

# Manhattan Community Board 4

## Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
Thonglor New York LLC		N/A	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
789 9th Ave		52nd-53rd	10019
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b>	Kanpannee Pratchayaploy	<b>NAME:</b> Eric R. Parnes, Esq.
	<b>PHONE:</b>	212-561-5692	<b>PHONE:</b> 212-777-3165
	<b>EMAIL:</b>	Thonglornyc789@gmail.com	<b>EMAIL:</b> eric@epnylaw.com
<b>MANAGER</b>	<b>NAME:</b>	SAME	<b>NAME:</b> 789 Ninth & 414 East 74th Associates LLC
	<b>PHONE:</b>		<b>PHONE:</b> 917-817-9494
	<b>EMAIL:</b>		<b>EMAIL:</b> mrothken@aptsny.com
<b>APPLICATION TYPE</b> ( <input checked="" type="radio"/> <i>Liquor License</i> <input type="radio"/> <i>Unenclosed Sidewalk Cafe</i> )			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	What is/was the name and address of establishment?		N/A
	What were the dates applicant was involved with this former premise?		N/A
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?		YES <input type="checkbox"/> NO <input type="checkbox"/>
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input checked="" type="radio"/> Wine/Beer & Cider		
<b>ESTABLISHMENT TYPE</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	Estimated date 05/01/2023
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	

**OPERATIONAL DETAILS (\*Closing time will be when establishment is vacated of all patrons)**

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	<b>Operation</b>	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM
	<b>Kitchen</b>	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM
	<b>Music</b>	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM	11:30AM-4:00PM 5:00PM-10:00PM

If you plan to have music, what type(s)? (Circle all that apply)

<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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**OCCUPANCY**

	Capacity (Certificate of Occupancy)	Maximum # of Persons Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
<b>INSIDE</b>	25	21	9	18	1	N/A	N/A
<b>OUTSIDE</b> <i>(Other than sidewalk café)</i>	N/A						
<b>DCA APPROVED UNENCLOSED SIDEWALK CAFÉ</b>	N/A						

How many floors are there? What is the capacity for each floor? **2, Basement-(5), Ground Floor (25)**

How frequently will the owner(s) be at the establishment? **60 hours/week, full-time**

Will there be dancing? YES  NO

Will applicant have bottle or table service for beverage alcohol?  YES NO

Will applicant be hosting private; promotional or corporate events? YES  NO

Will outside promoters be used on a regular basis? If yes please describe. YES  NO

Will applicant have a security plan? If, yes please attach. YES NO **N/A**

Will security plan be implemented? YES  NO

Will State certified security personnel be used? YES NO **N/A**

Will New York Nightlife Association and NYPD Best Practices be followed?  YES NO

Does applicant agree to notify MCB4 prior to making changes to its method of operation?  YES NO

Will applicant be using delivery bicycles? If yes, how many?  YES NO **1**

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?  YES NO

Where will delivery bicycles be stored during the day when not in use? **Interior/U-rack**

**MULTIPLE SPACES/FLOORS CAPACITY BREAKDOWN**

Space/Floor	Description/Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service Only Bars	# of Stand-Up Bars/Seats at Bar	Music
Basement	Storage/Office	N/A (5)	63	N/A	N/A	N/A	N/A	N/A
Ground Floor	Seating/Kitchen	25	63	9	18	1	N/A	Recorded

**LOCATION & ZONING**

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	

**Community Notification/Relations**

<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Please see Attached Exhibits	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		Emails, Mailing, Calls 03/23/2023-03/24/2023	
Who was your contact person at each group you met with?		Please see Attached Exhibits	
When did applicant post the notice that was provided?		03/22/2023	
Where did applicant post the notice that was provided?		Window of Thonglor and on available light poles 52-53 9th ave	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES	NO 917-275-6239
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES	NO



<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Royal Wines & Liquors (Liquor Store)		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Royal Wines & Liquors
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
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?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Middle of interior south wall/internal wall mount		
When was the air conditioner installed?	06/19/2022		

<b>OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ</b>			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo or open dining in the parking lane? If yes, which one(s)?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Are the floorplans for the outdoor space(s) included?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will there be no amplified music, as per the law?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
If amplified sound is played inside the establishment, will windows and doors be closed?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will applicant agree to train staff to encourage a peaceful environment?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
If open dining, will you comply with all NYC DOT guidelines?	<b>YES</b>	<b>NO</b>	<b>N/A</b>
If open dining, will the installation be year-round?	<b>YES</b>	<b>NO</b>	<b>N/A</b>

