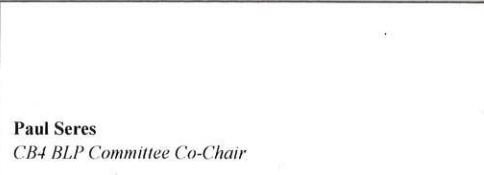
Approval Denial unless all agreed to by applicant is part of the

method of operation Denial

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate

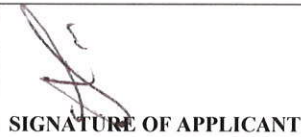

Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

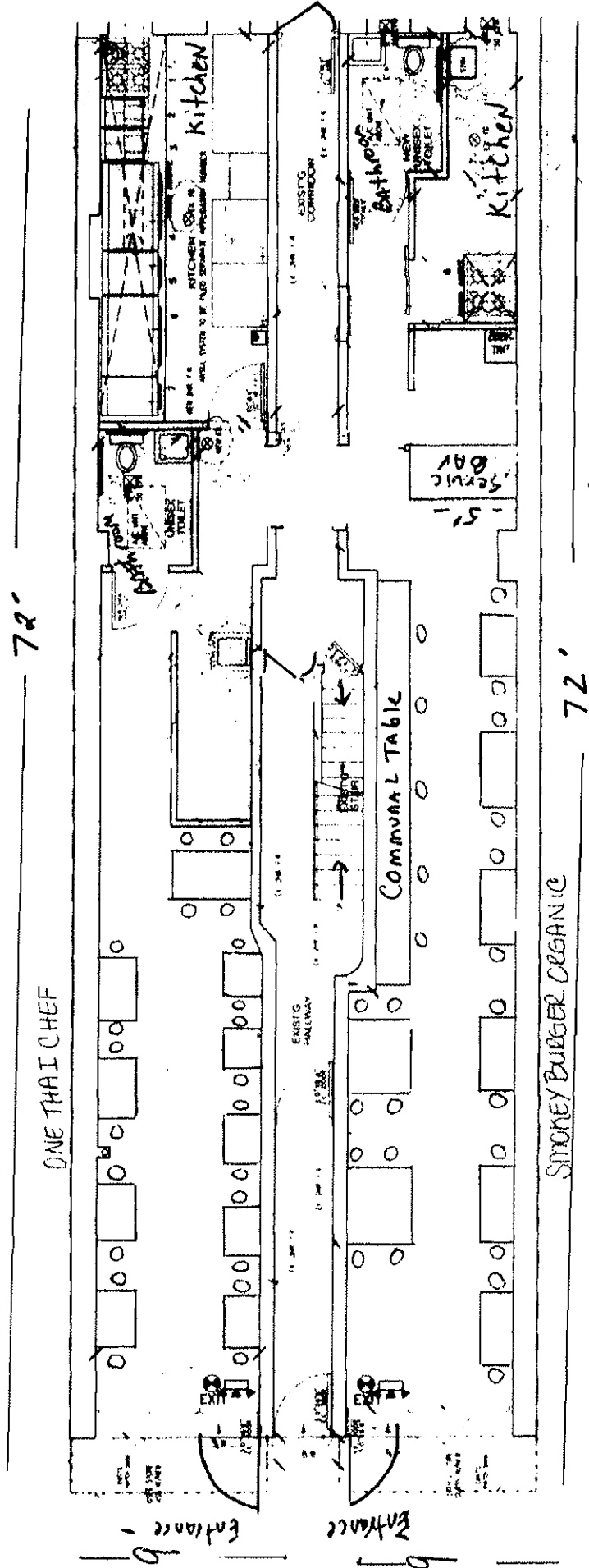
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

5/8/2012
DATE

10 Tables
22 seats



9 Tables
25 seats

Total = 19 Tables
47 seats



Robert D. LiMandri
Commissioner

April 18, 2012

Scott D. Pavan, R.A.
Deputy Borough
Commissioner
spavan@buildings.nyc.gov

Dana E. Christian, Director
Licensing Issuance Division
New York State Liquor Authority
317 Lenox Avenue, 4th floor
New York, NY 10027

280 Broadway, 3rd Fl.
New York, NY 10007
www.nyc.gov/buildings
212-566-0021
212-566-5575

Re: **339 WEST 44TH STREET**
BLOCK: 1035; LOT: 12
ZONING DISTRICT: C6-2
Manhattan

To Whom It May Concern:

This is in response to your request dated March 8, 2012 for Letter of No Objection for **339 West 44th Street**. There is no Certificate of Occupancy on file for this address. The block and lot records for this property indicates that on the 1st floor there is a commercial space.

This Department has **No Objection** for an **Eating and Drinking Establishment**, Use Group #6, Non-Place of Assembly, for less than seventy-five (75) persons only for **First (1st) floor** of the above referenced premises.

If this building is hereafter altered or its use changes an application for such alteration work or change of use must be filed and a certificate of occupancy shall be issued pursuant to Article 22 of Sub-Chapter 1 of the Administrative Code of the City of New York.

Please contact me if you have any additional questions or concerns regarding this matter. For more specific property information, please visit the "Building Information System" on our web site: www.nyc.gov/buildings.

Sincerely,

Scott D. Pavan, R.A.
Deputy Borough Commissioner
Manhattan

SP/rc

Cc: Derek Lee, P.E., Borough Commissioner
Ginio Topino, Plan Examiner
Premises File
LNO Files

The Law Office of
Stacy L. Weiss, PLLC

110 East 59th Street, 23rd Floor
New York, NY 10022
Toll Free: 1 877 LIQ-LAW1
Tel: 212 521-0828
Fax: 212 521-0826

Stacy L. Weiss, Esq.
Slweissattorney@aol.com
Stacyweisslaw.com

April 16, 2012

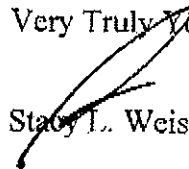
Manhattan Community Board #4
330 West 42nd Street, Suite 2618
New York, NY 10036

To Whom It May Concern:

Please be advised that 339 West 44 Food Corp will be split into two restaurants. Each will have its own assumed name and distinct cuisine. One will be known as Smokey Burger Organic and will serve various organic burgers and the other, One Thai Chef, will serve various Thai dishes. The two restaurants will share a common passageway within the premises, making it possible to get from one restaurant to the other without having to exit the building.

Should you have any questions, please do not hesitate to contact me.

Very Truly Yours,


Stacy L. Weiss, Esq.

SMOKEY WRAPS

BIG MOH.....	\$8.60
Seitan Steak with Sautéed Spinach, Peppers Smokey Tomato Sauce	
MEXICAN CLASSIC.....	\$10.90
Chicken Fajita, Peppers, Tomato, Onion, Smokey Chipotle Glazed	
Sai 44.....	\$9.40
Wild Mushroom, Caramelized Onion, Brie Cheese Sweet Chilli Mayo	
WESTERN.....	\$12.50
Smokey Beef Chilli, Pinto Bean, Coleslaw	
MEDITERRANEAN.....	\$11.20
Feta Cheese, Tomato, Onion, Cucumbers, olives, Yogurt Mint Sauce	
EAST LAND.....	\$9.50
Wild Basmati Rice, Sawosa Chat, Panner Cheese, Sweet Mango Chutney Sauce	
AGAVE.....	\$7.80
Smokey Pulled Chicken, Puanamole, Crispy Tortilla Mozzarella Cheese.	