## DCA APPROVED UNENCLOSED SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	N/A
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	N/A
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	N/A
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closest obstruction including construction barricades?	YES	NO	N/A
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	YES	NO	N/A

**ADDITIONAL STIPULATIONS: (Office Use Only)**

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***


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Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
 May 3, 2023 full board meeting, with 38 members voting in favor  
 of the recommendation, 0 members opposed, 0 members  
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
 Nelly Gonzalez  
 CB4 Assistant District Manager

  
 Frank Holozubiec  
 CB4 BLP Committee Co-Chair

  
 Burt Lazarin  
 CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

**SIGN HERE** →

Kanpannee Pratchayaployt  
 PRINT NAME OF APPLICANT

  
 SIGNATURE OF APPLICANT

03/29/2023  
 DATE

# Clinton/Hell's Kitchen Block Associations/Tenant Association/Community Groups

Block/Tenant Association & Community Groups	First name	Last name	E-MAIL	Meeting
Hudson Yards Hell's Kitchen Alliance	Bob	Benfatto	<a href="mailto:rjbenfatto@hkhkalliance.org">rjbenfatto@hkhkalliance.org</a>	
Hudson Yards Hell's Kitchen Alliance	Patty	Gouris	<a href="mailto:pgouris@hkhkalliance.org">pgouris@hkhkalliance.org</a>	
HKNA (incl. Dog Run)	Kathleen	Treat	<a href="mailto:kathleentreat123@gmail.com">kathleentreat123@gmail.com</a>	
West 36th Street	Frank	Strock	<a href="mailto:mogres79@aol.com">mogres79@aol.com</a>	
<b>Chekpeds</b>	Christine	Berthel	<a href="mailto:cbertel@me.com">cbertel@me.com</a>	
CHDC (incl. Bob's & bird parks)	Joe	Restuccia	<a href="mailto:info@clintonhousing.org">info@clintonhousing.org</a> , <a href="mailto:frstuccia2@clintonhousing.org">frstuccia2@clintonhousing.org</a>	
CHDC (incl. Bob's & bird parks)	Ryan	Marcano	<a href="mailto:rmarcano@clintonhousing.org">rmarcano@clintonhousing.org</a>	
West 43rd Street Block Association	Natalie	Frazier	<a href="mailto:West43rdStreetNYC@gmail.com">West43rdStreetNYC@gmail.com</a>	
Manhattan Plaza T.A. (400 W. 43rd St.)	Linda	Ashley	<a href="mailto:mptenants@gmail.com">mptenants@gmail.com</a>	Fourth Tuesday of the Month
West 44th Street (b. 9th/10th)	Renee & Gordon	Stanley	<a href="mailto:twocatsltd@worknet.att.net">twocatsltd@worknet.att.net</a>	
West 45th & 46th Street BA. (HK4546BA)	Elke	Fears	<a href="mailto:hk4546ba@gmail.com">hk4546ba@gmail.com</a>	
West 47th/48th Streets Block Association	Larry	Roberts	<a href="mailto:aefearshk@earthlink.net">aefearshk@earthlink.net</a>	First Tuesday of the month @ 730pm
West 47th/48th Streets Block Association	Jim	Bogues	<a href="mailto:larrynichaelroberts@gmail.com">larrynichaelroberts@gmail.com</a>	First Tuesday of the month @ 730pm
West 47th/48th Streets Block Association	Maria	Guzman	<a href="mailto:jamesbogues@gmail.com">jamesbogues@gmail.com</a>	First Tuesday of the month @ 730pm
Harborview Terrace T.A. (525 W. 55th St.)	Richard	Pimentel	<a href="mailto:rpimentel@commonground.org">rpimentel@commonground.org</a>	
The Aurora	Derrick	Sage	<a href="mailto:dsage@commonground.org">dsage@commonground.org</a>	
Oasis Gardens I <b>10th Ave., b. 51/52</b>	Nancy	Kyriacou	<a href="mailto:nkyriacou@yahoo.com">nkyriacou@yahoo.com</a>	
Oasis Gardens II <b>52nd St/10th Ave.</b>	Gary	Dipasquale	<a href="mailto:gdclay@att.net">gdclay@att.net</a>	
Midtown North Pct. Council	Delores	Rubin	<a href="mailto:delores.rubin@att.net">delores.rubin@att.net</a>	Third Tuesday of the month
Midtown South Pct. Council	Brian	Weber	<a href="mailto:brianscotweber@gmail.com">brianscotweber@gmail.com</a>	
Midtown South Community Council	John	Mudd	<a href="mailto:john.mudd@usa.net">john.mudd@usa.net</a>	
Housing Conservation Coordinators <b>[10th Ave., b.52/53]</b>	Paul	Loeb	<a href="mailto:info@hcc-nyc.org">info@hcc-nyc.org</a>	
West 55th Block Association	Christine	Gorman	<a href="mailto:plobeb315@aol.com">plobeb315@aol.com</a>	the second Monday of the month.
HK49-53 Block Alliance	Steve	Belida	<a href="mailto:west55ba@gmail.com">west55ba@gmail.com</a>	Third Wednesday of the month @ 630pm
350 W 51st Street Tenant Association			<a href="mailto:tenants350west51st@gmail.com">tenants350west51st@gmail.com</a>	
Hudson Hotel Residents				
Westmore 333 W 57	Amanda	Cernitz	<a href="mailto:acernitz@gmail.com">acernitz@gmail.com</a>	
Parc Vendome 340 W 57th Street	Anita	McDonagh	<a href="mailto:awm3333@me.com">awm3333@me.com</a>	
Colonnade 347 W 57th Street	Jesse	Bondy	<a href="mailto:jessbondy@aol.com">jessbondy@aol.com</a>	
American Red Cross Greater New York Region	John	Waldman	<a href="mailto:john.waldman@redcross.org">john.waldman@redcross.org</a>	
Hell's Kitchen Block Association (W 33rd/34th/35th Streets (8th to 12th	Julia	Campanelli	<a href="mailto:HellsKBA@gmail.com">HellsKBA@gmail.com</a>	Last Wednesday of the month, except August or November
W36th Block Association ( 8/9 )	Brian	Weber	<a href="mailto:brianscotweber@gmail.com">brianscotweber@gmail.com</a>	
W36th Block Association ( 6/9 )	Cressida	Connelly	<a href="mailto:cressidac@gmail.com">cressidac@gmail.com</a>	
Hudson Tenants Association (HTA)	Peggy	Chane	<a href="mailto:peggychane@gmail.com">peggychane@gmail.com</a>	
West Side Neighborhood Alliance	Jorgy	Flecha	<a href="mailto:jflechas@hcc-nyc.org">jflechas@hcc-nyc.org</a>	Third Thursday of the month
West Side Neighborhood Alliance	Leah	James	<a href="mailto:lames@hcc-nyc.org">lames@hcc-nyc.org</a>	Third Thursday of the month