SMOKEY SANDWICHES

HUDSON RIVER.....	\$14.50
Original Smokey Salad Hoama, Crispy Water, Sprouts Red Cabbage, Smoked Blue Cheese Sauce	
SMOKEY THREE.....	\$12.00
Grilled Three cheeses, Smokey Ail Sauce	
PINE RED.....	\$8.90
Banana Bread, Crispy Banana, Mozzarella	
339 WEST.....	\$12.50
Top Mashed Cheese, Ham, Shiitake Mushroom Smokey Barbecue Mayo	
SMOKEY SHADOW.....	\$14.50
Beep Bread in Smokey Sauce, Filled Beef	
SMOKED APPLE.....	\$14.00
Smokey Barbecue Grilled Chicken, Roasted Peppers Apple Salad	
HELL KITCHEN.....	\$15.50
Smokey Braised BBQ Lamb, Arugula Salad	

SMOKEY BURGERS

6oz Organic Burgers Your Choice:
Brioche Bun Or Tapioca Rice Bun
Beef, Turkey, Chicken, Veggie, Lamb,
Elk, Bison, Ostrich

UNCLE MOH.....	\$12.00
Veggie Burger with Hummus Spread, Beans Sprouts Smokey Ail Sauce	
SMOKEY CLASSIC.....	\$8.90
Wild Plekled Keslth, Porter Smokey Onion and Ketchup	
SMOKEY 44.....	\$16.50
Shiitake Mushroom, Caramelized Onion, Brie Cheese Sweet Chilli Mayo	
MESQUITE WOOD.....	\$14.50
Coleslaw, Pickles, Smokey Sauce	
FOUR TREES.....	\$14.00
Combination of Four Cheeses Creamy American Tangy Goat Cheese, Salty Parmesan, Swiss Tomato, Waterress	
HAWAIIAN.....	\$14.50
Fried Beef Ham, Pineapple, Mozzarella	
MEXICANA.....	\$15.50
Guacamole, Crispy Tortilla Monterey Cheese Smokey Quesadilla Sauce	
PINE RED.....	\$14.50
Slices Crispy Turkey, Smoked Cheddar, Fried Onion Spicy Barbecue Sauce	
HUISACHE.....	\$15.50
Katatouille, Crispy Zucchini	
GREEK OLIVE.....	\$16.50
Cucumber, Tomato, Black olive, Feta cheese Fresh Oregano, Yogurt Spread	
ALASKA RIVER.....	\$16.50
Green Salad, Smokey Zucchini Sauce Recommended With Salmon	
AFRICAN RUNNER.....	\$17.00
Arugula, Smokey Banana Phutney Recommended With Dattich	
NAVAJO.....	\$16.00
Grilled Cactus, Queso Fresco, Ail Mayo Sauce Recommended With Bison	
ESQUIMALT.....	\$16.00
Waterress, Fig Sauce Recommended With Elk	
WHITE TAIL.....	\$18.00
Roasted Peppers, Kashi Salad Smokey Ail Sauce Recommended With Venison	

Smokey Burger
ORGANIC

www.smokeyburgerorganic.com

339 W 44th Street
New York, NY 10036
Between 8th & 9th Ave

Tel: (718) 937-6663

Delivery

Daily 11am-10pm

Smoky Burger Organic

Beverages

Organic Milkshakes

Made With Organic Ice Cream

Organic Milk And Fruits

Roasted Pineapple

BlackBerry

Vanilla Coconut

Fresh Mint Chocolate

Natural Sodas

Root Beer

Lemon Lime

Ginger Ale

Ginger Brew

Guava

Water Melon

Aloe Sparklyn

Juices

Orange

Celery

Apple

Carrot

Lemonade

Papaya

Acai

Coffee + Teas

Ice tea

Camomile Tea

Hibiscus Tea

Roiboos Tea

Yerbabuena Tea

Ice coffee

All Organic From Colombia

Mexico

Africa

Italia

SMOKEY BURGER ORGANIC

BY THE GLASS

Whites

- 2010 Quinta do Ameal Loureiro, Vinho Verde, Portugal 10
- 2010 Terredora Dipalol Coda di Volpe, Campania, Italy 10
- 2010 Count Karolyi Gruner Veltliner, Tolna, Hungary 8
- 2009 Masion Roche de Bellene Chardonnay, Bourgogne, France 14
- 2011 Mapema Sauvignon Blanc, Mendoza, Argentina 8
- 2010 Margerum Sybarite Sauvignon Blanc, Santa Barbara, California 12
- 2010 Abacela Albarino, Umpqua Valley, Oregon 13
- 2010 Curran Grenache Blanc, Santa Ynez, California 14

Rosé

- 2009 Banard Griffin Sangiovese, Columbia Valley, Washington 8
- 2010 Chamisal Grenache, Edna Valley 12
- 2010 La Poussie Pinot Noir, Sancerre, France 16

Red

- 2009 Penfolds 'Bin 23' Pinot Noir, Adelaide Hills, Australia 17
- 2009 Sinor-La Vallee Pinot Noir, San Luis Obispo, California 15
- 2009 Calder Charbono, Napa, California 14
- 2007 Jason-Stephens Merlot, Santa Clara Valley, California 9
- 2007 Jordan Cabernet Sauvignon, Alexander Valley, California 18
- 2009 Quivira Zinfandel, Dry Creek, California 12
- 2009 Ceago Syrah, Clear Lake, California 12
- 2006 Yarranga Grenache/Shiraz/Mouvedere, McLaren Vale, Australia 14
- 2010 Apaltagus Carmenera, Colchagua Valley, Chile 9
- 2008 Terrazas 'Reserva' Malbec, Mendoza, Argentina 10
- 2008 Sempre Vive Malbec, Napa, California 16
- 2008 Valdez 'Landy Vineyards' Petite Sirah, Russian River Valley 22

Bubbles

- Post Mistress Blanc de Blanc, Padthaway, Australia 10
- René Muré, Crémant d'Alsace, Alsace, France 14
- Gran Gesta Cava Brut Rosé, Sant Sadurni D'Anoia, Spain 11

One Thai Chef

BY THE GLASS

Whites

- 2010 Quinta do Ameal Loureiro, Vinho Verde, Portugal 10
- 2010 Terredora Dipalol Coda di Volpe, Campania, Italy 10
- 2010 Count Karolyi Gruner Veltliner, Tolna, Hungary 8
- 2009 Masion Roche de Bellene Chardonnay, Bourgogne, France 14
- 2011 Mapema Sauvignon Blanc, Mendoza, Argentina 8
- 2010 Margerum Sybarite Sauvignon Blanc, Santa Barbara, California 12
- 2010 Abacela Albarino, Umpqua Valley, Oregon 13
- 2010 Curran Grenache Blanc, Santa Ynez, California 14

Rosé

- 2009 Banard Griffin Sangiovese, Columbia Valley, Washington 8
- 2010 Chamisal Grenache, Edna Valley 12
- 2010 La Pousse Pinot Noir, Sancerre, France 16

Red

- 2009 Penfolds 'Bin 23' Pinot Noir, Adelaide Hills, Australia 17
- 2009 Sinor-La Vallee Pinot Noir, San Luis Obispo, California 15
- 2009 Calder Charbono, Napa, California 14
- 2007 Jason-Stephens Merlot, Santa Clara Valley, California 9
- 2007 Jordan Cabernet Sauvignon, Alexander Valley, California 18
- 2009 Quivira Zinfandel, Dry Creek, California 12
- 2009 Ceago Syrah, Clear Lake, California 12
- 2006 Yarranga Grenache/Shiraz/Mouvedere, McLaren Vale, Australia 14
- 2010 Apaltagus Carmenerere, Colchagua Valley, Chile 9
- 2008 Terrazas 'Reserva' Malbec, Mendoza, Argentina 10
- 2008 Sempre Vive Malbec, Napa, California 16
- 2008 Valdez 'Landy Vineyards' Petite Sirah, Russian River Valley 22

Bubbles

- Post Mistress Blanc de Blanc, Padthaway, Australia 10
- René Muré, Crémant d' Alsace, Alsace, France 14
- Gran Gesta Cava Brut Rosé, Sant Sadurni D'Ancia, Spain 11