All contacted via email on 03/24/2023

Building Name	Management Co	Telephone	Contacted: via Mail	Contacted: via Phone
783 9th Ave	Mr. Ramon	646-210-8575	03/23/2023	
795 9th Ave	Mr. Ray	646-210-8575	03/23/2023	
789 9th & 41A East 74	Mr. Castro	347-682-7394	03/23/2023	
782 9th Ave	Mr. Kim	646-734-7058	03/23/2023	03/23/2023
796 9th Ave	Ray Armenta	646-210-8575	03/24/2023	
53 St	Mr. Amedeo	212-350-8526	03/24/2023	
787 Ninth Av	Danny Ortiz	212-684-7079	03/24/2023	
791 9th Ave	Friedman. MGMT	212-736-6888	03/24/2023	

**Residential Buildings on block 52-53 9th Ave .Near Thonglor New York**



## APPETIZERS

### THONGLOR DUMPLINGS (Steamed or Fried) (5 pcs) \$8

Minced chicken, shrimp, shiitake mushroom and carrot's wrapped in wonton shell served with the black & sweet sauce.

### VEGETABLE DUMPLINGS (Steamed or Fried) (6pcs) \$7

Vegetable dumplings served with black soy sauce.

### THONGLOR SPRING ROLL (3 pcs) \$6

Mixed vegetables wrapped into a crispy spring roll pastry served with plum sauce.

### THONGLOR FRESH ROLL \$6

Fresh roll stuffed with lettuce, carrot, mint, cilantro, basil leaves, shrimp and cucumber wrapped in fresh rice paper served with Hoisin sauce.

### GOLDEN CURRY PUFF (3 pcs) \$9

Ground chicken, potato and onion sautéed in a curry sauce wrapped with puff pastry served with cucumber sauce.

### CRAB RANGOON (6 pcs) \$7

Wonton wrapped with cream cheese, carrots and crab stick served with sweet chili sauce.

### GOLDEN TOFU \$6

Crispy fried tofu served with peanut sauce.

### THONGLOR RIB (4 pcs) \$10

Marinated baby back ribs & blended chili sauce.

### CHICKEN SATAY (3 pcs) \$9

Marinated skewered Thai BBQ chicken served with peanut sauce and cucumber sauce on the side.

### CRISPY CALAMARI \$9

Crispy fried calamari served with sweet chili sauce and spicy mayo sauce.

### THAI SPICY CLAMS \$14

Little neck clams with Thai spicy sauce and roti bread.

### CRAB & LOBSTER RAVIOLI (4 pcs) \$12

Steamed crab & lobster ravioli served over Thai curry sauce.

### CHIVE PANCAKE (8 pcs) \$7

Fried chive pancake served with black soy sauce.

### THONGLOR CHICKEN WINGS \$9

Deep fried marinated wings served with sweet and sour sauce.

### MEE KROB \$7

Deep fried crispy noodles with sweet chili sauce topped with fresh bean sprouts and crispy fried egg.



GOLDEN CURRY PUFF



THONGLOR PAPAYA SALAD

## SOUP

Chicken (S) \$6 (L) \$12, Shrimp (S) \$6 (L) \$14 and Seafood \$16

### TOM YUM (Chef recommended)

Spicy lemongrass soup with mushroom, bell pepper, kaffir lime leaves with a squeeze of fresh lime juice.

### TOM KHA SOUP

Coconut milk soup with mushroom, bell pepper and galangal.

### VEGETABLE & TOFU SOUP (S) \$6 (L) \$12

Vegetable & Tofu in clear soup.

## BIG BOWL

### THAI BOAT PORK NOODLE SOUP \$14

Thai style noodle soup with sliced pork, meat balls, beansprouts, chinese broccoli, scallion, cilantro with rice noodle.

### THAI BOAT BEEF NOODLE SOUP \$15

Thai style noodle soup with sliced beef, meat balls, beansprouts, chinese broccoli, scallion cilantro with rice noodle.

### TOM YUM SHRIMP NOODLE SOUP \$15

Thai style noodle in sour soup, beansprout, chinese broccoli, scallion, cilantro, chili and ground peanut.

### THAI DUCK NOODLE SOUP \$16

Crispy duck, beansprouts, chinese broccoli, scallion, cilantro with egg noodle in clearly broth.

### THAI CHICKEN NOODLE SOUP \$14

Chicken sliced, beansprout, chinese broccoli with egg noodle in clearly broth.

### CHIANG MAI NOODLE (Khao Soi) (Chef recommended) \$17

Famous northern Thai curry with egg noodle, chicken, pickled mustard, red onion, fried shallot, cilantro & crispy egg noodle. Mild spicy.

### KING of MAMA'S NOODLE TOM YUM SEAFOOD (Chef recommended) \$25

(Chef recommended)

Instant noodle with mixed seafood in spicy lemongrass sour soup.



KHAO SOI



THAI BOAT PORK

NOODLE SOUP

## SALAD & YUM

### THONGLOR SALAD \$8

Organic spring mix, tomato, carrot, avocado served with house dressing.

### YUM NUER \$13

Braised beef, scallion, cilantro, red onion, tomato, cucumber, mint in

Thai chili-lime dressing.

### THONGLOR PAPAYA SALAD \$10.95

Shredded papaya, carrot, string bean, tomato, peanut with

Thai chili-lime dressing.

### THAI PAPAYA SALAD with CRAB and \$12

### FERMENTED FISH (Authentic Thai Style Salad)

Shredded papaya and rice vermicelli noodle with tomato, pickled crab,

fermented fish, house dressing, Thai chili-lime dressing.

### SHRIMP SALAD \$14.95

Shrimp, chili paste, red onion, scallion, cilantro, tomatoes, carrot, celery in

spicy lime dressing.

### CRISPY DUCK SALAD \$13.95

Crispy duck tossed with green apple, chili paste, red onion, scallion, celery,

cilantro, tomatoes, carrot in Thai spicy sauce.

### SOFT SHELL CRAB with MANGO SALAD \$14.95

Crispy soft shell crab, chili paste, red onion, scallion, cilantro, tomatoes, celery,

carrot in Thai spicy sauce.

### LARB (Authentic Thai Style Salad) \$14.95

Spicy minced chicken or beef, mixed with roasted rice powder, chili powder,

red onion, mint, scallion in Thai chili-lime dressing.