One Thai Chef



Appetizers

PAD KHING \$7

Sauteed with ginger, mushrooms, onions, scallions and red bell pepper

TUNA KOI SOY \$15

Diced raw tuna cilantro, mint, kaffir lime, galangal, roasted rice powder

TOD MUN PLAR \$10

Bangkok's favorite pillowy fried fish cake cucumber sambal relish

YUM PED KROB \$8

Shredded roast duck with green apple, cashew nuts
red onions, scallions and lime dressing

HOI OBB \$14

Steamed mussels with fresh basil broth and Thai herbs

TOD MUN \$9

Golden curried fish cakes served with fresh cucumber
crushed peanut and sweet sour sauce

PURK BOONG FAI DANG \$9

Sauteed morning glory and fresh Chili

YUM BEEF \$8

Grilled beef cooked with scallions, red onions and spicy lime dressing

Salads

MANGO PLA \$9

fresh sliced mango with red onion, mix salad, diced avocado
bell pepper, and cashew nut, drizzles with lime vinaigrette

PLA KOONG \$14

Grilled shrimp salad with sliced red onion, lime, Thai herbs and lettuces

SOM THUM \$9

Green Papaya with tomatoes, string beans and garlic lime juice

Duck Salad 7.95

Crispy duck, mix salad with red onion tomato
mint, bell pepper, cucumber, drizzled with roasted chili vinaigrette

YUM NUAH \$18

Grilled Angus beef, sliced tossed with red onion, lime, cilantro

SEITAN PLA \$11

Mix salad with red onion tomato, with bell pepper, mushrooms



One Thai Chef

VEGETERIAN

Served with Jasmine rice or brown rice for \$2.00 extra

Steamed Vegetables with Peanut Sauce \$9

Sauteed Vegetarian Duck with Chilli + Basil \$9

Sauteed Vegetarian Duck with Garlic Sauce \$9

Vegetarian Duck with Red Curry \$9

Mixed Vegetable with Green Curry \$9

Crispy Tofu with Chu Chee Curry Sauce \$9

Sauteed Eggplant with Chilli + Basil Sauce \$9

SOUPS

TOM KHA KOONG \$12
spicy coconut milk soup with head on prawns, galangal, + lemongrass

TOM KHA HED \$10
spicy coconut milk soup with oyster mushrooms

NUAH TUN SOUP \$12
braised beef short rib soup with scallion, cilantro + toasted garlic

TOM KHA PU \$12
blue lump crab simmered with lemongrass and fresh Thai herbs



One Thai Chef

Noodles

CHICKEN, SEITAN or TOFU 16
SHRIMP or BEEF CRISPY DUCK 19

PAD THAI

Stir fried rice noodles with egg, bean sprout, garlic chive
crushed peanut, fresh lime

SEE EU

Flat rice noodle, garlic, Chinese broccoli, egg, carrot, mushroom
and sweet black sauce

PAD SEE EW

Stir fried flat rice noodles with Chinese broccoli, egg
black soy a touch of vinegar

DRUNKEN

flat rice noodle with garlic, onion, tomato, bell pepper, basil, mushroom
carrot, and baby corn with chili brown sauce

GREEN CURRIED UNDON

Udon noodle, ginger, bell pepper, carrot, bean sprout
bok choy with green curry sauce

Fried Rice

CHICKEN, SEITAN or TOFU 19
SHRIMP or BEEF CRISPY DUCK 22

KAO PAD KRA PAO

Stir fried rice with fresh chili, garlic Thai basil

PINEAPPLE CURRY FRIED RICE

Stir fried rice with pineapple chunks yellow curry

PAD KRA PAO

Stir fried with fresh chili, garlic, sliced peppers Thai basil
Salads



One Thai Curry



CHICKEN, SEITAN or TOFU 19
SHRIMP or BEEF 22

KANG DAUG

Red curry made with fresh & dried red chili, coconut milk
Thai basil & bamboo shoots