## RICE & NOODLE

CHOICE OF PROTEIN : Chicken \$14, Veg & Tofu \$14, Beef \$15, Shrimp \$16, Duck \$22, Mock Duck \$15 and Mixed Seafood \$25

### PAD THAI NOODLE

The most famous thai rice noodle stir-fried with egg, beansprout,

scallion with grounded peanut and a hint of tamarind flavor.

### PAD THAI NOODLE BACON \$16

The most famous thai rice noodle stir fried with egg, beansprout, scallion with

grounded peanut and a hint of tamarind flavor.

### PAD SEE EW

Stir-fried flat rice noodle, egg, chinese broccoli, broccoli with

sweet black bean sauce.

### DRUNKEN NOODLE

Stir-fried flat rice noodle, egg, basil, bell pepper, onion, hot chili in

spicy basil sauce.

### UDON NOODLE

Stir-fried udon noodle, egg, basil, bell pepper, onion, hot chili in

spicy basil sauce.

### LAD NAR NOODLE

Flat rice noodle with egg, carrot, chinese broccoli in a gravy sauce.

### SEAFOOD DRIED SUKI (chef recommended) \$20

Sauteed homemade sukiyaki sauce with glass vermicelli noodle,

mixed seafood, egg, cabbage, water spinach and celery.

### FRIED RICE

Stir fried choice of meats with jasmine rice, onions, scallions, carrots,

green peas and egg.

### PINEAPPLE FRIED RICE

Thai fried rice with pineapple, egg, onion, scallion, cilantro, carrot,

pea and tomatoes

### BASIL FRIED RICE

Thai fried rice with bell pepper, egg, onion, scallion, cilantro, carrot, pea,

hot chili, basil in spicy sauce.

### SWEET SAUSAGE FRIED RICE

Thai fried rice with sweet sausage, egg, onion, scallion, cilantro, carrot,

pea and tomatoes.

### THONGLOR GLODEN FRIED RICE \$20

Thai fried rice with shrimp, crab meat, egg, onion, scallion, cilantro, carrot,

pea and tomatoes.





PAD THAI NOODLE SHRIMP with EGG WRAP



PLA SAM ROSS



SEAFOOD DRIED SUKI

## CURRY DISH

CHOICE OF PROTEIN : Chicken \$14, Veg & Tofu \$14, Beef \$15, Shrimp \$16, Duck \$22, Mock Duck \$15 and Mixed Seafood \$25

### JEEN JUAN CURRY of CHICKEN ✔ \$16

(Chef recommended)

Jeen Juan curry paste in coconut milk with chicken thighs, sweet pepper, bell pepper and peanut.

### GREEN CURRY ✔

Green curry paste in coconut milk with bamboo shoots, eggplant, basil and bell pepper.

### RED CURRY ✔

Red curry paste in coconut milk with bamboo shoots, eggplant, basil and bell.

### YELLOW CURRY ✔

Yellow curry paste in coconut milk with potatoes, onion, carrot and string beans.

### PANANG CURRY ✔

Panang curry paste in coconut milk with string bean, bell pepper, carrot and kaffir lime leaves.

### MASSAMAN CURRY

Massaman curry paste in coconut milk with potatoes, onion, carrot and peanut.

### MANGO CURRY

Yellow curry paste in coconut milk soup, carrot, potatoes and mango.

### KAENG PHED PED YANG ✔

Crispy duck in red curry sauce in coconut milk, basil, bell peppers, pineapple and bamboo shoots.

PANANG CURRY



\$22

## ENTREES

CHOICE OF PROTEIN : Chicken \$14, Veg & Tofu \$14, Beef \$15, Shrimp \$16, Duck \$22, Mock Duck \$15 and Mixed Seafood \$25

### PAD KRA POW (Basil Sauce) ✔

Stir-fried onions, bell peppers, basil leaves in house spicy sauce.

### CASHEW NUTS ✔

Stir-fried cashew nuts, bell peppers, onions, mushroom, carrots, celery, chili paste and pineapple in soybean sauce.

### STIR FRIED EGGPLANT with BASIL

Spicy. Sautéed eggplant, onion, bell pepper in spicy basil sauce.

### GARLIC SAUCE

Stir-fried bell peppers, carrots, snow peas in garlic and pepper sauce.

### PAD KHING (Ginger Sauce)

Stir-fried fresh ginger, onions, bell peppers, mushroom in ginger sauce.

### VEGETABLES & TOFU

Sautéed mixed vegetables and tofu in house soy sauce.

### PRA RAAM CHICKEN \$15.95

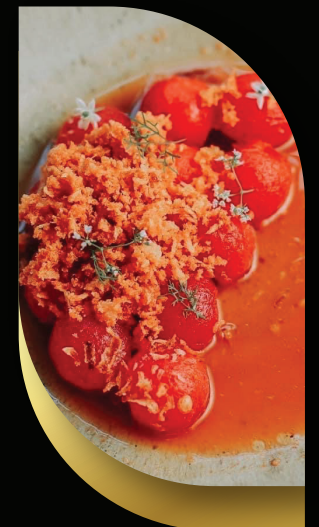
Sautéed chicken with peanut sauce and steamed assorted vegetables.

### PAN SEARED SALMON \$23.95

Pan Seared Salmon in green curry, basil leaves, bamboo shoots, bell peppers, eggplants and steamed assorted vegetables.

### DUCK TAMARIND \$22

Deep fried crispy duck topped with tasty tamarind sauce, ginger and mixed vegetables.



PLA HAENG TANG MO



SOFT SHELL CRAB with THAI CURRY SAUCE

## SIDE ORDERS

JASMINE RICE	\$2	FRIED EGG	\$2
BROWN RICE	\$3	PEANUT SAUCE	
STICKY RICE	\$3	(S) \$2 (M) \$3 (L) \$7	
COCONUT	\$3.50	STEAMED RICE NOODLE	\$3
STICY RICE		STEAMED VEGETABLES	\$5

## DESSERTS

THAI TEA SIZZLING ROTI

### SAKOO \$5.95

Tapioca with coconut meats topped with coconuts milk.

### THAI COCONUT PUDDING \$8

### MANGO STICKY RICE \$9

### THAI PUMPKIN CUSTARD \$8

### ICE CREAM \$5

(Green Tea, Vanilla and Coconuts)

### VOLCANO ICE CREAM \$13

### THAI TEA SIZZLING ROTI \$13



## CHEF'S SIGNATURE DISH

"Chef Recommended"

### PAD THAI NOODLE SHRIMP with EGG WRAP \$22

The most famous thai rice noodle stir fried with shrimp, egg, beansprout, scallion with grounded peanut and a hint of tamarind flavor.

### PLA HAENG TANG MO (Watermelon with salmon dried fish) \$14

Traditional royal appetizer. Sprinkling dried fish, fried shallots toppings over freshly cut red watermelon pieces. Sweet, juicy and very refreshing!

### CRISPY PORK BASIL \$16

Stir-fried crispy pork with basil leaves, string beans, onions, bell peppers in house spicy sauce served with jasmine rice.

### SIZZLING FLANK STEAK with JAEW SAUCE \$20

Sizzling marinated flank steak, onion, cabbage served with Thai spicy and sour homemade sauce served with jasmine rice.

### PORK CHOP with BLACK PEPPER SAUCE \$16

Grilled marinated pork chop with onions, bell peppers in black pepper & garlic sauce served with jasmine rice.

### KAI JEAU CRAB \$25

Thai style omelette with crab meat served with jasmine rice.

### CRISPY SOFT SHELL CRAB with THAI CURRY SAUCE \$25

Soft shell crab in peanut curry sauce served with vermicelli noodle.

### PLA SAM ROSS (Whole Fish) \$30

Whole fried branzino with sweet chili sauce and mixed vegetables served with jasmine rice.

## DRINKS

THAI ICED TEA	\$4	BOTTLED WATER	\$2
THAI ICED COFFEE	\$4	BUBBLE (Tapioca) TEA	\$5.5
SHERRY TEMPLE	\$4	Thai tea, matcha latte, black milk tea,	
YUZU HONEY SODA	\$5	taro, passion fruit and mango.	
SODA	\$2.50	HOT DRINK	\$3
(Coke, Diet Coke, Sprite, Ginger Ale, Seltzer)		Jasmine tea, green tea, black tea and coffee.	
PERRIER	\$3		

## Proposed Drink Menu

### Beer

- Sapporo Bottle
- Singha Bottle
- Stella Bottle
- Sake

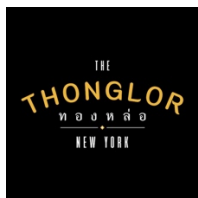
### Wine

- Red Wine
  - Pinot Noir , California*
  - Cabernet Sauvignon, California*
- White Wine
  - Chardonnay, California*
  - Sauvignon Blanc, New Zealand*

### Mixology

- Sake Lychee Mojito
  - Mint leaves, lime, sake, syrup, lychee*
- Sake Strawberry Mojito
  - Mint leaves, lime, sake, syrup, strawberry*
- Sake Lychee Martini
  - Dry sake, lychee juice, lychee*