KANG KALEE

Mild yellow curry made with coconut milk, potato & carrot

KANG KHIAD WAN

The most popular curry in Bangkok, made with green curry paste
coconut milk, bamboo shoot & Thai basil

KANG MASSAMAN

Massaman curry paste simmered with coconut milk, peanuts
onion & potato

ROASTED DUCK RED CURRY 28

roast peking duck in red curry with pineapple
grape tomato, bamboo shoots & Thai basil



One Thai Chef

Sea food & fish

PLA SAM ROD \$18

Crispy whole red snapper with sweet + sour chilli sauce

PLA BAI TONG \$15

Grilled fillet of red snapper with Thai herbs cooked and served in banana leaves

GOONG OB WOON SAN \$16

Steamed jumbo shrimps with Chinese herbs and clear noodles cooked in a clay pot

MUKROD KHANA \$10

Sauteed crispy squid with Chinese broccoli

PLA GINGER \$18

Crispy whole red snapper topped with ginger, scallions, onions and mushrooms in brown sauce

GOONG PA LO \$16

Sauteed jumbo shrimp with Chinese five spices and crispy garlic

PLA PAD PRING THAI DUM \$18

Crispy Whole Red Snapper with Black Pepper Sauce

CHOO-CHEE GOONG \$12

Shrimps sauteed with homemade red curry paste and coconut milk

SEAFOOD KAPOW \$16

Mixed seafood sauteed with fresh basil garlic and chilli sauce

PLA LUI SUAN \$18

Deep-fried red snapper served with Chai special herb sauce, mint, cilantro scallions, red onions and ground roasted rice



Beverage

Beer:

Elephant, Thailand	\$4
Singha, Thailand	\$4
Tsingtao, China	\$4
Sapporo, Japan	\$4

Soda:

Coke, Diet Coke, Ginger Ale, Club Soda \$2.50

Thai Iced Tea 2.50/Thai Iced Coffee 2.50, Lychee Thai

Iced Tea 3.50

Juice:

Coconut 3.50/ Lychee 3.00

Hot Tea:

Green/Jasmine/Ginger/Plum/Mint 1.50

Mango Smoothie 4

Subj: **Fw: Opening a new restaurant in W. 44th Street**
Date: 5/8/2012 3:23:14 P.M. Eastern Daylight Time
From: newprestigeautomotiveinc@yahoo.com
To: bcolemanlaw23@aol.com, slweissattorney@aol.com

Please confirm receipt of this email.

Thanks,
Paula

----- Forwarded Message -----

From: Prestige Automotive <newprestigeautomotiveinc@yahoo.com>
To: "bcolemanlaw23@aol.com" <bcolemanlaw23@aol.com>
Sent: Tuesday, May 8, 2012 2:19 PM
Subject: Fw: Opening a new restaurant in W. 44th Street

Hey Brooke,

Please find attached the mass email I had sent to the West 46th Street Block Association.

I am working on the floor plan and will be sending it to you in about 30 minutes.

Thanks,
Paula

----- Forwarded Message -----

From: Prestige Automotive <newprestigeautomotiveinc@yahoo.com>
To: "info@west46streetblockassociation.org" <info@west46streetblockassociation.org>
Cc: "andrewbegg@yahoo.com" <andrewbegg@yahoo.com>; "AllisonTupper@verizon.net" <AllisonTupper@verizon.net>; "stephenfanto@gmail.com" <stephenfanto@gmail.com>; "hudson62747@hotmail.com" <hudson62747@hotmail.com>
Sent: Thursday, April 12, 2012 2:01 PM
Subject: Opening a new restaurant in W. 44th Street

To Whom It May Concern:

I would like to notify you that we are opening a restaurant at 339 W. 44th Street, New York, NY 10036. It is called Smokey Burger Organic. It is going to have Organic & All Natural Burgers, Wraps, Salads, Shakes and etc. We are also looking to serve wine & beer. Our community board meeting is scheduled for tomorrow May 8th.

If you should have any further questions, please feel free to email me back.

Thanks,
Syed Wajid