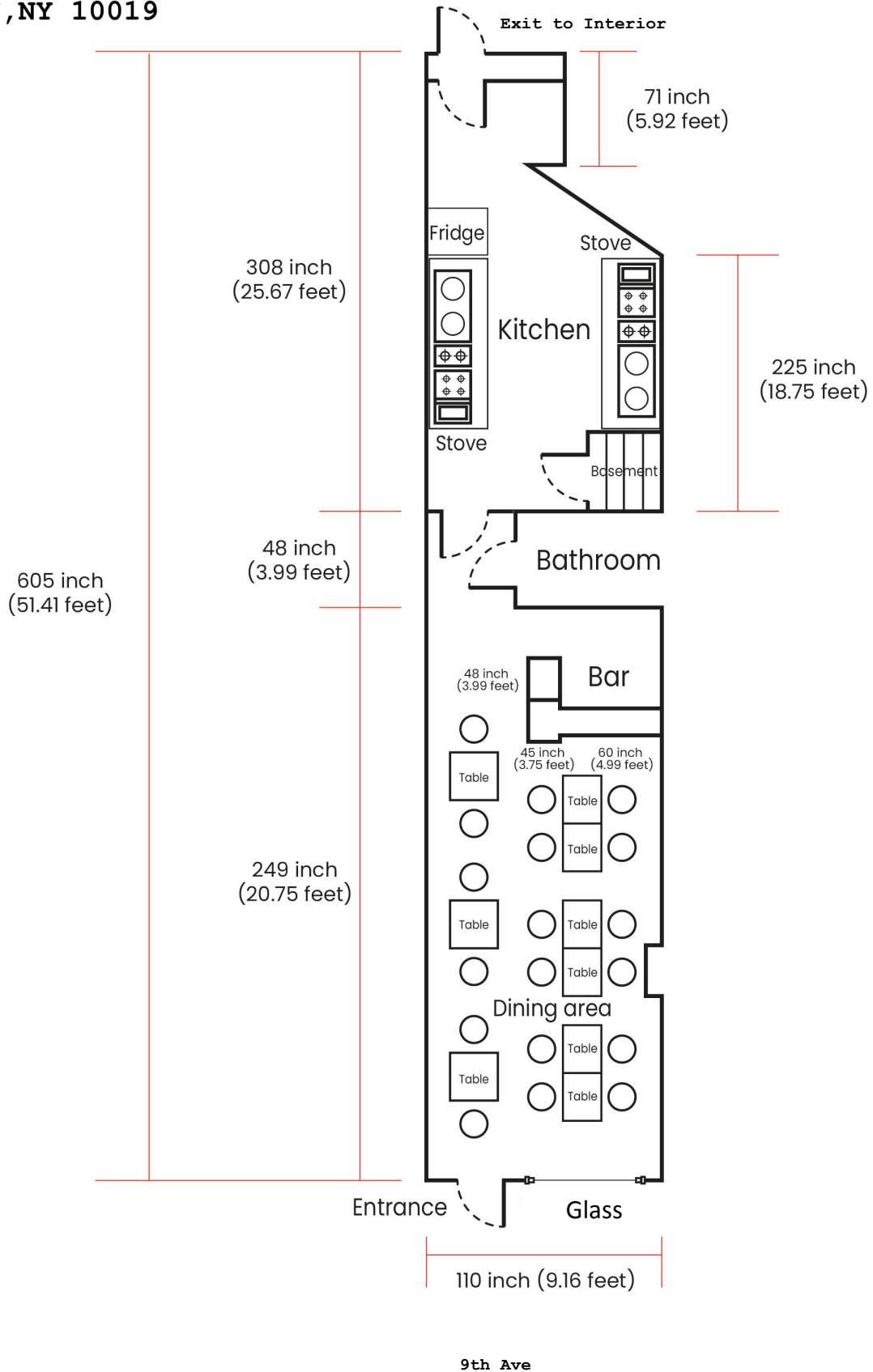


## Proposed Drink Supplier

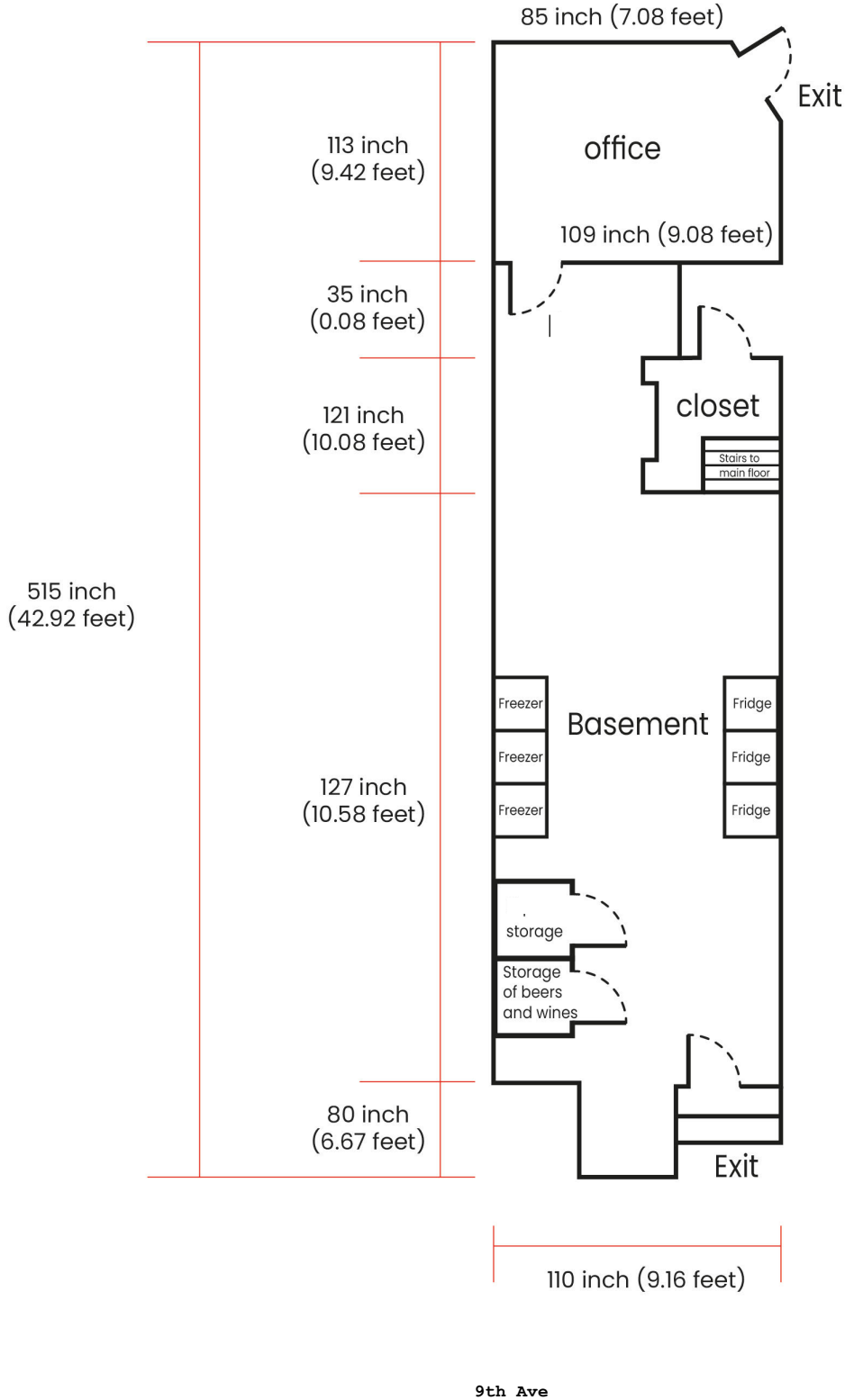
Supplier	Product
Paleewong Trading Co.INC	Sapporo Bottle, Singha Bottle, Sake
Southern Glazer's Wine&Spirits	Pinot Noir, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc
US Supermarket	Mint leaves, Lime, Lychee , Lychee juice , Strawberry.



**Floorplan: Basement**  
**Thonglor New York LLC**  
**789 9th Ave**  
**NY, NY 10019**



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**NY, NY 10019**



Thonglor New York LLC  
789 9th Ave NY, New York 10019  
Photos of Exterior/Interior





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Photos of Exterior/Interior





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Photos of Exterior/Interior



Thonglor New York LLC  
789 9th Ave NY, New York 10019

## 500-Foot Rule and 200-Foot Rule Materials – NOT APPLICABLE

The current premises located at 789 9th Ave., New York, NY 10019, IS NOT required to provide a 500 foot law statement in applying for a Beer, Wine & Cider license.

The current premises IS NOT located within either 300 feet or 200 feet of any churches, synagogues, or places of worship. For reference, attached herein is a LAMP report for this location, which was printed on 03/29/2023

